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

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.

153 MELBOURNE STREET NORTH ADELAIDE

Thank you for dining with us

OPENING HOURS

MONDAY	12:00 PM - 2:30 PM | 5:30 PM - 9:00 PM
TUESDAY	12:00 PM - 2:30 PM | 5:30 PM - 9:00 PM
WEDNESDAY	12:00 PM - 2:30 PM | 5:30 PM - 9:00 PM
THURSDAY	12:00 PM - 2:30 PM | 5:30 PM - 9:00 PM
FRIDAY	12:00 PM - 2:30 PM | 5:30 PM - 10:00 PM
SATURDAY	12:00 PM - 2:30 PM | 5:30 PM - 10:00 PM
SUNDAY	12:00 PM - 2:30 PM | 5:30 PM - 9:00 PM

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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

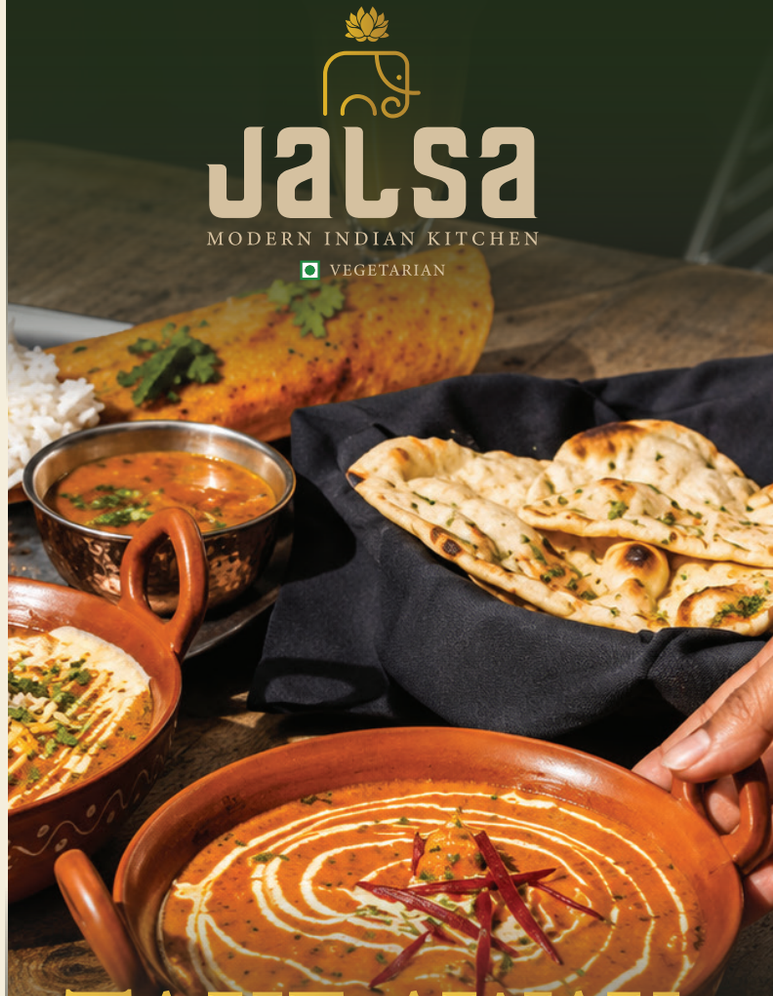
Cucumber & Mint Raita 5
Cooling yoghurt dip

Kachumber Salad 7
Cucumber, tomato & onion

Green Salad 9

Pickle & Chutneys 3
Mixed pickle, mint & tamarind

JALSA
MODERN INDIAN KITCHEN
VEGETARIAN



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153 MELBOURNE STREET, NORTH ADELAIDE, SA 5006

www.thejalsa.com.au

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

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

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

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

Curries

six house gravies, simmered fresh each morning pick the gravy, then what goes in it

Makhani

The famous butter sauce: tomato, cashew & cream-mild, a little sweet. Kofta are paneer & potato dumplings

Paneer	$22	Mushroom	$21
Tofu	$22	Chaap	$23
Malai Kofta	$23		

Kadhai

A chunky tomato & onion gravy tossed with pieces of capsicum & onion and crushed coriander seed

Paneer	$22	Mushroom	$23
Tofu	$22	Chaap	$23
Mix Veg	$21		

Korma

Mild and creamy: cashew, almond, yoghurt, cardamom & saffron. Navratan is mixed vegetables with paneer & cashew

Shahi Paneer	$22	Mushroom & Pea	$22
Tofu	$22	Chaap	$23
Navratan	$21		

Saag

Puréed spinach (palak) with ginger, garlic and a little cream. Saag aloo is spinach with potato

Palak Paneer	$23	Palak Mushroom	$22
Tofu	$22		
Saag Aloo	$21		

Bhuna

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

Paneer Bhuna	$22	Chana Masala	$20
Tofu	$22	Matar Mushroom	$21
Aloo Gobi	$21	Achari Chaap	$23

Chettinad

From South India: roasted coconut, curry leaf, tamarind and black pepper the most peppery of the six

Paneer	$22	Mushroom	$21
Tofu	$22	Chaap	$23
Malai Kofta	$21		

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.