

COMPLIMENTARY PAPADOM AND MINT CHUTNEY

CHOOSE A STARTER

- ONION BHAJI**
 CHOPPED ONION LIGHTLY SPICED WITH GARLIC, THEN COATED IN OUR SPECIAL BATTER AND DEEP-FRIED
- SAMOSA (LAMB OR VEGETABLE)**
 A SPICED LAMB OR VEGETABLE FILLING
- CHICKEN PAKORA**
 CHICKEN TIKKA DIPPED IN SPECIAL SAUCE AND DEEP FRIED
- CHICKEN OR LAMB TIKKA**
 CHICKEN MARINATED IN YOGHURT AND SPICES, SERVED WITH ONIONS AND CAPSICUM. COOKED IN TANDOOR
- TANDOORI NAGA WINGS**
 SPICY CHICKEN WINGS
- LASSAN GARLIC CHICKEN TIKKA**
 BONELESS PIECES OF CHICKEN MARINATED WITH GARLIC, LIME JUICE AND FRESHLY GROUND SPICES
- JASHAAN'S SPECIAL GRILL**
 WITH CHICKEN TIKKA, LAMB TIKKA AND SHEEK KEBAB
- GILAFI SHEEK KEBAB**
 A LAHORI DISH OF SUCCULENT SKEWERED MINCED LAMB, FLAVOURED WITH FRESH SPICES

- ALOO CHAAT**
 POTATOES SWEET AND SOUR COOKED WITH CHAAT MASALA
- CHICKEN CHAAT**
 CHICKEN, SWEET AND SOUR COOKED WITH CHAAT MASALA
- JASHAAN ALOO CHOPS**
 CRUSHED POTATO WITH A MIX OF SPICE AND HERBS FROM THE BENGAL, COATED WITH GOLDEN BREAD CRUMBS
- GARLIC MUSHROOMS**
 SELECTED FRESH MUSHROOMS, FRIED IN SPICY GARLIC BUTTER AND GARNISHED WITH FRESH CORIANDER
- CHILLI PANEER**
 INDIAN COTTAGE CHEESE TOSSED WITH ASSORTED PEPPERS, ONIONS, FRESH CHILLI AND AROMATIC SPICES
- BHUNA PRAWN ON PURI**
 SUCCULENT PRAWNS STIR FRIED WITH ONIONS, HERBS AND SPICES, SERVED ON HOME MADE THIN FRIED BREAD
- CHOI PITTA MIX**
 CHOPPED RICE BALLS WITH SEASONED CHICKEN

CHOOSE A MAIN DISH

(Curries can be cooked in Chicken tikka or Lamb tikka or Prawn or Vegetable)

- KARAHI**
 TRADITIONAL PUNJABI DISH COOKED IN A KARAHI WITH FRESH TOMATO, GREEN CHILLI, GINGER AND FRESH CORIANDER (MEDIUM)
- NAGA SPECIAL**
 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)
- 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)
- BUTTER CHICKEN**
 COOKED WITH BUTTER IN A CREAMY SAUCE
- MAHARAJAH BHUNA**
 MINCED LAMB COOKED WITH MIXED PEPPERS AND FRESH CORIANDER

- SHAMOLI**
 MINCED LAMB AND GREEN BEANS COOKED WITH GREEN CHILLIES, GREEN PEPPER, ONIONS AND FRESH CORIANDER, SERVED WITH A MEDIUM SPICY SAUCE
- RAJONY GONDHA**
 COOKED WITH VERY SPECIAL SPICES AND HERBS, ONIONS, MIXED PEPPERS, TOMATOES, GARDEN MINT, FRESH CORIANDER IN A RICH AND TANGY SAUCE
- CHICKEN TIKKA**
 TENDER PIECES OF CHICKEN FILLET, MARINATED IN GARLIC, YOGHURT, GINGER AND FRESHLY CRUSHED BLACK PEPPER
- LAMB TIKKA**
 BONELESS PIECES OF LAMB MARINATED IN YOGHURT, GARLIC, GINGER AND FRESHLY CRUSHED BLACK PEPPER

- HARIALI MACHLI**
 TILAPIA FISH COOKED WITH CORIANDER, MINT, GARLIC, CHILLI AND OUR CHEF'S OWN SPECIAL SPICE
- MACHLI JAL FRY**
 SUCCULENT PIECES OF TILAPIA FISH FRIED WITH ONIONS, FRESH CHILLIES AND CHEF'S SPECIAL SAUCE

BIRYANIS

- CHICKEN / LAMB / PRAWN / VEG BIRYANI
- CHICKEN TIKKA BIRYANI
- LAMB TIKKA BIRYANI.

OLD FAVOURITES

(Cooked in Chicken or Lamb or Prawn or Veg)

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

If you wish to upgrade your dish to King Prawn an additional charge of £3.00 will apply

If you wish to upgrade your rice or naan an additional charge of £1.50 will apply

CHOOSE A RICE OR NAAN

- BOILED RICE PILAU RICE
 PLAIN NAAN PARATHA CHIPS