

# JASHAN CHEF SPECIALS

<b>Jashan Soup of the Day</b>	<b>\$5.95</b>	<b>Chef Special Veg Pakora</b>	<b>\$13.95</b>
Chef Special Soup of the Day		Mixed Vegetables deep fried	
<b>Aloo Chop</b>	<b>\$7.95</b>	<b>Murgh Cutlet</b>	<b>\$14.95</b>
Deep fried potato in chickpea flower		Minced chicken keema, with onion, jalapeno, marination deep fried in breadcrum	
<b>Jashan Pakora</b>	<b>\$8.95</b>	<b>Tamarind Chicken Wings</b>	<b>\$14.95</b>
Deep fried potato and paneer cheese		Chicken wings in tamarind	
<b>Avacado Chaat</b>	<b>\$9.95</b>	<b>Coconut Mix Veg Curry</b>	<b>\$14.95</b>
Spiced avocado, mixed savorys, yogurt, and chutnies		Mixed vegetables, in coconut curry	
<b>Paneer Malai Chaat</b>	<b>\$10.95</b>	<b>Veg Sizzler</b>	<b>\$14.95</b>
Creamy paneer cheese marinade with yogurt and chutnies		Sauted mixed vegetables with brown sauce served on sizzler plate	
<b>Achari Aloo Chaat</b>	<b>\$10.95</b>	<b>Paneer Sizzler</b>	<b>\$15.95</b>
Pickle flavored potatoes with yogurt and chutnies		Sauted marindate paneer with brown sauce served on sizzler plate	
<b>Mushroom Kadai Chaat</b>	<b>\$10.95</b>	<b>Achari Kebab</b>	<b>\$16.95</b>
Sauted mushrooms, with chutnies		Chicken in mixed pickle marinade	
<b>Jashan Salad of the Day</b>	<b>\$12.95</b>	<b>Murgh Sizzler</b>	<b>\$16.95</b>
Chef's special salad		Sauted chicken with brown sacue served on sizzler plate	
<b>Reshmi Kebab</b>	<b>\$13.95</b>	<b>Goat Pasanda</b>	<b>\$17.49</b>
Minced chicken rolls, cheese, jalapeno peppers		Goat, onion, cilantro as deep fried ball in creamy pasanda sauce	
<b>Murgh Malmal Kebab</b>	<b>\$13.95</b>	<b>Jashan Special Biryani*</b>	<b>\$17.95</b>
Pistachio, almond, fresh mint, fresh yogurt marinade skewered Kebab		<b>Coconut Shrimp Biryani*</b>	<b>\$17.95</b>
<b>Saute Mushroom</b>	<b>\$13.95</b>	<b>* Add Egg for \$1.00 Extra</b>	
Pan fried dry mushrooms in indian herb marinade		Basmati rice prepared with whole spices, yogurt, saffron, and garden herbs steamed in tandoor oven, Served with raita and cucumber onion salad	
<b>Mix Vegetable Dry</b>	<b>\$13.95</b>	<b>Nargis Salmon</b>	<b>\$17.95</b>
Mix vegetable sauted dry		Marinated grilled salmon with tikka sauce	
<b>Tofu Curry</b>	<b>\$13.95</b>	<b>Whole Baby Chicken Murgh Maslam</b>	<b>\$17.95</b>
Homestyle tofu curry		Marinated baby chicken baked in oven with stuffing	
<b>Akbari Paneer</b>	<b>\$13.95</b>	<b>Murgh Shashlik with Flavored Rice</b>	<b>\$17.95</b>
Paneer cheese stuffed with raisins, nuts, cherry in creamy butter sauce		Skewered marinated chicken served with flavored rice with a side of makhani sauce	
<b>Pumpkin Masala</b>	<b>\$13.95</b>	<b>Meatball Kofta Pasanda</b>	<b>\$17.95</b>
Roasted pumpkin, fenugreek		Minced chicken, onion, cilantro as deep fried ball in creamy pasanda sauce	
<b>Mix Veg Pasanda</b>	<b>\$13.95</b>		
Mixed vegetables, grated paneer, sauted in clarified butter, creamy sauce			
<b>Paneer Pasanda</b>	<b>\$13.95</b>		
Grated and cubed paneer sauted in clarified butter, creamy sauce			

# JASHAN CHEF SPECIALS

## Lamb Gol Coin Kebab \$17.95

Pan grilled Minced lamb meat, with cilantro, mint, red onion marinate with pasanda sauce

## Coconut Pepper Shrimp \$18.95

Shrimp with fresh coconut and mustadr seed

## Samundari Scalop \$18.95

Pan grilled scalop with indian herbs sauce

## Shrimp and Calamri Masala Frito Misto \$18.95

Marinated grilled calamari and shrimp with indian herbs and spices

## Crab Cake \$18.95

Deep fried crab and minced meet

## Chef Special Shrimp Pakora \$18.95

Deep fried shrimp pakora

## Kandhari Kebab \$18.95

Chicken breast with paneer cheese and potato stuffing

## Kerala Shrimp curry \$18.95

Kerala style shrimp curry

## Kerala Fish Curry \$18.95

Kerala style fish curry

## Lamb Shehzaadi \$18.95

Lamb with green pepper, bell pepper, special creamy and yogurt curry

## Chef Special Tempura \$20.95

Shrimp in white bread crumbs, corn starch

## Shrimp Haree Curry \$20.95

Shrimp with cilantro and grean onion sauce

## Lamb Shanks Muglai \$22.95

Lamb Shanks marinade and baked in oven in creamy butter sauce served with vegetables

## Chef Special Dhaba Maharani \$27.95

Mixed seafood and lamb marinade in onion butter sauce

## Mixed Seafood Platter \$29.95

Tilapia, salmon, shrimp, scalop, and calamari mixed grill platter

## INDIAN CHINESE STARTERS

### Vegetable Chilli (Dry) \$9.95

Mixed Vegetable sauteed with green chillies, soy ginger flavor

### Chips chilli \$9.95

French fries sauteed with green chillies, soy ginger flavor

## INDIAN CHINESE ENTREES

### Thai Noodle (Veg/Egg/Chicken) \$12.95/\$13.95/\$15.95

Thai Noodles with veg, egg, or chicken

### Basil Fried Rice \$12.95

Basil leaves, garlic, fried rice

### Chicken Cashewnut \$13.95

Chicken sauteed with cashewnuts

### Vegetable Cashew Chicken \$13.95

Mix Vegetalbes sauteed with

chicken and cashews in gravy

### Chicken Peanut Curry \$13.95

Chicken sauteed in a peanut curry

### Thai Red Curry \$13.95

Authentic thai red curry in veg or chicken

### Thai Green Curry (Veg/Chicken) \$13.95

Authentic thai green curry in veg or chicken

### Sweet and Sour Chicken \$13.95

Chicken prepared in a sweet and sour sauce

### Chicken Garlic Sauce \$13.95

Chicken in a garlic Sauce gravy

### Mushroom Lemon Chicken \$13.95

Chicken sauteed with mushrooms

and lemons in a gravy sauce

### Hot and Sour Chicken \$13.95

Chicken with rice, soy sauce, red chili paste, sauteed

“Food Allergy Notice: Please be advised

that food prepared can contain Peanuts,

Dairy, Tree Nuts, Coconut, Wheat, & Gluten.

Please notify us of any food allergies upon ordering.”