



Jashan By Dhaba

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



US Fast Food Restaurant Market Research

This Report will provide in-depth Market and Industry Analysis, Evaluate General Indicators, Financial and Scrutinize Investment Attractiveness.

Fast Food Industry →



The 2025 US Pizza Restaurants & Industry Trends Report

Pizza Industry →



The U.S. Fast-Casual Restaurant Industry

A Comprehensive Analysis of Market Dynamics, Consumer Trends, Innovation, and Competitive Strategies.

Fast Casual Industry →



2025 US Dining Restaurants & Industry

MARKET RESEARCH

Casual Dining Industry →

Competitor Price Intelligence →

Water

ITEM	PRICE
Bottled Water	\$2.75
250 MI S. Pellegrino Sparkling Water	\$4.39
Seltzer Water	\$3.29
500 MI S. Pellegrino Sparkling Water	\$7.69
Saratoga Sparkling (12oz)	\$3.85
Saratoga Sparkling (28oz)	\$8.79
Saratoga Still Water (12oz)	\$3.29
Saratoga Still Water (28oz)	\$7.69

Eggs Main Course

ITEM	PRICE
Anda Curry Boiled egg in yogurt, onion, and tomato sauce topped with chopped cilantro, onions, and tomatoes	\$20.35
Anda Khurchan Scrambled eggs in onion and tomato semi-gravy topped with cilantro and chopped tomatoes	\$19.79
Chili Anda Boiled egg sauteed in tangy sweet-chili sauce, topped with cilantro and scallions	\$19.79

Sides

ITEM	PRICE
Boondi Raita	\$4.95
Coconut Chutney	\$2.75
Mango Chutney	\$3.29
Papadum	\$2.75
Pickle	\$3.29
Plain Yogurt	\$2.75
Sambar (8 Oz)	\$5.49
Tamatar, Kheera, Aur Pyaaz Ka Raita Tomato, cucumber, and onion yogurt	\$4.95
Tomato Chutney	\$2.75

Indian Desserts

ITEM	PRICE
Gajar Ka Halwa	\$8.25
Gulab Jamun	\$8.25
Jashan Royal Falooda	\$12.09

ITEM	PRICE
Kheer	\$7.15
Moong Dal Halwa	\$8.79
Rabri	\$8.79
Ras Malai	\$8.79
Jalebi Rabri	\$13.19
Jashan Special Ras Malai	\$10.99

Ice Creams

ITEM	PRICE
Cassatta	\$8.25
Falooda Ice Cream	\$8.25
Malai Kulfi Ice Cream	\$7.15
Paan Ice Cream	\$7.69
Pistachio Kulfi Ice Cream	\$7.69
Vanilla Ice Cream	\$6.59

Paan

ITEM	PRICE
Paan (Packaged)	\$3.59
Paan (Sleeve)	\$3.05

Pastry & Brownie

ITEM	PRICE
Chocolate Pastry	\$6.59
Gulab Jamun Pastry	\$7.15
Mango Pastry	\$6.59
Pineapple Pastry	\$6.59
Strawberry Pastry	\$6.59
Tres Leches	\$11.55
Walnut Brownie	\$7.15
Walnut Brownie with Ice Cream	\$10.99
Rasmalai Pastry	\$7.15

Soda

ITEM	PRICE
Coca-Cola	\$3.29
Coca-Cola original taste - the crisp, refreshing taste you know and love	

ITEM	PRICE
Diet Coke Take a diet coke break with this refreshing, no-calorie soft drink	\$3.29
Fanta Orange Liberate your every day with fizzy and refreshing fruit - flavored fanta soda pop	\$3.29
Fresh Lime Soda	\$7.15
Gingerale	\$3.29
Iced Tea	\$8.25
Kashmiri Soda	\$8.25
Limca	\$4.39
Sprite Classic, cool, crisp lemon-lime flavored taste that's caffeine free	\$3.29
Thumbs Up	\$4.39
Hot	

ITEM	PRICE
Masala Tea	\$5.49
Mocktails	

ITEM	PRICE
Bermuda Triangle Strawberry, orange juice lemon, ginger ale	\$10.99
Blue Moon Blue curacao, lemon, simple syrup, club soda	\$10.99
Guava Delight Guava juice, lemon, tabasco, bleck pepper, chaat masala	\$10.99
Lemon Iced Tea	\$8.79
Mango Mojito Mango lemon simple syrup club soda	\$10.99
Peach Iced Tea	\$8.79
Peach Splash Peach, lemon, simple syrup, sparkling water	\$10.99
Piña Colada Pineapple, house cream, coconut, crushed ice	\$10.99
Spicy Cucumber Tini Fresh cucumber, lemon green chili, sweet and sour syrup top with soda	\$10.99
Sunday Morning Orange juice, pineapple juice, house cream	\$10.99
To the Jashan Fresh ginger and mint blend with rose and ginger ale	\$10.99
Virgin Mojito Fresh mint, lemon, simple syrup club soda	\$10.99
Virgin Margarita	\$10.99

Dakshin Se (South Indian)	
ITEM	PRICE
Cheese Dosa Plain rice crepe with cheese toppings	\$15.95
Cheese Uttapam	\$16.49
Idly Steamed rice cakes	\$12.09
Masala Dosa Thin crepe filled with mashed potato and onions	\$15.95
Masala Idly Steamed rice cake cut into cubes, spiced and tempered with homemade seasoning	\$14.29
Medu Vada Deep fried dumplings	\$12.09
Mysore Masala Dosa Rice crepe spread with spicy homemade sauce and filled with mashed potatoes and onions	\$16.49
Mysore Plain Dosa Rice crepe with spicy homemade sauce and filled with mashed potatoes and onions	\$15.95
Onion Chili Uttapam Rice lentil pancakes with onion chilly	\$15.95
Onion Rava Masala Dosa	\$18.69
Plain Dosa Thin rice crepe	\$15.39
Rava Dosa Crepe made of rice flour and cream of wheat sprinkled with cumin seed and cilantro	\$18.15
Rava Masala Dosa Crepe made of rice flour and cream of wheat with mashed potatoes and onions	\$18.69
Spring Dosa Crepe filled with fresh vegetables	\$18.69
Uttapam Masala Rice lentil pancakes with seasoning	\$15.95
Plain Uttapam Rice, lentil pancakes	\$14.85

Bengali Mithai	
ITEM	PRICE
Badam Chap	\$20.85
Bengali Rasgulla (1 Piece)	\$4.40
Chena Sandwich	\$20.85
Coconut Cham Cham	\$20.85
Coconut Kala Jamun	\$20.85
Gulab Jamun Sandwich	\$20.85
Malai Chap	\$20.85
Mini Gulab Jamun	\$20.85

ITEM	PRICE
Orange Cheena Tikki	\$20.85
Special Ras Malai	\$10.99
Yellow Badam Pakiya	\$20.85
Mawa Mithai	

ITEM	PRICE
Dodha Barfi	\$20.85
Kaju Katli	\$20.85
Kala Kand	\$20.85
Kesar Peda	\$20.85
Khoya Pista Roll	\$20.85
Mathura Peda	\$20.85
Mawa Barfi	\$20.85
Milk Cake	\$20.85
Mohan Thal	\$20.85
Plain Barfi	\$20.85

Agra Petha Collection

ITEM	PRICE
Paan Petha	\$20.85
Kewara Petha	\$20.85
Kesar Petha	\$20.85

Ladoo

ITEM	PRICE
.5 Lbs (Mini) Ghevar	\$13.20
2 Lbs Ghevar	\$49.50
Balu Sahi	\$18.65
Boondi Ladoo	\$18.65
Jalebi	\$18.65
Quart Ghevar	\$13.20
Besan Ladoo	\$18.65
Jodhpuri Ladoo	\$18.65
Coconut Pink Ladoo	\$18.65

Jalebi & More

ITEM	PRICE
.5 Lbs (Mini) Ghevar (Jalebi & More)	\$13.20
2 Lbs Ghevar (Jalebi & More)	\$49.50
Balu Sahi (Jalebi & More)	\$18.65
Boondi Ladoo (Jalebi & More)	\$18.65
Jalebi (Jalebi & More)	\$18.65
Quart Ghevar (Jalebi & More)	\$13.20
Besan Ladoo (Jalebi & More)	\$18.65
Jodhpuri Ladoo (Jalebi & More)	\$18.65
Coconut Pink Ladoo (Jalebi & More)	\$18.65

Mixed Mithai

ITEM	PRICE
Large Mithai	\$3.85
Small Mithai	\$3.30
Mixed Mithai Box	\$20.85

Fried Rice

ITEM	PRICE
Chicken Fried Rice Seasoned rice with chicken	\$18.15
Egg Fried Rice Seasoned rice with egg	\$18.15
Veg Fried Rice Seasoned rice with vegetables	\$16.49

Hakka Noodles

ITEM	PRICE
Chicken Hakka Noodles	\$19.25
Egg Hakka Noodles	\$18.69
Veg Hakka Noodles	\$17.59

Seafood Main Course

ITEM	PRICE
Fish Moilee Fish in regional style coconut gravy flavored with curry leaves	\$23.09
Goan Fish Curry Fish in a tamarind and coconut curry sauce	\$25.85

ITEM	PRICE
Jhinga Tikka Masala Shrimp in a creamy tomato sauce with fenugreek	\$26.95
Patiala Fish Curry Fish in onion and tomato sauce with garden herbs	\$25.85
Shrimp Saag Shrimp with pureed spinach	\$25.85
SABZIYON KE BAGICHE SE (SALAD)	
ITEM	PRICE
Garden Salad Cucumbers, tomatoes, lettuce, onions and seasonal vegetable	\$9.35
Grilled Pineapple Salad Grilled pineapple with seasonal vegetable and house dressing	\$12.65
Kachumber Salad	\$9.35
Onion Salad Slice onions with chat masala	\$6.59
Soup - Veg Soup	
ITEM	PRICE
Cream of Tomato Soup Creamy tomatoes soup with croutons	\$8.79
Sweet Corn Vegetable Sweet corn vegetable soup	\$8.79
Hot and Sour Vegetable Hot and sour vegetable soup	\$9.35
Veg Muligatawny Soup Ground lentils and peppers with vegetables	\$8.79
Soup Non - Veg Soup	
ITEM	PRICE
Hot and Sour Chicken Soup	\$10.45
Chicken Muligatawny Soup Ground lentils and peppers with chicken	\$9.89
Sweet Corn Chicken Soup	\$9.89
Shakahari Shuruwaat / Veg Starter	
ITEM	PRICE
Assorted Pakora Platter Deep fried mixed pakoras	\$17.59
Beetroot Cutlet Shallow fried beetroot cutlets	\$17.05
Dahi Ke Kebab Vegetarian pattirs made from hung curd, spices, and special ingredients	\$20.89

ITEM	PRICE
Hara Bhara Tikki Deep fried potatoes, green peas, spinach and coriander cake	\$13.19
Honey Chili Crispy Vegetable Assorted crispy veggies tossed in honey chili sauce	\$21.99
Jashan Aloo Tikki Pan grilled potato cakes with lentil filling	\$10.99
Jashan Lasoni Gobi Battered cauliflower sauteed in a tangy sauce with garlic, onions and bell peppers	\$17.59
Jashan Special Samosa Spiced potatoes, peas filling in a pastry	\$8.25
Jashan Vegetarian Platter One each of samosa, paneer pakora, veg pakora, aloo tikki and mirchi pakora	\$17.59
Kurkuri Bhindi Crispy fried okra with chaat masala	\$13.75
Masala Pappad Papad with spicy topping	\$8.25
Masala Peanut Peanuts sauteed in Indian spices	\$12.65
Mirchi Pakora Deep fried chillies with potato filling	\$10.99
Palak Kebab Spinach stuffed with nuts and Indian spices	\$19.79
Paneer 65 Fried paneer with bell peppers in a tangy 65 sauce	\$16.49
Paneer Pakora Deep fried cottage cheese	\$13.75
Taley Hue Kaju Fried cashews sauteed with onions, peppers and lime	\$15.95
Taley Huje Makki De Daane Fried corn sauteed with tomato, onion and black pepper	\$12.65

Mansahari Shuruwaat / Non Veg Starters

ITEM	PRICE
Amritsari Fish Pakora Battered fish fry in Indian spices	\$19.25
Chatpata Chicken Spicy and tangy grilled chicken served with in house sauce and salad	\$27.49
Galouti Kebab Minced lamb patties with chefs special spices	\$26.39
Goat Pepper Fry Peppercorns, coconut, curry leaves	\$26.39
Murgh 65 Lightly battered chicken deep fried and sauteed in a 65 sauce with bell peppers and onions	\$19.25
Murgh Makhani Samosa Prepared with all purpose flour stuffed with a filling of tandoor cooked diced chicken with spices	\$14.29
Stir Fry Garlic Shrimp Breaded jumbo shrimp marinated with garlic and special sauce	\$36.29

Tandoor Se (Veg)

ITEM	PRICE
Achari Paneer Tikka Tandoor cooked cottage cheese in yogurt and punchpuram masala	\$20.89
Awadhi Paneer Tikka Tandoori cooked cottage cheese marinated with chef special spices	\$21.99
Jashan Soya Chop Achari Tandoor cooked skewered soya chunks in a pickle marinade	\$21.99
Jashan Soya Chop Hariyali Tandoor cooked skewered soya chunks in a mint marinade	\$21.99
Jashan Soya Chop Malaiwali Tandoor cooked skewered soya chunks in creamy marinade	\$21.99
Jashan Tandoori Vegetables Skewered mix of vegetables in a tandoori marinade	\$23.09
Malai Mushroom Tandoor cooked skewered mushrooms in a creamy marinade	\$20.35
Pahadi Soya Chop Tandoor cooked skewered soya chunks in chili paste marinade	\$21.99
Paneer Akbari Paneer cheese stuffed with almonds, cashew, raisins and topping of Cheddar cheese	\$24.19
Paneer Bulandi Tikka Tandoor cooked skewered paneer cheese in marinade with Indian spices	\$21.45

Tandoor Se (Non Veg)

ITEM	PRICE
Adrak Ke Panje (Lamb Chops) Grilled lamb chops in ginger marinade	\$36.29
Bade Miya Peshkash Mixed grilled kebab platter of our favourite kebabs	\$40.69
Chicken Seekh Kebab Skewered minced chicken rolls with special spices	\$21.99
Chote Miya Peshkash Mixed kebab platter of the our favourite kebabs	\$30.25
Hariyali Kabab Boneless chicken in a mint marinade	\$21.45
Jashan Murgh Tikka Skewered chicken thighs in a red marinade	\$21.45
Jhinga Malai Kabab Skewered shrimp in a creamy saffron marinade	\$30.25
Kakori Kebab Skewered minced lamb rolls with special roasted spices	\$24.19
Malai Kebab Skewered chicken in a creamy marinade	\$23.09
Murgh Chop Roasted bone-in chicken in a creamy marinade with salt and vinegar	\$21.45

ITEM	PRICE
Pahadi Murgh Kabab Skewered chicken chunks in a chili paste marinade	\$23.09
Salmon Tikka Fresh salmon marinated with yogurt and spices	\$31.89
Tandoori Jhinga Char grilled shrimp in a red tandoor marinade	\$29.69
Tandoori Murgh Skewered bone-in chicken in Indian spice marinade	\$24.19
Tandoori Pomfret Whole pomfret in a marinade from the clay oven	\$30.25
EGG AND CHICKEN MAIN COURSE - CHICKEN	

ITEM	PRICE
Andhra Chicken Curry Authentic andhra style spicy curry	\$21.45
Chettinad Murgh Marinated chicken in mustard seeds, red chili and coconut curry	\$20.89
Chicken Keema Mutter Spiced minced chicken with green peas	\$20.89
Chicken Shahi Korma Chicken in a mild and creamy sauce with cashew nuts, raisins, and fenugreek	\$21.45
Handi Achari Murgh Curry Bone in chicken with aromatic picale sauce	\$26.39
Handi Bone-In Murgh Curry Bone in curry chicken curry in onion sauce	\$26.39
Handi Murgh Lababdar Chicken in a rich, creamy gravy along with onions, tomatoes and aromatic spice blend cooked in a traditional ceramic han...	\$27.49
Jashan Murgh Makhani Chicken in creamy tomato sauce with bell peppers and clarified butter	\$21.99
Kadai Murgh Chicken tossed with onions, bell peppers, fenugreek and fresh coriander	\$21.45
Kori Gassi Chicken in a manglorean coconut curry sauce	\$21.45
Malabar Murgh Curry Chicken in creamy white sauce with curry leaves, red chilies and mustard seeds	\$21.45
Methi Murgh Chicken in a creamy fenugreek sauce	\$21.45
Murgh Bhuna Spiced chicken curry in a rich and thick onion sauce	\$23.09
Murgh Jalfrezi Chicken tossed with onions and bell peppers in a sweet and sour gravy	\$20.89
Murgh Kaali Mirch Chicken with creamy black pepper sauce	\$20.89
Murgh Nargisi Kofta An boiled egg covered in minced meat and served with curry	\$26.39
Murgh Saag Chicken with pureed spinach	\$20.89

ITEM	PRICE
Murgh Sasuralwali Marinated chicken with aromatic, rich and thick onion and tomato sauce	\$29.69
Murgh Tikka Masala Jashan murgh tikka in a creamy tomato sauce with bell peppers and fenugreek	\$21.99
Murgh Vindaloo Red hot chicken curry with red chilies, vinegar and potatoes	\$21.45
Punjabi Murgh Curry Bone-in chicken in a yogurt curry sauce	\$20.89
Purani Delhi Ka Butter Chicken Bone-in chicken prepared like in old delhi made in butter creamy gravy	\$29.69

Goat and Lamb Main Course

ITEM	PRICE
Bhuna Goat Spiced goat curry in a thick onion sauce	\$26.95
Goat Korma Goat in a mild and creamy sauce with cashew nuts, raisins, and fenugreek	\$26.95
Goat Masala Marinated goat cooked in mix of Indian herbs and spices	\$26.95
Goat Rogan Josh Spiced goat with fresh mint leaves	\$26.95
Goat Saag Goat with spinach	\$26.95
Handi Goat Curry Traditional goat curry cooked in handi	\$29.15
Handi Lamb Curry Traditional lamb curry cooked in handi	\$29.15
Jashan Goat Curry Punjabi home-style goat curry	\$26.95
Kadai Goat Goat tossed with onions, bell peppers, fenugreek and fresh coriander	\$26.95
Lamb Keema Minced lamb cooked in a mix of Indian spices and herbs	\$23.65
Lamb Korma Lamb in a mild and creamy sauce with cashew nuts, raisins, and fenugreek	\$23.65
Lamb Madras Spicy lamb curry with coconut, dry red chilies and curry leaves	\$23.65
Lamb Rogan Josh Spiced lamb with fresh mint leaves	\$26.39
Lamb Vindaloo Red hot lamb curry with red chilies, vinegar and potatoes	\$23.65

APNE DESH KI GALIYON SE (CHAAT)

ITEM	PRICE
Avocado Chaat Avocado with crunchy savories yogurt and chutney	\$17.59

ITEM	PRICE
Batata Sev Puri Potato and chickpeas filling, yogurt and chutneys	\$10.99
Bhel Puri Savory snack made of puffed rice and tangy sauce	\$10.99
Chole Bhature Amritsari chickpeas and bhatura bread	\$19.79
Dahi Bhalla Chaat Deep fried lentil balls, yogurt and chutnies	\$13.19
Delhi Walle Gol Gappe (Pani Puri) Potatoes and chickpeas filling and jashan special tamarind water	\$12.09
Palak Chaat Crispy spinach, sweetened yogurt and chutneys	\$14.85
Purani Delhi Ki Papri Chaat Crunchy savories, yogurt and chutneys	\$12.65
Ragda Patties Pan fried potato patties with chickpeas in light gravy	\$12.65
Raj Kachori Chaat Poori (round fried puffed dough made of flour), filled with vegetables stuffing, yogurt and chutnies	\$13.75
Samosa Chaat Spiced chickpeas, yogurt and chutneys	\$13.19

Veg Main Course

ITEM	PRICE
Bagara Baingan Hydrabadi style eggplant, cooked in onion and tomato sauce	\$20.35
Baingan Bharta Tandoor smoked eggplants cooked with garden herbs	\$19.25
Bhuna Soya Spiced soya protein in a thick soya sauce	\$23.65
Dum Aloo Kashmiri style chili yogurt potatoes in a cashew paste	\$19.25
Handi Lababdar Paneer Paneer cheese in a rich, creamy gravy along with onions, tomatoes and aromatic spice blend	\$27.49
Jashan Paneer Makhani Cottage cheese in a creamy and buttery tomato sauce	\$19.25
Kadai Paneer Cottage cheese tossed with onions, bell peppers, fenugreek and fresh coriander	\$19.79
Khatte Meethe Baingan Baby eggplants cooked in tamarind sauce	\$19.79
Malai Kofta Fried vegetable croquettes cooked in a creamy nut sauce	\$20.89
Methi Malai Mutter Fenugreek leaves and green peas in a rich creamy curry	\$20.35
Mutter Makhana Green peas tossed with fried lotus seeds and spices	\$24.19
Mutter Paneer Paneer cheese with green peas in a creamy curry	\$19.79

ITEM	PRICE
Navratan Korma Mixed vegetables in a mild and creamy sauce with cashew nuts, raisins, and fenugreek	\$19.25
Nilgiri Kofta Curry	\$23.09
Palak Paneer Creamy pureed spinach and cottage cheese cooked with garden herbs	\$19.25
Paneer Khurchan Grated cottage cheese cooked in cream and tomatoes	\$19.25
Paneer Nazakat Paneer stuffed with tempered spinach simmered in tomato, onion, gravy	\$26.39
Paneer Taka Tak Grilled paneer and pepper seasoning with chef special spices	\$26.39
Paneer Tikka Masala Cottage cheese in a creamy tomato sauce with fenugreek	\$19.25
Punjabi Kadhi Deep fried onion fritters in a tangy yogurt curry sauce	\$19.25
Sarson Ka Saag Spinach and mustard greens cooked with ghee and green chilies	\$19.25
Shahi Paneer Paneer cheese cooked in all nut creamy sauce	\$19.79
Soya Makhani Soyabean cutlets in a creamy tomato sauce	\$21.45
Spinach Kofta Curry Spinach deep fried in gram flour in yogurt and creamy sauce	\$20.89
Veg Chettinad Curry Marinated vegetables cooked in mustard seeds, red chilies and coconut curry	\$19.25
Vegetable Jalfrezi Veggies tossed with onion and bell peppers in a sweet and sour gravy	\$19.25
Vilayti Subzi Assorted vegetable stir fried with onion and tomato masala	\$21.99

Jashan Ke Chawal Aur Parda Biryani

ITEM	PRICE
Amritsari Pulav Basmati rice with vegetables and cottage cheese	\$13.75
Chicken Biryani Bone-In Aromatic rice layered with tender bone-in chicken, garnished with fresh herbs and crispy fried onions. The dum biryani d...	\$20.89
Chicken Biryani Boneless Tender boneless chicken layered with fragrant basmati rice, garnished with fresh herbs and crispy fried onions. The dum...	\$20.89
Coconut Rice Coconut flavored rice	\$10.45
Egg Biryani Aromatic basmati rice layered with spiced boiled eggs. Garnished with fresh cilantro and encased in a soft bread crust....	\$19.25
Goat Biryani Tender goat pieces cooked with fragrant basmati rice, garnished with crispy fried onions and fresh herbs The dum biryani...	\$23.09
Jackfruit Biryani Tender jackfruit pieces cooked with aromatic spices and basmati rice, topped with fresh cilantro. The dum biryani doesn't...	\$21.45

ITEM	PRICE
Lamb Biryani Aromatic basmati rice layered with tender lamb, garnished with fried onions and fresh herbs. The dum biryani doesn't com...	\$24.19
Lemon Rice Lemon flavored rice	\$10.45
Peas Pulav Basmati rice with green peas	\$7.69
Plain Rice Basmati rice	\$6.05
Shahi Jeera Rice Rice with tempered cumin and clarified butter	\$8.25
Shrimp Biryani Succulent shrimp cooked with fragrant basmati rice, aromatic spices, and herbs. The dum biryani doesn't come with a naan...	\$29.15
Veg / Paneer Biryani Fragrant basmati rice layered with paneer, vegetables, and aromatic spices, garnished with fresh herbs.. The dum biryani...	\$19.25

Vegan Main Course

ITEM	PRICE
Aloo Gobhi Ghar Ki Vegan Cauliflower and potatoes cooked with fenugreek	\$18.69
Aloo Methi Vegan Potatoes cooked with a blend of fenugreek leaves, Indian spices and herbs	\$17.59
Aloo Mutter Vegan Spiced potatoes cooked with ginger and green peas	\$17.59
Aloo Saag Vegan Pureed spinach cooked with spiced potatoes	\$18.15
Bhindi Sasuralwali Vegan Okra tossed like you would eat at your in-laws house	\$19.25
Chole Punjabi Vegan Curried chickpeas with fresh coriander	\$18.15
Jeera Chili Aloo Vegan Potatoes tossed with cumin and green chilies	\$18.69

Jashan Ki Rasoi (Dal)

ITEM	PRICE
Daal Jashan Slow cooked creamy black lentils	\$17.59
Daal Palak Yellow lentils cooked with spinach	\$17.59
Handi Daal Double Tadka	\$20.89
Handi Daal Jashan Creamy black lentil cooked in ceramic handi	\$21.45
Langarwali Daal Mix of five types of lentils with Indian herbs	\$17.59
Pind De Chole spicy and tangy with flavour of garlic whole spices an authentic punjabi style chickpea curry	\$18.69

ITEM	PRICE
Rajma Curried kidney bean with garden herbs	\$15.39
Tadka Daal Yellow lentils with cumin and garden herbs	\$17.05
Breads	
ITEM	PRICE
Ajwain Paratha	\$7.69
Aloo Paratha	\$7.69
Bhatura (2 Pieces)	\$8.79
Bullet Naan (Chili Naan)	\$7.15
Chili Garlic Naan	\$7.15
Chili Onion Naan	\$7.15
Garlic Naan	\$7.15
Gobhi Paratha	\$8.25
Jashan Bread Basket Bread basket consisting of regular naan, garlic naan and onion kulcha	\$19.25
Jashan Naan (Layered Naan) Layered soft naan	\$7.69
Lachha Parantha	\$7.15
Lamb Keema Naan	\$8.79
Makki Rotti (2 Pieces)	\$9.35
Naan White flour bread cooked in tandoor	\$6.59
Onion Kulcha	\$7.69
Paneer Cheese Naan	\$7.69
Peshawari Naan	\$8.79
Phulka (2 Pieces)	\$7.15
Pudina Paratha	\$7.69
Puri	\$6.59
PyaaZ Wali Roti	\$7.69
Roomali Roti	\$9.89
Rosemary Naan	\$7.69
Tandoori Roti Whole wheat bread	\$6.59
Jashan Kebab and Rolls	
ITEM	PRICE
Chicken Kebab Roll	\$16.49

ITEM	PRICE
Chicken Shawarma	\$15.39
Chicken Tikka Roll	\$15.39
Lamb Kebab Roll	\$17.59
Mutton Roll	\$20.89
Paneer Tikka Roll	\$14.29
Anda Sandwhich	\$14.29
Grilled Chicken Bun	\$16.49
Indian Fries	\$9.89
Malai Soya Roll	\$19.25
Shammi Kebab Bun	\$17.59
Veggie Kebab Bun	\$14.29

Chefs Specials

ITEM	PRICE
Bakra Sasuralwali Marinated goat with aromatic rich and thick onion and tomato sauce	\$35.19
Chatpata Chicken (Chefs Specials)	\$27.49
Chatpata Mushroom	\$26.39
Chatpata Paneer	\$26.39
Chatpata Soya	\$26.39
Diwani Chicken	\$27.49
Handi Kolhapuri (w/ Vegetables)	\$25.29
Handi Kolhapuri (w/ Chicken)	\$26.94
Handi Kolhapuri (w/ Goat)	\$34.64
Rajasthani Goat Curry Goat cooked in mathania chili and aromatic chef special spices	\$35.19
Shaam Savera	\$25.29
Sharabi Chicken	\$27.49
Sharabi Lamb	\$40.69
Bhuna Paneer	\$25.29

Indian Chinese Starters

ITEM	PRICE
Chicken Lollipop Chicken wings in spicy jashan sauce	\$18.15
Chili Chicken (Dry) Chicken sauteed with bell peppers, green chilies, and onions in a soy-ginger flavor	\$18.69

ITEM	PRICE
Chili Fish (Dry) Fish sauteed with bell peppers, green chilies, and onions in a soy-ginger flavor	\$18.69
Chili Paneer (Dry) Cottage cheese sauteed with bell peppers, green chilies, and onions in a soy-ginger flavor	\$17.59
Gobi Manchurian (Dry) Fried cauliflower sauteed in manchurian sauce	\$17.05
Veg Manchurian (Dry) Fried kofta balls of mixed vegetables sauteed in manchurian sauce	\$16.49

Indian Chinese Gravy

ITEM	PRICE
Chili Chicken (Gravy) Chicken sauteed with bell peppers, green chilies and onions in a soy- ginger flavor	\$20.35
Chili Fish (Gravy) Fish with bell peppers, green, chilies and onions in a soy- ginger flavor	\$20.35
Chili Paneer (Gravy) Cottage cheese sauteed with bell peppers, green chilies and onions in a soy- ginger flavor	\$19.25
Gobi Manchurian (Gravy) Fried cauliflower sauteed in manchurian gravy	\$19.25
Schezwan Chicken (Gravy) Chicken sauteed with sweet and sour gravy sauce	\$20.35
Veg Manchurian (Gravy) Fried kofta balls of mixed vegetables sauteed in manchurian gravy	\$18.15