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MENU

XPRESS LUNCH

Monday - Friday
11:30am - 2:30pm

Served with naan rice and dal of the day

VEGETABLE	14
SAAG PANEER / ALOO GOBI / PANEER BUTTER MASALA / NAVRATAN KORMA / CHANNA MASALA	
CHICKEN	16
CHICKEN TIKKA MASALA / CHICKEN SAAG / CHICKEN KORMA / CONDAPUR CHICKEN / CHICKEN VINDALOO	
LAMB	18
LAMB ROGAN JOSH / LAMB SAAG / LAMB VINDALOO / LAMB KORMA / LAMB BUTTER MASALA	

STARTERS

LENTIL SOUP	8	KALMI KABAB	14
A vegan classic, Coconut milk, peppercorn infused tempering		Skewered charcoal baked wings in house blend spices	
VEG SAMOSA	8	LUCHI BAGARI JINGA	16
A blend of peas and potatoes in a savory fold		Tiger shrimp in honey infused tomato cream and mustard tempering, served with wheat bread	
PAKHORA	10	MASALA DOSA	18
Choice of onions or potato fritters in carom seed infused chickpea batter		Crispy crepe made of fermented rice and lentil with spiced potato stuffing	
LASSONI GOBI	14	IDDLY	15
Handpicked corn battered cauliflower in tangy garlic tomato		Fermented rice cakes served with Sambar and coconut chutney	

STREET SIDE CHAAT

IMLI BAINGAN	12
Dates & tamarind sauce layered over crisp batter fried eggplant	
SAMOSAS CHAAT	12
Mashed samosas over chickpeas layered with tamarind onions and sev	
PAAPDI CHAAT	11
Fried crisp savory topped with tamarind, green chutney and onions	

CHILLI CHICKEN	16
Corn battered chicken tossed in soy and chilli tomato	
CHILLI PANEER	15
Corn battered cheese tossed in Soy and chilli tomato	
MANGO CHICKEN	16
Battered chicken tossed with cumin infused spiced mango glaze	
GOBI MANCHURIAN	14
Cauliflower tossed into minced veggies and soy tomato glaze	
VEG FRIED RICE	14
Long grain basmati tossed with vegetable soy and tomato	

INDO CHINESE

VEGETARIAN

PANEER BUTTER MASALA	19	SAAG PANEER	19
Paneer cheese dices in Smoked bell pepper infused tomato cream and clarified butter		A classic curry dish made with blanched puree of fresh spinach with onions, spices, paneer and herbs	
MALAI KOFTA	18	MATAR PANEER	19
Paneer cheese, raisin, turmeric infused veg dumplings in cashew cream sauce with bayleaf		Turmeric infused green peas and paneer in spiced onion and cream	
NAVRATAN KORMA	18	DAAL MAKHNI	17
Paneer, pineapple, sautéed vegetables in spiced cashew cream sauce		Simmered black lentils in cream, tempered with Sundried chili and freshly diced tomatoes	

VEGAN

ALOO GOBI	19
A homestyle low flamed preparation of potatoes and cauliflower with ginger and garlic	
ALOO DHANSAK	19
A stewed potato dish with pressure cooked lentils, spinach with a hint of tamarind	
TADKA DAAL	16
Pressure cooked mildly spiced yellow lentils finished with crackled mustard and curry leaf	
CHANNA MASALA	16
Chickpea curry infused with Tamarind and sundried mango powder	
JEERA ALOO	15
Potatoes tossed into roasted cumin and onions	

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Briarcliff, NY 10510
914-373-4821

33 Water Street, Unit A
Guilford, CT - 06437
203-533-7040

CHICKEN

CHICKEN TIKKA MASALA <i>Popular boneless barbecued chicken in tomato and cream</i>	22
BUTTER CHICKEN <i>Charcoal oven baked strips of chicken in smoked pepper infused cream and tomato</i>	22
CHICKEN SAAG <i>Curried chicken in spiced spinach puree and cream</i>	21
COONDAPUR CHICKEN <i>Southern style coconut chicken curry tempered with mustard and curry leaves</i>	21
CHICKEN KORMA <i>A rich combination of cashew cream blend with onions with a hint of rose petal extract and saffron</i>	22
CHICKEN CHETTINAD 🌶️ <i>Popular south indian dish with all spice and peppercorn and curry leaf tempering</i>	22
CHICKEN VINDALOO 🌶️🌶️ <i>Sundried chili paste, vinegar and potatoes</i>	20
CHICKEN AAM RAS <i>Puree of mango and cream infused curry sauce</i>	20

LAMB / GOAT

LAMB ROGAN JOSH <i>A persian influenced passionate curry dish of Kashmir which dates back to the mughal regime</i>	25
BUTTER LAMB MASALA <i>Simmered lamb curry infused with cream and tomato</i>	25
LAMB MADRAS 🌶️ <i>Curried lamb cooked in freshly strained coconut milk with mustard, curry leaf tempering</i>	25
LAMB KORMA <i>A rich combination of cashew cream blend with onions, rose petal extract and saffron</i>	25
LAMB SAAG <i>Curried lamb in pureed spinach and cream</i>	25
LAMB VINDALOO 🌶️🌶️ <i>Sundried chili paste with vinegar and potatoes</i>	25
GOAT CURRY <i>Curry of simmered Young lamb on the bone</i>	25

TANDOORI

(Clay oven)

CHICKEN TANDOORI <i>Barbecue style Charcoal baked chicken on the bone in spiced strained yoghurt marinade</i>	21	TANDOORI LAMB CHOPS <i>Skewered Ginger infused lamb chops, served with tossed garden veg</i>	32
CHICKEN MALAI KABAB <i>Barbecue style mildly cardamom spiced tenders in a cream cheese marinade</i>	20	SHRIMP KABAB <i>Tiger shrimp in mildly spiced cream marinade</i>	27

SEAFOOD

SALMON MOILEE <i>Fillet of fish over mustard and curry leaf tempered coconut sauce</i>	27
CHINGIRI MALAI CURRY <i>East indian favorite shrimp dish with coconut milk and home ground spices</i>	27
SHRIMP TADKA MASALA <i>Curry leaf and mustard seed tempered cream and tomato sauce</i>	27
SHRIMP AAM RAS <i>Mango puree blend into curry sauce and finished with cream</i>	27

RICE DISHES

BIRIYANI <i>A unique blend of ground masala's tossed into long grain basmati rice</i>	Chicken 19 / Lamb 23 / Shrimp 24 / Veg. paneer 17 / Goat 23
COCONUT RICE <i>Mustard, curry leaf and dry chilli tempered</i>	12
LEMON RICE <i>Turmeric and lemon infused rice</i>	10

SIDES

RAITA <i>Refreshing yoghurt relish - roasted cumin cucumber carrots</i>	5
MIXED PICKLE <i>Pickled vegetables</i>	5
MANGO CHUTNEY <i>Sweet relish</i>	5
PAPPADUM <i>Lentil waffers</i>	5

BREADS

NAAN <i>Clay oven baked white flour bread</i>	
Plain 5 / Garlic 6 / Onion 6 / Cheese 7 Coconut Cheese 7	
WHOLE WHEAT ROTI	5
CORN ROTI (Gluten Free)	5

DESSERTS

GULAB JAMUN	5
RICE PUDDING	5
RASMALAI	7
KULFI	4

HOUSE DRINKS

SODAS <i>Coke / Diet Coke / Sprite / Ginger ale</i>	3	MASALA CHAI / MADRAS COFFEE	4	MANGO LASSI	6.5
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Menu items may contain or come in contact with Wheat, Eggs, Tree Nuts & Milk

PLEASE ALERT YOUR SERVER IF YOU HAVE ANY ALLERGIES