



## FOOD OF INDIAN MAHARANIS

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JOLLYS RESTAURANT JLT



JOLLYS\_RESTAURANT\_JLT

#09, SABA TOWER 3, CLUSTER-Q, JUMEIRAH LAKE TOWER



04-458109



052-9475908



We welcome you to experience true royalty with our delectable authentic Indian cuisines mixed with spices, aromas and flavors from distinct Royal Kitchens by various Empires in India.

Jolly's embodies an unique concept inspired by Indian Maharani's (Queens) that have been a significant part of Indian food history from these Royal Kitchen. Through our royal cuisines we hope to pay homage to these noteworthy Maharanis for their paramount contributions.

Jolly's by Indian International Restaurant DMCC proudly represents the passion for Food of these Maharani's (Queens) and India's rich culinary heritage through every food you taste, served with LOVE♥

**TASTE IS OUR PRIDE**

PLEASE ADVISE THE SERVER SHOULD YOU BE ALLERGIC TO ANY INGREDIENT / HAVE DIETARY RESTRICTIONS.

# JOLLY'S MENU

## SHORBA (SOUP)

**Murg Lemon Grass Shorba**  **AED 18**

Lemon grass flavored chicken broth.

**Paya Shorba**   **AED 25**

Lamb trotter broth, flavored with Indian spices the traditional way.

**Tamatar Dhania Ka Shorba**   **AED 18**

Homemade tomato and coriander broth.

**Badami Palak Shorba**  **AED 18**

Fresh grounded spinach and almond broth.

## SIDE DISH/SALADS

**Masala Papad**   **AED 10**

**Fried** - Crispy fried pappadum topped with chopped tomato, onion, coriander and green chili

**Roasted** - Oven roasted pappadum topped with chopped tomato, onion, coriander and green chili

**Raita** 

**Burani** - Fresh beaten yoghurt mix with roasted cumin powder and fried garlic **AED 10**

**Bondi**- Fresh beaten yoghurt mix with roasted cumin powder with fried gram flour balls **AED 10**

**Garden Salad**  **AED 15**

Slices of cucumber, tomato, onion, carrot, green chili and lemon wedges.

**Greek Salad**  **AED 22**

Cucumber, red & green pepper, lettuce, feta cheese black olives tossed in lemon & olive oil.

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 NON-VEG

 VEGETARIAN

 SPICY

## VEGETABLE STARTER

### Hara Tawa Kebab AED 28

Freshly grounded spinach, Bengal gram spiced with ginger, green chili stuffed with cashew nuts and pan fried.

### Bhatti Ke Pudina Bhare Aloo AED 29

Baby potato marinated with yoghurt and stuffed with dry fruits, minces potato, mint leaves and baked in clay oven.

### **SIGNATURE** Dhaaga Paneer AED 32

Fresh cottage cheese wrapped with noodles and deep fried serve with homemade chutney.

### Zaitooni Malai Paneer Tikka AED 34

Creamy cottage cheese morsel, marinated with olive paste and selected chef special spices and baked in clay oven.

### **SIGNATURE** Dilkush Kebab AED 35

Grated purple carrot and beetroot with selected spice and baked on a skewer.

### Shahi Kumbh Gilawat AED 39

Gilawat means 'soft', mushroom kabab flavoured with fresh coriander leaves and chef secret spices.

### Jolly's Veg Special Sizzling Platter AED 55

Assortment of Vegetable kebabs served in a sizzling platter.

## NON-VEGETABLE STARTER

### Lasooni Jhinga AED 59

Tiger prawns marinate with creamy garlic paste and cardamom, served with onion laccha and chutney.

### Limbo Machhi Tikka AED 39

Boneless cubes of fish fillet tossed in lemon marinade and baked in clay oven served with mint chutney.

### **SIGNATURE** Chicken Habibi AED 39

Baby tender chicken marinated with chef special spices and baked in clay oven.

### Murg Tikka AED 35

Boneless cubes of tender chicken marinated with special spices and charred in tandoor.

### Murg Malai Tikka AED 37

Boneless cubes of tender chicken marinated with creamy cardamom, chilly and done the right way.

### **SIGNATURE** Gosht Ke Gilawat AED 45

Gilawat means 'soft', something that melts in the mouth, lamb minced meat flavored with chef secret spices.

### **SIGNATURE** Kakori Kebab AED 45

Mouth melting kebab with a delicacy of 26 spices, a secret blend of JOLLY'S

### **SIGNATURE** Hyderabad Special Pathar ka Gosht AED 45

Patthar ka Gosht is a famous Hyderabad delicacy, which was prepared for royals of the Nizami courts, its a tender meat, hammer the boneless mutton pieces prepared with Indian spices

### Jolly's Non- Veg Sizzling Platter AED 75

Assortment of non-vegetable kebabs served in a sizzling platter.

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# CITY OF MUGHALS - DELHI

**SIGNATURE Avocado Paneer Butter Masala** 🟢 AED 40

Fresh paneer cubes and avocados are simmered lightly with a rich buttery onion-tomato gravy, flavored with pleasantly bitter dry fenugreek leaves and further enriched with cashew nut.

**Bhindi Do Pyaza** 🟢 AED 29

Lady finger sautéed with onion and then cooked in thick onion gravy

**Punjabi Sukhi Aloo Gobi** 🟢 AED 29

Aloo gobi cooked with turmeric, chilies, coriander and ginger the Punjabi way

**Rajma Rasila** 🟢 AED 28

Lightly spiced, creamy and delicious Punjabi curry made with kidney beans, onions, tomatoes and spices

**Pindi Chole** 🟢 AED 26

Punjabi style chickpeas cooked in thick onion gravy spiced with garam masala

**Paneer Tikka Masala** 🟢 AED 40

Paneer Tikka Masala is a robust dish made with grilled yogurt marinated fresh paneer cubes in a spicy, aromatic tomato-onion gravy.

**Murg Makhanwala** 🟠 AED 41

Boneless cubes of chicken tikka cooked in creamy tomato and butter gravy flavored with kasturi methi.

**Murg Baltiwala** 🟠🌶️ AED 41

Boneless cubes of chicken tikka cooked in creamy tomato and butter gravy flavored with kasturi methi.

**SIGNATURE Gosht Nihari** 🟠 AED 41

Lamb cooked in slow fire with special Indian spices.

**SIGNATURE Gosht Rogan Josh** 🟠 AED 45

Kashmiri special lamb dish cooked in slow fire with red Kashmiri chili, flavored with fennel and dry ginger.

**SIGNATURE Butter Garlic Prawns** 🟠 AED 59

Prawn simmered in creamy butter garlic sauce in slow fire done to perfection

**SIGNATURE Butter Garlic Lobster** 🟠 AED 95

Omani Lobster meat simmered in garlic butter sauce.

**Raan-E-Awadh** 🟠🌶️ AED 149 (PRE-ORDER)

Whole leg of baby lamb marinated with secreted spices and grilled in clay oven.

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🟠 NON-VEG

🟢 VEGETARIAN

🌶️ SPICY

## CITY OF NAWABS - LUCKNOW

### Awadhi Paneer Korma ■ AED 37

Fresh paneer cooked in cashew nut gravy and coconut milk with cardamom in Awadhi Style

### Murada Badi Kofta ■ AED 35

Cottage cheese dumpling stuffed with dry fruits and cooked in cashew nut gravy.

### Subzi Miloni ■ AED 32

Seasonal assorted vegetables cooked with shredded palak and caram seed

### Awadhi Murgh Korma ■ AED 41

Fresh chicken cooked in cashew nut gravy and coconut milk with cardamom in Awadhi Style

### Nawabi Murg Chap ■ AED 41

Whole chicken leg cooked in rich, cashew nut, almond gravy flavored with Saffron.

### Murg Rezala ■ AED 41

Boneless cubes of chicken simmered in thin cashew nut gravy and fox nut.

### Nawabi Gosht Chap ■ AED 49

Lamb chop cooked in thick Indian masala.

### Gosht Rezala ■ AED 47

Fresh Lamb simmered in thin cashew nut gravy and fox nut.

### Awadhi Gosht Korma ■ AED 45

Fresh lamb cooked in cashew nut gravy and coconut milk with cardamom

## CITY OF NIZAMS - HYDERABAD

### Shahi Paneer Nizami ■ AED 37

Fresh diced and grated cottage cheese cooked in rich and creamy gravy.

### Bilaiti Subz Bagicha ■ AED 37

Garden fresh vegetable tossed in thick masala.

### Nizami Veg Handi ■ AED 35

One of the creamiest and royal Indian curry prepared mix vegetable curry

### Mirapakaya Kodi ■ 🌶️ AED 41

Chicken prepared with two kinds of very hot chilies and dry selected Indian spices, good for spicy food lovers

### Machhi Tawa Masala ■ AED 45

Fish fillet seared in tawa and finished with onion tomato masala.

### Murg Pepper Masala ■ 🌶️ AED 41

Chicken cooked with selected spices and pepper a traditional Hyderabadi delicacies .

### ■ SIGNATURE **Hyderabadi Kadak Tala Hua Gosht** ■ 🌶️ AED 47

It is spiced up mutton fry, crisp on outside and tender, juicy inside with unique flavour and texture makes it irresistible.

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🌶️ SPICY

# CITY OF MAHARAJAS - CALCUTTA

## **Koraishutir Dhokar Dalna** AED 26

Green Peas and Chana Dal Dumplings- Prepared with dry fruits, sugar and salt, shallow fried and sautéed in a spicy, tasty gravy.

## **SIGNATURE Rosogolla Kofta Curry** AED 35

Paneer Kofta Curry -Rasgulla here is also made from paneer(Indian cottage cheese and dipped in thick gravy

## **SIGNATURE Jhinge Aloo Sorse** AED 28

Ridge Gourd-Potato with Mustard Seed - Ridge Gourd and Potatoes are cooked in yellow mustard seeds paste, green Chillies

## **School er Aloor Dum** AED 25

Hingwale Dum Aloo -Baby potato simmered in onion, tomato, touch of Asafoetida and Indian spices

## **SIGNATURE Lau er Lajbonti** AED 26

Lauki Kofta-Taro Stolon prepared with coconut curry

## **Thakurbarir Rui/Katla**

### **(Choice of your Gravy-Dom Jhol/Kalia/Doi)** AED 32

Bengal famous fish Ruhu or Katla cooked in your choice of Gravy- With Cauliflower and Potatos(Dom Jhol)/Garam Masala(Kalia)/Yogurt and Spices(Doi)

## **Dida Thakumar Pabda Special**

### **(Choice of your Gravy- Tel Borir Jhal/Tomator Jhol)** AED 35

Butterfish simmered in a spicy red curry with lentils dumplings(Jhal)/ Tomatoes with chillies, ginger and garlic(Jhol)- Popular Grandmother recipes

## **Bonedi Barir Bhetki**

### **(Choice of your Gravy-Kalia/Shorshay Jhal/Alu Phulcopy Jhol)** AED 32

Famous Asian Sea Bass cooked in your choice of gravy-Steamed in banana leaf flavored with mustard(Paturi)/ Garam Masala(Kalia)/Mustard and Green Chillies(Shorshay)/With Cauliflower and Potatos(Jhol)

## **Bou Thakuranir Tel Koi Jhal** AED 30

Climbing Perch fish is cooked in virgin Mustard Oil and Indian spices

## **SIGNATURE Maharani Hilsa Special**

### **(Choice of your Gravy- Paturi/Bhapa/Alu Begun Jhol)** AED 49

Known as the Queen of Fish, Hilsa cooked in your choice of gravy-Steamed in banana leaf flavored with mustard and fresh coconut paste (Paturi)/Steamed with Mustard and Green Chillies(Bhapa)/curry with Brinjal and Potatos(Jhol)

## **SIGNATURE Daab Chingri** AED 59

An aromatic preparation of Tiger prawns with mustard, green chili, ginger, coconut milk, cooked in tender coconut.

## **Jhinga Malai Curry** AED 59


Tiger prawns cooked in a rich coconut gravy along with onion tomato, flavors of cardamom, cinnamon and cloves.

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# CITY OF MAHARAJAS - CALCUTTA

## Aam Kasundi Chingri AED 55

Poached Tiger Prawns tossed mango mustard paste and wrapped in spring banana leaves.

## **SIGNATURE** Chef Special Salmon Paturi AED 52

Salmon fillet marinated with fresh mustard paste, onion seeds, and coconut and steamed in banana leaf.

## Sunday Chicken Curry AED 40

Known as Murgir Jhol, a mildly spiced curry with chicken pieces and potatoes mixed with cumin, coriander, chili powder, lemon juice and soul warming comfort food in Bengali homes on every Sunday.

## Chicken Dak Bungalow AED 40

A traditional Bengali chicken curry cooked with basic spices along with egg and potato during Colonial era

## Grand Trunk Chicken Leg Masala AED 40

Well marinated Chicken leg pieces with yogurt cooked with potatoes and mixed Indian red curry spices

## **SIGNATURE** Famous Golbarir Mutton Kosha AED 42

Slow cooked baby goat with onions, yogurt, ginger, garlic, green chili mustered oil and infused with Bengali garam masala.

## Raj Barir Alu Mutton Jhol AED 42

A traditional Bengali Mutton aloo jhol is a flowy gravy laden with spices and extravagant taste

## Classic Railway Mutton Curry AED 42

The renowned curry with potatoes cooked in an aromatic flavours of cardamom, bay leaf, cumin, coriander, pepper, ginger-garlic paste .

## Hasher Dim Kosha AED 26


(Bengali Style Duck Egg Curry) is a spicy, flavourful, onion-tomato based duck egg masala


## **SIGNATURE** Chelo Kebab AED 65

Kakori kebab, Murg malai kebab served with saffron rice and fried egg .

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## BIRYANI SPECIAL

### Hyderabadi Zafrani Murg Dum Biryani AED 42

Hyderabadi chicken biryani is an aromatic, mouthwatering and authentic Indian dish with succulent chicken in layers of fluffy rice.

### Hyderabadi Zafrani Gosht Dum Biryani AED 49

Hyderabadi mutton biryani is an aromatic, mouthwatering and authentic Indian dish with succulent chicken in layers of fluffy rice.

### **SIGNATURE** Kolkata Special Gosht Biryani AED 50

Long grain rice cooked in slow fire with onion, garlic, and chef secret masala with potato and egg, highly flavored with essences.

### **SIGNATURE** Kolkata Special Chicken Biryani AED 47

Long grain rice cooked in slow fire with onion, garlic, and chef secret masala with potato and egg, highly flavored with essences.

## PARTY PACK BIRYANI

Murg Biryani For 4 People And 10 people AED 125/299

Gosht Biryani For 4 People And 10 people AED 159/375

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## DAL

### Dal Makhani AED 35

Creamy and buttery Dal Makhani is one of India's most loved dal!  
This dal has whole black lentils cooked with butter and cream and simmered on low heat for that unique flavor.

### Dal Tadkewali AED 29

Yellow Dal temper with red chili and onion tomato.

## INDIAN BREAD

### Naan AED 6

(Butter /Chili/Cheese/Garlic /olive and basil/Zaatar)

### Roti AED 3

(Plain/Butter/Rumali/Missi/Phulka)

### Paratha AED 7

(Lachha/Warqi/ Pudina/Multigrain)

### Kulcha AED 6

(Onion/Paneer/Aloo/Masala/Olive Chili Basil Garlic)

## RICE

### Safed Chawal AED 15

Long grain basmati rice steamed.

### Zafrani Bhune Pyaz Ke Pulao AED 31

Rice sautéed in fried onion with house spices and saffron.

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## JOLLY'S SPECIAL DESSERTS

### 24 Carat Gold Sandesh AED 99

Famous Kolkata Sandesh crafted with fresh soft cottage cheese and topped with edible 24 carat golden leaves.

### Avocado Ice Cream AED 29

Homemade special ice-cream made with fresh avocado pulp .

### Santre Aur Mewa Phirini AED 22

Famous Indian rice pudding with orange flavor and dry fruits.

### Baked Bondi Gulab Jamun AED 25

A delicious fusion of three rich Indian desserts, made with rabdi, gulab Jamun and baked boondi.

### Baked Rasgulla AED 29

Traditional Calcutta's rasgulla baked in oven layered with rabdi.

### Gajar Ka Halwa AED 25

Gajar ka halwa is a combination of nuts, milk, sugar, khoya and ghee with grated carrot.

### Lychee Aur Rabdi AED 30

Lychees stuffed praline and served on bed of homemade rabdi

### Misti Doi AED 18

Sweetened yoghurt.

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**Irka Bochenko**  
1 review · 1 photo

★★★★★ 3 days ago **NEW**

An amazing place, delicious food with such warm welcome from the owners and staff...  
For me Jolly's is the best Indian restaurant in Dubai... you can not miss it if you're in love with good food and if you want to spend a memorable time 🌸 Formidable restaurant 🍷



**zaara mohd**  
9 reviews · 33 photos

★★★★★ 4 days ago **NEW**

Best Indian restaurant in Uae 🇦🇪 - We have always heard about the maharajas now it's time for maharani enjoying an amazing experience at jolly's Indian international restaurant a unique experience with an amazing chef Jolly she has taken this place to different level .... amazing signature kababs, briyani , curries and mouth watering deserts Truly Maharani style food and ambiance :) you will not regret coming to this place...5 star experience in a cozy atmosphere you will be surprised with the food and service



**Michael Maurer**  
Local Guide · 31 reviews

★★★★★ a day ago **NEW**

Wow - this was a great place to eat! Everything was very tasty, especially the daal. Everything was fresh and they seem to use only the best and finest ingredients. Loved it!



**Chiranjib Sengupta**  
2 reviews

★★★★★ 3 days ago **NEW**

An amazing experience with some truly authentic and delightful Nawabi and Indian fusion cuisine in an elegant setting that harks back to an era long gone.  
Highly recommend the Moradabadi Kofta, Chicken Habibi, Kolkata Biryani and the bite-sized Gelawati Kebabs. Takes theme dining to a whole new level!!



**Bikash Prasad**  
1 review

★★★★★ 2 days ago **NEW**

Amazing food and great hospitality. Each item had a story and a unique test. Best part is, despite being one of the best in JLT, they ask for our candid feedback to further improve on their quality and services . Overall, impressed with the food, services and hospitality. A must visit place and probably the best Indian restaurant in JLT/Marina/JBR .



**Mona Al-Assaad**  
1 review · 2 photos

★★★★★ 5 days ago **NEW**

I totally impressed with the warm welcome of the owners and staff. The cozy atmosphere adding the joy and culture of India with a fusion touch from all provinces. The food is impeccable. I recommend this wonderful restaurant to everyone. 5 stars is too little.



**Dr. Mustafa saasa**  
Local Guide · 23 reviews

★★★★★ 4 days ago **NEW**

Authentic Lacknowvi, Hyderabad, Bengali, and picked specialities from across India.  
Very, very delicious food, excellent ambience, and hospitality personified.  
A must visit to relish Indian cuisine.



**anjini laitu**  
1 review

★★★★★ 4 days ago **NEW**

The visit to this restaurant was a great experience. Ambiance was on the theme of Maharani and so was the taste of curry cooked with Indian herbs and masalas. Presentation of sweet dish with flower made out of mango was outstanding. Must have a visit soon after Navratri as could not reach the non-vegetarian dishes, but their aroma is still fresh in head. Congrats to Mrs and Mr. Jeet.  
Best wishes and blessings from Laitu



**Saju nair**  
1 review

★★★★★ 4 days ago **NEW**

One cannot express the sensation of taste through words, it is something that one must experience first-hand but I must say, the delicious cuisine served by Jolly's will satisfy your cravings with bursts of flavor. The ambience was simply splendid and the staff were incredibly cordial. It is a perfect place to dine in with your family and friends. Don't forget to try their flavorful Biryani and scrumptious special kebabs! Will surely visit again.



**Bharat Ganesh Ram**  
3 reviews · 1 photo

★★★★★ 4 days ago **NEW**

A tastefully done restaurant with a grandeur experience. Loved the food and the taste represents every possible top hotels of India. Lovely staff and a very down to earth owner who was very kind enough to explain in detail the Maharani theme for the restaurant as well as the menu. A must to go place for any food lover. Will definitely be visiting them again.