

English Dishes

OMELETTE AND CHIPS
CHICKEN OMELETTE AND CHIPS
MUSHROOM OMELETTE AND CHIPS
FRIED CHICKEN AND CHIPS
CHICKEN NUGGETS AND CHIPS

Vegetable Side Dishes

SAG ALOO
POTATOES AND SPINACH
BOMBAY ALOO
SPICY POTATOES

Rice Dishes

BOILED RICE
PILAU RICE
MUSHROOM RICE
GARLIC RICE
EGG FRIED RICE
COCONUT RICE
LEMON RICE

Breads and Sundries

PLAIN NAAN
STUFFED NAAN
CHOOSE BETWEEN GARLIC, PESHWARI, KEEMA, ONION, GREEN CHILLI OR CHEESE
TANDOORI ROTI
WHOLEMEAL UNLEAVENED BREAD COOKED IN CLAY OVEN
CHAPATI
WHOLEMEAL UNLEAVENED BREAD COOKED ON A GRIDDLE
PARATHA
FRIED BREAD
CHIPS
MASALA CHIPS

Condiments

ALL CONDIMENTS WILL INCUR AN EXTRA CHARGE

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	



jashaan

Banquet Night Menu

Choose your favourite dishes, including:

ANY 1 STARTER

ANY 1 MAIN DISH

ANY 1 SIDE DISH (SHARING)

ANY 1 RICE OR NAAN OR CHIPS

ICE CREAM DESSERT



PLEASE REVIEW US



Starters

ONION BHAJI

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

CHICKEN TIKKA

MARINATED IN YOGHURT AND SPICES, SERVED WITH ONIONS AND CAPSICUM. COOKED IN TANDOOR

LAMB TIKKA

MARINATED IN YOGHURT AND SPICES, SERVED WITH ONIONS AND CAPSICUM. COOKED IN TANDOOR

PANEER TIKKA

MARINATED IN YOGHURT AND SPICES, SERVED WITH ONIONS AND CAPSICUM. COOKED IN TANDOOR

ALOO KUFTA CHOPS

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

SWEET CHILLI PANEER

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

CHICKEN 65

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

LASSAN GARLIC CHICKEN TIKKA

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

SAMOSA (LAMB OR VEGETABLE)

A SPICED LAMB OR VEGETABLE FILLED PASTRY (2 PCS)

CHICKEN PAKORA

CHICKEN TIKKA DIPPED IN SPECIAL SAUCE AND DEEP FRIED

CHICKEN OR ALOO CHAAT

CHICKEN OR POTATOES SWEET AND SOUR COOKED WITH CHAAT MASALA

GARLIC MUSHROOMS

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

PRAWN PURI

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



Clay Oven Dishes

TANDOORI CHICKEN (1/2)

HALF A CHICKEN MARINATED IN YOGHURT AND SPICE ROASTED IN THE CLAY OVEN

CHICKEN TIKKA

TENDER PIECES OF CHICKEN, MARINATED IN GARLIC, YOGHURT, GINGER AND FRESHLY CRUSHED BLACK PEPPER

LAMB TIKKA

TENDER PIECES OF LAMB, MARINATED IN GARLIC, YOGHURT, GINGER AND FRESHLY CRUSHED BLACK PEPPER

HARYALI CHICKEN SIZZLING

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

CHICKEN SHASHLIK

GRILLED IN SPICES WITH FRESH GREEN PEPPER, TOMATO, ONION AND CRISPY GREEN SALAD, SERVED WITH MINT SAUCE

LAMB SHASHLIK

GRILLED IN SPICES WITH FRESH GREEN PEPPER, TOMATO, ONION AND CRISPY GREEN SALAD, SERVED WITH MINT SAUCE

Classic Favourites

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

CHOOSE FROM:

CHICKEN / LAMB / CHICKEN TIKKA / LAMB TIKKA
PRAWN / KING PRAWN / PANEER / VEGETABLE

Balti Dishes

BALTI (CHICKEN, LAMB OR PRAWN)

A VERSATILE DISH COOKED WITH A CAST IRON POT TO CREATE ITS DELICATE FLAVOUR

BALTI KING PRAWN

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)

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)

EXOTICA BALTI

COOKED WITH CHICKEN, LAMB, PRAWNS AND SPINACH IN BALTI SAUCE

Biryani's

BASMATI RICE COOKED WITH SAFFRON, SERVED WITH MEDIUM CURRY SAUCE

CHICKEN BIRYANI

LAMB BIRYANI

PRAWN BIRYANI

VEGETABLE BIRYANI

Chef's Recommendations

THESE DISHES CAN BE PREPARED WITH YOUR CHOICE OF: CHICKEN TIKKA, LAMB TIKKA, KING PRAWN, PANEER OR VEGETABLE

KARAHI

TRADITIONAL PUNJABI DISH COOKED IN A KARAHI WITH FRESH TOMATO, GREEN CHILLI, GINGER AND FRESH CORIANDER (MEDIUM)

JASHAAN TENGHA

COOKED WITH FRESH SHALLOTS, TOMATOES, CORIANDER, SPRING ONION AND A TOUCH OF TAMARIND SAUCE (MEDIUM)

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)

JAIPURI

BLENDED WITH OUR FRESH PUNJABI MASALA AND COOKED WITH FRESH SHALLOTS, SPRING ONIONS AND CAPSICUMS AND SERVED WITH A MASALA SAUCE (MEDIUM)

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)

CHASNI

A COMBINATION OF FRESH SPICES, LEMON JUICE, CORIANDER, SPRING ONION AND TOUCH OF GREEN CHILLI

KHOLAPURI

HOT & SPICY PREPARED WITH TURMERIC, CUMIN AND GREEN CHILLIES (HOT)

PISTACHIO

COOKED IN AROMATIC SPICES, GROUND PISTACHIOS, CREAM AND TOUCH OF CHILLI IN A MEDIUM THICK SAUCE (MEDIUM)

GARLIC CHILLI

FRESH GARLIC AND CHILLI SAUCE MADE WITH FRESH SPICES, CORIANDER AND RED CHILLIES (HOT)

SHATKORA

COOKED WITH TRADITIONAL BANGLADESHI CITRUS FRUIT TO GIVE A SUBTLE TANG AND SERVED WITH A UNIQUE MEDIUM-HOT SAUCE

ADA GOSHT

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

BUTTER CHICKEN

COOKED WITH BUTTER IN A CREAMY SAUCE

KURZI SIZZLING

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

Masala Specialities

COOKED IN A MILD AND CREAMY TOMATO BASED SAUCE

CHICKEN TIKKA MASALA

LAMB TIKKA MASALA

VEGETABLE MASALA

CHILLI CHICKEN TIKKA MASALA

