




Jaggi's



NEUTRAL BAY

— Dine-in Menu —








Welcome to Jaggi's Neutral Bay, the home of truly authentic flavours from all over India right here in Australia. We pride ourselves in creating dishes that are inspired by real authentic flavours but with our own twist to create a masterful culinary experience. All our dishes are made fresh with authentic spices blended in house and locally sourced ingredients to ensure you are presented with freshness in every bite.



Jaggi's Signature Murgh Curry is a masterpiece of special spices, secret sauces that are unmatched. Inspired by Jaggi's hometown of Patiala, India, this signature dish is just the start of the unique authentic experience you will experience through taste and atmosphere. Whether it is vegetarian, sea food or non-vegetarian, every mouthful will get your taste buds tingling with excitement.

We would love you all to join us in this journey to explore Jaggi's unique flavours & twists of signature dishes, drinks and atmosphere here at Jaggi's Neutral Bay



Jaggis Banquet #1 - Vegetarian (min 2 people)

Price: 47.90 PP

Entree

Paneer Tikka

Cottage cheese cubes charcoaled in tandoor

Hara Kebab

Cocktail sized vegetable patties deep fried
(spinach, peas, chana dhal, cottage cheese, herbs & mashed potatoes)

Papri Chaat

Crispy papri topped with potatoes, mint & tamarind chutney & yoghurt

Mains

Handi Paneer

Cottage cheese toasted with cubes of capsicum, onions, herbs home
made spices and cooked in kadahi

Mixed Vegetable Jalfarezi Or Korma

Mixed seasonal veg./ tomato sauce or Korma sauce

Daal Maharani Makhni

Black lentils cooked overnight in a rich creamy gravy

Accompaniments

Green Salads

Mixed greens/ tomato, cucumber, red onion cut in cubes and
tossed in fresh lemon dressing with pepper

Basmati Rice

Saffron scented long grain basmati rice

Naan & Roti

Tandoori naan & roti with scent of ghee

Cucumber Raita

Desserts

Mixed scoops of Pistachio and Mango or Gulab Jamun

Homemade kulfi/ lightly fried cheese dumplings soaked in
rose water flavored sugar syrup

Jaggis Banquet # 2 (min 2 people)

Price: 59.90 PP

Entree Veg & Non-Veg

Onion Bhaji

Crispy fritter of onion, aromatic vegetables, tossed in a batter with fragrant spices, chili & coriander

Seekh Kebab

Minced lamb blended with herbs & chef's own aromatic spices

Chicken Tikka

Tender Chicken thigh fillet marinated with tandoori spices, cooked in tandoor

Mains

Butter Chicken

Tandoor chicken fillet cooked in tangy tomato, yoghurt, smoky Kasuri Methi, finished with melted butter poured over the dish

Goat Meat Curry

Diced goat cooked in onion, tomato & ginger garlic gravy and garnished with fresh coriander

Patiala Chicken Curry

Authentic Patiala chicken curry dish from Punjab, bold mix of spices, Kashmiri chilli

Accompaniments

Cucumber Raita

Shredded cucumber blended with yoghurt & selected spices

Basmati Rice

Saffron scented Long grain basmati rice

Naan or Roti

Tandoori naan & roti with scent of ghee

Desserts

Mixed scoops of Pistachio and Mango or Gulab Jamun

Homemade kulfi/ lightly fried cheese dumplings soaked in rose water flavored sugar syrup

Platter

- **Vegetarian Platter For Two {2 Pcs Each}**
Vegetable Samosa / Shammi Kebab / Soya Chapp **28.90**
- **Non Vegetarian Platter For Two {2 Pcs Each}**
Tandoori Murgh Malai Tikka / Sangam Seekh Kebab / Angari Tikka **34.90**
- **Mixed Platter For Two (2 Pcs Each)**
Veg. samosa/ Onion Bhaji/ Chicken Tikka/ Lamb cutlet **35.90**

Entree Veg

- **Vegetable Samosa 2 Pcs**
 Wrapped In Puff Pastry /Smash Potatoes,
 Green Peas/Tamarind Sauce 9.90
- **Papdi Chat**
 Delightful Plate With Papdi Crisp Bits/ Three Different Yoghurt Sauce/
 Chick Peas And Potatoes Cubes 14.90
- **Dahi Puri Or Pani Puri**
 Puffed Puri / Potatoes / 3 Chutneys Combination 11.90
- **Onion Bhaji 3 Pcs**
 Crispy fritter of onion, aromatic vegetables, tossed in a
 batter with fragrant spices, chilli & coriander 11.90
- **Chilli Paneer**
 Marinated Paneer cubes/ cooked in chili based tangy sauce 17.90
- **Green Chilli Pakora 5 Pcs**
 Marinated fresh whole green chilli, battered in chickpeas flour,
 served deep dried with tamarind chutney 11.90

Entree Veg (Cont.)

- **Bharay Samee Ke Shammi Kebab 4 Pcs**
Smashed Potatoes & Cottage Cheese Cutlet With Touch Of Spinach / Tomato Chutney **15.90**
- **Lahsuni Saunfiya Paneer Tikka On Sizzler 6-8 Pcs**
Marinated Cottage Cheese Tandoori Grilled/ Chilli Garlic Chutney **18.90**
- **Veg Manchurian**
Vegetable Dumplings / Tempura Style Flash Fry / Infusion Of Chinese And Indian Spice / Garlic & Chilli Sauce **18.90**
- **Tandoori Soya Champ**
Soya Cahmps / Spices & Yoghurt Marinade / Mint Chutney **17.90**

Entree Non-Veg

- **“Harappan” Tandoori Chicken** Half 16.90
Full 24.90
Young Chicken/ Moti Mahal Original Style / Tandoori Grilled
- **Tandoori Murgh Malai Tikka 4 Pcs** 21.90
Chicken thigh fillet piece marinated with parmasen cheese and cream with touch of spices and cooked in Tandoor
- **Muglai Murgh Tikka 4 Pcs** 19.90
Chicken thigh fillet marinated in yougurt with touch of fresh ginger garlic & cooked in tandoori oven
- **Bhuna Goat Sizzler or Bhuna Chicken Sizzler** 26.90
Goat Or Chicken Pieces / Herbs Spices / Served in sizzling hot cast iron platter
- **Chilli Chicken** 19.90
Chicken tenderloin pieces flash fry and wok toss in the combination of Indian vegetables & Chinese flavors
- **Angari Murgh Tikka Hot 4 Pcs** 21.90
Chicken thigh fillet pieces marinated with parmasen cheese, cream along with touch of spices, chilli paste and cooked in tandoor

Entree Non-Veg (Cont.)

- **Champ- E - Lucknow W/ Chutney Dip 4 Pcs**
Tender Lamb Cutlets / Lucknow Spice / Tandoor Char Grill **29.90**
- **Tandoori Prawns 6 Pcs**
King Prawns / Herbs And Spices / Cooked In Tandoor **26.90**
- **Chilli Garlic Prawns 6 Pcs**
King Prawns / Garlic Sauce Herbs Spices / Cooked In Tandoor **26.90**
- **Sangam Seekh Kabab With Pudeena & Coriander Chutney Dip**
Chicken And Mutton Mince Blend In Chopped Ginger, Garlic, Herbs And Spices **19.90**
- **Amritsari Machli Kabab W/ Pudeena Dip 8-12 Pcs**
Amritsari Spiced Fish Fillet Cubes/ Double Fish Fried/ Crispy And Tender **21.90**
- **Fish Tikka 3 Pcs**
A Unique Kebab Of Boneless Fish Marinated In Aromatic Spices Yogurt & Charcoaled In Tandoor **23.90**

Main Vegetarians

- **Handi Paneer**
Cottage Cheese / Onion Capsicum / Served Handi Style Tadka **28.90**
- **Shahi Patiala Baingan**
Egg Plant Potatoes / Cooked In Patiala Style Sauce **21.90**
- **Aloo Gobi**
Potatoes / Cauliflower / Pan Fried with Spices and Herbs **21.90**
- **Mixed Vegetable Choice Of Jalfarezi Or Korma**
Mixed Seasonal Vegetables / Tomato Onion Sauce Or Korma Sauce **22.90**
- **Haryali Paneer**
Cottage Cheese Cubes / Spinach Puree / Ginger Garlic Onion Tomato Paste **21.90**
- **Lababdar Paneer**
Cottage Cheese Cubes / Onion Peppers Fresh Green Chilli,
Spices / Tadka Sauce **21.90**

Main Vegetarians (Cont.)

- **Shahi Panner**
Cottage Cheese Dumplings / Stuffed Cashew, Sultana, Spices / Mild Sauce **21.90**
- **Channa Masala**
Chickpeas and Potatoes / Fresh Herbs / Cooked In Tomato Sauce **18.90**
- **Aloo Bhukhara Kofta**
Potato Cottage Cheese Dumplings / Stuffed Cashew, Sultana / Mild Sauce **23.90**
- **Daal Maharani Makhni**
3 Different Split Lentils / Slow Cooked / Clarified Butter **21.90**
- **Double Tadka Dhaba Daal**
Yellow Lentils / Fried Garlic, Tomato & Ginger / Clarified Butter Tadka **19.90**
- **Aloo Bhindi Do Pyaza**
Baby Okra, Potato / Onion Sauce With Tomato Mild Spices **21.90**
- **Saag**
(Fresh Mustard Leaves Cooked With Fresh Ginger And Garlic / Panjabi Tadka) **19.90**

Chicken Curries

- **Chicken Vindaloo**
Tandoori Chicken / Herbs And Spices / Cooked In Fresh Vindaloo Sauce **26.90**
- **Butter Chicken With Bone Spicy**
Tandoori chicken on bones cooked in tangy tomato, cream, smoky Kasuri Methi, finished with melted butter poured over the dish **27.90**
- **Murgh Mughlai-Authentic Butter Chicken**
Tandoori chicken fillet cooked in tangy tomato, cream, smoky Kasuri Methi, finished with melted butter poured over the dish **26.90**
- **Murgh Tikka Masala-Authentic Chicken Tikka Masala**
Tandoori Chicken Thigh Fillet / Drizzle Onion & Green Capsicum Pepper **27.90**
- **Murgh Palak And Coriander**
Curried Chicken Thigh Fillet / Pureed English Spinach & Fresh Coriander / Ginger Julienne **27.90**
- **Chettinad Pepper Murgh Masala-Goa's Treasure**
Coconut Milked Chicken Thigh / Chettinad Pepper/Spice From Goa **26.90**
- **Jaggi's Signature Murgh Curry (Patiala Chicken)**
Chicken Thigh Fillet / Jaggi's Secret Spice / Fresh Coriander Leaves **29.90**
- **Chicken Korma**
Chicken Fillet / Cooked In Thick Almond Sauce / Spices **26.90**
- **Chicken Madras**
Rich Hot Chicken Dish Cooked With Mustard Seeds Coconut Milk **27.90**

Lamb

- **Lamb Saag**
Boneless baby lamb cooked with spinach and secret spices **29.90**
- **Lamb Rogan Josh**
Diced lamb cooked in onion, tomato & ginger garlic gravy garnished with fresh coriander **29.90**
- **Spicy Lamb With Potato**
A tangy tribute of lamb cubes cooked in kadahi with potatoes and authentic spices of Punjab **29.90**
- **Lamb Jalfarezi**
Tender lamb tossed with onion, capsicum fresh herbs & spices cooked in kadahi **28.90**
- **Lamb Korma**
A boneless dish of lamb cooked in a mild creamy almond meal gravy & Indian spicy masala **29.90**
- **Black Pepper Lamb**
Lamb marinated in yoghurt & cooked in aromatic spices with fenugreek leaves **29.90**
- **Lamb Madras**
Tender lamb cooked in tomato & onion gravy, finished with coconut cream **29.90**
- **Lamb Vindaloo**
Hot and spicy lamb curry cooked in Jaggi's special vindaloo sauce **29.90**

Beef

- **Beef Pasanda**

Diced pieces of beef cooked in onion & tomato based gravy with with yoghurt and nuts.

28.90

- **Beef Rogan Josh**

Beef cooked with rich gravy base of onion & tomato and garnished with coriander.

28.90

- **Beef Korma**

Boneless pieces of beef cooked in a thick sauce of almond.

28.90

- **Balti Beef**

Diced beef cooked with fresh vegetables and Indian spices.

28.90

- **Beef Vindaloo**

Boneless pieces of beef sauteed in a spicy romantic vindaloo sauce.

28.90

- **Bombay Beef**

Beef cooked with coconut, onion & tomato based gravy.

28.90

Goat

- Goat Curry**
 Diced goat cooked in onion, tomato & ginger garlic gravy and garnished with fresh coriander **30.90**
- Goat Masala**
 Classic Indian GOAT dish slow cooked with exotic Indian spices and aroma **30.90**
- Goat Saag**
 Tender pieces of lamb diced with bones, cooked with spinach & secret spices **30.90**

Seafood

- Lahsuni Jhinga Tikka Masala**
 King Prawn/ Garlic Infused Sauce/ Lemon **31.90**
- Machi Lasunni Tikka Masala**
 Fish Fillet / Garlic Infused Sauce Goa's Sauce/ Tangy Citrus **31.90**
- Prawn Vindaloo**
 Hot & spicy King Prawn curry cooked in Jaggi's special Vindaloo sauce **31.90**
- Prawn Malabar**
 King Prawn Cooked With Rich Coconut Gravy **31.90**
- Patiala Fish Curry From Jaggi's Home Town Of Patiala**
 Patiala Fish Curry From Jaggi's Home Town of Patiala
 Fish Fillets cooked in a tomato & onion gravy with mustard sauce **33.90**
- Goan Fish Curry**
 Goan style fish curry in a creamy coconut sauce **32.90**

Naan & Roti Varieties from Tandoor

- **Plain Roti**
Wholemeal Bread Baked In Tandoor & Glazed With Butter **4.90**
- **Plain Naan**
Plain Flour Tandoori Naan **4.90**
- **Cheese Naan**
Cheese Plain Flour Tandoori Naan Glazed With Butter **5.50**
- **Cheese & Garlic Naan**
Cheese & Garlic Plain Flour Tandoori Naan Glazed With Butter **5.90**
- **Cheese & Chilli Naan**
Cheese And Chilli Plain Flour Tandoori Naan Glazed With Butter **5.90**
- **Butter Naan**
Plain Flour Tandoori Naan Glazed With Butter **5.90**
- **Mixed Herbs/ Garlic Naan**
Mixed Herbs/Garlic Plain Flour Tandoori Naan Glazed With Butter **5.50**
- **Lachha Paratha**
Multi Layered Wholemeal Bread Baked In Tandoor **5.90**
- **Keema Naan**
Keema Plain Flour Tandoori Naan Glazed With Butter **6.90**
- **Kulcha- Onion/Potato/Paneer**
Plain Flour Bread Stuffed With Mixture Of Any One Of The Above **6.90**
- **Kashmeree Meetha Naan**
Plain Flour Bread Stuffed With Fruits,Nuts & Coconut Baked In Tandoor And Glazed With Butter **8.50**
- **Rumali Roti**
Large Thinly Rolled Out Dough Tossed Up And Baked On A Rumali Tava **9.50**

Rice & Biryani

- **Steamed Rice (Long Grain Basmati)** 3.50 pp
- **Steamed Rice With Saffron (Long Grain Basmati)** 3.70 pp
- **Kashmeree Pulao (Sweet)** 9.50
- **Veg Biryani** 17.90
- **Chicken / Lamb / Goat Biryani** 29.90

Accompaniments

- **Pappadum** 3.50
- **Plain Yogurt** 5.90
- **Boondi / Mixed / Beetroot Raita** 8.50
- **Lacha Pyaaz With Green Chilli / Garden Salad** 8.50
- **Mango Chutney / Mixed Pickle** 4.50

Kids Menu

- **Chicken Nuggets And Chips** 12.00
- **Bowl of Fries** 6.90



Jaggi's Indian Eatery

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jaggis.com.au

Any catering and corporate events enquires

Call Us on 0405 941 098

