



# JIPAAJI

**BAR & CHILL**

**NORTH INDIAN CUISINE**

**MENU**

[www.jipaaji.ca](http://www.jipaaji.ca)

## Soups

<b>Chicken clear soup</b>	<b>\$10.00</b>
Fresh chicken in clear water broth with seasonings	
<b>Chicken soup</b>	<b>\$10.00</b>
Fresh chicken in ginger & celery broth with seasonings topped with egg drop.	
<b>Hot &amp; sour soup</b>	<b>\$10.00</b>
Veg/chicken/prawns	
Spicy & sour soup in soya flavored with tofu and seasonings	
<b>Manchow soup</b>	<b>\$10.00</b>
Veg/chicken/prawns	
Garlic and coriander flavored soup served with crispy noodles.	
<b>Tom yum</b>	<b>\$11.00</b>
Chicken /prawns	
A clear formed spicy and sour soup with selective choice of request.	
<b>Tofu &amp; noodle soup</b>	<b>\$11.00</b>
Veg/chicken/prawns	
Garlic flavored thick soup with tofu and noodles.	

## Golgappe & Chat

<b>Pani poori (8pcs)</b>	<b>\$7.99</b>
<b>Dhai Poori (8pcs)</b>	<b>\$8.99</b>
<b>Ragada Patties (6pcs)</b>	<b>\$7.99</b>
<b>Samosa channa Chaat</b>	<b>\$7.99</b>
Deep fried samosas topped with chick peas curry, youghurt, papdi, and seasonings	

## Thali Lunch Special's

<b>Veg Thaali</b>	<b>\$13.00</b>
Shai paneer / Dal/Rice/Butter Naan	
<b>Non-veg Thaali</b>	<b>\$15.00</b>
Butter chicken/goat curry/Rice /Butter Naan	
<b>Channa Bathura</b>	<b>\$12.00</b>
Home made 2 pcs bathuras served with chick peas curry and raita.	
<b>Channa Poori</b>	<b>\$12.00</b>
Home made 2 pcs Pooris served with chick peas curry and raita.	
<b>Amristari Kulcha with channa</b>	<b>\$12.00</b>
A special amristari special paneerkulcha served with chick peas curry and raita.	
<b>Tawa Paratha combo(1Pcs) served with channa</b>	<b>\$12.00</b>
A selection of parathas served with chick peas curry and raita. (Aloo/paneer/muli/onion/Mix)	

## Appetizers

Veg and Non-Veg

<b>Gobi Manchurian dry/semi gravy</b>	<b>\$14.00</b>
Fried cauliflower in spicy coriander sauce	
<b>Crispy Fried vegetables</b>	<b>\$14.00</b>
Fried vegetables tossed with chilli & soya.	
<b>Dragon Crispy Vegetables</b>	<b>\$14.00</b>
Fried vegetables tossed in tangy spicy sauce.	
<b>Chilli Mushroom dry/semi gravy</b>	<b>\$14.00</b>
Deep fried mushroom tossed with spl chilli sauce	
<b>Vegetable Manchurian dry/semi gravy</b>	<b>\$14.00</b>
Mixed vegetable dumplings tossed with chilli & coriander sauce.	
<b>Chilli paneer dry/semi gravy</b>	<b>\$14.00</b>
Home made Paneer tossed with onion, bell pepper in spicy soya sauce.	
<b>Honey chilli potato( dry/semi gravy)</b>	<b>\$14.00</b>
Finger potatoes tossed with bell pepper, onion in spicy & sweet sauce.	
<b>Chilli chicken wings(dry/semi gravy)</b>	<b>\$14.00</b>
Deep fried wings tossed in chilli soya sauce.	
<b>Crispy honey chilli chicken dry/semigravy</b>	<b>\$15.00</b>
Crispy julienne chicken pieces marinated with seasonings tossed with honey & soya sauce.	
<b>Chilli Chicken dry/semi gravy</b>	<b>\$15.00</b>
Deep fried chicken tossed with onion, capsicum in chilli soya sauce.	
<b>Szechwan chicken dry/semi gravy</b>	<b>\$15.00</b>
Deep fried chicken tossed with redchilli, and soya sauce.	
<b>Dragon chicken dry/semi gravy</b>	<b>\$15.00</b>
Deep fried chicken tossed with butter, onion capsicum, spicy and tangy sauce.	
<b>Peper &amp; salt chicken dry/semi gravy</b>	<b>\$15.00</b>
A fusion made of chicken in spicy soya peper sauce.	
<b>Chicken Lollipop dry/ semi gravy</b>	<b>\$15.00</b>
Battered fried chicken Lollipops tossed with chef special sauce.	
<b>Chilli Prawns (8pcs) dry/semi gravy</b>	<b>\$16.00</b>
Deep fried prawns tossed with onion, capsicum in chilli soya sauce.	
<b>Szechwan Prawns (8pcs) dry / semi gravy</b>	<b>\$16.00</b>
Deep fried prawns tossed with redchilli, and soya sauce.	
<b>Chilli Fish dry/semi gravy</b>	<b>\$15.00</b>
Deep fried fish tossed with onion, capsicum in chilli soya sauce	
<b>Chilli Lamb dry / semi gravy</b>	<b>\$15.00</b>
Deep fried Lamb tossed with onion, capsicum in chilli soya sauce.	

## Fast & Furious Combo

- Veg Noodle Burger with Pop** \$11.99  
Home made special cutlets , noodles & cheese sprinkled with spicy chutneys, served with French fries.
- Chicken Noodle Burger with pop** \$11.99  
Home made chicken cutlet, noodles & cheese sprinkled with spicy chutneys, served with French fries.
- Chilli paneer Wrap with pop** \$11.99  
A spicy chilli paneer in home made Naan bread topped with spicy chutneys.
- Chilli Chicken Wrap with pop** \$11.99  
A spicy chilli chicken in home made Naan bread topped with spicy chutneys.
- Chilli Soya chaap wrap with Pop** \$11.99  
A spicy chilli soya chaap in home made Naan bread topped with spicy chutneys.
- Chilli fish Wrap with Pop** \$11.99  
A spicy chilli fish in home made Naan bread topped with spicy chutneys.
- French fries** \$5.50  
French fries served with Ketchup.
- Samosa (2PCS)** \$4.00  
potato fried Punjabi spl. Samosas
- Pakora special (10pcs)** \$7.00/8.00/10.00  
(Mix veg/paneer/chicken)
- Fish Pakora** \$8.50  
Amristari special fish pakora
- Home made noodle spring rolls(4pcs)** \$8.00  
Home made vegetable spring rolls stuffed with noodles.

## Momo Special Corner

- Momo's Vegetable(8pcs)** \$12.00  
Deep fried/Steamed/ Creamy/Chilli/Manchurian/szechuan/Tandoori/Tandoori Malai Momo's
- Chicken(8pcs)** \$14.00  
Deep fried/Steamed/ Creamy/Chilli/Manchurian/szechuan/Tandoori/Tandoori Malai

## Egg Special

- Egg Bhurji** \$14.00  
Pan fried egg bhurji with onion and tomatoes, chilli and coriander.
- Chilli egg dry/semi gravy** \$14.00  
Boiled eggs are deep fried with batter and tossed with chilli soya sauce
- Masala Omelet** \$14.00  
Indian special egg omelet served with French fries and ketchup.



## Tandoori Grill Corner Veg

- Mushroom Tikka** \$14.00  
Fresh mushrooms skewered with onion, capsicum in spicy red marination and grilled in tandoor.
- Tandoori Malai soya Chaap** \$14.00  
Soya Chaap marinated in creamy cheese dressing and grilled with onion & capsicum tossed with fresh cream.
- Tandoori Soya Chaap** \$14.00  
Soya Chaap skewered with onion, capsicum in spicy red marination and grilled in tandoor.
- Paneer Tikka Shaslik** \$14.00  
Home made cottage cheese baked in tandoor and Blended with onion, tomato, capsicum in barbeque sauce.

## Tandoori Grill Corner Non-Veg

- Chicken Tikka** \$15.00  
Marinated chicken breast cubes grilled in tandoori.
- Chicken Malai Tikka** \$15.00  
Chicken cubes marinated in cheese and yoghurt dressing and grilled in tandoori.
- Chicken thangadi white (4pcs)** \$12.00  
Chicken drumstick marinated in cheese and yoghurt dressing and grilled in tandoori.
- Chicken thangadi Red (4pcs)** \$12.00  
Chicken drumstick marinated in spicy red marination and grilled in tandoori.
- Tandoori chicken Leg(1pcs)** \$4.00  
Individual chicken leg marinated in spicy red marination and grilled in tandoori.
- Tandoori chicken Half** \$13.00  
Half chicken of chicken marinated in red spices and grilled in tandoori.
- Tandoori chicken Full** \$19.99  
Whole chicken marinated in red spices and grilled in tandoori.
- Tandoori chicken wings** \$14.00  
Chicken hot wings grilled in tandoori.
- Grouper Fish white** \$14.00  
Sea bass fish marinated with cheese and yoghurt dressing and grilled in tandoori.
- Grouper Fish Red** \$14.00  
Sea Bass fish marinated with spicy red marination and grilled in tandoori.
- Tandoori Salmon** \$20.00  
Fresh salmon marinated with special masalas and grilled in tandoori.
- Tandoori Jhinga 8pcs** \$16.00  
Jumbo tiger shrimps marinated with red marination and grilled in tandoori.
- Malai Lasooni Jhinga 8pcs** \$16.00  
Jumbo tiger shrimps in creamy cheese and garlic marinated grilled in tandoori.
- Lamb Chops** \$21.00  
Lamb chops marinated with cheese & yoghurt and grilled in tandoori.
- Chicken seek kebab** \$15.00  
Minced chicken blended with spices and skewered in tandoori.
- Lamb seek Kebab** \$16.00  
Minced lamb blended with spices and skewered in tandoori.

## Main Course

**VEGETERIAN**

**Medium/Large \$13.00/14.00**

**Kadai soya chaap** (Soya chaap tikka tossed with onion, capsicum and medium spicy tomato masala)

**Malai soya chaap** (Soya chaap in malai gravy)

**Chilli soya chaap** (Soya chaap tossed with onion, capsicum in spicy chilli soya sauce)

**Malai Methi Paneer** (Cottage cheese in creamy and fenugreek sauce)

**Shai Paneer** (Cottage cheese in Butter sauce)

**Kush rang paneer** (Cottage cheese in silky tomato spicy gravy)

**Dum ka Paneer** (Cottage cheese in Rich Creamy gravy)

**Malai Kofta** (Cottage cheese Balls in Malai gravy)

**Kadai Paneer** (Cottage cheese with bell pepper and onions in masalas sauce)

**Palak Paneer** (Cottage cheese in home made spinach sauce)

**Panee Tikka Masala** (Cottage cheese in tikka masalas sauce)

**Paneer Bhurji** (Grated cottage cheese with onion and tomato masala)

**Mutter Paneer** (Cottage cheese with green peas curry)

**Mix veg** (Fresh vegetables cooked with Indian spices)

**Vegetable Navaratna Khorma** (Mixed vegetables in Khorma sauce)

**Channa Masala** (Chick peas curry)

**Saag** (Home made greens in double tadka style)

**Aloo Adraki Gobi** (Potato and cauliflower in ginger masala)

**Baingan Bartha** (Chopped eggplants in masala sauce)

**Dal Makhini** (Chefs special Homemade lentils over soaked and cooked with spices)

**Dal Tadka** (Yellow dal in special Tadka)

**Dal Panchratan** (Five kind of lentils with spices)

**Vegetable Manchurian gravy** (Chefs special Manchurian Balls in spicy coriander sauce)

**Hot Garlic Manchurian gravy** (Mixed vegetable dumplings in hot garlic sauce)

**Gobi Manchurian Gravy** (Fried cauliflower in spicy coriander sauce)

**Chilli paneer Gravy** (Chef's special wok tossed bell pepper and onions in spicy soya sauce)

## Main Course

### NON-VEGETERIAN

MEDIUM/LARGE

\$14.00/15.00

- Butter chicken** (Grilled chicken in rich butter sauce)
- Chicken Tikka masala** (Chicken tikka in tikka masalas sauce)
- Malai methi Chicken** (Non spicy creamy chicken curry flavored with Methi)
- Rara chicken** (A famous spicy chicken curry with minced meat)
- Chicken Keema mutter** (Minced chicken cooked with green peas and spices)
- Hyderabadi chicken curry** (Typical famous chicken curry)
- Chennai chicken** (Original Madras chicken curry in spicy gravy)
- Murgh Palak** (Chicken in homemade spinach sauce)
- Kadai Chicken** (Chicken with bell pepper and onions in masalas sauce)
- Khorma Chicken** (Juicy chicken breast in khorma gravy)
- Saffroni murgh** (Juicy chicken breast in saffron sauce)
- Goat curry** (A selective Goat in spicy curry sauce)
- Goat Kheema mutter** (A minced goat meat with green peas masala)
- Goat Palak** (Goat in homemade spinach sauce)
- Khorma Goat** (Lamb in khorma gravy made with cream & spices)
- Goat rezala** (Goat in medium spicy saffron gravy)
- Kadai Goat** (Goat in onion, capsicum masalas sauce)
- Fish curry** (A south Indian famous fish curry)
- Chilli Chicken gravy** (Deep fried chicken tossed with onion, capsicum in chilli soya sauce)
- Szechwan chicken gravy** (Deep fried chicken tossed with redchilli, and soya sauce)
- Chilli Fish gravy** (Deep fried fish tossed with onion, capsicum in chilli soya sauce)
- Chilli Lamb gravy** (Deep fried Lamb tossed with onion, capsicum in chilli soya sauce)
- Malabar prawns curry** (A south Indian famous shrimp curry) **\$16.00/18.00**
- Saffroni jhinga** (Shrimps in saffron sauce) **\$16.00/18.00**
- Chilli Prawns gravy** (Deep fried prawns tossed with onion, capsicum in chilli soya sauce) **\$16.00/18.00**
- Szechwan Prawns gravy** (Deep fried prawns tossed with redchilli, and soya sauce) **\$16.00/18.00**

## Bread

<b>Plain Naan/Butter Naan</b>	<b>\$2.50</b>
<b>Roti –plain/Butter</b>	<b>\$2.00</b>
<b>Tawa Roti</b>	<b>\$2.00</b>
<b>Chilli roti/ Garlic roti</b>	<b>\$3.00</b>
<b>Lacha Paratha</b>	<b>\$4.00</b>
<b>Naan Garlic /Coriander/Methi/Chilli</b>	<b>\$3.00</b>
<b>Kulcha – Gobi/Aloo/Paneer/Mix/Muli/Onion</b>	<b>\$5.00</b>
<b>Tandoori Parathas</b>	<b>\$5.00</b>
<b>Gobi/ Aloo/Paneer/Mix/Muli/Onion</b>	

## Rice & Noodles

<b>Steamed Basmati Rice</b>	<b>\$4.50</b>
<b>Biryani</b>	
<b>Vegetable/Chicken/Mutton/prawns</b>	<b>\$12.00/13.00/14.00/16.00</b>
<b>Pulao</b>	
<b>Vegetable/jeera/green peas</b>	<b>\$8.00</b>
<b>Fried Rice – veg/chicken/prawns</b>	<b>\$12.00/13.00/16.00</b>
<b>Non spicy/Szechwan/burnt garlic/burnt ginger</b>	
<b>Hakka Noodles - veg/chicken/prawns</b>	<b>\$12.00/13.00/16.00</b>
<b>Non spicy/Szechwan/burnt garlic/burnt ginger</b>	

## Salads

<b>Garden green salad</b>	<b>\$6.50</b>
Seasonal fresh vegetable salad tossed with Olive oil & seasonings.	
<b>Pomegranate &amp; Kaabuli channa chaat</b>	<b>\$6.50</b>
Chick peas blended with onion, tomato , pomegranate & seasonings.	
<b>Chicken Tikka salad</b>	<b>\$8.00</b>
Marinated grilled chicken blended with lettuce, Pimentos, onion, in lemon dressing.	
<b>Lacha Onion</b>	<b>\$2.00</b>

## Extra

<b>Lacha Onion</b>	<b>\$2.00</b>
<b>Bhoondi Raita</b>	<b>\$5.00</b>
<b>Veg.Raita</b>	<b>\$5.00</b>
<b>Masalas papad</b>	<b>\$5.00</b>
<b>Plain papad</b>	<b>\$2.00</b>



## Pastas

**Penne primavera  
Veg/chicken**

**\$14.00/\$15.00**

A combination of white sauce & tomato sauce tossed with penne, Gratinated with cheddar cheese.

**Penne alfredo  
Veg/chicken**

**\$14.00/\$15.00**

A creamy combination of penne & cheddar cheese sprinkled with seasonings.

## Desserts

**Fried ice cream (on the restaurant only)**

**\$6.00**

**Assorted Stick Kulfi**

**\$4.00**

**Gulab Jamun 2pcs**

**\$4.00**

**Rasamalai 2pcs**

**\$4.00**

**Moong dal Halwa**

**\$5.00**

## Beverages

**COLD DRINKS**

**Lassi (Mango/Sweet/Salty)**

**\$5.00**

**Mango shake**

**\$5.00**

**Virigin Mojito**

**\$5.00**

**Lemon soda**

**\$5.00**

**Cold coffee**

**\$5.00**

**Bottled Pop**

**\$3.50**

**Canned Pop**

**\$2.00**

**Mineral water**

**\$1.50**

**HOT DRINKS**

**Masala Chaai**

**\$3.00**

**Coffee**

**\$4.00**

**Dudh Patti**

**\$4.00**

**For Online Order**

**www.jipaaji.ca**

Open 7 Days a week: 10AM to 2AM

**905.450.3054**

#2 - 90 Eastern Ave, Brampton, ON L6W 0B6

# Bar Menu

## WHISKY

Crown royal	1oz	\$6
Jack Daniel	1oz	\$6
J.P wiser	1oz	\$6
Jameson	1oz	\$6
Ballentine	1oz	\$6
Chivas regal	1oz	\$6
Black label	1oz	\$6
Glenfiddich	1oz	\$6
Glenlivet	1oz	\$6
Jagermeister	1oz	\$6
Glenfiddich 12 YR	1oz	\$14
Hennessy	1oz	\$11
Gold label	1oz	\$11
Blue label	1oz	\$32

## RUM

Bacardi white rum	1oz	\$6
Bacardi Gold Rum	1oz	\$8
Bacardi Black Rum	1oz	\$8

## BRANDY

St Remy VSOP	1oz	\$6
Napoleon	1oz	\$5

## GIN

Bombay sapphire	1oz	\$8
Empress	1oz	\$8

## VODKA

Absolute	1oz	\$6
Smirnoff	1oz	\$6
Grey Goose	1oz	\$6

## TAQUILLA

Trombo Blanco	1oz	\$7
Jose Cuervo	1oz	\$7
Patron	1oz	\$14

## WINE

Red	150ML	\$6
White	150ML	\$6
Red chille wine Bottle	150ML	\$35
White Chille wine Bottle	150ML	\$35

## 2oz

\$11
\$11
\$11
\$11
\$11
\$11
\$11
\$11
\$11
\$11
\$11
\$11
\$11
\$19
\$19
\$64

## CLASSIC COCKTAILS

### Long island ice tea \$17

Classic mixture of vodka,gin,rum,tequila,orange liqueur with splash of cola.

### Bull frog \$17

Refreshing energy drink with vodka, gin, rum, tequila, orange liqueur.

### Mojito –Classic/Orange/passion fruit \$17

Classic Mixture of white rumlime wedges, mint and soda

### Cosmopolition \$17

Mixture of vodka and orange liqueur, lime juice with splash of cranberry juice

### Sex on the Beach \$17

Between the sprink break with vodka, peach liqueur, orange juice and cranberry juice.

## CLASSIC MOCKTAILS

### Ginger Passion \$7

Crushed ginger with passion fruit crush apple juice and sweet and sour mix topped with soda

### Blue sky \$7

Combination of orange, apple, litchi juice, passion fruit crush, and blue curaco topped with soda.

### Rose Heaven \$7

Blue curcao, sweet and sour, fresh cream, rose syrup, sweet and sour, apple juice.

### Virgin Mojito \$5

Classic mixture of lemon wedges, mint sweet and sour mix topped with soda.

### Mango mojito \$7

Classic mixture of lemon wedges,mint,mango puree, and sweet and sour mix.

### Pineapple mojito \$7

Classic mixture of lemon wedges,mint, pineapple chopped, and sweet and sour mix.

## BEER

Canadian Molson 473ml	\$5.99
Heniken 500ml	\$5.99
Corona473ml	\$5.99
Budweiser 473ml	\$5.99
Stella 473ml	\$5.99
King Fisher330ml	\$5.99
Pilsner Urquell500ml	\$6.99