



## **Jinja Bar and Bistro**

A neighborhood restaurant that offers comfort and a spirit of adventure to our guests with the best of old-fashioned hospitality. Introducing a unique and memorable taste of the tropics that will transport you to another world, where you leave your cares behind. Relax and enjoy Jinja Bar and Bistro.

Jinja has a new, expanded seating area and an ambience that is warm and inviting. Voted "Best of City" three years in a row (2007, 2008 and 2009) by ALBUQUERQUE the MAGAZINE.

## **Dinner**

*(\$21.00 Per Person)*

### **Appetizers**

Baby Calamari with Lime & Mint Sauce - Tender marinated calamari, flash-fried and garnished with chopped bell peppers, served with a refreshing lime and mint sauce

Imperial Lettuce Wraps - Four crisp lettuce cups filled with a mixture of chicken, smoked ham, shitake mushrooms, water chestnuts, fresh green onions and served with a sweet Thai chili sauce

Pot Stickers - Six pan-seared pork and vegetable dumplings with tangy Shanghai dipping sauce.

### **Entrees**

Jungle Green Curry - Spicy green curry with coconut milk, includes shrimp, eggplant, bell peppers, carrots, green beans and snow peas served with Thai Jasmine steamed rice.....also available with marinated tofu

Kung Pao Chicken - Tender slices of chicken, bell peppers, Thai Basil, Kaffir lime leaf and cashews in a spicy chili sauce served with Thai Jasmine steamed rice

Shaking Beef - Savory wok-seared beef tenderloin, fresh spinach and caramelized onions in a tangy lime chili sauce served with Thai Jasmine Fried rice

### **Dessert**

Kona Coffee Cheesecake w/ Chocolate Kahlua Sauce - This is our newest creation. We think you will love it.

Macadamia and Coconut Tart - Sweet warm coconut filling topped with Macadamia nuts and served

with Haagen-Dazs vanilla ice cream

Chocolate Silk Cake - Our famous dark molten chocolate cake served with Haagen-Dazs coffee ice cream and home made toffee sauce

## **Lunch**

*(\$13.00 Per Person)*

### **Appetizers**

Spice-Crusted Sashimi Tuna - Sashimi tuna encrusted with cumin, coriander and NM red chile, flash grilled and thinly sliced. Served with a small salad of carrot strings, pickled ginger and dressed with a tangy herb dressing

Baby Calamari With Lime & Mint Sauce - Tender marinated calamari, flash-fried and garnished with chopped bell peppers, served with a refreshing lime and mint sauce

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Crispy Vietnamese Spring Rolls - Four lightly fried chicken and vegetable rolls served with a delightful combination of leaf lettuce, mint, cilantro and Vietnamese dipping sauce

### **Entrees**

Heavenly Beef - One skewer of grilled beef tenderloin, red onion, green and red bell peppers served with Thai Jasmine fried rice and an onion garlic dipping sauce

Paul's Pad Thai - The classic Pad Thai with a delightful combination of chicken, shrimp, egg and green onions in a tamarind lime chile sauce and garnished with chopped peanuts, bean sprouts, cilantro and fried shallots...also available with marinated tofu

Chinese Chicken Salad - Pulled chicken breast, romaine lettuce, green onions, mandarin oranges, cashews and cilantro combined with a spicy sesame vinaigrette.

### **Jinja Bar and Bistro**

510 North Guadalupe, Ste P

(505) 982-4321

<http://www.jinjabistro.com>