

JALSA

MODERN INDIAN KITCHEN

VEGETARIAN

Crafted fresh, every day.

PURE VEGETARIAN · INDIAN CUISINE

DINNER

153 MELBOURNE STREET · NORTH ADELAIDE

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VEGETARIAN *Dinner*

Street snacks and small plates on this page, curries on the next dosa, wok dishes, desserts & drinks on the back.

Chatpata chaat

India's favourite street snacks crisp, cool, sweet and chatpata (tangy & spicy). Made at our chaat counter

Pani Puri (6) *vg* — 12
Crisp hollow shells filled with spiced potato & chickpeas. Pour in the tangy mint water and eat in one bite

Dahi Puri (6) — 14
The same shells filled with potato & chickpeas, cool sweetened yoghurt and mint & tamarind chutneys

Sev Puri (6) *vg* — 12
Wheat wafers topped with potato, chopped salad and chutneys under a heap of crunchy chickpea noodles

Bhel Puri *vg* — 12
Puffed rice, wheat wafers & crunchy noodles tossed with potato, chopped salad and mint & tamarind chutneys

Raj Kachori — 16
The "king' of chaat: one large crisp shell filled with potato, chickpeas, a lentil dumpling, yoghurt & chutneys

Papdi Chaat — 14
Crisp wheat wafers under warm spiced chickpeas, potato, cool yoghurt and mint & tamarind chutneys

Dahi Bhalla — 14
Soft lentil dumplings in whipped yoghurt with chutneys and pomegranate - served cold

Papdi Bhalla Chaat — 16
Papdi chaat and dahi bhalla on one plate: wheat wafers, lentil dumplings, chickpeas, yoghurt & chutneys

Samosa Chaat/Aloo Tikki Chaat — 15
A crushed samosa, or two fried potato patties, under warm chickpeas, yoghurt, chutneys & chopped salad

Chana Chaat *vg* — 12
Warm spiced chickpeas tossed with cucumber, tomato, onion, a squeeze of lemon and mint & tamarind chutneys.

Chaat Platter for Two — 28
New to chaat? Start here: pani puri, dahi puri, papdi chaat and dahi bhalla to share

Small plates

to start, or to share

Papadams/Masala Papadams *vg* — 6/9
Crisp roasted lentil wafers with two chutneys-or 'masala, topped with chopped salad & tangy chaat spice

Punjabi Samosa (2) — 10
Golden fried pastry parcels filled with spiced potato & peas, with mint & tamarind chutneys

Vegetable Pakoras *vg* — 12
Onion, spinach & potato fritters fried in a spiced chickpea-flour batter, with mint chutney

Amritsari Paneer — 16
Paneer (fresh Indian cheese) fried in a crisp, spiced chickpea-flour batter, with mint chutney & lemon

From the tandoor

Marinated, then charred in the tandoor, our clay oven with mint-yoghurt dip & chopped salad

Paneer Tikka / Hariyali Paneer Tikka — 19
Paneer cheese, capsicum & onion in a spiced yoghurt marinade or 'hariyali', in green mint & coriander

Tandoori Mushrooms — 17
Whole mushrooms in a spiced yoghurt marinade, finished with butter, lemon & tangy chaat spice

Malai Broccoli — 18
Broccoli in a mild, creamy marinade of cheese, cashew & cardamom, charred at the tips

Achari Soya Chaap — 19
Soya chaap (tender soy & wheat protein) in a tangy mustard & pickle yoghurt marinade, with onion & lemon

Tandoori Mixed Platter — 25
For two, on a sizzling plate: paneer tikka, tandoori mushrooms, fried potato patties & fritters

Street plates

Big street-food plates from Delbi and Mumbai

Chole Bhature — 20
A Delhi classic: chickpeas in a spiced onion & tomato sauce with two puffed fried breads, pickle & onion

Pav Bhaji — 18
A Mumbai classic: spiced vegetables mashed with butter, onion & tomato, served with two soft toasted buns

New to Indian food?

Everything is vegetarian and made for sharing. Start with a chaat or two, then choose a few curries for the table, with rice or naan. Curries are cooked medium; ask for mild or hot. Not sure? Just ask us.

vg vegan · please tell us about allergies

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Curries

Six house gravies (curry sauces), simmered fresh each morning pick a gravy, then what goes in it

Paneer is fresh Indian cheese, firm and mild. Soya chaap is a tender soy & wheat protein with a meaty bite.

GRAVY	PANEER		TOFU		VEGETABLE		MUSHROOM		SOYA CHAAP	
Makhani	Paneer Makhani	22	Tofu	22	Malai Kofta	23	Mushroom	21	Chaap	23
The famous butter sauce: tomato, cashew & cream-mild, a little sweet. Kofta are paneer & potato dumplings										
Kadhai	Paneer	22	Tofu	22	Mixed Veg	21	Mushroom	23	Chaap	23
A chunky tomato & onion gravy tossed with pieces of capsicum & onion and crushed coriander seed										
Korma	Shahi Paneer	22	Tofu	22	Navratan	21	Mushroom & Pea	22	Chaap	23
Mild and creamy: cashew, almond, yoghurt, cardamom & saffron. Navratan is mixed vegetables with paneer & cashew										
Saag	Palak Paneer	23	Tofu	22	Saag Aloo	21	Palak Mushroom	22		
Puréed spinach (palak) with ginger, garlic and a little cream. Saag aloo is spinach with potato										
Bhuna	Paneer Bhuna	22	Tofu	22	Aloo Gobi Chana Masala	21 20	Mushroom Matar	21	Achari Chaap	23
Onion & tomato browned slowly until thick and dark. Aloo gobi is potato & cauliflower, served dry; chana is chickpeas; matar is peas; achari means pickle-spiced										
Chettinad	Paneer	22	Tofu	22	Vegetable	21	Mushroom	21	Chaap	23
From South India: roasted coconut, curry leaf, tamarind and black pepper the most peppery of the six										

Each curry is made to order: mild, medium or hot. Curries come on their own, so add rice or bread from below.
Vegan (vg): kadhal, bhuna or Chettinad with tofu, vegetables, mushroom or chaap. Add steamed rice or unbuttered roti.

Dal, rajma & biryani

Dal Tadka 18
Soft yellow lentils finished with garlic, cumin & chilli sizzled in ghee (clarified butter)

Dal Makhani 20
Whole black lentils & kidney beans simmered for hours with tomato, butter & cream

Rajma Masala *vg* 20
Red kidney beans in a slow browned onion & tomato sauce with ginger

Biryani
vegetable 20 / paneer 22
Saffron basmati rice sealed and baked with spiced vegetables or paneer, fried onion & mint, with yoghurt raita

Breads

Plain Naan 4.5
Soft bread from the clay oven

Butter Naan 5

Garlic Naan 5.5

Cheese Naan 6.5

Cheese & Garlic Naan 7

Aloo or Paneer Kulcha 8
Naan stuffed with potato or paneer

Tandoori Roti 4
Wholemeal flatbread

Laccha Paratha 6
Flaky, layered flatbread

Bread Basket 14
plain, garlic & cheese naan

Rice

Steamed Basmati 5

Jeera Rice 6
Basmati with cumin & ghee

Coconut Rice 7
Coconut, curry leaf & cashew

Sides

Cucumber & Mint Raita 5
Cooling yoghurt dip

Kachumbar Salad 7
Cucumber, tomato & onion

Green Salad 9

Pickle & Chutneys 3
Mixed pickle, mint & tamarind

vg vegan dairy-free & gluten-free options on request-dosa, Indo-Chinese, desserts & drinks are on the back page
please tell us about allergies-nuts, dairy & gluten are used in our kitchen

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Dosa & South

Thin, crisp South Indian crepes of fermented rice & lentil batter, made to order with sambar (a lentil and vegetable soup), coconut & tomato chutneys

Plain Dosa / Podi Dosa — 16/18
Golden and lacy, cooked in ghee (clarified butter); podi dosa adds a roasted lentil, chilli & sesame spice

Masala Dosa / Mysore Masala Dosa — 19/21
Filled with turmeric potato, onion & mustard seed; the Mysore is also spread with red chilli & garlic chutney

Paneer Dosa — 22
Filled with crumbled paneer cheese cooked with capsicum, tomato, onion & spices

Onion Uttapam *vg* — 18
A thick, soft pancake of the same batter, topped with onion, tomato, green chilli & coriander

Medu Vada (3) *vg* — 14
Savoury lentil doughnuts, crisp outside and fluffy inside, with sambar & chutneys

Indo-Chinese, from the wok

India's own take on Chinese cooking garlic, ebilli, soy and a very hot wok

Chilli Paneer / Chilli Chaap — 20
Fried paneer cheese or soya chaap (soy & wheat protein) tossed with capsicum & onion in chilli-garlic sauce

Gobi Manchurian *vg* — 18
Battered cauliflower in a glossy sweet-and-sour sauce of soy, ginger, garlic & spring onion

Gobi 65 / Paneer 65 — 15/17
Cauliflower or paneer in a crisp, spiced yoghurt batter, tossed with curry leaf, garlic, mustard seed & chilli

Honey Chilli Potato — 16
Crisp potato fries tossed in a sticky honey, chilli & garlic sauce with sesame seeds

Hakka Noodles / Fried Rice *vg* — 16/15
Wok-tossed noodles in chilli-garlic sauce, or basmati fried rice, with crunchy vegetables, garlic & soy

Desserts

Gulab Jamun — 10
Two warm milk dumplings soaked in cardamom & rose syrup, with vanilla ice cream & pistachio

Kulfi — 10
Dense, creamy Indian ice cream, pistachio or mango, topped with chopped pistachio

Rasmalai — 11
Soft milk-cheese dumplings chilled in sweet saffron milk, with pistachio & almond

Drinks

Mango Lassi — 6
Chilled yoghurt blended with mango

Sweet or Salted Lassi — 6
Chilled yoghurt drink: sweet with rose, cardamom & pistachio, or salted with roasted cumin

Masala Chai — 5
Milk tea brewed with ginger & spices

Filter Coffee — 5
Sweetened South Indian coffee with hot, frothed milk

vg vegan chilli chaap is vegan too-most dosas can be made vegan: ask for oil, not ghee please tell us about allergies

Jalsa means celebration.

A pure vegetarian kitchen: six house gravies simmered fresh each morning, chutneys made in our own kitchen and dosa batter set the night before from the north and the south of India, served on Melbourne Street.

Celebrating something? Ask our team about catering and private dining.

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Thank you for dining with us