

# Wine List

**MOST WINES ARE AVAILABLE BY THE GLASS UPON REQUEST**



**HARROGATE**

MALTON · YORK · SELBY · BRADFORD

## Champagne

- 1 **Moët & Chandon Brut Imperial 12%** £59.95  
A consistent, dry style with a distinctive, flowery aroma. Yeasty character, a long biscuity flavour and a good level of acidity.

## Sparkling Wine & Rosé

- 2 **Prosecco, Italy** 20CL Bottle £7.95 £25.95  
Pale light yellow colour with fine perlage. Delicately fruity with a slightly aromatic bouquet. Well balanced with a light body
- 3 **Prosecco Rose, Italy** £7.95 £25.95  
This rose displays a lovely expression of red berry fruits and is perfect for a glass or two anytime.

## White Wine

- 4 **Sancerre, Les Collinettes, Joseph Mellot** £39.95  
This wine is stylish and racy, with the classic blackcurrant leaf and gooseberry character and minerally finish.
- 4a **Chablis Gloire de Chablis, J. Moreau et Fils France 12.5%** £39.95  
A tradition Chablis, dry, flinty and elegant with distinctive Chardonnay character on the finish.
- 5 **Pouilly Fume Cuvee du Tronsec, Joseph Mellot, France 12.5%** £34.95  
Loire Sauvignon Blanc at its best, with classic gunflint and gooseberries on the nose, creamy fullness on the palate and a crisp, dry finish
- 6 **Pinot Grigio Boro Tesi Fantinel** £23.95  
Lovely buttery style with tropical pear fruit. Grapes are fermented in stainless steel tanks with a long fermentation to enhance the rich style.
- 7 **Kleine Zalze Bush Vines Chenin Blanc, Stellenbosch, South Africa 13.5%** £22.95  
Soft and creamy with a hint of ripe tropical fruit on the finish and a delicious vanilla sweetness from the oak.
- 8 **Hardy's 'The Riddle' Colombard-Chardonnay, SE Australia 12.5%** £22.95  
Easy-drinking and refreshingly lively. Zingy colombard character and fuller, richer style chardonnay. All fermented in stainless steel with no oak contact.
- 9 **Vermonte Chardonnay Reserva, Casablanca Valley Chile 13.5%** £22.95  
An elegant style resulting from the cool growing conditions of the Casablanca Valley, with a crisp acidity and flavour reminiscent of green apple and tropical fruit.

## House Wine Selection

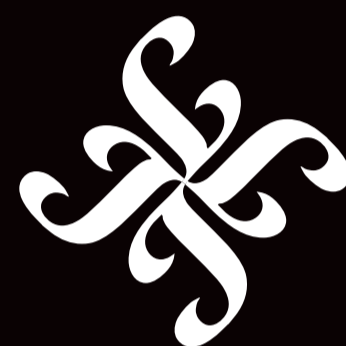
- |    |                        |       |       |        |
|----|------------------------|-------|-------|--------|
| 10 | <b>Sauvignon Blanc</b> | 175ml | 250ml | Bottle |
|    |                        | £5.25 | £6.95 | £19.95 |
| 11 | <b>Shiraz</b>          |       |       |        |
|    |                        | £5.25 | £6.95 | £19.95 |
| 12 | <b>Rose</b>            |       |       |        |
|    |                        | £5.25 | £6.95 | £19.95 |

## Rose Wine

- 13 **Belvino Pinot Grigio Rosato di Pavia Italy 12%** £23.95  
A slightly drier style, full of fresh summer fruit aromas and flavours.
- 14 **Echo Falls White Zinfandel, California, USA 11%** £23.95  
Red fruit flavours to the Zinfandel grape come through well on the nose and palate.

## Red Wine

- 15 **Barolo, Enrico Serafino, Italy** £49.95  
Aged for 3yrs, intensely elegant nose, red fruit, spicy notes, liquorice and vanilla with smooth tannins and a fresh finish
- 15a **Chateauneuf-du-Pape, France 14%** £47.95  
Deep ruby in colour and very full bodied, with a heady, spicy bouquet, ripe fruit and a long velvety finish.
- 15b **Amarone Della Valpolicella, Antica Villa Della** £39.95  
Jam, raisin and violet notes, hints of spice, dried fruit & almond
- 16 **Beaujolais-Villages Combe aux Jacues,** £26.95  
Intensely fragrant and vivacious, a succulent wine of exceptional charm. Full of bright, floral fruit flavours, with youthful, peppery notes and plump tannins.
- 17 **Don Jacob Crianza Rioja Tinto, Bodegas Corral Spain 12.5%** £26.95  
A rich, full-bodied red made in the traditional way, with at least one year of oak ageing. It has a bright raspberry and cherry fruit character and a silky smooth finish.
- 18 **Trivento Reserve Malbec, Mendoza 13.5%** £24.95  
Aromas of plum and raspberry with notes of vanilla.
- 19 **Veramonte Merlot 13%** £23.95  
Black cherry and strawberry flavours with a rich velvety finish.
- 20 **Veramonte Cabernet Sauvignon Reserva, Maipo Valley, Chile 13.5%** £23.95  
Deep-coloured, full of ripe blackberry and black cherry fruit flavour and typical Cabernet structure. Mingled with touches of sweet vanilla-oak, and cedarwood developing into a long, luxurious finish.
- 21 **Monte Verde Merlot** £22.95  
Mouthwatering raspberry and blackcurrants.



# Jinnah

RESTAURANT

www.jinnahs.co.uk

<b>Kingfisher Lager</b>	Half Pint	Pint
<b>Indian King</b>	£2.95	£5.50
<b>Stella Artois</b>	£2.95	£5.50
<b>Becks Vier</b>	£2.95	£5.50
<b>Midway Goose Island IPA</b>	£3.25	£5.95
<b>Cobra Bottles</b>	330ml	660ml
<b>Tiger Bottles</b>	£3.95	£6.75
<b>Peroni Bottles</b>	£3.95	-
<b>Bottled Beers</b>	£3.95	-
<b>Becks Blue (Alcohol free)</b>	£3.50	-
<b>Cobra Zero (Alcohol Free)</b>	£3.50	-

<b>Spirits &amp; Vermouth</b>	-	35ml	£5.50
<b>Malt Whiskies</b>	-	-	£5.50
<b>Cognac</b>	-	-	£3.95

## Cider

<b>Magner's Cider (Apple or Pear)</b>	330ml	568ml
	£3.75	£5.75
<b>Woodpecker Cider (275ml)</b>	£3.75	-
<b>Kopparberg Cider (Mixed Fruit, Strawberry-Lime)</b>	-	500ml
	-	£4.95
<b>Rekorderlig Cider (Passion Fruit)</b>	-	£4.95

## Soft Drinks

<b>Soft Drink Bottles (330ml) Coke · Diet Coke · Coke Zero · Sprite · Fanta</b>	-	£2.95
<b>J2O (Apple &amp; Mango, Apple &amp; Raspberry, Orange &amp; Passion Fruit.)</b>	-	£2.95
<b>Appletiser</b>	-	£2.95
<b>Mango Lassi (Litre Jug)</b>	-	£7.95

## Gin Selection

Served with fever tree tonic

<b>Hendrick's Gin (35ml)</b>	£5.95
<b>Slingsby Gin (35ml) (Local produce)</b>	£5.95
<b>Slingsby Rhubarb Gin (35ml) (Local produce)</b>	£5.95
<b>Slingsby Marmalade Gin (35ml) (Local produce)</b>	£5.95
<b>Bombay Sapphire Gin (35ml)</b>	£5.95
<b>Gordan's Gin (35ml)</b>	£5.50
<b>Gordan's Pink Gin (35ml)</b>	£5.50

## WINE EXPRESSION



HOT 🌶️🌶️ MEDIUM 🌶️ MILD 🌱

## 🌸 Appetisers 🌸

Please ask if you require anything that does not appear on the menu.

**Jinnah's Sizzling Mix** (for 2 or more) ..... (p.p) **£6.50**  
 Chicken tikka, lamb chops, seekh kebab, onion bhaji, veg pakora

**Jinnah's Special Mix** (for 2 or more) ..... (p.p) **£7.50**  
 Chicken tikka, lamb chops, seekh kebab, meat samosa, masala fish

**Jinnah's Seafood Mix** (for 2 or more) ..... (p.p) **£8.95**  
 Masala fish, salmon tikka, tandoori king prawn served on prawn puree

**(NEW) Jinnah's Vegetable Mix** (for 2 or more)..... (p.p) **£5.50**  
 Veg samosa, veg pakora, onion bhaji & paneer tikka

**(NEW) Nambali**.....**£6.50**  
 Grilled chicken cooked with potatoes, mixed peppers & onions covered in melted cheese

**Mixed Platter** (for one).....**£6.50**

**King Prawn Puree** .....**£6.95**

**Tandoori King Prawn**.....**£7.95**

**Punjabi Massala Fish**..... **£6.95**

**Prawn Puree**.....**£5.95**

**Chicken Chatt**.....**£5.95**

**Samosa** (Meat or Vegetable).....**£4.95**

**Seekh Kebab** .....**£5.25**

**Lamb Chops**.....**£6.95**

**Chicken Pakora** .....**£5.25**

**(NEW) Fish Pakora** .....**£6.50**

**Chicken Tikka** .....**£5.50**

**Liver Tikka**.....**£5.25**

**Salmon Tikka**.....**£6.50**

**Paneer Tikka** .....**£4.95**

**Onion Bhaji**.....**£4.50**

**Vegetable Pakora** .....**£4.50**

**(NEW) Mushroom Pakora**.....**£4.50**

## 🌸 Chef's Spicy Specialities 🌸

**(NEW) Munchurian** 🌶️🌶️🌶️  
 A fusion of flavours with traditional herbs & spices cooked with fresh tomatoes, spring onions, chillies, sweet chilli sauce & a touch of sugar.

**Mirpuree** 🌶️🌶️  
 Cooked with spinach & Jinnah's herbs & spices with fresh tomatoes, chillies & coriander.

**Jalfrezi** 🌶️🌶️🌶️  
 Marinated in fresh lemon juice, capsicum, onion, fresh green chilli & bullet chilli.

**Panch Rangia** 🌶️🌶️🌶️  
 A specialty from Hyderabad. Marinated & cooked in tantalising mixed pickles, laced with fresh green chilli & fresh coriander.

**Lemon Chilli** 🌶️🌶️🌶️  
 Marinated in a delightful spicy sauce with fresh lemon, spring onion, red onion, garlic, ginger paste & black pepper. Sprinkled with fresh dhania.

**Garlic Chilli** 🌶️🌶️  
 Cooked with fresh garlic, green chilli, capsicum & tomatoes

**Masalendar** 🌶️🌶️🌶️🌶️ (Very Hot)  
 The most famous common spice blend flavours to enhance rather than draw out the star ingredients. The recipe is modern explosive flavours it will change your perceptions of our food so that you will contemplate eating. Cooked with spring onion, fresh coriander & naga chilli paste.

**Fauladi** (Home Style) 🌶️🌶️🌶️ (Very Hot)  
 Marinated in aphrodisiac. Cooked with lots of fresh herbs & spices to a strong strength. Made with fresh green chillies - might have after effects.

**Punjabi Taste** 🌶️🌶️  
 A unique Punjabi dish which is a must at almost any function or celebration. Made with fresh green chillies, cloves, cumin seeds, black peppers & sprinkled over with fresh coriander.

**Ginger Chilli Special** 🌶️🌶️  
 Cooked with fresh green chilli, thinly sliced fresh ginger, lemon juice, garlic, coriander, topped with fresh bullet chillies.

**(NEW) Kabuli** 🌶️🌶️  
 Cooked with potatoes, garlic, ginger, spring onions, tomatoes & green chillies

**Chicken £11.95**

**Lamb £12.95**

**King Prawn £15.95**

**Vegetables £9.95**

## 🌸 Medium Homestyle Specialities 🌸

**Nepalese** 🌶️🌶️  
 An excellent step up with this particular dish, created with some thought by our chef's, cooked with spring onions, garlic & ginger in a thick sauce sprinkled over with coriander.

**Nawabi Khana** 🌶️🌶️  
 The most complex of all great curries. Comprises twenty one ingredients each roasted individually prior to being grained, this lends a rich brown colour to this mouthwatering dish.

**Afghani** 🌶️🌶️  
 A classical Afghanistani dish which considering the expense & effort involved - it's normally cooked for Royalty! Cooked very gently in a rich sauce finely chopped spring onion & sprinkled over with fresh coriander.

**Multani** 🌶️🌶️  
 Cooked in a lightly spiced sauce with a variety of fresh herbs & spices, fresh tomatoes, plain yoghurt & fresh mint. Very highly recommended. (Not hot)

**Tikka Rogan Josh** 🌶️🌶️  
 Kashmiri dish undoubtedly the Prince among curries topped with fresh tomatoes.

**Chicken £11.95**

**Lamb £12.95**

**King Prawn £15.95**

**Vegetables £9.95**

## 🌸 Jinnah Balti Dishes 🌸

Baltistan, the home of the Balti Dish is the northern most area of Pakistan. In recent times Balti dishes have become extremely popular. Traditionally Balti food is prepared with special fresh herbs & spices.

**Pathan Balti** 🌶️🌶️  
 Cooked with fresh spinach leaves, ginger & capsicum.

**Shensha Balti** 🌶️🌶️  
 With fresh tomatoes. Slightly spiced with a touch of cream. Mild to medium.

**Balti** 🌶️🌶️  
 Cooked with fresh tomato, spring onion a touch of yoghurt with herbs & spices.

**Jinnah Special Tandoori Balti** 🌶️🌶️ **£12.95**  
 Lamb, chicken, mince meat cooked over charcoal in clay oven, then re-cooked in Balti-style.

**Chicken £11.95**

**Lamb £12.95**

**King Prawn £15.95**

**Vegetables £9.95**

**Banquets available for group bookings**

## 🌸 Desi Special Dishes 🌸

**Nihari (Lamb shank)** 🌶️🌶️ **£14.95**  
 Slow-cooked pot roast shank of lamb with a special blend of herbs & spices. (on the bone)

**Palak Gosht** 🌶️🌶️ **£13.95**  
 Lamb cooked with spinach, fresh green chilli, garlic, ginger, coloured capsicum, coriander & bland of herbs & spices

**Desi Massala** 🌶️🌶️ **£13.95**  
 Chicken or lamb cooked with fresh tomatoes, garlic, ginger, coriander & our own blend of spices

**Desi Karahi** 🌶️🌶️ **£13.95**  
 Chicken or lamb cooked with fresh tomatoes, garlic, ginger, capsicum, onions, coriander & our own blend of spices

**Achari** 🌶️🌶️ **£13.95**  
 Chicken or lamb cooked with achar (mixed pickle), garlic, ginger, coriander & blend of herbs & spices

## 🌸 Delicate & Mild Dishes 🌸

The dishes below contain nuts and maybe nut traces please ask for any special dietary requirements

**Tikka Massala** 🌶️  
 United Kingdom's best & most popular dish cooked with our own special tandoori sauce, almond powder, coconut powder & fresh cream.

**Shalimar Karahi** 🌶️  
 Jinnah's own creation slightly spiced to taste the flavour of the curry with fresh capsicum, garlic, ginger & a touch of cream & plenty of love.

**Malai** 🌶️  
 The indulgent dish from subcontinent the subtle flavour is beautifully complemented by the cheese (Paneer), fresh tomatoes, yoghurt & a touch of cream.

**Makhani** 🌶️  
 Cooked with cream, cheese & traditional light herbs & spices. It's rich, creamy & cheesy.

**(NEW) Chom Chom** 🌶️  
 Cooked with coconut & almond powder, sugar, methi & our chef's selection of herbs & spices.

**Hawaiian** 🌶️  
 Exceptionally smooth in taste. Cooked with ground coconut, pineapple & mango chutney. Sprinkled over with fresh coriander & spring onion.

**Lahoree** 🌶️  
 Prepared to suit the weaker palate. Cooked with fruit. It's mild, creamy, nutty & fruity.

**Butter** 🌶️  
 Cooked with almonds, coconut, sultanas & cream.

**Chicken £11.95**

**Lamb £12.95**

**King Prawn £15.95**

**Vegetables £9.95**

## 🌸 Tandoori Dishes 🌸

The Tandoor is a traditional clay oven in which skewered lamb, chicken or king prawns are cooked over glowing charcoal. Tandoori dishes are highly recommended, the unique flavours of the Tandoori cuisine have become as popular & well loved in recent times here in the UK. Tandoori dishes are served sizzling (dry)

**Tandoori King Prawn** 🌶️🌶️ **£15.95**  
 Marinated king prawns cooked over charcoal. Served with salad & mint sauce.

**King Prawn Stir Fry** 🌶️🌶️ **£15.95**  
 A healthy & highly nutritious dish at the same time extremely delicious. Cooked with onions & peppers

**Mix Stir Fry** 🌶️🌶️ **£14.95**  
 A healthy & highly nutritious dish at the same time extremely delicious. Chicken, lamb & king prawn cooked with onions & peppers

**Jinnah's Tandoori Special** 🌶️🌶️ **£14.95**  
 Chicken, lamb chops, king prawns, seekh kebab cooked over charcoal. Served with salad & mint sauce.

**Chicken Shashlick** 🌶️🌶️ **£12.95**  
 Marinated chunks of breast cooked in clay oven with onions, capsicum & tomatoes. Served with salad & mint sauce.

**Chicken Stir Fry** 🌶️🌶️ **£11.95**  
 A healthy & highly nutritious dish at the same time extremely delicious. Cooked with onions & peppers

**Chicken Tikka** 🌶️🌶️ **£11.95**  
 Chicken marinated & cooked in a clay oven. Served with salad & mint sauce.

## 🌸 Famous Curry Dishes 🌸

**Korma** • **Bhuna** • **Madras** • **Rogan Josh** • **Vindaloo**  
**Dhansak** • **Dopiazza** • **Pathia**

**Chicken £11.50**

**Lamb £12.50**

**King Prawn £15.50**

**Vegetables £9.50**

## 🌸 Jinnah's Special Karahi 🌸

Lamb, chicken & king prawn in a very rich sauce. Neatly spiced with so many different flavours. 🌶️🌶️ **£14.95**

## 🌸 Royal Thali 🌸

An amazing array of lamb, chicken, seafood & veg dishes complemented with rice & nan bread (You are definitely spoilt) **£27.95**

## 🌸 Seafood 🌸

Any meat dish on this menu can be substituted for fish or king prawns on request

**Seafood Platter** 🌶️🌶️ (Served sizzling) **£16.95**  
 Mixture of salmon, haddock fish and king prawns, served sizzling.

**Tandoori King Prawn Massala** 🌶️ **£15.95**  
 King prawns cooked in a clay oven with our own special tandoori sauce, almond powder, coconut powder and fresh cream.

**Desi Seafood Karahi** 🌶️🌶️ **£15.95**  
 Haddock fish, king prawns & small prawns cooked with fresh tomatoes, garlic, ginger, capsicum, onions, coriander & our own blend of spices

**Garlic Chilli King Prawn** 🌶️🌶️🌶️ **£15.95**  
 Highly flavoured with fresh garlic, green chillies, capsicum and tomatoes.

**King Prawn Delight** 🌶️ **£15.95**  
 Our chefs creation to suit the weaker palette, cooked in a mild sauce with fresh tomato, mango, sugar & cream.

**King Prawn Malai** 🌶️ **£15.95**  
 The indulgent dish from subcontinent the subtle flavour of king prawn is beautifully complemented by the cheese, fresh tomatoes, yoghurt & a touch of cream.

**Kashmiri King Prawn Rogan Josh** 🌶️🌶️ **£15.95**  
 Prawns cooked with special herbs & spices, topped with fresh tomatoes, capsicum & green chillies.

**Desi Karahi Fish** 🌶️🌶️ **£13.95**  
 Haddock fish cooked with fresh tomatoes, garlic, ginger, capsicum, onions, coriander & our own blend of spices

**Massala Fish** 🌶️🌶️ (Served sizzling) **£13.95**  
 Whole piece of Haddock fish marinated in herbs & spices shallow fried & served sizzling on a bed of onions.

## 🌸 Veg Side Dishes 🌸

<b>Vegetable Bhaji</b>	<b>£4.95</b>	<b>Mushroom Bhaji</b>	<b>£4.95</b>
<b>Tarka Dall</b>	<b>£4.95</b>	<b>Brinjal Bhaji</b>	<b>£4.95</b>
<b>Saag Aloo</b>	<b>£4.95</b>	<b>Bhindi Bhaji</b>	<b>£4.95</b>
<b>Chana Massala</b>	<b>£4.95</b>	<b>Saag Bhaji</b>	<b>£4.95</b>
<b>Bombay Aloo</b>	<b>£4.95</b>	<b>Saag Paneer</b>	<b>£4.95</b>
<b>Cauliflower Bhaji</b>	<b>£4.95</b>	<b>Aloo Gobi</b>	<b>£4.95</b>

## 🌸 Sundries 🌸

<b>Steamed Rice</b>	<b>£2.95</b>	<b>Kulcha Nan</b>	<b>£3.50</b>
<b>Pilau Rice</b>	<b>£3.25</b>	<b>Keema Nan</b>	<b>£3.50</b>
<b>Mushroom Pilau</b>	<b>£3.50</b>	<b>Peshwari Nan</b>	<b>£3.50</b>
<b>Egg Pilau</b>	<b>£3.50</b>	<b>Hot Spicy Nan</b>	<b>£3.50</b>
<b>Lemon Rice</b>	<b>£3.50</b>	<b>Tandoori Roti</b>	<b>£2.25</b>
<b>Keema Rice</b>	<b>£3.50</b>	<b>Chapati</b>	<b>£1.10</b>
<b>Special Rice</b>	<b>£3.50</b>	<b>Raita (Onion or cucumber)</b>	<b>£1.95</b>
<b>Plain Nan</b>	<b>£2.95</b>	<b>Chips</b>	<b>£2.95</b>
<b>Garlic Nan</b>	<b>£3.40</b>	<b>Poppadom (Plain or Spicy)</b>	<b>£0.75</b>
<b>Family Nan</b>	<b>£5.95</b>	<b>Pickle Tray</b>	<b>£2.50</b>
<b>Family Garlic Nan</b>	<b>£6.50</b>		

## 🌸 Kids Corner 🌸

Kids corner is served with a choice of chips or rice

<b>Chicken Korma</b>	<b>£9.50</b>	<b>Chicken Nuggets</b>	<b>£7.95</b>
<b>Chicken Tikka Massala</b>	<b>£9.50</b>	<b>Scampi</b>	<b>£7.95</b>
<b>Chicken Delight</b>	<b>£9.50</b>	<b>Masala Fish</b>	<b>£7.95</b>
<b>Chicken Tikka</b>	<b>£9.50</b>	<b>Fish Fingers</b>	<b>£7.95</b>

**Please Note: Some of our dishes contain nuts Please ask for any special dietary requirements**