



Rice Dishes

BOILED RICE	3.95
PILAU RICE	4.50
MUSHROOM RICE	4.95
GARLIC RICE	4.95
KEEMA RICE	4.95
VEGETABLE RICE	4.95
EGG FRIED RICE	4.95
COCONUT RICE	4.95
LEMON RICE	4.95
JASHAAN SPECIAL RICE	5.95
CHICKEN AND KEEMA COOKED WITH FRESH CHOPPED GREEN CHILLIES AND GARNISHED WITH CORIANDER	



Breads and Sundries

PLAIN NAAN	3.95
STUFFED NAAN	4.25
CHOOSE BETWEEN GARLIC, PESHWARI, KEEMA, ONION, GREEN CHILLI OR CHEESE	
SPECIAL NAAN	4.75
CHICKEN AND KEEMA COOKED WITH FRESH GREEN CHILLIES AND GARNISHED WITH CORIANDER	
TANDOORI ROTI	3.10
WHOLEMEAL UNLEAVENED BREAD COOKED IN CLAY OVEN	
CHAPATI	3.10
WHOLEMEAL UNLEAVENED BREAD COOKED ON A GRIDDLE	
PARATHA	3.50
FRIED BREAD	
CHIPS	3.95
MASALA CHIPS	4.50

Classic Favourites

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

CHICKEN	10.95
LAMB	11.95
CHICKEN TIKKA	11.95
LAMB TIKKA	12.50
PRAWN	10.95
KING PRAWN	15.95
FISH	10.50
PANEER	10.95
VEGETABLE	9.95



Balti Dishes

BALTI (CHICKEN, LAMB OR PRAWN)	12.95
A VERSATILE DISH COOKED WITH A CAST IRON POT TO CREATE ITS DELICATE FLAVOUR	
BALTI KING PRAWN	15.95
CHICKEN CHILLI MASALA BALTI	12.95
HOT AND SPICY WOULD BE THE BEST WAY OF DESCRIBING THIS BALTI DISH WHICH IS COOKED WITH SPRING ONIONS AND SHALLOTS (HOT)	
LAMB CHILLI MASALA BALTI	12.95
HOT AND SPICY WOULD BE THE BEST WAY OF DESCRIBING THIS BALTI DISH WHICH IS COOKED WITH SPRING ONIONS AND SHALLOTS (HOT)	
EXOTICA BALTI	13.95
COOKED WITH CHICKEN, LAMB, PRAWNS AND SPINACH IN BALTI SAUCE	



English Dishes

OMELETTE AND CHIPS	8.50
CHICKEN OMELETTE AND CHIPS	8.95
MUSHROOM OMELETTE AND CHIPS	8.50
FRIED CHICKEN AND CHIPS	8.95
CHICKEN NUGGETS AND CHIPS	8.50



Biryanis

BASMATI RICE COOKED WITH SAFFRON, SERVED WITH MEDIUM CURRY SAUCE

CHICKEN BIRYANI	11.95
LAMB BIRYANI	12.50
PRAWN BIRYANI	10.95
CHICKEN TIKKA BIRYANI	12.95
LAMB TIKKA BIRYANI	13.95
KING PRAWN BIRYANI	15.95
VEGETABLE BIRYANI	10.95
MOGLAI BIRYANI	14.95
CHICKEN AND LAMB WITH AN OMELETTE ON TOP	
JASHAAN SPECIAL BIRYANI	15.95
A FEAST OF CHICKEN, LAMB AND PRAWNS WITH GREEN CHILLIES, TOPPED WITH AN OMELETTE	
HANDI GOSHT BIRYANI	21.95
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	

Vegetable Side Dishes

VEGETABLE BHAJI (MIXED VEG)	5.25
SAAG BHAJI (SPINACH)	5.25
BINDI JAIPURI	5.25
CRISPY FRIED OKRA AND ONIONS, TOASTED WITH PEPPER, TOMATO AND CORIANDER	
DESHI BAINGAN	5.25
DEEP-FRIED SLICES OF AUBERGINE WITH TOMATO AND CORIANDER	
SAG ALOO (POTATOES AND SPINACH)	5.25
BOMBAY ALOO (SPICY POTATOES)	5.25
ALOO GOBI (POTATOES AND CAULIFLOWER)	5.25
MUSHROOM BHAJI	5.25
TARKA DHAAL (LENTILS WITH FRIED GARLIC)	5.50
DHAAL SHAMBA	5.50
HOME MADE LENTILS TEMPERED WITH GREEN CHILLIES AND GARLIC	
SAG PANEER (COTTAGE CHEESE AND SPINACH)	5.50
CURRY SAUCE	4.95
CURRY / MADRAS / VINDALOO / MASALA / KORMA	

À La Carte Menu



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?

PLEASE REVIEW US





Papadoms and Condiments

PAPADOM	0.90
MASALA PAPADOM	1.00
CHUTNIES EACH	1.10
CHUTNEY TRAY	3.95
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	5.25
CHOPPED ONION LIGHTLY SPICED WITH GARLIC, THEN COATED IN OUR SPECIAL BATTER AND DEEP-FRIED	
TIKKA (CHICKEN OR LAMB OR PANEER)	5.95
MARINATED IN YOGHURT AND SPICES, SERVED WITH ONIONS AND CAPSICUM. COOKED IN TANDOOR	
HARYALI CHICKEN TIKKA	6.50
CHICKEN TIKKA PIECES MARINATED IN A GREEN PASTE OF SPINACH AND FRESH CORIANDER, SKEWERED AND GRILLED IN A CLAY OVEN	
MALAI CHICKEN TIKKA	6.50
BONELESS PIECES OF CHICKEN MARINATED WITH YOGHURT, CREAM CHEESE AND MALAI SPICE, COOKED IN THE TANDOOR	
LASSAN GARLIC CHICKEN TIKKA	5.95
BONELESS PIECES OF CHICKEN MARINATED WITH GARLIC, LIME JUICE AND FRESHLY GROUND SPICES	
ALOO KUFTA CHOPS	5.25
CRUSHED POTATO WITH A MIX OF SPICE AND HERBS FROM THE BENGAL, COATED WITH GOLDEN BREAD CRUMBS	
SWEET CHILLI PANEER	5.95
INDIAN COTTAGE CHEESE TOSSED WITH ASSORTED PEPPERS, ONIONS, FRESH CHILLI AND AROMATIC SPICES	
TIKKA TACOS	6.50
CRISPY TACO SHELLS LOADED WITH PULLED CHICKEN TIKKA AND MINCED MEAT INFUSED WITH CHILLI AND GARLIC SAUCE	
DYNAMITE SWEET CHILLI CHICKEN	6.50
GOLDEN BATTERED CHICKEN BREAST CHUNKS TOSSED WITH GARLIC, GINGER, CHILLI SAUCE AND SESAME SEEDS	
CHICKEN 65	5.95
SPICY, DEEP-FRIED BATTERED CHICKEN TOSSED IN A MEDIUM SPICED TOMATO AND GARLIC SAUCE	
TANDOORI LAMB CHOPS	7.95
SPICED LAMB CHOPS SERVED WITH SALAD AND SAUCE	
JASHAAN'S SPECIAL GRILL	7.50
WITH CHICKEN TIKKA, LAMB TIKKA AND SHEEK KEBAB	
SAMOSA (LAMB OR VEGETABLE)	4.95
A SPICED LAMB OR VEGETABLE FILLED PASTRY (2 PCS)	
CHICKEN PAKORA	4.95
CHICKEN TIKKA DIPPED IN SPECIAL SAUCE AND DEEP FRIED	
CAULI MANCHURIAN	5.25
CAULIFLOWER DIPPED IN SPECIAL SAUCE AND DEEP FRIED	
CHICKEN OR ALOO CHAAT	4.95
CHICKEN OR POTATOES SWEET AND SOUR COOKED WITH CHAAT MASALA	
GARLIC MUSHROOMS	4.95
SELECTED FRESH MUSHROOMS, FRIED IN SPICY GARLIC BUTTER AND GARNISHED WITH FRESH CORIANDER	
PRAWN PURI	6.50
SUCCULENT PRAWNS STIR FRIED WITH ONIONS, HERBS AND SPICES, SERVED ON HOME MADE THIN FRIED BREAD	
KING PRAWN PURI	7.50
SUCCULENT KING PRAWN STIR FRIED WITH ONIONS, HERBS AND SPICES, SERVED ON HOME MADE THIN FRIED BREAD	
SHEEK KEBAB	6.50
A LAHORI DISH OF SUCCULENT SKEWERED MINCED LAMB, FLAVOURED WITH FRESH SPICES	
JASHAAN PLATTER	FOR 2 16.50 FOR 4 29.95
HARYALI CHICKEN TIKKA, LAMB TIKKA, SHEEK KEBAB, TANDOORI KING PRAWN AND ONION BHAJI	



Chef's Recommendations

DISHES CAN ALSO BE PREPARED WITH PANEER OR VEGETABLE

★★★★★★	CHICKEN TIKKA	LAMB TIKKA	KING PRAWN
KARAHI	12.95	13.95	16.50
TRADITIONAL PUNJABI DISH COOKED IN A KARAHI WITH FRESH TOMATO, GREEN CHILLI, GINGER AND FRESH CORIANDER (MEDIUM)			
JASHAAN TENGA	12.95	13.95	16.50
COOKED WITH FRESH SHALLOTS, TOMATOES, CORIANDER, SPRING ONION AND A TOUCH OF TAMARIND SAUCE (MEDIUM)			
NAGA PATAKA	12.95	13.95	16.50
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)			
JAIPURI	12.95	13.95	16.50
BLENDED WITH OUR FRESH PUNJABI MASALA AND COOKED WITH FRESH SHALLOTS, SPRING ONIONS AND CAPSICUMS AND SERVED WITH A MASALA SAUCE (MEDIUM)			
ACHARI	12.95	13.95	16.50
A LITTLE HOT WITH A TANGY TASTE, COOKED WITH FRESH GARLIC, FRESH GINGER AND HOME MADE PICKLE GARNISHED WITH A SPRINKLE OF CORIANDER (MEDIUM)			
CHASNI	12.95	13.95	16.50
A COMBINATION OF FRESH SPICES, LEMON JUICE, CORIANDER, SPRING ONION AND TOUCH OF GREEN CHILLI			
KHOLAPURI	12.95	13.95	16.50
HOT & SPICY PREPARED WITH TURMERIC, CUMIN AND GREEN CHILLIES (HOT)			
PISTACHIO	12.95	13.95	16.50
COOKED IN AROMATIC SPICES, GROUND PISTACHIOS, CREAM AND TOUCH OF CHILLI IN A MEDIUM THICK SAUCE (MEDIUM)			
GARLIC CHILLI	12.95	13.95	16.50
FRESH GARLIC AND CHILLI SAUCE MADE WITH FRESH SPICES, CORIANDER AND RED CHILLIES (HOT)			
SHATKORA	12.95	13.95	16.50
COOKED WITH TRADITIONAL BANGLADESHI CITRUS FRUIT TO GIVE A SUBTLE TANG AND SERVED WITH A UNIQUE MEDIUM-HOT SAUCE			

ADA GOSHT	12.95
TENDER LAMB SLOW COOKED WITH YOGHURT, GINGER AND CORIANDER, FLAVOURED WITH INDIAN HERBS AND SPICES	
BUTTER CHICKEN	11.95
COOKED WITH BUTTER IN A CREAMY SAUCE	
KURZI SIZZLING	13.50
TANDOORI CHICKEN STRIPS COOKED WITH MINCED MEAT AND POTATOES SERVED IN A SIZZLER PLATE	

Jashaan Signature Dishes

BENGAL KHAZANA	15.95
A TRIO OF CHICKEN, LAMB AND KING PRAWN IN A MEDIUM STRENGTH CHENNAI STYLE, WELL-SEASONED, SPICED SAUCE	
CHICKEN DONIYA	13.95
CHICKEN HARYALI TIKKA COOKED IN A FLAVOURSOME, FRESHLY PREPARED CORIANDER SAUCE	
1950's DELHI BUTTER CHICKEN	14.95
THE ORIGINAL RECIPE OF THE INDIAN DELHI STYLE BUTTER CHICKEN IN AN ENRICHED SPICES, TOMATO, ALMOND AND BUTTER-BASED GRAVY. RICH, MILD AND FLAVOURSOME	
3 MUGHAL KARAHI	16.95
CHICKEN TIKKA, LAMB TIKKA AND SHEEK KEBAB, CLAY OVENED AND COOKED IN A KARAHI BASED SAUCE WITH ONION AND PEPPERS WITH A SPLASH OF MASALA SAUCE	
LAHORI LAMB CHOPS	19.95
LAMB CHOPS MARINATED IN A FIERY BLEND OF CHEF'S SPECIAL SPICES IN A RICH, BHUNA STYLE SAUCE	
BAINGAN SPECIALITY	13.50
CHICKEN TIKKA COOKED WITH FRESH AUBERGINE INFUSED WITH OUR CHEF'S SPECIAL PICKLE AND GARLIC. GARNISHED WITH SHREDDED AUBERGINE	
CHICKEN ROSHUNI	13.50
RICH BHUNA STYLE SAUCE INFUSED WITH A HOMEMADE GARLIC CHUTNEY, TOPPED WITH PICKLED GARLIC CLOVES	
LAMB CHENNAI SOI	13.50
COOKED IN A RICH, HOT AND SPICY SAUCE WITH A TOUCH OF SOY SAUCE, NAGA CHILLI AND A MIXED SPICE. TOPPED WITH CORIANDER AND FRIED ONIONS	
FAZARI MURGH SPECIAL	13.95
CHICKEN TIKKA COOKED IN A VERY HOT SAUCE INFUSED WITH MASALA SAUCE, SWEET ALMOND AND DRY CRUSHED CHILLIES, TOPPED WITH CORIANDER AND FRIED ONIONS	
HANDI SILSILA	13.50
CHICKEN TIKKA COOKED WITH MUSHROOMS IN A MEDIUM SAUCE WITH GREEN CHILLIES. TOPPED WITH CORIANDER AND FRIED ONIONS	
MAHARAJAH BHUNA	13.95
CHICKEN TIKKA COOKED WITH MINCED LAMB, MIXED PEPPERS AND CORIANDER	
NIKUNJO RUPOSHI	13.50
CHICKEN TIKKA COOKED WITH SLICED GREEN CHILLIES, PEPPER, ONIONS, GREEN PEPPERS, GARLIC AND FRESH CORIANDER	
KOLKATA KORMA	13.95
EXOTIC MILD DISH COOKED WITH CHICKEN TIKKA AND OUR CHEF'S SPECIAL MIX OF MANGO, COCONUT AND CREAM	

Pearls of the Sea

HARYALI MACHLI	12.95
TILAPIA FISH COOKED WITH CORIANDER, MINT, GARLIC, CHILLI AND OUR CHEF'S OWN SPECIAL SPICE	
SPECIALITY KING PRAWN	16.95
JUMBO KING PRAWN COOKED WITH CHEFS SPECIAL HERBS AND SPICES IN BHUNA STYLE SAUCE (MEDIUM)	
JASHAAN ROASTED JHINGA	16.95
TANDOORI KING PRAWNS ON THE SHELL INFUSED IN MEDIUM SPICY SAUCE WITH SAAG	
CRISPY HARYALI FISH	16.95
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	11.95
LAMB TIKKA MASALA	12.50
VEGETABLE MASALA	10.50
KING PRAWN MASALA	15.95
CHILLI CHICKEN TIKKA MASALA	12.50
KASHMIRI CHICKEN TIKKA MASALA	12.95
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	12.95
TENDER PIECES OF CHICKEN OR LAMB, MARINATED IN GARLIC, YOGHURT, GINGER AND FRESHLY CRUSHED BLACK PEPPER	
PANEER TIKKA	12.50
CUBES OF PANEER MARINATED WITH YOGURT AND LIGHT SPICES. THEN GRILLED SERVED WITH CARAMELISED ONIONS	
HARYALI CHICKEN SIZZLING	13.95
GRILLED CHICKEN MARINATED WITH FRESH SPINACH, MINT, FENUGREEK AND FRESH CORIANDER, COOKED WITH CRUSHED GARLIC, SPRING ONIONS AND CORIANDER	
JASHAAN MIXED GRILL	15.95
TANDOORI CHICKEN, SHEEK KEBAB, CHICKEN TIKKA AND LAMB TIKKA SERVED WITH SALAD, FRESHLY BAKED NAAN AND MINT SAUCE	
JASHAAN BONELESS FEAST	15.95
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, PANEER TIKKA AND LAMB CHOP, SIZZLED IN THE WOK WITH GARLIC, GINGER AND PEPPERS. SERVED WITH A MASALA CHILLI SAUCE AND NAAN	
PERI PERI SHASHLIK	17.95
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)	15.95
GRILLED IN SPICES WITH FRESH GREEN PEPPER, TOMATO, ONION AND CRISPY GREEN SALAD, SERVED WITH MINT SAUCE	
KHULNA SHASHLIK (KING PRAWN)	16.95
KING PRAWN GRILLED WITH ONIONS, PEPPERS AND TOMATO	
TANDOORI KING PRAWNS	16.50
MARINATED IN TANDOORI SPICES, GRILLED IN A CLAY OVEN	
SALMON DILL TIKKA	16.95
PIECES OF SALMON MARINATED IN GARLIC, GREEN CHILLIES, LIME JUICE AND GROUND SPICES	
TANDOORI LAMB CHOPS	15.95
MARINATED IN TANDOORI SPICES, GRILLED IN A CLAY OVEN	

