

APPETISERS FOR 4 PEOPLE

A panorama of our finest Starters recommended by our Chef. Simply pick a choice of platter and nibble while you chat.

Shahi Platter	£10.45
An appetising range of full-flavoured kebabs, including fish, chicken and lamb.	
Calcutta Seafood Platter	£12.50
Vegetarian Platter	£10.95
Samosa, onion bhajee, dhokla and Bombay chaat(with vegetables).	
Toofan Platter	£10.95
As 'assiette' composed from a selection of our best chicken, meat and vegetable starters.	

Above starters served with accompanying chutneys, dips and fresh crisp salad.

CHICKEN AND MEAT APPETISERS

A choice of some of our favourite and classic starters.

Chicken Tikka and Garlic Mushroom Stir Fry	^{new dish} £2.80
A truly tantalising starter with a hint of chilli and tamarind	
Chicken Sikri	£2.80
Chunks of chicken pieces marinated in light masala, skewered over charcoal. A truly mellow starter.	
Chicken Shashlik	£2.80
Cooked on charcoal with tomatoes and green pepper.	
Chicken Tikka	£2.65
Succulent bite size pieces of marinated chicken, grilled to perfection.	
Chicken Pakora	£2.80
Diced pieces of chicken breast marinated in spicy batter, fried crisp.	
Chicken Tikka Puree	£2.80
Diced pieces of chicken breast, sweet and sour taste, served on crispy yoghurt bread.	
Spicy Lamb	£2.80
Tender fillet of lamb stir fried with chopped onions, green peppers, tomato and a hint of mustard flavour, served on yoghurt bread.	
Seekh Kebab	£2.80
Minced lamb seasoned and spiced with coriander and cumin.	
Stuffed Peppers (Chicken or Lamb)	£2.80
Whole pepper baked in the Tandoor and stuffed with spicy minced lamb or chicken.	
Punjabi Lamb Chops	£2.80
Pieces of lamb (on the bone) marinated in spices cooked.	

SEAFOOD SELECTION

Pan Fried Sea Bass - new dish	£3.25
Fillet of sea bass coated in mustard seeds and fresh herbs	

MAIN COURSES

Regional dishes from red hot Goa to cool Kashmir via the flavours of North Bengal.

HOUSE SPECIALITIES

Jhal - new dish	
Chicken - £5.45 King Prawn - £6.85	
A bangler version of chicken jalfreji, prepared in a slightly hot red pepper sauce.	
Jaipuri - new dish	
Chicken or Lamb - £5.45 King Prawn - £6.85	
Contents cooked in tandoor mixed together with green and red peppers in slightly hot, tangy sweet and sour sauce.	
Tawa - hot or mild - new dish	
Chicken or Lamb - £5.45	
Slightly hot and spicy with sweet chilli flavours. Served on a griddle. A dry dish served with very little gravy.	
Peri Peri - new dish	
Chicken or Lamb - £5.25 King Prawn - £6.85	
Cooked with slices of onion, capsicum and tomato. Spiced with garlic and fenegreek seed with a touch of peri peri sauce.	
Tamarind	
Chicken - £5.45 King Prawn - £7.95	
Tandoor baked chicken or king prawn simmered in tantalising sweet and sour butter sauce, touch of tamarind, a hint of chilli paste - a fabulous dish.	
Morchi	
Chicken or Lamb - £5.25	
A carefully thought out dish for the discerning palate-hot enough to convince anyone that 'up market' does not mean bland, slightly hot taste.	
Akbari Chicken (Abdul's choice) £5.25	
Cooked in a variety of herbs and spices garnished with a tantalising sauce.	
Shakuti	
Chicken or Lamb - £5.65 King Prawn - £6.85	
A very popular dish from the South of India. Cooked in roasted spices, coconut milk and fresh curry leaves, creating a mild, flavoursome dish -recommended.	
Makhani	
Chicken - £5.25 Salmon - £6.25 King Prawn - £6.85	
Tandoori baked, prepared in a sweet and sour butter sauce, flavoured with fenegreek and fresh coriander -a tastefully spiced and	



CHEF'S SIGNATURE DISHES

Kulchan Chicken	£5.25
A north Indian version of the ever-popular chicken tikka masala.	
Korai Chicken	£5.45
Diced pieces of chicken, cooked with chunks of green pepper, tomatoes and touch of fresh ginger.	
Patrani Lamb	£5.65
Tender lamb chops stewed in fresh ginger and blackpepper together with fresh herbs. An absolute change from the old favourites.	
Hot & Spicy Lamb with Potato Straws	£5.65
Lamb prepared in a tangy hot & spicy sauce garnished with potato straws	
Mix Jalfrezi	£6.50
(Chicken, Lamb, Mushroom and Prawn Jalfrezi)	
Cooked with crispy onions and green peppers together with a dozen spices fried onions and green herbs. A tastefully spiced dish.	
Mixed Jaipuri	£6.50
Chicken, lamb and mushroom cooked in a slightly hot, tangy sweet and sour sauce.	
Chicken Tikka Chilli Garlic	£5.65
Tandoor baked chicken pieces in garlic and chilli sauce a slightly hot and spicy dish.	
Chicken Tikka Chilli Garlic Balti	£5.95
Tandoor baked chicken pieces in garlic and chilli sauce a slightly hot and spicy dish. Prepared in a delicious balti sauce.	
Mix Chilli Garlic Balti	£6.50
Combination of chicken, lamb, prawn and mushrooms, deliciously spiced with garlic chunks and fresh coriander. Definitely makes a change from your traditional madras. (Calum's favourite)	
Original Desi Chicken or Lamb Balti*	£7.25
Our head chef traces the perfect spices to make this a truly unique dish. Enjoy!! - Intaz (head chef).	

TRADITIONAL MAIN COURSE DISHES

Our selection of 'Old Time' favourites -these dishes are recognised by everyone and have been enjoyed by generations of Indian food lovers. Your choice of dishes can be prepared with any of the following:

Vegetable	£5.25
Chicken	£5.25
Chicken Tikka	£5.65
Lamb	£5.25
Prawns	£5.65
King Prawn	£6.85

Red Mullet in Goan Spices - new dish	£3.25
Marinated in pickled spices grilled in tandoor	
Tandoori King Prawns	£4.25
Giant Tiger prawns marinated in garam masala and fresh herbs, smoked over charcoal.	
Jalpari Fish	£3.45
Fresh fish of the day, marinated in mustard dominated spices, hot smoked in the Tandoor, served with coriander flavoured Risotto and Parmesan shaving.	
Avocado with Prawns	£2.75
Prawn Cocktail	£2.45
Salmon Tikka	£3.25
Pan-fried salmon steak coated in sprinkled turmeric and rock salt.	
Prawn Bhuna Puree	£2.80
Prawns cooked in light spices, served on crispy yoghurt bread.	
King Prawn Pathia Puree	£3.25
King sized prawns cooked in light spices, sweet and sour taste, served in crispy yoghurt bread.	
King Prawn Belpuri	£3.45
Cooked in light spices with tamarind. Served in crispy yoghurt bread.	

VEGETABLE CHOICES

Spiced Potatoes and Garlic Mushrooms	£2.55
New dish - Lightly tossed with chef's five favourite spices	
Onion Pakora	£2.55
Diced onions and vegetables seasoned with green herbs, fried crisp.	
Samosa Chaat	£2.80
Maharashtrian road side fare -Vegetables samosas served with chick peas and topped with a medley of chutneys and yoghurt dip.	
Stuffed Peppers	£2.80
Whole pepper baked in the tandoor and stuffed with vegetable.	
Plain or Spicy Popadoms	£0.50
Chutneys & Pickles	£0.50

TIK-A-TAK SELECTION

Special Starter	£3.25
A combination of three starters: prawn puree, chicken shahslik and onion pakora -definitely satisfying.	
Mixed Starter	£3.25
Onion pakora, chicken Tikka, salmon Tikka.	
Keema Wrap	£3.25
Slightly spiced mince meat Rolled in thin bread made with wholemeal flour.	

Above starters are served with accompanying chutneys, dips and fresh crisp salad.

deliciously mild dish.

Kabulli

Chicken or Lamb - £5.25 King Prawn - £6.85

A carefully spiced dish with bay leaves and fresh garam masala, prepared with diced green vegetables -a very home style dish, medium strength but recommended slightly hot.s.

Reزالah

Chicken or Lamb - £5.25 King Prawn - £6.85

A classic dish from the North of Bengal, tastefully spiced with a variety of herbs and spices, garnished with sautéed tomatoes, green pepper and coriander.

Salmon Ka Jhool

£6.45

The famous Bengali speciality -pan fried salmon steaks simmered in freshly ground spices, dill and with caramelised garlic sauce.

Achari Lamb

£5.25

Fillet of lamb marinated in pickled spices, simmered in slightly hot tangy sauce with balsamic vinegar.

Coriander Chicken

£5.25

An exceptional chicken curry in a smooth gravy -well flavoured, a firm favourite.

Lamb Passanda

£5.75

Tender fillet of lamb mildly spiced with cream and garnished with pistachio -a characteristically rich and creamy dish.

Lamb or Chicken Jalfrezi

£5.25

Cooked with onions and green peppers together with a dozen spices and green herbs (medium or hot please ask)

Bhindi Gust

£5.25

Lamb/Ladies Fingers -tender pieces of lamb with selected Okra, prepared in a tomato and spicy sauce.

Chicken Rasam

£5.45

Supreme pieces of chicken breast sautéed in garlic and ginger paste, spiced with freshly ground coriander seeds, turmeric and a hint of red chilli. A very homestyle dish, medium strength, Chef's recommendation.

Goan Fish Curry

£6.45

The famous Goan speciality. Fish of the day, cooked with panch puran (five spices), eggplant, and potatoes in medium strength sauce, garnished with tempered mustard seeds and fresh curry leaves.

Chicken Tikka Chana

£5.45

Barbecue chicken cooked with chick peas, spices and a few fresh chillies.

Chicken Tikka Bhuna

£5.45

Chicken Tikka Masala

£5.25

We present our own exclusive recipe of succulent chicken Tikka in smooth masala sauce.

Bhuna	A thoroughly garnished dish with onions, capsicum and tomatoes, with a touch of selected spices.
Pathia	A popular dish cooked in a slightly hot sauce producing a hot and sour taste.
Dopiaza	Prepared with chopped green pepper and a mix of fresh and braised onions -slightly hot taste.
Sagwala	Cooked with fresh spinach, a touch of garlic and spices, a medium strength dish.
Rogan Josh	Robustly spiced dish with herbs, spices and cashew nuts and tomatoes -a classic dish.
Dhansak	Cooked with lentils, spices and green herbs, touch of red pepper, a hot and sour taste.
Madras	We are convinced this dish needs no introduction!
Korma	Mildly spiced with ground almonds and cream.

BIRYANI

Basmati Rice treated with lamb, chicken or vegetables with delicate spices and herbs -a risotto-like dish served with fresh vegetable curry or Tarka Dhall, please ask.

Vegetable	£6.95
Chicken, Lamb, or Prawn	£6.95
Chicken Tikka	£7.25
King Prawn	£8.95

BALTI DISHES

A very popular dish in the midlands. The combination of herbs and spices makes this dish tastefully spicy, garnished with onions, tomatoes and a generous touch of fresh coriander.

Mixed Balti (Chicken, Lamb and Prawn)	£6.65
Spicy Tikka Masala Balti	£6.25
Chicken Balti	£5.45
Lamb Balti	£5.45
Chicken Tikka Balti	£5.65
Vegetable Balti	£5.25
Prawn Balti	£5.65
King Prawn Balti	£6.85
Balti Chicken Sagg Aloo Mushroom	£6.25
Balti Meat Sagg Aloo Mushroom	£6.25
Balti Chicken Bizarre	£6.25

True to its name, a unique flavour created with the combination of chicken or lamb, cooked together with aubergine, mushroom and egg, garnished with fresh herbs and medium to hot spices.

Extra mushroom or any other assortment of vegetables can be prepared with the above dishes. extra £1.00.
Recommended with Naan Bread.

ACCOMPANIMENTS

VEGETABLE & SIDE DISHES

Mixed Vegetable Bhajee	£2.25
Mushroom Bhajee	£2.25
Cooked in light spices.	
Bhindi Dopiazza	£2.25
Crispy fried Okra and caramelised onions with tempered cumin seeds and lightly spiced.	
Bombay Aloo	£2.25
Lightly sautéed with cumin, red chilli, fresh herbs and spices.	
Tarkha Dhall	£2.25
Sag Paneer	£2.45
Stir fried spinach with tempered spices cooked with cottage cheese.	
Vegetable Makhani	£2.45
Seasonal vegetables cooked together in a sweet and sour sauce with ginger juliennes.	
Shim Bhajee	£2.25
Diced French beans lightly spiced.	
Paneer Makhani	£2.65
Home made cottage cheese simmered in sweet and sour butter sauce with ginger juliennes.	
Stir Fried Mushrooms	£2.25
Mushrooms quickly tossed with onion and green peas, a very popular accompaniment.	
Cauliflower Bhajee	£2.25
Aloo Palak	£2.25
Potatoes and spinach.	
Aloo Gobi	£2.25
Potatoes and cauliflower.	
Vaigan Bhajee	£2.25
Aubergines, stir friend in cumin and garam masala.	
Chana Masala	£2.25
Chick peas cooked in a piquant gravy sauce with fresh ginger.	
Fresh Salad	£1.75
A rainbow salad of crunchy garden vegetables with cottage cheese and a citrus dressing.	

SUNDRIES

BREADS & RICE

Chapatti	£1.25
Wholemeal bread baked on Tawa.	
Naan	£1.75
Freshly baked leavened bread.	
Garlic Naan	£1.95
Keema Naan	£2.25
Minced lamb.	
Keema Naan with Cheese & Garlic	£2.45
Minced lamb.	
Peshwari Naan	£2.45
Honey and almond.	
Cheese, Garlic and Coriander Naan	£2.60
Special Naan	£2.25
Leavened bread baked with onions, garlic and green pepper, with a touch of coriander.	
Masala Kulcha	£2.25
Vegetables and a sprinkle of cumin seed.	
Paratha	£2.25
Wholemeal bread rolled and friend in butter - Chef's favourite.	
Batura	£1.45
Delicate puffy yoghurt bread -recommended.	
Kashmiri Special Rice	£2.65
Pilau rice fried with mixed fruit.	
Bengal Style Fried Rice	£2.65
Chicken, meat, prawn, stir fried with rice, fresh coriander -a delicious speciality.	
Mushroom Pilau	£2.65
Vegetable Pilau	£2.65
Saffron Pilau Rice	£2.45
Saffron flavoured Basmati rice, the perfect companion to your meal.	
Fried Rice	£2.45
Egg Fried Rice	£2.65
Lemon Coriander Rice	£2.45
Garlic Chilli Rice	£2.45
Plain Rice (Steamed)	£1.95

TANDOORI GRILLS

Tandoori Mix	£7.95
A selection of Tikka, Tandoori king prawn, salmon Tikka, Tandoori chicken, served with fresh salad and naan bread.	
Tandoori King Prawn	£9.50
Giant Tiger prawns marinated in garam masala and a dozen herbs, skewered over charcoal and served with plain rice and medley of sauce.	
Chicken Tikka	£5.45
Succulent bite sized pieces of marinated chicken - grilled to perfection.	
Tandoori Chicken	£5.45
Half chicken marinated with cardamom and paprika spices - tender and full of flavour.	
Tandoori Fish Tikka	£6.95
Salmon steak marinated in turmeric, lemon juice, pan fried. Served with curried saffron sauce and plain rice complemented with fresh salad.	
Chicken Shashlik	£6.25
Cooked on charcoal with tomatoes and green pepper.	

Recommended By Solihull News

One Wouldn't imagine they'd be queuing down the street at a suburban restaurant on a Thursday night but they certainly were at Jilabi. And Impressively Most people were prepared to wait in line patiently until they got a table.

All in all an enjoyable evening featuring first class food in a most pleasant setting. Special mention must be made also of the bright, engaging and polite waiters and waitresses who clearly enjoy working there and help make the whole dining experience one to remember.

Enda Mullen
Solihull News