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Jackson Diner

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Menu Prices — October 26, 2026

Jackson Diner menu with prices in United States, updated November 2019:
104 items across 12 categories, prices from $2.00 to $26.00.

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Jackson Diner Menu with Prices (United States)

Jackson Diner menu with prices in United States, updated November 2019: 104 items across 12 categories, prices from $2.00 to $26.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/jackson-diner

Menu categories: Picked for you · Starters · Soups and Salads · Tandoori (indian style barbecue) · CURRY (GRAVY) Specials · Vegetarian Specials · Rice and Noodles · Biryani · Tandoori Breads · Accompaniments · Desserts · Beverages

Picked for you

ITEM	PRICE
Chicken Special	**$16.00**
Sag Paneer Un mélange de feuilles d'épinards tendres et fromage paneer, cuit lentement pour obtenir une harmonie de saveurs terreus...	**$14.00**
Lassi (Yogurt Drink) Lassi crémeuse faite à partir de yaourt frais, mélangée avec une touche légère de sucre et une pincée de cardamome pour...	**$6.00**
Chicken Biryani Baked casserole flavored.	**$16.00**
Dal Tadka Yellow lentils, cumin seed, and coriander.	**$14.00**

Starters

ITEM	PRICE
Samosa Crispy fried turnovers filled with spiced peas and potatoes.	**$4.00**
Samosa Chat Topped with chickpeas, chutneys, yogurt, onions, and tomatoes.	**$7.00**
Spicy Tandoori Wings	**$12.00**
Chat Papri A mixture of crisps, potatoes, and chickpeas in yogurt and sauces.	**$7.00**
Pani Puri Hollow crackers stuffed with potatoes, chickpeas, and tangy tamarind water.	**$8.00**
Aloo Paratha with Raita Pain de blé entier garni de pommes de terre, servi avec du raita onctueux.	**$6.00**
Spicy Cheese Kulcha Ce kulcha est une pâte moelleuse farcie de piments jalapenos relevés et d'un mélange onctueux de fromages savoureux.	**$6.00**
Dry Gobi Manchurian Fleurons de chou-fleur enrobés d'une pâte croustillante, juste dorée, puis sautés avec des piments verts et des oignons...	**$12.00**
Chili Paneer	**$12.00**
Vegetable Bhajjia Assortment of vegetables coated with chickpea flour.	**$6.00**
Hakka Dry Chili Chicken	**$12.00**
Keema Naan with Raita Naan stuffed with lamb meat.	**$7.00**
Veg Spring Roll	**$9.00**
Tasting of Three Sampler of samosa, chicken tikka, and machi Amritsar.	**$13.00**

ITEM	PRICE
Crispy Okra Coated with spiced chickpea flour, chopped onions, and tomatoes.	**$11.00**
Hummus and Garlic Naan	**$8.00**
Dry Veg Manchurian	**$12.00**
Baby Lamb Chop Chops d'agneau de Nouvelle-Zélande grillées dans un four tandoori.	**$16.00**
Sabudana Tikki Chat Topped with chickpeas, chutneys, yogurt, onions, and tomatoes.	**$10.00**
Sabudana Aloo Tikki Tapioca and spiced potato patties.	**$8.00**
Gobi Paratha with Achar Whole wheat bread stuffed with cauliflower.	**$6.00**
Machi Amritsari Fish marinated lightly with ajwain and spices.	**$13.00**
Bhel Puri Rice flakes tossed with onions, tomatoes, and sauces.	**$7.00**
Garlic Chili Shrimp	**$15.00**
Achari Mushroom Marinated with pickle and roasted in clay oven.	**$12.00**

Soups and Salads

ITEM	PRICE
Mulligatawny Soup Soupe traditionnelle aux lentilles, agrémentée de riches épices indiennes.	**$7.00**
Tomato Soup Une soupe de tomates relevée grâce à un mélange de gingembre haché, de poivre noir et de piments verts.	**$7.00**
Green Salad Un mélange de laitues fraîches, rehaussé de tomates juteuses, concombre croquant, oignons doux et carottes râpées.	**$7.00**

Tandoori (indian style barbecue)

ITEM	PRICE
Chicken Tikka (No Sauce) Boneless pieces of thigh meat. Indian-style barbeque.	**$16.00**
Tandoori Chicken (Half) Chicken on the bone marinated in yogurt and spices. Indian-style barbeque.	**$16.00**
Tandoori Mix Grill Assortment of tandoori chicken, chicken tikka, Kashmir kebab, and lamb seekh kebab. Indian-style barbeque.	**$22.00**
Paneer Tikka Homemade cheese with onion and bell pepper roasted in tandoori oven. Indian-style barbeque.	**$20.00**
Murgh Malai Kebab White meat chicken marinated in ginger, garlic, and coriander. Indian-style barbeque.	**$21.00**
Kashmiri Kebab Boneless pieces of chicken coated with saffron flavored eggs and broiled. Indian-style barbeque.	**$20.00**
Seekh Kebab Minced lamb meat flavored with herbs, and spices. Indian-style barbeque.	**$21.00**

ITEM	PRICE
Salmon Saumon sans arêtes subtilement parfumé à l'ajwain, préparé au barbecue dans la plus pure tradition indienne.	**$26.00**
Jumbo Prawns Crevettes géantes marinées dans un mélange onctueux de yogourt et d'épices savoureuses avant d'être grillées à la manièr...	**$26.00**

CURRY (GRAVY) Specials

ITEM	PRICE
Chicken Special (CURRY (GRAVY) Specials)	**$16.00**
Goat special	**$20.00**
Lamb special	**$20.00**
Chicken Lajawab Tender morsels of dark meat chicken cooked with tomatoes, ginger, and cilantro.	**$16.00**
MIX Vegetable special	**$14.00**
Fish special	**$20.00**
Tofu special	**$14.00**
Keema Matar Minced lamb with green peas.	**$20.00**
Shrimp special	**$22.00**

Vegetarian Specials

ITEM	PRICE
Sag Paneer (Vegetarian Specials) Un mélange de feuilles d'épinards tendres accompagné de morceaux de fromage paneer. Un plat végétarien résolument savour...	**$14.00**
Paneer Pasanda Carrés de paneer délicatement épicés mijotés dans une sauce à la tomate onctueuse.	**$14.00**
Malai Kofta Soft cheese or veg croquettes in the sauce.	**$14.00**
Dal Makhani Black lentils flavored with tomatoes and ginger.	**$14.00**
Kadai Paneer Cheese with peppers, tomatoes, and ginger.	**$14.00**
Dal Tadka (Vegetarian Specials) Yellow lentils, cumin seed, and coriander.	**$14.00**
Mattar Paneer Curried peas with cheese	**$14.00**
Aloo Gobi Cauliflower and potatoes tossed with spices.	**$14.00**
Chana Masala Chickpeas with potatoes.	**$14.00**
Sag Chana Épinards frais et pois chiches tendres cuits avec des épices aromatiques. Ce plat végétarien combine des saveurs terreus...	**$14.00**
Bhindi Masala Des morceaux de gombo frais mélangés avec des oignons parfumés et des tomates juteuses.	**$14.00**

ITEM	PRICE
Baingan Bharta Aubergines rôties accompagnées d'oignons, tomates, et une touche de gingembre.	**$14.00**
Sarson Ka Sag Puree of mustard greens tempered with mustard seed.	**$14.00**
Punjabi Kadhi Pakora Yogurt-based curry made with spiced gram flour.	**$14.00**
Mattar Aloo Curried peas with potatoes.	**$14.00**
Broccoli Masala Fresh broccoli tossed with onions and tomatoes.	**$14.00**
Sag Aloo spinach with potatoes vegetarian	**$14.00**

Rice and Noodles

ITEM	PRICE
Rice Pulao	**$4.00**
Chili Garlic Fried Rice	**$9.00**
Lemon Rice	**$7.00**

Biryani

ITEM	PRICE
Chicken Biryani (Biryani) Baked casserole flavored.	**$16.00**
Goat Biryani Un mélange savoureux de riz basmati délicatement parfumé, cuit avec des morceaux tendres de chèvre, infusé d'épices arom...	**$20.00**
Lamb Biryani Baked casserole flavored.	**$20.00**
Vegetable Biryani Baked casserole flavored.	**$15.00**
Fish Biryani Baked casserole flavored.	**$20.00**
Shrimp Biryani Baked casserole flavored.	**$22.00**

Tandoori Breads

ITEM	PRICE
Naan Soft flour bread.	**$3.00**
Garlic Naan	**$5.00**
Roti Whole wheat.	**$3.00**
Onion Kulcha Pain plat indien cuit au four, garni d'oignons finement hachés et d'herbes aromatiques. Ce kulcha doré et légèrement cro...	**$5.00**
Bread Basket	**$11.00**

ITEM	PRICE
Lachha Paratha Une paratha faite de multiples couches de pâte tendre et feuilletée, cuite à la perfection dorée.	**$5.00**
Paratha Layered wheat.	**$5.00**
Mint Paratha	**$5.00**

Accompaniments

ITEM	PRICE
Side of Dal Black lentils.	**$4.00**
Raita Yogurt and cucumber.	**$4.00**
Papadum Lentil wafers.	**$2.00**
Mango Chutney	**$2.00**
Achar (Pickle)	**$2.00**

Desserts

ITEM	PRICE
Kheer Du riz crémeux lentement mijoté dans du lait sucré, rehaussé de cardamome et garni de fines éclats d'amandes et pistache...	**$5.00**
Rasmalai	**$5.00**
Gulab Jamun	**$5.00**
Ice Cream	**$6.00**
Malai Kulfi Indian ice cream.	**$6.00**

Beverages

ITEM	PRICE
Lassi (Yogurt Drink) (Beverages)	**$6.00**
Soft Drink	**$2.75**
Thai Ice Tea	**$5.00**
Masala Tea Indian spiced tea with steamed milk.	**$3.00**
Juice	**$5.00**
Spring Water	**$2.50**
Sparkling Water	**$5.00**
Coffee	**$3.00**
Hot Tea	**$3.00**