

Rice Dishes

BOILED RICE	3.75
PILAU RICE	3.95
MUSHROOM RICE	4.75
GARLIC RICE	4.75
KEEMA RICE	4.75
VEGETABLE RICE	4.75
EGG FRIED RICE	4.75
COCONUT RICE	4.75
LEMON RICE	4.75
JASHAAN SPECIAL RICE CHICKEN AND KEEMA COOKED WITH FRESH CHOPPED GREEN CHILLIES AND GARNISHED WITH CORIANDER	5.50



Breads and Sundries

PLAIN NAAN	3.50
STUFFED NAAN CHOOSE BETWEEN GARLIC, PESHWARI, KEEMA, ONION, GREEN CHILLI OR CHEESE	3.95
SPECIAL NAAN CHICKEN AND KEEMA COOKED WITH FRESH GREEN CHILLIES AND GARNISHED WITH CORIANDER	4.25
TANDOORI ROTI WHOLEMEAL UNLEAVENED BREAD COOKED IN CLAY OVEN	2.95
CHAPATI WHOLEMEAL UNLEAVENED BREAD COOKED ON A GRIDDLE	2.95
PARATHA FRIED BREAD	3.50
CHIPS	3.50
MASALA CHIPS	3.75

Classic Favourites

CURRY MADRAS VINDALOO
KORMA SAAG BHUNA DHANSAK
PATHIA ROGON JOSH DUPIAZA
JALFREZI PASSANDA MAKHANI

CHICKEN	9.95
LAMB	10.95
CHICKEN TIKKA	10.95
LAMB TIKKA	11.50
PRAWN	9.95
KING PRAWN	14.95
PANEER	9.95
VEGETABLE	8.95

Biryanis

BASMATI RICE COOKED WITH SAFFRON, SERVED WITH MEDIUM CURRY SAUCE

CHICKEN BIRYANI	10.95
LAMB BIRYANI	11.95
PRAWN BIRYANI	9.95
CHICKEN TIKKA BIRYANI	11.95
LAMB TIKKA BIRYANI	12.50
KING PRAWN BIRYANI	14.50
VEGETABLE BIRYANI	9.95
MOGLAI BIRYANI CHICKEN AND LAMB WITH AN OMELETTE ON TOP	12.95
JASHAAN SPECIAL BIRYANI A FEAST OF CHICKEN, LAMB AND PRAWNS WITH GREEN CHILLIES, TOPPED WITH AN OMELETTE	14.95
HANDI GOSHT BIRYANI OUR SIGNATURE BIRYANI. ON-THE-BONE, SLOW-COOKED LAMB, COOKED WITH SAFFRON PILAU RICE USING AN AUTHENTIC HOME-STYLE COOKING METHOD. SERVED WITH A LENTIL DHAAL SAUCE	14.95

Vegetable Side Dishes

VEGETABLE BHAJI (MIXED VEG)	4.95
SAAG BHAJI (SPINACH)	4.95
BINDI JAIPURI CRISPY FRIED OKRA AND ONIONS, TOASTED WITH PEPPER, TOMATO AND CORIANDER	4.95
DESHI BAINGAN DEEP-FRIED SLICES OF AUBERGINE WITH TOMATO AND CORIANDER	4.95
ALOO CHANNA (POTATOES AND CHICK PEAS)	4.50
SAG ALOO (POTATOES AND SPINACH)	4.95
BOMBAY ALOO (SPICY POTATOES)	4.95
ALOO GOBI (POTATOES AND CAULIFLOWER)	4.95
MUSHROOM BHAJI	4.95
TARKA DHAAL (LENTILS WITH FRIED GARLIC)	5.25
DHAAL SHAMBA HOME MADE LENTILS TEMPERED WITH GREEN CHILLIES AND GARLIC	5.25
SAG PANEER (COTTAGE CHEESE AND SPINACH)	5.25
CURRY SAUCE CURRY / MADRAS / VINDALOO / MASALA / KORMA	4.50





Balti Dishes

BALTI (CHICKEN, LAMB OR PRAWN) A VERSATILE DISH COOKED WITH A CAST IRON POT TO CREATE ITS DELICATE FLAVOUR	11.95
BALTI KING PRAWN	14.95
CHICKEN CHILLI MASALA BALTI HOT AND SPICY WOULD BE THE BEST WAY OF DESCRIBING THIS BALTI DISH WHICH IS COOKED WITH SPRING ONIONS AND SHALLOTS (HOT)	11.95
LAMB CHILLI MASALA BALTI HOT AND SPICY WOULD BE THE BEST WAY OF DESCRIBING THIS BALTI DISH WHICH IS COOKED WITH SPRING ONIONS AND SHALLOTS (HOT)	11.95
EXOTICA BALTI COOKED WITH CHICKEN, LAMB, PRAWNS AND SPINACH IN BALTI SAUCE	12.50



English Dishes

OMELETTE AND CHIPS	7.50
CHICKEN OMELETTE AND CHIPS	8.50
MUSHROOM OMELETTE AND CHIPS	8.00
FRIED CHICKEN AND CHIPS	8.50
CHICKEN NUGGETS AND CHIPS	7.95

jashaan

A Celebration of Indian Cuisine

À La Carte Menu

jashaan

A Celebration of Indian Cuisine

It is our pleasure to wish you the very warmest of welcomes to our restaurant.

We will do our utmost to provide you with a dining experience of the highest quality.

Our range of cuisine has something for every person who enjoys Indian cooking. From our contemporary and creative speciality dishes to the authentic classic dishes you all know and love.

If there is a favourite dish which is not listed on our menu, please let us know and we will try our best to create it to your expectations.

Some of our dishes will contain nuts and other allergens. Please speak to a member of staff if you require any particular preparation of your meal due to any allergies or intolerances you may have.

Anything we can do to make your visit perfect, please don't hesitate to ask. Enjoy your meal!

How Was Your Visit?

tripadvisor

PLEASE REVIEW US



Papadoms and Condiments

PAPADOM	0.90
MASALA PAPADOM	1.00
CHUTNIES EACH	0.90
CHUTNEY TRAY	3.50
TOMATO AND ONION SALAD, MINT SAUCE, MANGO CHUTNEY, COCONUT CHUTNEY AND MAMU'S CHILLI SAUCE	
RAITHA	2.50
ONION OR CUCUMBER IN YOGHURT	
MAMU'S CHILLI SAUCE	1.95
A UNIQUE CHILLI SAUCE SPECIALLY INFUSED WITH NAGA CHILLI, GARLIC, CORIANDER, MINT AND MANGO	

Starters

ONION BHAJI 4.50
CHOPPED ONION LIGHTLY SPICED WITH GARLIC, THEN COATED IN OUR SPECIAL BATTER AND DEEP-FRIED

TIKKA (CHICKEN OR LAMB OR PANEER) 5.50
MARINATED IN YOGHURT AND SPICES, SERVED WITH ONIONS AND CAPSICUM. COOKED IN TANDOOR

ALOO KUFTA CHOPS 4.95
CRUSHED POTATO WITH A MIX OF SPICE AND HERBS FROM THE BENGAL, COATED WITH GOLDEN BREAD CRUMBS

SWEET CHILLI PANEER 5.50
INDIAN COTTAGE CHEESE TOSSED WITH ASSORTED PEPPERS, ONIONS, FRESH CHILLI AND AROMATIC SPICES

DYNAMITE SWEET CHILLI CHICKEN 5.95
GOLDEN BATTERED CHICKEN BREAST CHUNKS TOSSED WITH GARLIC, GINGER, CHILLI SAUCE AND SESAME SEEDS

CHICKEN 65 5.95
SPICY, DEEP-FRIED CHICKEN DISH TOSSED IN A MEDIUM SPICED TOMATO AND GARLIC SAUCE

TIKKA TACO 5.95
TACOS LOADED UP WITH PULLED CHICKEN TIKKA AND MINCED MEAT INFUSED WITH CHILLI AND GARLIC SAUCE

STUFFED BELL PEPPER 4.95
SPICED MEATS STUFFED IN A BELL PEPPER WITH ONIONS, GARNISHED WITH CHEFS SPECIAL SAUCE AND CORIANDER

HARYALI CHICKEN TIKKA 5.95
CHICKEN TIKKA PIECES MARINATED IN A GREEN PASTE OF SPINACH AND FRESH CORIANDER, SKEWERED AND GRILLED IN A CLAY OVEN

LASSAN GARLIC CHICKEN TIKKA 5.95
BONELESS PIECES OF CHICKEN MARINATED WITH GARLIC, LIME JUICE AND FRESHLY GROUND SPICES

TANDOORI LAMB CHOPS 6.95
SPICED LAMB CHOPS SERVED WITH SALAD AND SAUCE

JASHAAN'S SPECIAL GRILL 6.50
WITH CHICKEN TIKKA, LAMB TIKKA AND SHEEK KEBAB

SAMOSA (LAMB OR VEGETABLE) 4.50
A SPICED LAMB OR VEGETABLE FILLED PASTRY (2 PCS)

CHICKEN PAKORA 4.50
CHICKEN TIKKA DIPPED IN SPECIAL SAUCE AND DEEP FRIED

CAULI MANCHURIAN 4.50
CAULIFLOWER DIPPED IN SPECIAL SAUCE AND DEEP FRIED

TANDOORI NAGA WINGS 5.25
SPICY CHICKEN WINGS

CHICKEN OR ALOO CHAAT 4.95
CHICKEN OR POTATOES SWEET AND SOUR COOKED WITH CHAAT MASALA

GARLIC MUSHROOMS 4.50
SELECTED FRESH MUSHROOMS, FRIED IN SPICY GARLIC BUTTER AND GARNISHED WITH FRESH CORIANDER

PRAWN PURI 5.95
SUCCULENT PRAWNS STIR FRIED WITH ONIONS, HERBS AND SPICES, SERVED ON HOME MADE THIN FRIED BREAD

KING PRAWN PURI 6.95
SUCCULENT KING PRAWN STIR FRIED WITH ONIONS, HERBS AND SPICES, SERVED ON HOME MADE THIN FRIED BREAD

SHEEK KEBAB 5.50
A LAHORI DISH OF SUCCULENT SKEWERED MINCED LAMB, FLAVOURED WITH FRESH SPICES

SHAMI KEBAB 5.50
DELICATELY SPICED MINCED LAMB PATTIES GRIDDLED AND FIXED WITH AN OMELETTE ON TOP

JASHAAN PLATTER FOR 2 14.50 FOR 4 23.50
HARYALI CHICKEN TIKKA, LAMB TIKKA, SHEEK KEBAB, NAGA WINGS AND ONION BHAJI





Chef's Recommendations

DISHES CAN ALSO BE PREPARED WITH PANEER OR VEGETABLE

★★★★★★★	CHICKEN TIKKA	LAMB TIKKA	KING PRAWN
KARAHI TRADITIONAL PUNJABI DISH COOKED IN A KARAHI WITH FRESH TOMATO, GREEN CHILLI, GINGER AND FRESH CORIANDER (MEDIUM)	11.95	12.95	15.95
JASHAAN TENGA COOKED WITH FRESH SHALLOTS, TOMATOES, CORIANDER, SPRING ONION AND A TOUCH OF TAMARIND SAUCE (MEDIUM)	11.95	12.95	15.95
NAGA PATAKA A DELICIOUS, VERY HOT AND SPICY DISH COOKED IN A UNIQUE SAUCE WITH GREEN PEPPERS AND SPRING ONIONS WITH A TOUCH OF NAGA & RED CHILLIES (VERY HOT)	11.95	12.95	15.95
JAIPURI BLENDED WITH OUR FRESH PUNJABI MASALA AND COOKED WITH FRESH SHALLOTS, SPRING ONIONS AND CAPSICUMS AND SERVED WITH A MASALA SAUCE (MEDIUM)	11.95	12.95	15.95
ACHARI A LITTLE HOT WITH A TANGY TASTE, COOKED WITH FRESH GARLIC, FRESH GINGER AND HOME MADE PICKLE GARNISHED WITH A SPRINKLE OF CORIANDER (MEDIUM)	11.95	12.95	15.95
CHASNI A COMBINATION OF FRESH SPICES, LEMON JUICE, CORIANDER, SPRING ONION AND TOUCH OF GREEN CHILLI	11.95	12.95	15.95
KHOLAPURI HOT & SPICY PREPARED WITH TURMERIC, CUMIN AND GREEN CHILLIES (HOT)	11.95	12.95	15.95
PISTACHIO COOKED IN AROMATIC SPICES, GROUND PISTACHIOS, CREAM AND TOUCH OF CHILLI IN A MEDIUM THICK SAUCE (MEDIUM)	11.95	12.95	15.95
GARLIC CHILLI FRESH GARLIC AND CHILLI SAUCE MADE WITH FRESH SPICES, CORIANDER AND RED CHILLIES (HOT)	11.95	12.95	15.95
SHATKORA COOKED WITH TRADITIONAL BANGLADESHI CITRUS FRUIT TO GIVE A SUBTLE TANG AND SERVED WITH A UNIQUE MEDIUM-HOT SAUCE	11.95	12.95	15.95

ADA GOSHT 11.95
TENDER LAMB SLOW COOKED WITH YOGHURT, GINGER AND CORIANDER, FLAVOURED WITH INDIAN HERBS AND SPICES

BUTTER CHICKEN 11.50
COOKED WITH BUTTER IN A CREAMY SAUCE

KURZI SIZZLING 12.95
TANDOORI CHICKEN STRIPS COOKED WITH MINCED MEAT AND POTATOES SERVED IN A SIZZLER PLATE

Jashaan Signature Dishes

PREPARED WITH YOUR CHOICE OF CHICKEN TIKKA OR LAMB TIKKA UNLESS A SPECIFIC MEAT IS STATED IN THE DESCRIPTION

CHICKEN CHEESE KOFTA 12.95
SPICED CHICKEN MEATBALLS IN A LIGHT, TANGY, SWEET AND SOUR SAUCE, TOPPED WITH MELTED MOZZARELLA AND FRIED STRIPS OF PANEER

BOMBAY CHICKEN FRY 14.95
SIGNATURE-COATED DEEP-FRIED CHICKEN BREAST STRIPS TOSSED IN A STIR FRY WITH ONIONS AND PEPPERS, SERVED WITH PILAU RICE AND SPICY MASALA CHIPS

LAHORI LAMB CHOPS 14.95
LAMB CHOPS MARINATED IN A FIERY BLEND OF CHEF'S SPECIAL SPICES IN A RICH, BHUNA STYLE SAUCE

BAINGAN SPECIALITY 12.95
BHUNA STYLE DISH COOKED WITH FRESH AUBERGINES INFUSED WITH OUR CHEF'S SPECIAL PICKLE AND GARLIC. GARNISHED WITH SHREDDED AUBERGINE

ROSHUNI BHUNA 12.95
RICH BHUNA STYLE SAUCE INFUSED WITH A HOMEMADE GARLIC CHUTNEY, TOPPED WITH PICKLED GARLIC CLOVES

CHENNAI SOI 12.95
COOKED IN A RICH, HOT AND SPICY BHUNA SAUCE WITH A TOUCH OF SOY SAUCE, NAGA CHILLI AND A MIXED SPICE. TOPPED WITH CORIANDER AND FRIED ONIONS

FAZARI SPECIAL 12.95
COOKED IN A VERY HOT SAUCE INFUSED WITH MASALA SAUCE, SWEET ALMOND AND DRY CRUSHED CHILLIES. TOPPED WITH CORIANDER AND FRIED ONIONS

HANDI SILSILA 12.95
COOKED WITH MUSHROOMS IN A MEDIUM SAUCE WITH GREEN CHILLIES. TOPPED WITH CORIANDER AND FRIED ONIONS

MAHARAJAH BHUNA 12.95
COOKED WITH MINCED LAMB, MIXED PEPPERS AND CORIANDER

NIKUNJO RUPOSHI 12.95
COOKED WITH SLICED GREEN CHILLIES, PEPPER, ONIONS, GREEN PEPPER, GARLIC AND FRESH CORIANDER

RAJONY GONDHA 12.95
COOKED WITH VERY SPECIAL SPICES AND HERBS, ONIONS, MIXED PEPPERS, TOMATOES, GARDEN MINT, FRESH CORIANDER IN A RICH AND TANGY SAUCE

KOLKATA KORMA 12.95
EXOTIC MILD DISH COOKED WITH CHEF'S SPECIAL MIX OF MANGO, COCONUT AND CREAM



Pearls of the Sea

HARYALI MACHLI 11.95
TILAPIA FISH COOKED WITH CORIANDER, MINT, GARLIC, CHILLI AND OUR CHEF'S OWN SPECIAL SPICE

SPECIALITY KING PRAWN 15.95
JUMBO KING PRAWN COOKED WITH CHEFS SPECIAL HERBS AND SPICES IN BHUNA STYLE SAUCE (MEDIUM)

JASHAAN ROASTED JHINGA 15.95
TANDOORI KING PRAWNS ON THE SHELL INFUSED IN MEDIUM SPICY SAUCE WITH SAAG

CRISPY HARYALI FISH 15.95
SPICED WITH CHEFS SPECIAL SAUCE, DEEP FRIED AND COOKED WITH CREAMY SPINACH SAUCE, SERVED WITH RICE AND SALAD

Masala Specialities

COOKED IN A MILD AND CREAMY TOMATO BASED SAUCE

CHICKEN TIKKA MASALA	10.95
LAMB TIKKA MASALA	11.50
VEGETABLE MASALA	9.95
KING PRAWN MASALA	14.95
CHILLI CHICKEN TIKKA MASALA	11.95
KASHMIRI CHICKEN TIKKA MASALA	11.95
WITH FRESH CREAM, FRUIT AND LIGHT SPICES IN A RICH CREAMY SAUCE	

Clay Oven Dishes

TANDOORI CHICKEN (1/2) 11.95
HALF A CHICKEN MARINATED IN YOGHURT AND SPICE ROASTED IN THE CLAY OVEN

CHICKEN TIKKA OR LAMB TIKKA 11.95
TENDER PIECES OF CHICKEN OR LAMB, MARINATED IN GARLIC, YOGHURT, GINGER AND FRESHLY CRUSHED BLACK PEPPER

PANEER TIKKA 11.95
CUBES OF PANEER MARINATED WITH YOGURT AND LIGHT SPICES. THEN GRILLED SERVED WITH CARAMELISED ONIONS

HARYALI CHICKEN SIZZLING 12.95
GRILLED CHICKEN MARINATED WITH FRESH SPINACH, MINT, FENUGREEK AND FRESH CORIANDER, COOKED WITH CRUSHED GARLIC, SPRING ONIONS AND CORIANDER

JASHAAN MIXED GRILL 14.95
TANDOORI CHICKEN, SHEEK KEBAB, CHICKEN TIKKA AND LAMB TIKKA SERVED WITH SALAD, FRESHLY BAKED NAAN AND MINT SAUCE

JASHAAN BONELESS FEAST 14.95
CHICKEN AND LAMB TIKKA, HARYALI TIKKA, LAMB SHEEK AND CHICKEN SHEEK KEBAB, SERVED WITH CHOICE OF RICE OR NAAN

MIRCHI SIZZLING MASALA 18.95
A FEAST WHICH INCLUDES TANDOORI CHICKEN, CHICKEN TIKKA, LAMB TIKKA, HARYALI TIKKA, TANDOORI CHICKEN WINGS AND LAMB CHOP, SIZZLED IN THE WOK WITH GARLIC, GINGER AND PEPPERS. SERVED WITH A MASALA CHILLI SAUCE AND NAAN

PERI PERI SHASHLIK 14.95
CLAY OVEN STRIPPED TANDOORI CHICKEN WITH CHEF'S HOMEMADE PERI PERI SAUCE, WITH ONIONS, PEPPERS AND TOMATO, SERVED WITH MINT SAUCE

SHASHLIK (CHICKEN OR LAMB) 14.95
GRILLED IN SPICES WITH FRESH GREEN PEPPER, TOMATO, ONION AND CRISPY GREEN SALAD, SERVED WITH MINT SAUCE

KHULNA SHASHLIK (KING PRAWN) 15.95
KING PRAWN GRILLED WITH ONIONS, PEPPERS AND TOMATO

TANDOORI KING PRAWNS 15.95
MARINATED IN TANDOORI SPICES, GRILLED IN A CLAY OVEN

SALMON DILL TIKKA 14.95
PIECES OF SALMON MARINATED IN GARLIC, GREEN CHILLIES, LIME JUICE AND GROUND SPICES

