

# JOT INDIA RESTAURANT



**1709-C Monmouth St**  
**Newport, KY 41071**  
**(859) 415-2000**  
**Hours of Operation**  
**Monday CLOSED**

## Appetizers

- Vegetable Samosa (two)** (Deep fried crisp pastries stuffed with mildly spiced potatoes and green peas)
- Keema Samosa (two)** (Mildly spiced beef filled pastries)
- Chicken Pakora** (Tender boneless batter fried chicken marinated with spices)
- Vegetable Pakora** (Assorted fresh fritters)
- Paneer Pakora** (Homemade cheese cubes lightly spiced and batter fried)
- Aloo Tikki (two)** (Mildly spiced minced deep fried potato patties)
- Assorted Vegetable Platter** (A sampling of vegetarian appetizers)
- Mixed Platter** (A sampling of appetizers including chicken pakora and paneer pakora)
- Chicken Dippers** (Traditional boneless fried chicken)
- Samosa Chat** (2 Pieces Veg Samosa cooked with chick peas, onion & green pepper)
- Chicken Tikka** (Marinated chunks of boneless barbecued chicken)
- Keema Samosa Chat** (2 beef samosas cooked with chickpeas, onions, green peppers, & tomatoes)

## Salad

- Kachumber Salad** (Fresh chopped cucumbers and tomatoes with spices)
- Onion & Tomato Salad** (Fresh tomatoes & onions salad)
- Onion & Chili Salad** (Fresh chili & onions salad)

## Soups & Side Dishes

**Dal Soup**  
(Deliciously mild lentil soup)

**Mulligatawny Soup**  
(Lentil soup with chicken, herbs and spices)

**Raita**  
**Hot Pickles**  
**Sweet Mango Chutney**

## Spice Levels

- |           |              |                 |
|-----------|--------------|-----------------|
| 1 Mild    | 3 Medium     | 5 Hot           |
| 2 Regular | 4 Medium Hot | 6 Extremely Hot |

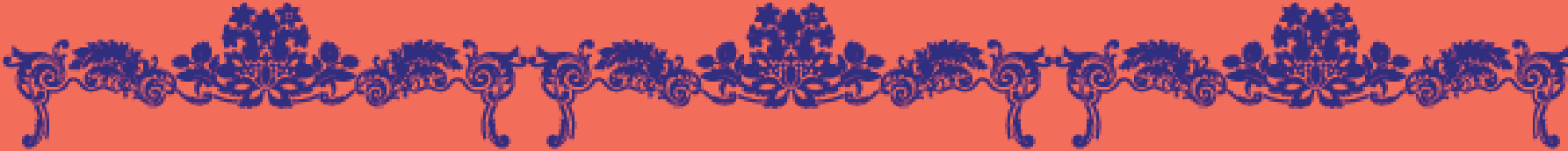
All entrees served with Rice  
(no substitutions)

## Vegetarian Specialties

- Aloo Choley** (Chick peas and potatoes prepared North Indian style)
- Matar Paneer** (Fresh mild cheese gently cooked with tender green peas and spices)
- Aloo Saag** (Potato cubes cooked in spinach and cream)
- Saag Paneer** (Homemade cheese cubes cooked in spinach and cream)
- Aloo Matar** (Peas and potato combination blended with aromatic spices)
- Malai Kofta** (Mixed vegetable balls cooked in an onion and tomato sauce with nuts and raisins)
- Mixed Vegetables** (Fresh vegetables blended with spices with a touch of curry sauce)
- Dal Makhani** (Creamed lentils prepared with butter, cream and a touch of spice)
- Bhartha** (Eggplant cooked with vegetables and mild spices)
- Nav Ratan Korma** (Gentle blend of mixed vegetables and light cream contains nuts & raisins)
- Aloo Vindaloo** (Potatoes cooked in a tangy hot sauce)
- Aloo Gobhi** (Potatoes and cauliflower cooked with spices)
- Mushroom Matar** (Tender mushrooms and green peas cooked with tomato sauce)
- Saag Choley** (Chick peas and spinach cooked in tomato and cream sauce)
- Saag Mushroom** (Tender mushrooms cooked with spinach and cream sauce)
- Saag Kofta** (Mixed vegtabe balls cooked with cream & spinach)
- Paneer Makhani** (Homemade cheese cubes cooked in tomato and cream sauce contains nuts & raisins)
- Bhindi Masala** (Okra cooked with onions and mild spices)
- Paneer Chili** (Chunks of cheese cooked with green peppers and onions)
- Shahi Paneer** (Shredded cheese in tomatoes and cream sauce contains nuts & raisins)
- Mushroom Makhani** (Mushrooms pieces cooked in onion, tomato, butter and cream with nuts & raisins)
- Veggie Jalfrezi** (Fresh mixed vegetables cooked in a savory onion & tomato sauce with green bell peppers & tomato chunks)

**\*All dinner specials are served with rice.**





## Chicken Specialties

- Chicken Curry** (Mildly spiced with lots of sauce)
- Chicken Shahi Korma** (Succulent chicken pieces and cheese cubes gently simmered with nuts and raisins)
- Chicken Jalfrezi** (Tender chicken cooked with green peppers, tomatoes and onions)
- Chicken Vindaloo** (Chicken pieces and potatoes cooked in a tangy hot sauce)
- Chicken Tikka Masala** (Lightly broiled shredded chicken cooked in a savory tomato, onion and butter sauce)
- Chicken Saag** (Chicken pieces cooked with lightly spices spinach and cream)
- Chicken Daal** (Tender chicken pieces delicately blended with lightly creamed spiced black lentils)
- Chicken Matar** (Tender chicken pieces cooked with green peas and spices)
- Chicken Makhani** (Marinated chicken pieces smothered with onions, tomatoes, butter and cream sauce with nuts and raisins)
- Chili Chicken** (Made with hot chili sauce cooked with green peppers and onions)
- Chicken Mushroom** (Tender chicken pieces cooked with mushrooms)
- Chicken Tikka Saag** (Boneless marinated chicken cooked with spinach, cream and tomato sauce)
- Sabaz Chicken** (Tender chicken pieces cooked with mildly spiced fresh vegetables)
- Special Chicken Tikka Masala** (Chicken tikka masala cooked with onions and green bell peppers)
- Tikka Bartha** (Marinated chicken tikka cooked with mildly spiced eggplant)
- Kadai Ginger Chicken** (Boneless chicken cooked with ginger, bell peppers, garlic and spices)
- Chicken Ajwain** (Tender chicken cooked with green bell pepper, onions, tomatoes, & carom seeds)

## Lamb Specialties

- Lamb Curry** (Lamb simmered in thick curry sauce)
- Lamb Do Piazza** (Lamb smothered with tomatoes, onions, peppers and spices)
- Lamb Korma** (Lamb blended with cream, cashews and raisins)
- Lamb Saag** (Lamb cooked with spinach and light cream)
- Lamb Vindaloo** (Lamb simmered with potatoes in a tangy hot sauce)
- Lamb Mushroom** (Lamb cooked with mushrooms)
- Lamb Rogan Josh** (Lamb cooked in tomato sauce with a touch of yogurt)
- Lamb Bhartha** (Lamb cubes cooked with eggplant)
- Kadai Ginger Lamb** (Lamb cubes cooked with ginger, garlic, bell pepper and spices)
- Lamb Sabaz** (Tender Lamb pieces cooked together with fresh mixed vegetables)

## Seafood Specialties

(Shrimp or Fish)

- Traditional Curry** (Your choice in thick curried sauce)
- Masala** (Your choice skewered, marinated in yogurt and pan fried with rich tomatoes, curry and cream)
- Saag** (Your choice simmered with spinach in a light cream sauce)
- Vindaloo** (Your choice blended with potatoes in a tangy hot sauce)
- Bhuna** (Your choice fried, smothered with onions, ginger, garlic, peppers and tomatoes)
- Kadai Ginger** (Your choice cooked with fresh ginger, garlic, bell pepper and spices)

## Rice Specialties

\*Served with Raita (yogurt sauce with freshly shredded vegetables and spices)

- Vegetable Biryani** (Basmati rice blended with garden vegetables with nuts and raisins)
- Chicken Biryani** (Basmati rice cooked with tender chunks of chicken and fresh peas, nuts and raisins)
- Lamb Biryani** (Basmati rice cooked with lamb cubes and fresh peas, nuts and raisins)
- Shrimp Biryani** (Fresh shrimp lightly tossed with nuts and raisins)
- Combo Biryani** (Basmati rice cooked with chicken, lamb, shrimp, fresh mixed vegetables, and nuts & raisins)
- Saag Biryani** (Basmati rice cooked with fresh mixed vegetables, green peas, braised spinach, and nuts & raisins)

## Homemade Indian Breads

Chapati (roti).....	\$3.99	Paneer Bhatura .....	\$3.99	Paneer Nan .....	\$3.99
Bhatura .....	\$3.50	Onion Nan .....	\$3.99	Hot Spicy Nan .....	\$3.99
Nan .....	\$3.50	Garlic Nan .....	\$3.99	Gobhi Nan.....	\$3.99
Aloo Paratha.....	\$3.99	Chicken Nan .....	\$4.50	Chef Nan .....	\$4.99
Poori.....	\$4.99	Aloo Nan.....	\$3.99	Kashmiri Nan.....	\$4.99

## Specialties from the Charcoal Clay Oven

The Tandoor is a charcoal-fired oven made from clay. Tandoor is a traditional old-fashioned style cooking. Food cooked in a clay oven is very juicy, healthy and light and has its own natural, delicious smoky flavor. All Tandoori dishes are baked in a clay oven, marinated in yogurt with fresh herbs and spices and later served on sizzling hot plate of onions.

- Chicken Tandoori** (Half chicken with bone marinated in yogurt, mild spices and herbs)
- Chicken Tikka** (Boneless marinated chicken pieces)
- Fish Tikka** (Delicately broiled to perfection)
- Shrimp Tandoori** (Marinated and baked in clay oven)
- Chicken Kabab** (Mildly spiced, minced and baked in clay oven)
- Lamb Kabab** (Mildly spiced, minced and baked in clay oven)
- Paneer Tikka** (Homemade cheese pieces gently seasoned and slowly broiled over charcoal in tandoor)

## Dessert

Kheer.....\$3.99 Gulab Jamun.....\$3.99 Ras Malai (Cheese patty served cold in a sweet creamy milk).....\$3.99

## Beverage

Mango Lassi  
Soft Drinks  
Ice Tea  
Milk  
Chai

## Extra

Curry / Masala / Vindaloo Sauce (16oz)  
Curry / Masala / Vindaloo Sauce (8oz)  
Rice  
Chutney set (Tango)

**ALLERGY ALERT: Some items contain cashews & raisins. Please inform your server while ordering.**  
**15% Gratuity will be added on all checks with a party of five or more.**

