

WINE LIST

MOST WINES ARE
AVAILABLE BY THE GLASS
UPON REQUEST

<i>Champagne</i>		Bottle
1a 🍷 Moët & Chandon Brut Imperial 12%		49.95
A consistent, dry style with a distinctive, flowery aroma. Yeasty character, a long biscuity flavour and a good level of acidity		
1b 🍷 Dom Pérignon Vintage 2005 12.5%		194.95
Notes of guava and grapefruit zest combine with white peach and nectarine. A beautiful balance of the intriguing flavours typical of Dom Pérignon		

<i>Sparkling Wine & Rosé</i>		Glass	Bottle
2 🍷 Prosecco Di Maria, Italy	6.95		24.95
Pale light yellow colour with fine perlage. Delicately fruity with a slightly aromatic bouquet. Well balanced with a light body			
3 🍷 Prosecco Di Maria Rose, Italy	6.95		24.95
This rose displays a lovely expression of red berry fruits and is perfect for a glass or two anytime.			

<i>White Wine</i>			
4 🍷 Pinot Grigio Grave del Friuli Boro Tesi Fantinel			19.95
Lovely buttery style with tropical pear fruit. Grapes are fermented in stainless steel tanks with a long fermentation to enhance the rich style.			
5 🍷 Kleine Zalze Bush Vines Chenin Blanc, Stellenbosch, South Africa 13.5%			19.95
Soft and creamy with a hint of ripe tropical fruit on the finish and a delicious vanilla sweetness from the oak			
7 🍷 Vermonte Chardonnay Reserva, Casablanca Valley, Chile 13.5%			20.95
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			
8 🍷 Pouilly Fume Cuvee du Tronsec, Joseph Mellot, France 12.5%			28.95
Loire Sauvignon Blanc at its best, with classic gunflint and gooseberries on the nose, creamy fullness on the palate and a crisp, dry finish			
9 🍷 Chablis Gloire de Chablis, J. Moreau et Fils France 12.5%			32.95
A tradition Chablis, dry, flinty and elegant with distinctive Chardonnay character on the finish			

<i>House Wine Selection</i>		175ml	250ml	Bottle
10 🍷 Sauvignon Blanc		4.95	6.50	17.95
11 🍷 Shiraz		4.95	6.50	17.95
12 🍷 Chenin Blanc Rose		4.95	6.50	17.95

<i>Rose Wine</i>			
13 🍷 Echo Falls White Zinfandel, California, USA 11%			18.95
Red fruit flavours to the Zinfandel grape come through well on the nose and palate			
14 🍷 Belvino Pinot Grigio Rosato di Pavia, Italy 12%			19.95
A slightly drier style, full of fresh summer fruit aromas and flavours			

<i>Red Wine</i>			
15 🍷 Monte Verde Merlot			19.95
Mouthwatering raspberry and blackcurrants			
17 🍷 Callia Lunaris, Malbec San Juan 13.5%			21.95
Enticing aromas of cherry or plumb with a background of warming spice. Well structured with freshness to the finish			
18 🍷 Beaujolais-Villages Combe aux Jacques,			21.95
Intensely fragrant and vivacious, a succulent wine of exceptional charm. Full of bright, floral fruit flavours, with youthful, peppery notes and plump tannins.			
19 🍷 Don Jacob Crianza Rioja Tinto, Bodegas Corral, Spain 12.5%			21.95
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.			
20 🍷 Vermonte Cabernet Sauvignon Reserva, Maipo Valley, Chile 13.5%			22.95
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 🍷 Chateaufeuf-du-Pape, France 14%			32.95
Deep ruby in colour and very full bodied, with a heady, spicy bouquet, ripe fruit and a long velvety finish			



SELBY

MALTON • YORK • HARROGATE • BRADFORD



Jinnah

RESTAURANT

www.jinnahs.co.uk

GIN SELECTION

All served with Fever Tree Tonic

Hendrick's Gin	(35ml)	6.25
Slingsby Rhubarb Gin	(35ml)	5.95
Bombay Sapphire Gin	(35ml)	5.95
Gordern Pink Gin	(35ml)	5.95
Gordan's Gin	(35ml)	4.95

DRAUGHT BEERS

	Half Pint	Pint
Kingfisher	2.75	4.75
Bombay Bicycle IPA	2.75	4.75

SPIRITS

Please ask for more information

Spirits & Vermouth	4.95
Malt Whiskies	4.95
Cognac	4.95

BOTTLED BEERS & CIDERS

Cobra	(330ml)	3.50	(660ml)	5.95
Tiger	(330ml)	3.50	(660ml)	5.95
King Cobra			(75cl)	9.95
Cobra Zero (Alcohol free)			(330ml)	2.95
Peacock Apple Cider (Indian cider)			(500ml)	4.95
Peacock Mango & Lime Cider (Indian cider)			(500ml)	4.95
Kopparberg Mixed Fruits Cider			(500ml)	4.95
Magners Original Cider			(330ml)	3.50

SOFT DRINKS

Soft Drinks	2.50
Coke, Diet Coke, Lemonade, Fanta Orange, Tonic Water	
Orange Juice	2.50
J20 Orange & Passion Fruit, Apple & Mango, Apple & Raspberry	2.75
Appletiser	2.75
Mineral Water Still/Sparkling	2.50
Mango Lassi (Jug)	(1ltr) 6.95

WINE EXPRESSION



Very dry, delicate subtle whites



Light, simple delicate reds



Rose wines



Dry, herbaceous or aromatic white



Juicy, medium-bodied, fruit-led reds



White sparkling white



Juicy, fruit-driven, ripe whites



Oaked, intense, concentrated reds



Rose sparkling wine

APPETISERS

An awesome selection of appetisers to begin with. Mind boggling mixtures of flavours to wet your pallet and get those taste buds flowing.

Jinnah's Sizzling Mix Chicken tikka, chicken wings, lamb chops, seekh kebabs, onion bhajis, veg pakora & fried onions	6.25	Cheesy Seekh Kebab	5.50
Jinnah's Special Mix (minimum 2) Chicken tikka, chicken wings, lamb chops, seekh kebabs, Onion bhajis, veg pakora, veg samosa & special chaat on puree	7.95 pp	Lamb Chops	5.95
Jinnah's Vegetable Mix Onion bhajis, mushroom pakoras, veg samosa, Veg pakoras & paneer tikka	5.95	Liver Tikka	4.75
Jinnah's Seafood Mix (minimum 2) Salmon tikka, Punjabi massala fish & tandoori king prawns	7.95 pp	Meat Samosa	3.95
Chicken Nambali Chicken breast pieces with potato, onions, tomato, covered in melting cheese	5.95	Salmon Tikka	5.95
Chicken Chatt	4.95	King Prawn Puroe	6.95
Chicken Tikka	4.75	Tandoori King Prawn	6.95
Chicken Pakora	4.75	Punjabi Massala Fish	5.95
Seekh Kebab	4.95	Prawn Puroe	4.95
		Mirchi Special Stuffed grilled pepper with chicken, lamb, lentils & peas	5.50
		Paneer Tikka	4.95
		Veg Samosa	3.95
		Onion Bhaji	3.95
		Vegetable Pakora	3.95

HOT 🌶️🌶️🌶️ MEDIUM 🌶️🌶️ MILD 🌶️

HOT & SPICY SPECIALITIES

Imlee 🌶️🌶️🌶️ Spicy flavour dish cooked with tamarind in a rich thick sauce with coriander, capsicum, onion, tomatoes, methi & served in hot & tangy sauce	Garlic Chilli 🌶️🌶️🌶️ Cooked with fresh garlic, green chilli, capsicum & tomatoes
Patakedaar 🌶️🌶️🌶️ Cooked with a selection of lentils, green chilli, lemon juice, fresh garlic & ginger, sprinkled with fried onions & topped with fresh lemon	Fauladi (Home Style) 🌶️🌶️🌶️🌶️ (Extremely hot) Marinated in aphrodisiac. Cooked with lots of fresh herbs & spices to a fairly strong strength. Made with fresh green chillies
Panch Rangia 🌶️🌶️🌶️ A specialty from Hyderabad. Marinated & cooked in tantalising mixed pickles, laced with fresh green chilli & fresh coriander	Handi 🌶️🌶️🌶️ Relatively sophisticated dish developed for the Mughal emperor. Easy young meat such as lamb, calf or spring chicken always used for this dish, so its easy to break with your fingers avoiding the need of cutlery. Its knack of course aided greatly by using chappati nan as a type of cutlery to carry it in your mouth. The once all powerful Shah of Asia said that eating with a knife & fork was like making love through an interpreter
Masalendar 🌶️🌶️🌶️ The most famous common spice blend flavours to enhance rather then drawn 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	Munchurian 🌶️🌶️🌶️ A fusion of flavours with traditional herbs & spices, cooked with fresh tomatoes, sugar, chillies and sprinkled with coriander.

Chicken 10.95

Lamb 11.95

King Prawns 14.95

Vegetables 8.95

MEDIUM HOMESTYLE SPECIALITIES

Roshoon 🌶️🌶️ (Very popular) Cooked Bhuna Style with garlic & tamarind pickle, fresh coriander & a hint of ginger, a must try for garlic lovers	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)
Nepalese 🌶️🌶️ An excellent step up with this particular dish, created with some thought by our chef's, cooked with black pepper, spring onions, fresh green chillies, garlic & ginger in a thick sauce sprinkled over with coriander	Mirchi Korma 🌶️🌶️ Spicy korma Kashmiri style
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	Karachi Flavour 🌶️🌶️ An amazing mixture of tender lamb, curried with diced chicken breast, spinach and tomatoes. This dish is spiced with garlic, ginger & garnished with scrambled egg
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	Hasina 🌶️🌶️ Cooked with fresh green chilli, bullet chilli mixture of coloured capsicum, spring onion, fresh garlic, ginger, fresh spinach. This astonishing dish is like what you would eat at an Asian family's home as a guest. Neatly spiced

Chicken 10.95

Lamb 11.95

King Prawns 14.95

Vegetables 8.95

JINNAH BALTI DISHES

Pathan Balti 🌶️🌶️ Cooked with fresh spinach leaves, ginger & capsicum	Balti 🌶️🌶️ Cooked with fresh tomato, spring onion a touch of yoghurt with herbs & spices
Shensha Balti 🌶️🌶️ With fresh tomatoes. Slightly spiced with a touch of cream. Mild to medium	Jinnah Special Tandoori Balti 🌶️🌶️ Lamb, chicken, mince meat cooked over charcoal in clay oven, then re-cooked in Balti-style

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.

Chicken 10.95

Lamb 11.95

King Prawns 14.95

Vegetables 8.95

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

Banquets available for group bookings

If you have a food allergy or special dietary requirement please inform a member of our staff

DESI SPECIAL DISHES

Keema Mottor 🌶️🌶️ Minced lamb cooked with peas in a spicy thick sauce, very popular in Asian households	10.95
Chot Poti Chicken 🌶️🌶️ Strips of chicken tikka in a spicy & creamy sauce alongside onions, peppers & fresh tomatoes, this was created for the Standsfield family with love	10.95
Desi Style Massala 🌶️🌶️ Chicken or lamb cooked in a very rich sauce with plenty of coriander & spices, Bradford's No.1 selling curry	11.95
Mustill Mogol 🌶️🌶️ Chicken & minced lamb cooked in a rich sauce with ginger, garlic, onion, capsicum alongside mushrooms & green chilli	11.95
Balti Massala 🌶️🌶️ Indian curry has no boundaries as you will experience with this, mild to medium, experience the two tastes in one dish	11.50
Nihari (Lamb shank) 🌶️🌶️ Slow-cooked pot roast shank of lamb with a special blend of herbs & spices	11.95
Naga Shatkora 🌶️🌶️🌶️ Chicken or lamb cooked bhuna style with shatkora (Bangladeshi tangy lemon) and naga pickle. Very hot & tasty	11.95
Shampaan 🌶️🌶️ Chicken or lamb tikka cooked in a medium spicy sauce with onions, capsicum, tomato, ginger & garlic. Garnished with cheese & coriander. Served sizzling	11.95
(NEW) Badami 🌶️🌶️ Cashew nuts cooked with onions, capsicum, tomatoes, Jinnah's herbs & special spice blends, garnished with fried onions	11.95

DELICATE & MILD DISHES

The dishes below contain nuts and maybe nut traces	
Chicken Tikka Massala 🌶️ United Kingdom's best & most popular dish cooked with our own special tandoori sauce, almond powder, coconut powder & fresh cream	
(NEW) Shahi Korma 🌶️ Marinated in herbs & spices cooked with tomatoes, ginger, garlic, fresh double cream, ground almonds, poppy seeds & cashew nuts. Usually served in high society restaurants in Kashmiri	
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	
Hawaiian 🌶️ Exceptionally smooth in taste. Cooked with ground coconut, pineapple & mango chutney. Sprinkled over with fresh coriander & spring onion	
Butter 🌶️ Cooked with almonds, coconut, sultanas & cream	
Andhari Raath (After Dark) 🌶️ Delicately flavoured with fresh herbs & spices, cooked with coconut powder and sultanas with a touch of Tia Maria	

Chicken 10.50

Lamb 11.95

King Prawns 14.95

Vegetables 8.95

TANDOORI DISHES

The tandoori is a traditional clay oven in which skewered lamb & chicken is cooked over glowing charcoal. Highly recommended, the unique flavours of the tandoori cuisine have become as popular & well loved in recent times here in the UK.	
Chicken Shashlick 🌶️🌶️ Marinated chunks of breast cooked in clay oven with onions, capsicum & tomatoes. Served with salad & mint sauce	12.95
Jinnah's Tandoori Special 🌶️🌶️ Chicken, lamb, king prawns, seekh kebab cooked over charcoal. Served with salad & mint sauce	14.95
Chicken Tikka 🌶️🌶️ Chicken marinated & cooked in a clay oven with salad & mint sauce	10.95
Tandoori King Prawn 🌶️🌶️ Marinated king prawn cooked over charcoal with salad & mint sauce	15.95
Mix Stir Fry 🌶️🌶️ A healthy & highly nutritious dish at the same time extremely delicious	14.95
Chicken Stir Fry 🌶️🌶️ A healthy & highly nutritious dish at the same time extremely delicious	11.50
Tawa Special Mix 🌶️🌶️ Lamb chops, seekh kebab, chicken tikka, king prawns & massala fish	17.95
Lamb Chops 🌶️🌶️ Marinated overnight & flame grilled	13.95

FAMOUS CURRY DISHES

KORMA • BHUNA • MADRAS • ROGAN JOSH • JALFREZI VINDALOO • DHANSAK • DOPIAZA • PATHIA • BIRYANI	
Chicken 9.95	Lamb 11.50
King Prawns 13.95	Vegetables 8.50

JINNAH SPECIAL KARAHI

Lamb, chicken, king prawn, peas, chana dall in a very rich sauce. Neatly spiced with so many different flavours. 🌶️🌶️ **13.95**

ROYAL THALI

An amazing array of lamb, chicken, seafood & veg dishes complimented with rice & nan bread (You are definitely spoilt!) **22.50**

SEAFOOD DISHES

Fish Shatkora 🌶️🌶️🌶️ Chunks of haddock cooked with shatkora lemon in a aromatic tangy sauce, very popular in Bengali households	12.95
Salmon Bahar 🌶️ Grilled salmon tikka, served on a bed of spinach & potatoes	14.95
Seafood Platter 🌶️🌶️ Salmon tikka, masala fish, tandoori king prawn & prawn puree	15.95
Jinnah's Special Seafood Karahi 🌶️🌶️ Fish, king prawns & small prawns cooked with onions, peppers, spring onion, coriander & fresh tomato	14.95
Lemon Chilli King Prawn 🌶️🌶️🌶️ Highly flavoured with fresh garlic, green chillies, capsicum and tomatoes	14.95
King Prawn Rajala 🌶️ Cooked with almonds, coconut, sultana, sprinkled with nuts and poppy seeds	14.95
Tandoori King Prawn Massala 🌶️ King prawns cooked in a clay oven with our own special tandoori sauce, almond powder, coconut powder and fresh cream	14.95
Karahi Fish 🌶️🌶️ Fish cooked in traditional herbs & spices with fresh green chilli, coriander, spring onion & peppers	11.95
Massala Fish 🌶️🌶️ Whole piece of haddock marinated in herbs & spices then fried & served sizzling	11.95

VEG SIDE DISHES

Vegetable Bhaji	4.75	Mushroom Bhaji	4.75
Tarka Dall	4.75	Bhindi Bhaji	4.75
Saag Aloo	4.75	Saag Bhaji	4.75
Bombay Aloo	4.75	Saag Paneer	4.75
Cauliflower Bhaji	4.75		

SUNDRIES

Steamed Rice	2.95	Kulcha Nan	3.40
Pilau Rice	2.95	Keema Nan	3.40
Mushroom Pilau	3.40	Peshwari Nan	3.40
Egg Pilau	3.40	Hot Spicy Nan	3.40
Garlic Rice	3.40	Tandoori Roti	1.95
Lemon Rice	3.40	Chapati	1.00
Keema Rice	3.40	Popadom (Plain or Spicy)	0.70
Special Rice	3.40	Chips	2.95
Plain Nan	2.75	Pickle Tray	2.95
Garlic Nan	3.25	Pratha (Assorted)	3.50
Family Nan/Garlic	5.95	Raita (Onion or cucumber)	1.95
Cheese Nan	3.40		

KIDS CORNER

All kids meals are served with rice or chips & ice cream

Chicken Korma	7.95
Chicken Tikka Massala	7.95
Chicken Nuggets	7.95
Scampi	7.95
Fried Chicken	7.95
Chicken Tikka	7.95
Fish Fingers	6.95