

Appetizers

Vegetarian

Masala Papad Roasted papad with chopped onion, tomatoes and cilantro.	\$5.99
Paneer Tikka Amritsari Battered Indian paneer with Indian spices and yogurt cooked in oven.	\$14.99
Lasuni Paneer Tikka Battered paneer with yogurt, ginger extra garlic and cooked in oven.	\$14.99
Malai Tikka Paneer Battered paneer with cashews ,cream & yogurt cooked in oven.	\$14.99
Aloo Nazakat (Tandoori Aloo) Stuffed potatoes with cheese and nuts and cooked in oven.	\$12.99
Tandoori Gobhi Battered cauliflower with yogurt ,ginger garlic and cooked in oven.	\$12.99
Mushroom Tikka Battered mushroom in yogurt and spices and cooked in oven.	\$13.99
Vegetable Platter Assorted mixed vegetable marinated and cooked in oven.	\$15.99
Chaat Papdi	\$8.99
Samosa Chaat	\$8.99
Dahi Bhalla	\$8.99
Aloo Channa Chaat	\$8.99
Golgappa (Pani Puri) Crispy fried balls filled with flavoured water.	\$9.99
Chole Bhature Deep fried bread with curried chick peas.	\$12.99
Veg Pakora Battered deep fried assorted vegetables.	\$7.99
Paneer Pakora Battered and deep fried paneer cubes.	\$12.99
Malai Soya Chaap Marinated and deep fried soya chunks with cashew paste.	\$14.99
Tandoori Chaap Marinated soya chunks and cooked with Indian spices.	\$14.99
Kulche Chole Tangy chick peas stuffed in soft and fluffy bread.	\$9.99



Non-Vegetarian

Tandoori Chicken Marinated chicken on bone cooked in oven.	\$15.99
Tandoori Hariyali Chicken Marinated chicken with spinach, mint ,coriander paste.	\$15.99
Peri Peri Chicken Marinated chicken in peri peri sauce cooked in oven.	\$15.99
Afghani Chicken Marinated chicken in yogurt, cashew paste cooked in oven.	\$15.99
Fish Tikka Marinated fish in mustard oil and lemon juice and cooked in oven.	\$15.99
Hariyali Fish Marinated fish with spinach, mint and coriander paste. and cooked in oven.	\$15.99
Peri Peri Fish Marinated fish in peri peri sauce cooked in oven.	\$15.99
Fish Amritsari Marinated and deep fried fish.	\$14.99
Fish Pakora Marinated and deep fried fish.	\$14.99

Shorba / Soups

Tamatar Dhania ka Shorba Blanched tomato and cilantro cooked in Indian spices.	\$5.00
Sabji Shorba Mixed vegetable stock cooked in Indian spices.	\$5.00

Indo Chinese

Veg Manchurian Vegetable balls cooked in soya and tomato sauce with vegetables.	\$12.99
Veg Fried Rice Rice cooked with finely chopped vegetables.	\$7.99
Chicken Fried Rice Chicken cooked with rice & vegetables.	\$9.99
Chilli Paneer Battered paneer cooked with chunks of onion and capsicum.	\$14.99
Chilli Chicken Battered chicken cooked with chunks of onion,gr pepper & soya sauce.	\$14.99
Chowmein Noodles cooked with vegetables.	\$12.99
Chicken Chowmein Noodles cooked with vegetables and chicken.	\$14.99
Chop Suey Crispy fried noodles cooked in sweet and sour sauce.	\$13.99
Honey Chilli Gobhi Battered cauliflower cooked in honey chilli sauce.	\$12.99
Chicken Lollipop Chicken legs cooked in tangy tomato sauce.	\$15.99

Most of our items may contain nuts. Ask us if you want without nuts.

Main Course Vegetarian

Kadhai Paneer Paneer cooked with onions tomatoes and spices.	\$14.99
Paneer Makhani Paneer cooked in cashew & tomato sauce.	\$14.99
Paneer Butter Masala Paneer cooked in onions, tomatoes buttery curry.	\$14.99
Paneer Tikka Butter Masala Marinated paneer tikka cooked in masala gravy.	\$14.99
Palak Paneer Paneer cooked with spinach.	\$14.99
Palak Corn Creamy spinach gravy cooked with corn.	\$13.99
Shahi Paneer Paneer cooked in creamy cashew gravy.	\$14.99
Paneer Lababdar Paneer cooked with chopped pepper,t omato & topped with condensed milk.	\$15.99
Paneer Methi Malai Paneer cooked in cashew gravy with fenugreek flavour.	\$14.99
Mix Vegetable Assorted vegetable cooked in onion & tomato masala.	\$12.99
Dewani Handi (Spicy) Assorted vegetables cooked in onions, tomatoes & fenugreek flavour.	\$13.99
Methi Matar Malai Green peas cooked in creamy cashew paste with fenugreek flavour.	\$13.99
Kumbh Lazeez mushroom cooked in creamy cashew paste with chopped vegetables.	\$14.99
Makhani Khumb Mushroom cooked in tangy tomato gravy.	\$14.99
Shabnam Curry Green peas & mushroom cooked in onion & tomato gravy.	\$13.99
Channa Masala Chick peas cooked in onion & tomato masala.	\$13.99
Pindi Channa Chick peas cooked in onions & tomato gravy.	\$13.99
Veg Jalfrezi Assorted vegetable cooked in tangy tomato & honey sauce.	\$13.99
Malai Kofta Cottage cheese & nuts balls cooked in cashew sauce.	\$14.99
Veg Kofta Paneer & potato balls cooked in onion & tomato gravy.	\$13.99
Palak Kofta Paneer & potato balls cooked in spinach gravy.	\$13.99
Dal	
Dal Tadka (Yellow Dal) 3 different lentils cooked in Indian spices.	\$13.99
Dal Fry (Dhaba Style) Black whole lentils with kidney beans cooked in Indian spice.	\$13.99
Dal Makhani Black lentil & kidney beans cooked with milk, buttercream & indian spices.	\$14.99

Chicken

Kadhai Chicken	\$15.99
Chicken on bone cooked in onion & tomato gravy.	
Murgh Makhanwala (Butter Chicken)	\$15.99
Marinated boneless chicken cooked in buttery tomato sauce.	
Masala Chicken	\$15.99
Boneless chicken cooked in onion & tomato gravy topped with boiled egg	
Chicken Curry/Wings Curry	\$14.99
Chicken on bone cooked in Indian curry.	
Mango Chicken	\$15.99
Boneless chicken cooked in mango sauce.	
Saag Chicken	\$14.99
Boneless chicken cooked with spinach or saag gravy.	
Chicken Methi Malai	\$15.99
Boneless chicken cooked in creamy fenugreek, cashew paste.	
JD's Special Cream Chicken	\$16.99
Chicken on bone cooked in milk & cream & Indian spices.	
Chicken Patiala	\$16.99
Boneless chicken Cooked in masala gravy comes with omelette.	
Chicken Vindaloo	\$15.99

Goat / Lamb Curries

Rogan Josh Goat/Lamb	\$16.99
Meat cooked in onion yogurt masala gravy.	
Kadhai Goat/Lamb	\$16.99
Meat cooked in onion & tomato chopped masala.	
Saag Goat/Lamb	\$16.99
Meat cooked in spinach/saag with spices.	
Lamb Vindaloo	\$16.99

Fish / Prawn

Fish Curry	\$16.99
Boneless fish cooked in onion tomatoes curry.	
Fish Masala	\$16.99
Fish cooked in onion tomato paste.	
Lemon Butter Prawns (JD's Special)	\$17.99
Prawns cooked in lemon garlic sauce.	

Rice

Plain Rice	\$4.99
Steamed Basmati Rice.	
Jeera Rice	\$5.99
Steam fried rice with cumin seeds	
Veg Pulao	\$6.99
Steamed rice cooked with mix vegetables.	

Raita / Salad

Boondi Raita	\$4.99
Yogurt mixed with bond and spices.	
Mix Raita	\$4.99
Yogurt mixed with cucumber and vegetables.	
Pi neapple Raita	\$5.99
Green Salad	\$4.99

Biryani with Gravy

Veg Biryani	\$14.99
Vegetables and rice cooked with aromatic spices.	
Chicken Biryani	\$15.99
With bone chicken cooked with rice and aromatic spices.	
Lamb Biryani	\$16.99
With bone lamb cooked with rice and aromatic spices.	
Goat Biryani	\$16.99
With bone Goat cooked with rice and aromatic spices.	
Fish Biryani	\$16.99
Fish cooked with rice and aromatic spices.	

Thali - Veg \$17.99 | Thali - Non Veg \$18.99

Roti

Tawa Roti	\$1.99	Methi Paratha (Laccha)	\$2.99
Laccha Paratha	\$2.49	Plain Naan	\$1.99
Butter Naan	\$2.99	Garlic Naan	\$3.49
Missi Roti	\$4.99	Rumali Roti	\$4.50
Cheese Naan	\$4.99		
Amritsari Kulcha	\$5.99		
Naan bread stuffed with potatoes and spices.			
Paneer Kulcha	\$6.99		
Naan bread stuffed with Indian cheese & spices.			

Drinks

Fresh Juice	\$8.99
Carrots, apple, orange, beets & anar	
Jaljeera	\$3.99
Cumin powder, salt, lemon juice, mint & cilantro.	
Masala Lassi	\$4.99
Yogurt blended with salt,bl pepper, cumin.	
Sweet Lassi	\$4.99
Yogurt blended with sugar, elaichi powder	
Mango Lassi	\$5.99
Yogurt blended with mango pulp, sugar & milk.	
Orange Mojito	\$6.99

Meetha / Sweet

Gulab Jamun	\$4.99	Special Rabri Gulab Jamun	\$5.99
Moong Dal Halwa	\$5.99	Fruit Cream	\$5.99
Rabri Faluda	\$5.99	Rabri Jalebi	\$5.99
Punjabi Kheer.	\$5.99		
Rice and milk cooked together with cinnamon & cardamom.			
Gajar Halwa	\$5.99		
Grated carrots cooked with milk & dry fruits.			



JD's Kitchen & Catering

2290 S. Nicholson Street, Prince George BC V2N 1V8

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Catering options

Vegetarian

(20-25 people) - \$450

1 Pan (9x13) Yellow Dal Tadka/Dal Makhani,
1 Pan Mix Veg, 1 Veg Pulao, 30 pcs Veg Cocktail Kabab,
1 Small Pan of Green Salad, 20 Plain Naan, 2 Small
Containers of Bondi Raita, 25 pcs Gulab Jamun/Ice-cream.

(30-50 people) - \$875

1 Long Pan Dal Panchmel, 1 Long Pan Kadhai Paneer,
1 Long Pan Veg Fried Rice, 1 Long Pan Manchurian,
Veg Noodles, 25 Naan, 1 Pan (19x13) Green Salad,
1 Pan (9x13) Raita, 1 Skinny Pan Gajar Halwa.

Non Vegetarian

(20-25 people) - \$550

1 Pan (9x13) Butter Chicken on Bone, 1 Pan Plain Rice,
20 pcs of Tandoori Chicken, 1 Pan Dewani Handi (Veg),
1 Small Pan of Green Salad, 20 Plain Naan, 2 Small
Containers of Bondi Raita,
25 pcs of Gulab Jamun/ice cream.

(30-50 people) - \$949

1 Long Pan Kadhai Chicken, 60 pcs of Chilli Chicken Dry,
1 Long Pan Veg Pulao/Veg Biryani, 1 Long Pan of
Shabnam Curry, 25 Butter Naan, 1(9x13) Pan Green Salad,
1 (9x13) Pan Veg Raita/Plain Yogurt,
1 Long Pan Veg Noodles,
1 Skinny Pan Moong Dal Halwa/ice cream.