



ਠੇਠ ਪੁਢੀਠਠ ਠੇਠੀਪੁ

THE BEST
food



DEAR GUEST

THANK YOU FOR CHOOSING THE YELLOW CHILLY RESTAURANT
AT JINJA AND WELCOME.

THIS RESTAURANT HAS BEEN PART OF SUCCESSFUL HERE IN
JINJA WITH MANY HAPPY RETURNING GUESTS, LOCALLY AND
FROM OF OVER THE WORLD.

WITH OUR CHEFS AND KITCHEN STAFF ALONG WITH OUR
RECIPES WHICH YOUR CAN ENJOY EVERYDAY.

OUR MENU PROVIDE HUGE VERITIES OF FLOUREFUL YET TOP
QUALITIES OF FOOD AND BEVERAGES.

ASK OUR FRIENDLY STAFF FOR ANY QUESTIONS YOU MAY HAVE
SO WE CAN DESIGN YOUR MEAL A PLEASANT AT THE YELLOW
CHILLY.

THANK YOU!
THE YELLOW CHILLY

BARISTA CORNER

Espresso	9,000/-
Macchinato	9,000/-
Café' Americano	9,000/-
Regular White	11,000/-
Cappuccino	11,000/-
Café Latte	11,000/-
Hot Chocolate	10,000/-
Flavoured Coffee (Caramel/Vanilla/Mocha)	12,000/-
Iced Tea (Vanilla/Latte/Mocha)	12,000/-
Indian Masala Tea	11,000/-
African Tea	10,000/-
Lemon Tea	9,000/-
Herbal Tea	9,000/-
African Coffee	11,000/-



Takhee With Yellow Chili

INDIAN DELIGHT



Stuffed Paratha (Aloo /Gobhi /Paneer) (Served with Butter, Pickle, Yoghurt & Lassi)	14,000/-
Upma	18,000/-
Poori Bhaji	22,000/-
Channa Poori	22,000/-
Chole Bhatara (2 Nos)	20,000/-
Poha	17,000/-

TRADITIONAL ENGLISH BREAKFAST

Choice Of Fresh Fruit Juice-200ml
 Choice Of Cereals Choice Of Egg
 (Omelettes /Scrambled /Poached /Sunnyside /Over easy)
 Grilled Chicken Sausages
 (2pcs Baked Beans)
 Garlic Sauteed Mushroom
 Choice Of Bread
 (Toasted / Plain)
 Choice Of Hot Beverage
 (Tea / Coffee)

35,000/-



SIMPLY SOUTH INDIAN



Idly	17,000/-
Plain Dosa	20,000/-
Masala Dosa	22,000/-
Uttapam (Plain /Onion /Masala)	20,000/-
Mysore Masala Dosa	22,000/-
Medhu Wada	16,000/-
South Indian Platter (Combination of idly / wada/dosa)	28,000/-

(All the above dishes served with home made chutney and sambar.)

(Kindly allow us to make the above preparation time minimum 20-25mins.)

CHOICE OF EGG

Poached /Scrambled	18,000/-
Over Easy /Sunny Side Up	18,000/-
Choice of Omelette (Plain, Masala, Cheese, Tomato, Spanish) (All the above eggs to orders serves with choice of bread (pain or Toasted) and potato preparation and potato preparation)	



ICED TEAS & MOJITO'S

Passion Fruit Iced Tea	12,500/-
Hibiscus & Rosssip Iced Tea	12,500/-
Lemon Iced Tea	12,500/-
Blue lagoon Iced Tea	12,500/-
Pineapple Mojito	12,500/-
Strawberry Mojito	12,500/-
Virgin Mojito	12,500/-
Blue Lagoon Mojito	12,500/-
Tropical Mix Mojito	14,000/-



BREEZY BEVERAGES

Milk Shakes (Vanilla/Mango/Chocolate/Banana/Strawberry/Caramel)	15,000/-
Smoothies (Strawberry /Banana & Honey/Mango)	15,000/-
Tropical Mix	16,000/-
Mango Juice	12,500/-
Passion Juice	12,500/-
Orange Juice (Local Orange)	12,500/-
Pineapple Juice	12,500/-
Watermelon Juice	12,500/-
Tropical Mixed Juice	15,000/-



Must Have - Beverages!

MOCKTAILS & REFRESHINGS

November Nile Breeze	14,000/-
Fruit Punch (Grape Juice/ Mango Juice/Ginger)	14,000/-
Sand In The City (combination of Vanilla/Mango Ice cream with Tropical Juice)	14,000/-
Watermelon Juice (Passion Juice/Spices/Mint Juice)	14,000/-
Strawberry Fantasy	14,000/-
Girl in Yellow Boot (Passion juice /Pineapple juice /Grape juice /Strawberry Syrup)	14,000/-
Virgin Pina Colada (Pineapple Juice/ Coconut Cream/ Vanilla Ice Cream)	14,000/-
Mango Lassi	14,000/-



AREATED DRINKS

Soda	4,000/-
Mineral Water (500ml)	4,000/-
Mineral Water (1.5Lt)	6,000/-

VEG PIZZA'S

Margarita Pizza

(Pizza sauce and mozzarella cheese)

30,000/-

Veg Supreme Pizza

(Mozzarella Cheese, Onion Rings, Green Pepper, Tomatoes, Spicy Pizza Sauce)

34,000/-

Green Farm Pizza

(Mozzarella cheese, pizza sauce, green pepper, onions tomatoes, mushrooms and black olives)

34,000/-

Easy Tomato Basil Pizza

(Mozzarella and parmesan cheese, pizza sauce, mushrooms, black olives, jalapeno, black pepper, basil, onions and tomatoes)

34,000/-

Bombay Pizza

34,000/-



Pizza.....

NON-VEG PIZZA

Bar-Be-Que Chicken Pizza

(Hickory Flavoured Bar-Be-Que Sauce, chicken, Jalapenos, peppers, onions, olives & cheese)

35,000/-

Spanish Chicken Pizza

(Grilled chicken, spanish sauce, onion, tomatoes and mozzarella cheese)

35,000/-

Gourmet White Pizza

(Butter, Olive oil, Minced garlic, sun dried tomato, pesto, basil, oregano, alfredo sauce, chicken, feta and parmesan cheese)

35,000/-

Super Sureme Chicken Pizza

(Mozzarella cheese, pizza sauce, green pepper, onions, tomatoes, chicken and olives)

35,000/-

Chicken Hawaiiin Pizza

(Mozzarella cheese, pizza sauce, pineapples and chicken)

35,000/-

Mixican Chicken Pizza

(Mozzarella cheese, pizza sauce, green pepper, onions, tomatoes, chicken and jalapeno)

35,000/-

Chicken Tikka Pizza

(An Indian Twist from tandoor roasted chicken cubes)

35,000/-

Pepperoni Pizza

(Lamb pepperoni, mozzarella cheese, yellow peppers, tomato and onions)

35,000/-



VEG SOUP

Hot & Sour Vegetable Soup	16,000/-
Sweet Corn Vegetable Soup	16,000/-
Vegetable Manchow Soup	16,000/-
Cream of Mushroom	16,000/-
Cream of Broccoli Soup	16,000/-
Vegetable Lemon Coriander Soup	16,000/-
Vegetable Peking Soup	16,000/-
Rasam (Tomato / Pepper / Pineapple)	16,000/-
Cream Of Tomato	17,000/-
Vegetable Burnt Garlic Soup	15,000/-
Vegetable Clear Soup	15,000/-



NON-VEG SOUP



Cream of Chicken Soup	18,000/-
French Onion Soup	18,000/-
Chicken Clear Soup	18,000/-
Chicken & Tomato Egg Drop Soup	18,000/-
Hot & Sour Chicken Soup	18,000/-
Chicken Manchow Soup	18,000/-
Chicken Clear Soup	18,000/-

To Start With Hot And Sizzling - Soup

TOP IT UP WITH-SALAD

Chefs Special Salad

(Fresh garden picked vegetables served with thousand Island dressing)

22,000/-

Chicken Salad

24,000/-

Shrimps & Avocado Salad

(Marinated shrimps tossed with avocado and home made pineapple salsa)

35,000/-

Caribbean Chicken Salad

(Pineapple flavoured chicken tenders tossed with honey mustard dressing)

25,500/-



ORIENTAL MAIN COURSE

Five Treasure Vegetables

(Organic farmed vegetables cooked with hot garlic sauce)

32,000/-

Stir Fried Greens with Garlic

Coriander Sauce

(green leafy vegetables cooked in stir fried method)

32,000/-

Cottage Cheese in Schezwan

Sauce

(Cottage cheese cubes cooked in schezwan style)

32,000/-

Sweet & Sour Vegetables

(Assortment of sweet & tangy oriental vegetable dish)

32,000/-

Chefs Special Fish

(Pan tossed fish cooked with garlic basil and hint of black pepper corn)

37,000/-

Chilly Garlic Fish

(Sliced fish tossed with peppers and chilly garlic sauce)

37,000/-

Kung Pao Chicken

(Chicken cubes with cashewnuts, ground nuts and sweet pepper sauce)

36,000/-

Sliced Chicken In Oyster Sauce

(Wok fried chicken cooked in oyster sauce)

36,000/-

Prawns In Hot Garlic Sauce

(Prawns cooked in authentic garlic sauce)

42,000/-

Bell Pepper Prawns

(Prawns are cooked with garlic and bell pepper sauce)

42,000/-



Main Course With Salad

RICE & NOODLES

Vegetable Fried Rice	24,000/-
Egg Fried Rice	25,000/-
Chicken Fried Rice	26,000/-
Mixed Fried Rice	29,000/-
Vegetable Fried Noodles	24,000/-
Vegetable Hakka Noodles	24,000/-
Vegetable Schezwan Noodles	24,000/-
Chilli Garlic Noodles	24,000/-
Egg fried Noodles	25,000/-
Chicken Fried Noodles	28,000/-
Triple Fried Rice	32,000/-
Chicken Hakka Noodles	29,000/-



VEG SIZZLERS

Classic Vegetable Sizzler (Sizzling platter of assorted vegetables, french fries, served with Herb buttered rice)	35,000/-
Paneer Shashlik Sizzler (Sizzling platter of paneer cubes, rice, assorted vegetables and french fries served with butter rice)	40,000/-
Paneer Tikka Sizzler (Homemade cheese light spiced, charcoal oven grilled, served on sizzler plate)	40,000/-
Manchurian Sizzler (Minced vegetable dumplings served with fries, sauteed vegetables)	40,000/-
Paneer Cambling Sizzler (Stuffed home made cheese served with buttered, fries and vegetables)	42,000/-
Mexican Fajita Sizzler (Sizzling platter of assorted vegetables, baby corn, paneer cooked in herb tomato sauce served with butter rice and beans)	41,000/-
Asian Sizzler (Sizzling platter of assorted peppers, cottage cheese, french fries and buttered rice served with asian sauce)	41,000/-
Sizzling Chilly Paneer Sizzler (Sizzling platter of peppers, onion served with spicy chilly sauce and buttered rice)	42,000/-



China Town Special

NON-VEG SIZZLERS

Chicken Steak Sizzling (Sizzling platter with grilled chicken, assorted vegetable served with brown sauce and buttered rice)	44,000/-
Chicken Shashlik Sizzler (Pan grilled chicken cubes on barbeque stick)	44,000/-
Sea Food Sizzler (A chef's special combination of fish and prawns)	50,000/-
Grilled Fish Sizzler (Served with lemon butter mushroom florentine sauce)	48,000/-
Lamb Sizzler (Chunks of goat meat lighty spiced served with brown sauce)	46,000/-
Mix Grill Sizzler (Sizzling platter with a combination of chicken sausage, chicken, fish & lamb)	48,000/-



ONE BITE WONDER



African Samosa 4pcs	9,000/-
Mixed Bhajia	25,000/-
Aloo Bhajia	22,000/-
Grilled Chicken Sausage (2pcs)	13,000/-
Paneer 65	32,000/-
Chef Special Chicken 65	35,000/-
Cheese Croquettes	34,000/-

VEG STARTERS

Karare Corn Tikki	33,000/-
Kung Pao Paneer	31,000/-
Jalapeno Pops	31,000/-
Paneer Chilly	33,000/-
Hara Bhara kabab	33,000/-
Veg Manchurian	33,000/-
Chilli / Garlic Mushroom	32,000/-
Paneer Cambling	35,000/-
Basil Corriander Paneer	33,000/-
Mixed Bhajia	25,000/-
Crispy Fried Vegetables	33,000/-
Paneer Garlic Schezwan Satay	33,000/-
Gulabi Cheese tikki	31,000/-
Peppry Corn	31,000/-
Paneer Chilly Flakes	33,000/-



NON-VEG STARTERS

Chicken 65	32,500/-
Bar-Be-Que Chicken Wings	32,500/-
Chicken Lollypop	32,500/-
Fish Fingers	32,500/-
Tawa Fish	32,500/-
Basil Corriander Chicken	32,500/-
Chilly Chicken	32,500/-
Chilly Garlic Fish	32,500/-
Chicken Pepper Fry	32,500/-
Mutton pepper Fry	32,500/-
Chilly Egg	28,000/-
Spicy Basil Garlic Fish	35,000/-
Dragon Chicken	32,500/-
Hong Hong Chicken	32,500/-
Chef Special Chicken Lollipop	35,000/-
Crispy Chilly Chicken	35,000/-
Chicken Croquettes	35,000/-



Sizzling Chinese Starters

VEG TANDOORI

Paneer Kali Miri Tikka	33,000/-
Paneer Ajwaini Tikka	33,000/-
Tandoori Gobhi	33,000/-
Paneer Phadi Tikka	33,000/-
Achari Paneer Tikka	33,000/-
Pudhina Paneer Tikka	33,000/-
Multani Paneer Tikka	33,000/-
Roasted pineapple	36,000/-
Mushroom Tikka	34,000/-
Veg Tandoori Platter (Paneer /Mushroom /Stuffed Potato /Baby corn /Pineapple)	55,000/-



NON-VEG TANDOORI

Assorted Non Vegetarian Platter (Fish, Chicken & Goat Meat)	60,000/-
Murgh Tandoori Half	40500/-
Murgh Tandoori Full	58,500/-
Murgh Angaar	34,000/-
Murgh Malai Kebab	34,000/-
Murgh Kali Mirch	34,000/-
Fish Tikka	36,000/-
Hariyali Murgh Kebab	34,000/-
Murgh Banjara Kebab	34,000/-
Chicken Tikka	34,000/-
Chicken Afghani	35,000/-

House Of Tandoori

VEG DELICACIES

Kadai Vegetables (Mixed vegetables are cooked with freshly grounded spices and simmered in tomato gravy)	33,000/-
Nizami Handi (Steamed vegetables cooked in tomato & onion gravy with a hint of cream)	34,000/-
Paneer Roganjosh (Diced cottage cheese cooked in traditional kashmiri spices)	34,000/-
Paneer Lasooni Mirch (Cottage cheese cubes simmered in in tomato & onion gravy and flavoured with garlic)	34,000/-
Nilgiri Koorma (Assortment of vegetables cooked in a perfect way with coconut)	33,000/-
Paneer Tikka Lababdar (A spiced tomato and cashew paste with sauted onions, & spices)	34,000/-
Dum Aloo Kashmiri (A delightful curry made with potatoes and aromatic Kashmiri spices)	34,000/-
Kaju Mutter Makhani (Cashewnuts with garden fresh green peas in tomato bared gravy finished with butter)	34,000/-
Malai Kofta (Dumplings made from home made cheese and mashed potato, nuts, simmered in white gravy finished with butter)	34,000/-
Malai Mushroom (Mushrooms in white royal sauce finished with fresh cream)	34,000/-
Paneer Hyderabad (A great creamy main dish prepared with cottage cheese, onion, curry leaves)	34,000/-
Paneer Pasanda (Stuffed cottage cheese triangle cooked with rich gravy)	34,000/-
Paneer Tikka Masala (Clay oven cooked cottage cheese simmered in tomato gravy)	34,000/-
Palak Paneer (Cottage cheese cooked with spinach gravy and flavoured with garlic & spices)	34,000/-
Dingri Mutter (Mushrooms & green peas cooked with perfect medium gravy)	34,000/-
Dal Makhani (Black urad lentils cooked in perfection with clarified meleted butter and cream)	34,000/-
Dal Tadka (Yellow lentils tempered with chilly, garlic & cumin seeds)	34,000/-
Tawa Mushroom (Mushroom with home made tomato and onion masala flavoured with chopped ginger and garlic)	34,000/-
Paneer Punjabi	34,000/-
Paneer Angara	34,000/-

Indian Main Course

NON-VEG DELICACIES

Mrs. Beetons Moorgh Curry

(A 1912 cookery recipe never been changed, enjoy with Indian breads)

38,500/-

Chicken Hariyali Masala

(Succulent boneless chicken cooked in rich spinach gravy)

38,000/-

Chicken Tawa Masala

(Griddled chicken cooked with tomato, onion and spices)

37,000/-

Chicken Lahori

(A North west frontier dish cooked with buttery gravy)

37,000/-

Butter Chicken

(Velvety gravy with smoked chicken)

37,000/-

Badami Murgh

(A true nawabi feast dish made with rich almond based gravy)

38,000/-

Murgh Kadai

(A delicious, spicy & flavourful dish made with chicken, onions, tomatoes, ginger, garlic & fresh ground spices)

37,000/-

Methi Murgh

(Fenugreek flavoured chicken dish)

37,000/-

Chicken Hyderabad

(A Nizami favourite dish made with spinach and spices)

37,000/-

Chicken Chettinadu

(A south Indian famous cuisine dish)

37,500/-

Kozhi Melagu Curry

(Chicken cooked in spicy peppery gravy, tempered with curry leaves & mustard seeds)

37,000/-

Telangana Kodi Roast

(A fresh born state of India's original spicy chicken dish)

37,500/-

Murgh Do-Pyaza

(Chicken cooked with double thickened onion gravy)

37,500/-

Chicken Korma

(A mild Chicken curry Simmered in a creamy almond and Cashew sauce)

36,500/-

Egg Curry

(Spicy Boiled eggs preparation in thick masala gravy)

22,000/-

Murgh Koyla Dum Masala

(Chefs special recipe with charcoal smoked chicken preparation with dal makhani & Kadai masala)

34,500/-

Murgh Methi Malai

37,000/-

Murgh Angara

37,000/-



FISH GRAVY

Goan Fish Curry

(Western coastal spiced fish cubes cooked with coconut & onion gravy)

37,000/-

Fish Masala

(Fresh water catch tilapia cubes cooked with home ground spices)

37,000/-

Madras Meen Kozhambu

(Fish cooked with raw mango & home spices)

37,000/-

Fish Green Masala

(Slow fire fish gravy cooked with green herbs)

40,000/-

Shrimps Masala

(Shrimps are simmered in a Spicy tomato and onion thick gravy)

42,000/-

Andhra Shrimp Curry

(Royalaseema coastal line famous preparation of shrimp curry)

42,000/-



GOAT MEAT CURRIES

Mutton Roganjosh

(Goat meat cooked with traditional Kashmiri style)

38,000/-

Mutton Saagwala

(Fiber rich spinach cooked with goat meat)

38,000/-

Mutton Vindaloo

(British Indian staple goat meat gravy cooked with western ghats spices)

38,000/-

Gosht Hari Mirch

(Tender goat meat cooked with green chilly & spinach)

38,000/-

Southern Railway Lamb Curry

(Goat meat and potato cooked with tomato gravy)

38,000/-

Tandoori Lamb Chops

(Claypot roasted lamb chops cooked with peppery gravy)

37,000/-

Andhra Mutton Curry

(Goat meat cooked with home ground spices & hot chillies)

37,000/-

Madras Mutton Curry

(Goat meat cooked with traditional home ground Southern spices)

38,000/-

Kheema Mutter

(Green peas & minced goat meat cooked with authentic spices)

36,500/-

Mutton korma

(A semi preparation from the chef tender pieces of goats meat with cashewnuts and julienne of ginger)

37,000/-

Kadai Bhuna Gosht

(A semi dry dish prepared on griddle with chopped ginger garlic onion preparation in slow cooking finished with brown onion and coriander leaves)

37,000/-

Coconut Mutton Curry

(Tender pieces of lamb (goats meat) cooked with coconut gravy tempered with curry leaf)

36,500/-



CHEF'S SPECIAL

Tawa Vegetables (Garden fresh vegetables Sauteed with spices Herbs, Onions & Tomato Masala)	33,000/-
Paneer Kofta (Cottage cheese dumplings cooked with tomato & homemade spice)	33,000/-
Aloo Gobi Adraki (Medium dry ginger flavoured potato dish cooked with cauliflower and spices)	32,000/-
Paneer Khurchan (Fingers of cottage cheese tossed with tomato, onion & peppers)	33,000/-
Kurwani Kofta (Chefs special dumplings gravy)	33,000/-
South Indian Vegetarian Thali (A Chef's everyday special Bespoke Menu available only for Lunch from Mon - Friday)	40,000/-
Vegetable Chettinadu (A flavourful vegetarian south indian dish made from home chettinadu masala)	33,000/-
Corn Masala (Sweet corn cooked with chefs chopped masala cooked to perfection)	33,000/-
Sabzi Parchundi (North Indian style chopped vegetables dish with cheese)	33,000/-
Murgh Shahi Qorma (Chicken cooked with chef's special white gravy)	36,000/-
Murgh Khurchan (Julienne of chicken cooked with onion, peppers & tomato gravy)	36,000/-
Rarah Gosht (Minced Goat meat cooked with onions, tomato & spices)	37,000/-
Lamb-Do-Pyaza (Spiced Grilled Lamb dry cooked at high flame with Diced onions & spices)	37,000/-
South Indian Non Vegetarian Thali (A chef's every day special Bespoke Menu available only for Lunch from Mon - Friday)	44,000/-

Chef's Special Dishes



NON-VEG STARTERS

Steamed Rice	18,000/-
Coconut Rice	19,000/-
Lemon Rice	19,000/-
Besibele Bath	24,000/-
Curd Rice	19,000/-
Veg pulao	30,000/-
Jeera Rice	19,000/-
Mutter Pulao	25,000/-
Vegetable Biryani	33,000/-
Chicken Biryani	35,000/-
Mutton Biryani	36,000/-
Fish Biryani	38,000/-
Kheema Pulao	38,000/-



INDIAN BREAD BASKET

Plain Naan	6,000/-
Butter Naan	6,000/-
Methi Naan	6,000/-
Garlic Naan	7,000/-
Cheese Naan	15,000/-
Chilli Naan	6,000/-
Tandoori Roti	5,000/-
Missi Roti	6,000/-
Laccha Paratha	7,000/-
Aloo kulcha	9,000/-
Masala kulcha	10,000/-
Tawa Roti	3,000/-
Basket Naan	26,000/-
(Plain, Butter, Methi, Chilli, Garlic)	
African Chapati	7,000/-
Pudina Lachha	7,000/-



PASTRIES

Sizzling Brownie (With ice cream)	18,000/-
Smooth Chocolate Cocoa 64	12,000/-
Gianduja Gourmet Pastry	6,000/-
chocolate Devil	9,000/-
Ultimate Chocolate Pastry	12,000/-
Butterscotch Pastry	12,000/-
Black Forest Pastry	12,000/-
White Forest Pastry	12,000/-
Red Velvet Pastry	12,000/-
Brownie	14,000/-



CAKES

Black Forest Cake	80,000/-
White Forest Cake	80,000/-
Butter Scotch Cake	80,000/-
Red Velvet Cake	90,000/-
Gianduja Cake	90,000/-
Blueberry Cake	90,000/-
Strawberry Cake	90,000/-
Grand Truffle Cake	90,000/-
Fresh Fruit Cake	90,000/-

