



BYOB

FEATURING CULTURED INDIAN CUISINE



APPETIZERS

Non –Vegetarian

Chicken Tikka

Marinated chunks of chicken barbecued in the charcoal clay oven, the Tandoor 9.95

Malai Chicken Kabab

Chunks of chicken breast marinated in ginger and garlic, delicately cooked in the Tandoor 9.95

Fish Tandoori

Chunks of fresh salmon gently seasoned and slowly broiled over charcoal in the Tandoor 11.95

Shrimp Tandoori

Fresh, king-size shrimp gently seasoned and slowly broiled over charcoal in the Tandoor 11.95

Tawi Chicken

Chicken grilled to perfection with onions, green peppers And oriental spices 11.95

Shrimp Tawa

Large, king-size shrimp sauteed with onions, green peppers and mild Indian spices 12.95

Chicken Samosa

Three crispy fried turnovers deliciously filled with ground chicken 5.95

Tandoori Mixed Grill

A combination of our appetizing Tandoori Chicken, Chicken Tikka, Malai Chicken Kabab, Boti Kabab, Shrimp Tandoori and Fish Tikka 20.95

APPETIZERS

Vegetarian

Vegetable Samosa

Three crispy fried turnovers deliciously filled with mildly spiced potatoes and peas 4.95

Aloo Tikki

Potato patties and green peas flavored with chili peppers and coriander 4.95

Harabhara Kabab

Fresh spinach balls scrumptiously spiced and deep-fried 5.95

Assorted Pakora

Fresh vegetables dipped in a delicately spiced batter and fried to golden perfection 5.95

Mirchi Pakora

Cheese stuffed hot peppers, batter dipped and gently fried 5.95

Mixed Appetizer for Two

A combination of Vegetable Samosa, Pakoras and Papadam 7.95

Panir Tikka

Marinated cubes of homemade cheese barbecued in charcoal oven 9.95

SOUPS

Tomato Soup

Delicately spiced tomato soup 4.95

Mulligatawny Soup

An Anglo-Indian invention of spicy split pea soup 5.95

Chicken Soup

A traditional chicken soup subtly flavored with herbs and spices 5.95

Visit Jhopri restaurant, where we serve not just a cuisine, but an experience that goes beyond mere satisfaction of appetite to the realm of sensuality: an evocative presentation of aromas, flavors and textures that pays tribute to an appreciation of the finer things in life to become A Grand Cuisine.

Our menu offers a welcome change from the ordinary that is not only pleasing to the palate, but a healthful alternative as well, with the use of vegetables and leaner meats. Jhopri serves both vegetarian and non-vegetarian cuisine for Eat-in and Take-out



HOMEMADE INDIAN BREADS

Naan

*Traditional white bread,
baked in the tandoor 2.50*

Garlic Naan

*Healthy unleavened bread
stuffed with fresh garlic 3.00*

Panir Kulcha

*Exotic unleavened bread
filled with homemade cheese
and spices 3.75*

Onion Kulcha

*Scrumptious unleavened bread
stuffed with onions
and spices 3.95*

Tandoori Roti

*Whole wheat bread baked in the
tandoor 2.50*

Puri

*Two deep fried
balloon puffed breads 3.50*

Paratha

*Buttered baked,
wheat flat bread 2.95*

Aloo Paratha

*Paratha bread stuffed with
delicately spiced potatoes 3.95*

Bread Basket

*A combo of three house favorite
breads Naan, Onion Kulcha
and Puri 7.95*

ACCOMPANIMENT

Daal Makhani

*Black beans and lentils
simmered for hours, lightly fried
in butter with fresh onion,
ginger & garlic 10.95*

Yellow Dal Tadka

*Yellow lentils delicately cooked
with browned onions in
aromatic spices. 10.95*

Channa Masala

*Chick peas and fresh tomatoes
cooked in traditional spices
10.95*

Raita

*Grated cucumber made in
homemade yogurt with mint
leaves 2.25*

Achar

*Hot and spicy
Indian pickles 2.25*

Papadam

*Three thin and crispy lentil flat
breads 1.75*

Mango Chutney

*A special preparation of sweet
and spicy mango slices 2.75*

Kachumber Salad

*Diced onions, tomatoes, chili
peppers and chopped coriander
with a hint of lemon juice 2.25*

The British demarcated the North-West Frontier Province in the year 1900, which comprised of Afghanistan, and the Northwest part of pre-independence India. The cuisine has been inspired by the essence of North West frontier tradition, of camaraderie around the warm glow of a campfire - succulent tandoori fare, low on oil and high on authenticity.

The food is cooked in clay ovens or *tandoor* in the traditional style of the Indian North-West Frontier region. This style of cooking requires great expertise on the part of the chefs, since the meat is not accompanied by any sauce or gravy, but only pre-marinated and cooked before serving. It takes chef years of meticulous training and dedication to master the technique of the art of making the breads that are so much vital part of the cuisine, or to acquire the ability to gauge spices, mix marinades, and the most vital of all, to judge the heat of the *tandoor* and the time necessary for each dish to be perfectly cooked.

At *Jhopri* the *tandoori* cuisine of the North-West frontier of India, find a new meaning, reveling in the most delicious kebabs. An indulgent collection of the best *kormas*, *curries* & *kebab's* that Indian cuisine has to offer, the menu at *Jhopri* has been brought together with a great deal of care and intricacies of balancing flavors.

At *Jhopri*, you are bound to find your absolute favorites from across India.



TANDOORI SPECIALITIES

THE CHARCOAL CLAY OVEN

Chicken Tikka

Marinated boneless chunks of white chicken barbecued in the charcoal clay oven 15.95

Malai Chicken Kabab

Chicken chunks marinated in ginger and garlic, broiled in the Tandoor 15.95

Tandoori Chicken

Chicken marinated in fresh spices and lemon, then barbecued over flaming charcoal in the tandoor 15.95

Tandoori Fish Tikka

Chunks of fresh salmon marinated in herbs and spices, broiled in the tandoor 18.95

Shrimp Tandoori

Fresh, king-size shrimp gently seasoned and slowly broiled over charcoal in the Tandoor 19.95

Seekh Kabab

Ground lamb marinated with herbs and spices, then broiled on skeweres over charcoal in the Tandoor 15.95

Boti Kabab

Tender morsels of lamb marinated in special spices, then broiled in the Tandoor 18.95

Tandoori Mixed Grill

A combination of our appetizing Tandoori Chicken, Chicken Tikka, Malai Chicken Kabab, Boti Kabab, Shrimp Tandoori and Fish Tikka 20.95

Panir Tikka

Marinated cubes of homemade cheese barbecued in charcoal oven 15.95

BIRYANIS

Treasures of Basmati Rice- An aromatic blend of long grain rice and exotic spices and fresh herbs

Chicken Biryani

Basmati rice cooked with chicken mixed with onions, fresh ginger, cashew nuts and golden raisins, flavored with delicate spices 14.50

Lamb Biryani

Gorgeously tender pieces of lamb cooked with long grain basmati rice, cashew nuts, golden raisins and exotic spices 16.95

Shrimp Biryani

Special basmati rice cooked with shrimp, cashew nuts, golden raisins and delicate light spices 18.95

Vegetable Biryani

Indian basmati rice cooked with fresh vegetables, cashew nuts, golden raisins and exotic spices 13.95

SEAFOOD

Fish or Shrimp Curry

Cooked with fresh ginger and garlic in a lightly spiced sauce 19.95

Fish or Shrimp Vindaloo

Exotically prepared in a very spicy sauce 19.95

Shrimp Nargisi

Large, fresh shrimp prepared in a special coconut sauce with eggs 19.95

Shrimp Tikka Masala

Extra large shrimp broiled in the tandoor, then cooked in a rich tomato, onion and cream sauce 19.95

Fish Tikka Masala

Fresh salmon broiled in the tandoor, then cooked in a rich tomato, onion and cream sauce 19.95

Shrimp Karahi

Shrimp cooked with onions, tomatoes and light spicesan uncommon flavor 19.95

Goan Fish Curry

Fresh salmon cooked with coconut, mustard seeds and spicy herbs 19.95





ENTRÉE SELECTION

VEGETARIAN

Navaratan Korma

A royal entrée...nine garden fresh vegetables gently simmered in a coconut spice-laced cream sauce with nuts 14.95

Malai Kofta

Homemade vegetable balls cooked in a mildly spiced creamy sauce with coconut and nuts 13.95

Panir Masala

Homemade cheese cubes mixed with onions and tomatoes, cooked in our special sauce 14.95

Kashmiri Dum Aloo

Potatoes filled with cheese and then cooked in a mild creamy sauce 14.95

Palak Panir

Fresh, homemade Indian cheese gently cooked with garden spinach and mild spices 14.95

Mutter Panir

Peas and homemade cheese cubes cooked in mildly spiced sauce 13.95

Aloo Gobhi

Fresh cauliflower and potatoes, cooked with onions, tomatoes and Indian seasoning 12.95

Baingan Bhartha

Eggplant roasted in tandoor cooked with green peas, fresh tomatoes, onions, ginger and garlic 12.95

Bhindi Masala

Okra sautéed with onions, tomatoes and oriental spices 13.95

CHICKEN

Chicken Tikka Masala

Tender boneless pieces of chicken broiled in the tandoor, then cooked in a rich tomato, onion and cream sauce 16.95

Chicken Curry

Curried chicken pieces cooked in light Asian spices 14.95

Chicken Vindaloo

Fresh chicken exotically prepared in very spicy gravy 14.95

Chicken Makhani

Tandoor baked chicken cooked in oriental spices with tomatoes and butter 15.95

Chicken Korma

Chicken pieces cooked in a mild cream sauce with fresh green coriander 14.95

Chicken Cashmere

Chunks of chicken cooked in a mild cream sauce with cashew nuts and golden raisins 15.50

Chicken Saagwala

Boneless chicken pieces sautéed with spinach and enhanced with mild Indian spices 14.95

Chicken Karahi

Boneless chicken with sautéed garlic, ginger and tomatoes 15.95

Chilli Chicken

Chunks of white chicken marinated and cooked with onions, green peppers and chilli sauce 15.95

LAMB

Lamb Curry

Chunks of tender lamb cooked in a mildly spiced sauce 16.95

Lamb Vindaloo

Spiced lamb cooked in a very spicy sauce 17.95

Lamb Rogan Josh

Tender cubes of lamb marinated Eastern spices, sautéed with chopped tomatoes in creamy sauce 17.95

Lamb Korma

An exotic preparation of lamb in a creamy spiced sauce 17.95

Lamb Nargisi

Tender lamb prepared in a spicy coconut sauce with eggs 17.95

Lamb Karahi

Chunks of lamb and Northern spices cooked with tomatoes, onions and green peppers 18.95

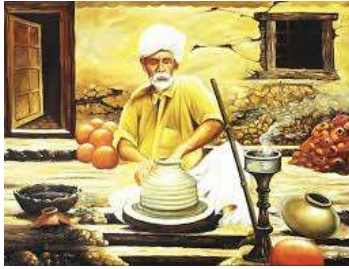
Lamb Saagwala

Tender lamb prepared with fresh spinach, coriander and other fragrant herbs 18.95

Lamb Achari

Lamb cooked with onions, garlic, tomatoes and fresh chili peppers, flavored with pickled spices 18.95

*All entrees served with steamed Basmati Rice
*An 18% service charge will be added to parties of 6 or more
For special dietary restrictions or needs, please contact with a member of our culinary team



DESSERTS

Mango Sundae

Vanilla ice cream served with sliced mango, mango puree and whipped cream 6.50

Persian Falooda

Rose flavored milk mixed with falooda sev, fluffy passion fruit seeds and topped with ice cream 6.50

Gulab Jamun

Milk and cheese balls soaked in sweet syrup, served warm 4.95

Rasmalai

Homemade cheese simmered with milk and nuts, served cold 4.95

Kulfi

Authentic Indian ice cream, flavored with pistachio and cashew nuts 4.95

Mango D' Fengo

Chef's special creation with fresh mangoes and fruits, topped with walnuts and whipped cream 5.95

B.Y.O.B

All Major Credit Cards Accepted

Off-Premises Catering Available

***Address:
6 Market Street, Suite 904
Plainsboro,
New Jersey 08536***

***Telephone
(609) 799-3100***

***Fax
(609) 799-3110***

***Visit us at:
www.jhopri.menu***

***Email:
contact@jhopri.menu***

***Order online at:
www.jhopri.menu***

BEVERAGES

Lassi – Sweet or Salted
Refreshing drink made with homemade yogurt 3.95

Flavored Lassi
Mango or Strawberry 5.50

Milk Shakes
*Mango, Vanilla
Or Strawberry 4.95*

Indian Masala Iced-Tea 3.50

Indian Masala Tea 2.25

Coffee 2.25

Soda – Coke, Diet Coke
Sprite or Ginger Ale 2.25

Daily Lunch & Buffet (All 7 days)

Timings: 11:30 AM - 3:00 PM