

## CURRYOUS BOWL

*famous curries from different parts of India served with rice and slice of paratha*

### PAAJI'S SPECIAL DEVIL CURRY

House special devilled habanero spicy curry flavoured with various aromatic spices (not for faint hearted).

<b>LAMB</b>	<b>£11.99</b>	<b>FISH</b>	<b>£11.99</b>
<b>PANEER</b>	<b>£9.99</b>	<b>CHICKEN</b>	<b>£11.99</b>

### DELHI WALA BUTTER CHICKEN £10.99

This dish is a must eat in the capital of India made with various aromatic spices, infused with tomato and butter makhani sauce - a tour to dil wali Delhi.

### KASHMIRI LAMB ROGAN JOSH £10.99

Succulent pieces of baby lamb braised in a gravy, flavoured with aromatic spices, fennel, cloves, cardamom and ginger.

### PUNJABI TIKKA MASALA

Succulent pieces of bay lamb slow cooked in a balanced blend of Punjabi spices, garlic, ginger and tomato sauce. Literally a flavour explosion.

<b>LAMB</b>	<b>£10.99</b>	<b>CHICKEN</b>	<b>£9.99</b>
<b>PANEER</b>	<b>£9.99</b>	<b>PRAWN</b>	<b>£10.99</b>

### NATIONAL HIGHWAY CURRY

Popular curry of national highway -10 region.

<b>PANEER</b>	<b>£9.99</b>	<b>LAMB</b>	<b>£10.99</b>
<b>CHICKEN</b>	<b>£10.99</b>	<b>PRAWN</b>	<b>£10.99</b>

### SEEKH JALFREZI

Delightfully a flavoursome curry with freshly chargrilled pieces of lamb seekh in spicy tomato masala jhal sauce, with stir fried peppers and onion.

<b>LAMB</b>	<b>£9.99</b>	<b>CHICKEN</b>	<b>£9.50</b>
<b>GRILLED PRAWN</b>	<b>£10.99</b>	<b>VEGAN SHEEK</b>	<b>£8.99</b>

### DESI MIX VEG CURRY £8.99

Homestyle cooked mixed vegetables in mild masala sauce.

## BREAD AND RICE

<b>INDO-CHINESE EGG FRIED RICE</b>	<b>£4.50</b>
Wok stir fried rice with egg and mixed vegetables, tossed in house special chilli, garlic sauce.	
<b>PLAIN BOILED RICE</b>	<b>£2.00</b>
Plain boiled basmati rice	
<b>PULAO RICE</b>	<b>£2.00</b>
Fragrant, aromatic, fluffy rice with spices, mixed vegetables and fresh herbs.	
<b>LACCHA PARATHA</b>	<b>£2.00</b>
House special flaky and layered freshly made on tawa.	
<b>GARLIC LACCHA PARATHA</b>	<b>£2.50</b>
<b>CHILLI GARLIC PARATHA</b>	<b>£2.50</b>
<b>EGG LACCHA PARATHA</b>	<b>£2.00</b>
<b>ROTI</b>	<b>£1.00</b>

## LASSI

<b>MANGO LASSI</b>	<b>£3.50</b>	<b>SWEET LASSI</b>	<b>£3.50</b>
Made by blending mango pulp, syrup, curd and milk.		Made by blending syrup, curd and milk.	
<b>PISTACHIO LASSI</b>	<b>£4.99</b>	<b>SALTY LASSI</b>	<b>£3.50</b>
Made by blend pistachio kulfi, curd and milk.		Made by blending salt, black pepper, curd and milk.	

## SOFT DRINKS

<b>CLASSIC COCA-COLA</b>	<b>£1.50</b>	<b>SAN PELLEGRINO</b>	<b>£1.50</b>
Can 330ml.		Sparkling Lemon can 330ml.	
<b>DIET COCA-COLA</b>	<b>£1.50</b>	<b>LIPTON PEACH ICE TEA</b>	<b>£1.50</b>
Can 330ml.		Bottle 500ml.	
<b>COCA-COLA ZERO</b>	<b>£1.50</b>	<b>BOTTLE WATER</b>	<b>£1.50</b>
Can 330ml.		Still water 500ml.	
<b>FANTA ORANGE</b>	<b>£1.50</b>	<b>BOTTLE WATER</b>	<b>£1.50</b>
Can 330ml.		Sparkling water 500ml.	

## SHAKES

*freshly handmade milkshakes*

<b>ROCHER SHAKE</b>	<b>£4.99</b>	<b>SNICKERS SHAKE</b>	<b>£3.99</b>
<b>OREO SHAKE</b>	<b>£4.50</b>	<b>VANILLA SHAKE</b>	<b>£3.99</b>
<b>NUTELLA SHAKE</b>	<b>£4.50</b>	<b>STRAWBERRY SHAKE</b>	<b>£3.99</b>
<b>PEANUT BUTTER SHAKE</b>	<b>£3.99</b>	<b>CHOCOLATE SHAKE</b>	<b>£3.99</b>
<b>M&amp;M'S SHAKE</b>	<b>£3.99</b>		

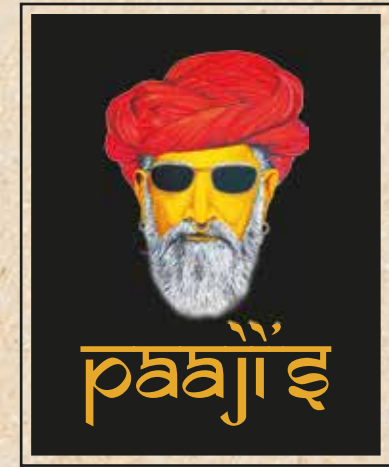
## CASTLE ROCK BEERS

*a selection of the finest beers available from Castle Rock brewery Nottingham*

<b>SESSION</b>	<b>4%</b>	<b>440ml</b>	<b>£5.00</b>
<b>SIPA MOSAIC</b>	<b>4%</b>	<b>440ml</b>	<b>£5.00</b>
<b>VERMONT IPA</b>	<b>5.7%</b>	<b>440ml</b>	<b>£5.00</b>
<b>WEST COAST SIPA</b>	<b>4.2%</b>	<b>440ml</b>	<b>£5.00</b>
<b>HARVEST PALE</b>	<b>4.3%</b>	<b>500ml</b>	<b>£5.00</b>
<b>ELSIE MO'S</b>	<b>4.7%</b>	<b>500ml</b>	<b>£5.00</b>
<b>SCREECH OWL</b>	<b>5.5%</b>	<b>500ml</b>	<b>£5.90</b>

## WINES BY THE BOTTLE 75CL

<b>LES BOULES BLANC, PAYS D'OC</b>	<b>£13.99</b>
This Southern French blend is easy-drinking and fresh with lots of citrus and apple flavours.	
<b>LES BOULES ROSE, PAYS D'OC</b>	<b>£13.99</b>
This pale salmon pink rosé shows fruity aromas of grenadine and vibrant red fruits followed by a round and fresh finish.	
<b>LES BOULES ROUGE, PAYS D'OC</b>	<b>£13.99</b>
A beautifully balanced wine, this has the refreshing zing of good Beaujolais allied to the chunkiness of a southern French blend.	



46 St Marys Gate, Nottingham, NG1 1QA

**0115 947 4052**

[www.paajis46.co.uk](http://www.paajis46.co.uk)

[info@paajisonline.co.uk](mailto:info@paajisonline.co.uk)

### OPENING HOURS

Day	Collection	Delivery
Monday	MON 11:00 - 22:00	MON 11:00 - 22:00
Tuesday	TUE 11:00 - 22:00	TUE 11:00 - 22:00
Wednesday	WED 11:00 - 22:00	WED 11:00 - 22:00
Thursday	THU 11:00 - 22:00	THU 11:00 - 22:00
Friday	FRI 11:00 - 23:00	FRI 11:00 - 23:00
Saturday	SAT 11:00 - 23:00	SAT 11:00 - 23:00
Sunday	SUN 11:00 - 22:00	SUN 11:00 - 22:00

### ALLERGY AND DIETARY REQUIREMENTS

If you have any food allergies, please inform us before ordering.  
Nuts or traces of nuts may be found in our dishes.  
Our kitchen is not a gluten free environment



## JUST ON PAAJI'S

*indian food with a twist*

<b>PAN FRIED SALMON GOAN CURRY</b>	<b>£13.99</b>
Marinated fillet of salmon pan-fried to order served on a bed of mild Goan curry, with fluffy and fragrant rice and a slice of paratha.	
<b>CHICKEN CHORIZO DOPIAZA</b>	<b>£13.99</b>
Marinated chicken thigh cooked with chorizo and the infamous Dopiaza sauce, served with fluffy and fragrant rice and slice of paratha.	
<b>PORK BUTTER VINDALOO</b>	<b>£12.99</b>
Pan-fried crispy pork and black pepper layered on top of butter spicy sauce with crushed diced potato, served with fluffy and fragrant rice and slice of paratha and garnished with fresh coriander.	
<b>MIX MEAT BIRYANI</b>	<b>£15.99</b>
Chicken, chorizo, beef, lamb, pork and prawns served with fragrant and fluffy rice, salad, raita and gravy.	
<b>BEEF STEAK BIRYANI</b>	<b>£13.99</b>
Freshly grilled marinated beef steak and beef mince steak, served with fragrant and fluffy rice, salad, raita and gravy.	
<b>STIR FRIED BEEF RAGDA</b>	<b>£13.99</b>
Marinated slices of beef steak and mince wok cooked with onion and peppers, then layered on a minced beef lababdar sauce, served with fluffy and fragrant rice and a slice of paratha and garnished with fried onion and a lime wedge.	
<b>MIX MEAT KARAHI</b>	<b>£15.99</b>
Marinated chicken thigh, beef steak, pork belly, chorizo and prawns cooked in Punjabi style Karahi sauce, served with fluffy and fragrant rice and slice of paratha.	
<b>GRILLED BEEF STEAK MASALA</b>	<b>£12.99</b>
Freshly grilled tandoori marinated beef steak layered on top of masala sauce served with fluffy and fragrant rice and slice of paratha and garnished with lime and coriander.	
<b>PAN FRIED SALMON BIRYANI</b>	<b>£13.99</b>
Tandoori marinated salmon freshly pan-fried, served with fragrant and fluffy rice, salad, raita and gravy.	

## CHHOTA CHATPATA

*small plates of indian street food*

<b>POPPADOMS</b>	<b>£2.50</b>
Deep-fried flatbread, served with sweet mango chutney, mint yoghurt and onion chutney.	
<b>AMRITSARI FISH PAKORA</b>	<b>£7.00</b>
Punjabi style white fish marinated in lime, ginger, garlic flavoured with turmeric, cardamom and fenugreek then fried with a gram flour coating.	
<b>LAMB SEEKH KEBAB</b>	<b>£6.50</b>
Baby lamb mince marinated with green chillies, coriander, cumin and various aromatic spices and then grilled on charcoal.	
<b>CHICKEN SEEKH KEBAB</b>	<b>£5.99</b>
Highbury baby chicken mince marinated with green chillies, coriander, cumin and various aromatic spices and then grilled on charcoal.	
<b>PAAJI'S CHATPATA CHAAT</b>	<b>£6.00</b>
Warm and cold, sweet and tangy, golden fried crispy potatoes, samosa, choley covered with sweet yoghurt, tamarind and green chutney drizzle, fresh onion, coriander and sev (seasoned crunchy noodles) for a crunch to lift the dish nicely.	

## CHHOTA CHATPATA

*small plates of indian street food*

<b>PUNJABI SAMOSA CHAAT</b>	<b>£5.50</b>
Its made of chopped up samosas and topped with choley, sweet yoghurt, tamarind and green chutney drizzle, fresh onion, coriander and sev (seasoned crunchy noodles) for a crunch to lift the dish nicely.	
<b>SMOKED BUTTER MASALA WINGS</b>	<b>£7.00</b>
Jumbo wings deep-fried until crispy, then tossed in our family recipe Delhi butter masala sauce	
<b>INDO-CHINESE CHILLI CHICKEN BITES</b>	<b>£5.99</b>
Tender boneless pieces of a marinated baby chicken. Deep-fried until crispy and glazed with house special chilli garlic sauce.	
<b>INDO-CHINESE PANEER BITES</b>	<b>£5.99</b>
Cubes of paneer marinated in ginger, garlic and aromatic spices battered and deep-fried, then glazed with house special chilli garlic sauce.	
<b>DARYAGANJ KI ALOO TIKKI CHAAT</b>	<b>£6.00</b>
Old Delhi famous street food made of potato and aromatic masala spices, topped with choley, sweet yoghurt, tamarind and green chutney drizzle, fresh onion, coriander and sev (seasoned crunchy noodles) for a crunch to lift the dish nicely.	
<b>PUNJABI SAMOSA</b>	<b>£3.50</b>
The gorgeous, deep-fried, twisted pack of spicy goodness that oozes with masala potatoes and peas.	
<b>CRISPY ONION BHAJI</b>	<b>£3.50</b>
Crisp marinated onion moulded into balls then deep-fried until golden brown, served with salad and chutney.	
<b>BHUKHARA DAAL MAKHNI</b>	<b>£7.99</b>
One of the most popular lentil recipes, made with whole urad dal, rajma, butter and spices. It is one of the most popular lentil dishes that originated in the Punjab region of India and Pakistan.	
<b>PEELI DAAL TADKA</b>	<b>£5.50</b>
Healthy split yellow daal cooked with turmeric, ginger, tempered with cumin, garlic and aromatic spices-most popular lentil dish.	
<b>PINDI CHOLEY MASALA</b>	<b>£6.50</b>
A classic street food delicacy curry made with chickpeas and a blend of Punjabi spices garnished with fried potato and fresh coriander.	

## KATHI ROLL

*flaky and layered tawa egg paratha stuffed with a choice of your filling and taste is lifted by various chutneys fresh onion and coriander served with fries*

<b>MASALA FISH KATHI ROLL</b>	<b>£7.99</b>
<b>TAWA LAMB KATHI ROLL</b>	<b>£8.99</b>
<b>LAMB SEEKH KEBAB KATHI ROLL</b>	<b>£8.99</b>
<b>CHICKEN SEEKH KEBAB KATHI ROLL</b>	<b>£8.99</b>
<b>CHICKEN KATHI ROLL</b>	<b>£8.99</b>
<b>PANEER KATHI ROLL</b>	<b>£8.99</b>
<b>VEGGIE KATHI ROLL</b>	<b>£8.99</b>
<b>VEGAN KATHI ROLL</b>	<b>£8.99</b>

## HYDERABADI BIRYANIS

*family recipe of famous hydrabadi dum biryani served with salad raita chutney and*

Hearty and rich dish layered with fragrant, aromatic, fluffy rice, fried onion, fresh mint and fragrant spices which are synonymous with celebration.	
<b>HYDRABADI BABY LAMB</b>	<b>£12.99</b>
<b>HYDRABADI KING PRAWN</b>	<b>£12.99</b>
<b>HYDRABADI CHICKEN DUM</b>	<b>£11.99</b>
<b>HYDRABADI PANEER AND VEG</b>	<b>£9.99</b>

## PAU BURGERS

*burgers with indian spice*

<b>APNA MUMBAI PAU</b>	<b>£9.99</b>
Freshly grilled marinated chicken topped with melted cheese, grilled onions, lettuce, tomato, aloo tikki, curried mayo, tamarind and chilli chutney stacked in a buttered bun.	
<b>DELHI BELLY</b>	<b>£9.99</b>
Family recipe fried chicken breast, topped with melted cheese, grilled onion, lettuce, tomato, curried mayo, a drizzle of tangy tamarind and chilli sauce, stacked in a buttered bun.	
<b>GRILLED CHICKEN PAU</b>	<b>£9.99</b>
Freshly grilled tandoori chicken topped with melted cheese, onion bhaji, lettuce, tomato, curried mayo, tamarind and chilli chutney stacked in a buttered bun.	
<b>TAWA CURRIED LAMB PAU</b>	<b>£9.99</b>
Baby lamb cooked on tawa topped with melted cheese curried mayo, grilled onions, lettuce, tomato and drizzle of tamarind and green chutney, stacked in buttered bun.	
<b>VEGAN PAU</b>	<b>£9.99</b>
Vegan sausage grilled and topped with vegan cheese, onion bhaji, lettuce, tomato and drizzle of tamarind, green chutney and vegan mayo stacked in a bun.	
<b>VEGGIE DELITE</b>	<b>£9.99</b>
Crispy homemade bean patty made with Chick peas, black beans, red bean, gram flour, panko breadcrumbs and spices. topped with melted cheese, onion bhaji, curried mayo, lettuce, tomato and drizzled with chilli tamarind sauce stuffed in a buttered bun.	
<b>WAGYU SPECIAL PAU</b>	<b>£9.99</b>
Freshly cooked wagyu beef patty with melted cheese, onion bhaji, lettuce, tomato, curried mayo, harissa chilli chutney stacked in a buttered bun.	
<b>LAMB AND MINT PATTY PAU</b>	<b>£9.99</b>
Freshly grilled lamb and mint patty, Hash browns with melted cheese, grilled onion, lettuce, tomato, curried mayo, tamarind and chilli chutney stacked in a buttered bun.	

## LOADED FRIES

<b>CHICKEN FRIES £5.00</b>	<b>CHAAT FRIES £5.00</b>
Fries topped with fried chicken pieces, grilled onion, melted cheese and curried mayo.	
<b>MASALA FRIES £5.00</b>	<b>CHEESY GARLIC FRIES £3.00</b>
Seasoned fries topped with crushed onion bhaji, melted cheese, tamarind chilli sauce and curried mayo.	
Fries tossed with melted cheesy garlic sauce with curried mayo.	
<b>LARGE FRENCH FRIES £2.50</b>	
Straight cut fries.	