



“Pull up a chair. Take a taste. Come join us. Life is so endlessly delicious.”

— [Ruth Reichl](#)...

Journey with us as we endeavor to revive and recreate the most exquisite Indian flavors using authentic ingredients, aromatic spices & freshest produce. We pride ourselves for fusing together, the most distinct flavors to present bold and delicious fare with impeccable presentations that will leave a lasting impression on your taste buds.

Welcome to JASHN! Indulge in a magical celebration that is sure to please your palate and satisfy your senses!



## SOUP

TOMATO BASIL SHORBA (V) – 2.000

SOUSED TOMATO, BASIL POWDER, TOMATO AND MOZZARELLA GRISSINI

YELLOW LENTIL CAPPUCINO (V) – 2.000

TRUFFLE GHEE, COCO CUMIN, PHULKA COOKIE

MUSHROOM TEA (V) – 2.000

DRIED MUSHROOM WAFERS, MASALA MATHI, THYME SOIL

PANEER THUKPA (V) – 2.200

PANEER KHURCHAN DUMPLINGS, GARLIC CHILLI & SPRING ONION BROTH

CHICKEN YAKHNI – 2.200

CHEDDAR CHILLI NAAN, YOGURT FONDUE

CHATPATE JHEENGE KA SAAR (PRAWN SOUP) – 2.200

PRAWN CROSTINI, YUZU MICROGREENS

## BEVERAGES

POMOGANATE & RASPBERRY ICE TEA – 2.000

COLD COFFEE & COOKIE CRUMBLE MILKSHAKE – 2.500

BUBBLY DRINKS – PASSION FRUIT / WATERMELON / BLUE CURACAO – 2.500

KALAKHATTA / SHIKANJI MOJITO – 2.000

AMRUD MARY– 1.800

MARGARITA - KALAKHATTA / MANGO– 1.800

KESARI MATTHA / MANGO MATTHA – 2.000

SPICED HERB MATTHA / MINT MATTHA – 2.000

LEMON MINT FRAPPE – 1.800

FRESH JUICES (ORANGE / WATERMELON) – 2.000

FRESH LIME WATER / SODA – 1.500

AQUAFINA (S) – 0.300 (L) – 0.600

PERRIER (S) – 0.700 (L) – 1.500



# appetizers (vegetarian)

**KURKURE CHEESE CORN SEEKH – 4.000**  
CHEESE STUFFED SEEKH, CURRIED KETCHUP

**DESI PESTO KEBAB – 3.800**  
RAISIN MALAI QUENELLE, CREAMY TOMATO, HOMEMADE SAGO CRACKERS

**DHARMESH CHAAT – 3.500**  
CRISP FRIED OKRA, SPINACH, MELANGE OF CHUTNEY'S, POMOGRANTE

**WADA PAV INSIDE OUT – 3.000**  
WHERE IS MY PAV?

**PAV BHAJI BRUSCHETTA – 3.500**  
CHOWPATTY PAV BHAJI ONLY MADE BETTER

**FALAFEL PITA – 3.500**  
CHILLI JAM, POTATO SALLI

**PANI PURI SHOTS – 2.500**  
06 WATERS

**CANDIED BATATA WADA – 2.500**  
THE HEARTLINE OF MUMBAI NOW WITH A MODERN TWIST. WADA LOLLIES SERVED WITH AN ARRAY OF CHUTNEYS

**PATRANI PANEER – 4.200**  
BANANA STEAMED PANEER

**CHANDNI CHOWK KI TIKKI – 3.800**  
POTATO PATTIES STUFFED WITH SPICED CHANA DAL, YOGHURT TAMARIND GLAZE, CRISP OMAN CHIPS

**THYME SCENTED CLAY OVEN ROASTED MUSHROOMS – 3.500**  
TOMATO AND CHILLI FONDUE, ARUGULA LEAVES, CHILLI BUTTER SOIL

**TANDOORI BHARWAN ALOO – 3.500**  
CHILLI BURRATA MOUSSE, PLUM AND CHILLI MARMALADE, MINT SPHERES

**PESHAWARI PANEER TIKKA – 4.500**  
CHATPATI APRICOT STUFFING, PASSION FRUIT REDUCTION

**WILD MUSHROOM SAMOSA – 3.500**  
TRUFFLE SOIL, THYME GLAZE, CHUTNEY

**HUMMUS PINDI CHHOLE – 3.500**  
WHEN LEBANON COMES TO INDIA

**CHAAT MOLECULE – 5.500**  
DAHI WADA, SEV PAPDI, CRISP PALAK PATTI, BOMBAY SEV, NITRO FROZEN DHOKLA

**VEG DELIGHTS (SERVES 2) – 6.900**  
CANDIED BATATA WADA, SURKH PANEER TIKKA, DESI PESTO KEBAB, KURKURE CHEESE CORN SEEKH



# appetizers (non vegetarian)

## **MURGH MALAI CHEESE TIKKA – 5.000**

CHICKEN TIKKA, FOUR CHEESE, GARLIC CHUTNEY

## **CHATKARI TANGDI – 5.000**

STUFFED WITH CHEESE AND CHILI, RAW PAPAYA SALAD

## **GABBAR CHICKEN TIKKA – 5.200**

PEANUT & GUNTUR CHILLI SPIKED CHICKEN TIKKA, TZATSIKI

## **METHI THEPLA – 4.500**

GRAM FLOUR & FENU GREEK PANCAKES, SPICY BRAISED CHICKEN, AAM CHUNDA

## **MISHKAK E JASHN**

JASHN'S TAKE ON CLASSIC OMANI DELICACY, FILFIL GEL, TAMARIND FOAM

## **CHICKEN – 5.000**

## **MAKRUT MURGH TIKKA – 5.000**

TANDOORI CARROT SALAD, PICKLED MAYO

## **RAAN E MURGH – 5.000**

CHICKEN DRUMSTICKS MARINATED IN PEPPER AND CARDAMOM AND BUTTERMILK OVERNIGHT FINISHED IN THE TANDOOR

## **CHICKEN SHAWARMA – 4.500**

JASHN'S TAKE ON THE STAPLE

## **CUMIN PEPPER CHICKEN – 5.000**

A PUNJABI SPECIALITY, WHOLE CHICKEN STEEPED IN ROASTED CUMIN AND PEPPER MARINADE, SEARED ON AN OPEN FLAMED CHARGRILL, MASALA NAAN CRISPS, MINT MAYO

## **SHAMMI SHIKHAMPUR KEBAB – 4.000**

ONE OF THE MOST ANCIENT KEBABS, SERVED WITH CLASSIC MINT CHUTNEY, LEMON FOAM

## **CLASSIC GOAT BURRAH KEBAB – 5.500**

AN AGE OLD KHYBERI RECIPE OF BABY LAMB MARINATED IN CHILLI AND CARAWAY.

## **SEEKH LIFafa – 5.500**

A LUCKNOWI SPECIALITY OF MINCED GOAT MEAT, ROLLED IN RICE PAPER, CORIANDER MINT COULIS

## **SIKANDARI RAAN E AWADH – 11.900**

THE SUMPTUOUS INDIAN DISH, A WHOLE LEG OF BABY LAMB ROASTED FOR A LONG TIME IN TANDOOR, SERVED WITH A DELICIOUS GRAVY, AJWAINI PARATHA



## appetizers (non vegetarian)

**BASIL FISH TIKKA – 5.500**

SWEET BASIL POWDER, TOMATO CHUTNEY

**RAWA TAWA MACHCHI – 5.500**

KING FISH STEAK, MALWANI MAYO, MICROHERBS

**AMRITSARI FISH – 5.500**

AMRITSARI CRISP, KACHUMBER SALAD

**SURKH MACHLI TIKKA – 5.500**

TANDOOR GRILLED FISH STEAKS, BLUEBERRY CHUTNEY, SESAME PEANUT CRUSH

**POPIAH PRAWN – 6.000**

CURRY LEAF PRAWN, ACHARI MAYO

**ROASTED CHILLI GARLIC PRAWN – 7.000**

TIGER PRAWNS MARINATED IN CHILLI, CREAM AND ROASTED GARLIC, PICKLE MAYO

**PRAWN KALI MIRI – 7.000**

SOM TAM SALAD

**BEEF ARANCHINI – 4.500**

CHETTINAD SPICED BEEF & RICE SPHERE, PLUM & MINT CHUTNEY

**MISHKAK E JASHN**

JASHN'S TAKE ON CLASSIC OMANI DELICACY, FILFIL GEL, TAMARIND FOAM

**BEEF – 5.000**

**NON VEG DELIGHTS (SERVES 2) – 8.900**

GABBAR CHICKEN TIKKA, BASIL FISH TIKKA, POPIAH PRAWN,  
SHAMMI SHIKAMPUR KEBAB



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**KOFTA E MALAI (V) – 4.500**

ALU BHUKHARA & KHOYA STUFFED PANEER KOFTA, SOFT PHULKA ROLL

**LEMON GRASS PANEER BHURJI (V) – 5.000**

ONION KULCHA

**TANDOORI BHARWAN KUKKAD – 5.200**

GREEN PEA CREAM, TANGY POTATO CHAAT, BAKED PULAO

**MURG MUSSALAM – 5.200**

CHARGRILLED CHICKEN, FENNEL SCENTED RICE

**CHICKEN GHEE ROAST – 5.500**

MANGLOREAN CHICKEN, GHEE RICE

**CHICKEN RARA – 5.500**

MINT COUSCOUS

**INDIAN TAMAGOYAKI – 5.000**

JAPANESE OMLETTE, SHREDED CHICKEN, CURRY

**JAIPURI LAMB– 5.500**

ROULADE OF SHOULDER & CHOPS SERVED WITH CORN MASH AND JAIPURI SAUCE

**AMRITSARI KEEMA CHAAMPEIN– 5.500**

MINCED LAMB COATED LAMB CHOPS, NIHARI SAUCE

**LAMB PEPPER FRY – 5.500**

KHAKHRA CRISP, GARLIC YOGURT, MILAGAI PODI

**CHETTINAAD MEEN VARUVAL – 5.500**

FISH MOILEE, LEMON RICE, GREEN BEANS

**SOUTHERN SPICED STEAK – 5.500**

CHETTINAD MUSHROOMS, SESAME TOSSED GREEN BEANS

**PRAWN RECHADO MASALA– 6.000**

GOAN SPICED JUMBO PRAWNS, BUTTER GARLIC PAV, CANDIED NUTS & PEAR SALAD

**OSO BUCO – 6.000**

SLOW COOKED VEAL SHANK, ZAFFRANI PULAO



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## **GULNAAR KOFTA (V) – 4.200**

PANEER AND DRIED FIG DUMPLINGS SIMMERED IN A CASHEW KORMA GRAVY

## **HYDERABADI HANDI PANEER (V) – 4.500**

PANEER CUBES SIMMERED IN A SMOOTH HYDERABADI GRAVY

## **HARE PYAAZ WALA PANEER – 4.500**

SCALLION GREENS, ONION CASHEW GRAVY

## **PAHADI KHUMB METHI – 4.500**

MUSHROOM IN SPINACH & FENUGREEK GRAVY

## **GATTA CURRY – 3.800**

TRADITIONAL RAJASTHANI CURRY

## **BANARASI BARWAAN ALOO (V) – 3.500**

STUFFED POTATO BARRELS SIMMERED IN AN ONION GRAVY, POMEGRANATE

## **KADHAI SUBZ NAWABI (V) – 3.800**

EXOTIC VEGETABLES STIR-FRIED WITH A ROBUST MIX OF FIVE SPICES

## **KURKURI BHINDI (V) – 3.500**

CRISPY OKRA JULIENNE, CUMIN POTATOES, MAKHNI SAUCE

## **SAAT SUBZ BAHAR (V) – 4.000**

SEASONAL VEGETABLES TEMPERED IN CUMIN & GARLIC, COOKED WITH CREAMY SPINACH GRAVY

## **MURGH TIKKA MAKHANWALA – 5.000**

SHREDDED CHICKEN TIKKA FINISHED WITH FENUGREEK ENRICHED TOMATO GRAVY

## **MOZZARELLA CHICKEN TIKKA MASALA – 5.000**

## **KOZHI CHETTINAD – 5.000**

CHICKEN STEWED WITH TRADITIONAL CHETTINAD SPICE, CRISP APPALAM

## **CHICKEN KOFTA ADRAKI – 5.200**

CHICKEN KOFTA BRAISED IN A RICH RAMPURI GRAVY

## **KADAI CHICKEN – 5.200**

BONELESS CHICKEN THIGH, CRUNCHY VEGGIES, HAND POUNDED MASALA

## **GHOST KI NIHARI – 5.200**

TRADITIONAL "NIHARI" GOSHT RECIPE FROM AGE OLD HOMES OF THE MUGHALS. LAMB SHANKS AND MEAT STEWED OVERNIGHT WITH SELECT SPICES AND SAFFRON

## **BHUNNA GOSHT – 5.500**

INDIAN LAMB SLOW COOKED TO PERFECTION, PEPPERCORN, CORIANDER & BELL PEPPER

## **SAVJI MUTTON – 5.500**

MUTTON STEEPED IN HAND POUNDED WHOLE MASALAS



**FISH MOILEE – 5.500**

COASTAL KERALAN SPICES, COCONUT MILK, FISH CURRY

**MALABARI TIGER PRAWNS – 6.000**

PRAWNS STIR FRIED WITH MALABAR PEPPER AND A TANGY ONION TOMATO GRAVY FINISHED WITH A CHETTINAD SPICE MIX

**YELLOW LENTILS (V) – 2.500**

TEMPERED WITH SHREDDED SPINACH AND CUMIN

**BLACK LENTILS (V) – 3.200**

SLOW COOKED WITH BUTTER AND CRUSHED TOMATO

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**QUINOA SALAD (V) – 3.000**

QUINOA AND PEPPERS TOSSED IN KASUNDI MUSTARD, HIMALAYAN HONEY CHILLI DRESSING

**MESCLUN SALAD – 2.000**

MIXED LETTUCE GREENS, NASIK ORANGE VINAIGRETTE

**GREEN SALAD – 1.500**

**AVACADO BHEL – 2.500**

MUMBAI BHEL, AVACADO MOUSSE

**RAJ KACHORI – 2.500**

SWEET & SPICY SNACK FROM STREETS OF OLD DELHI

**TRUCK LOAD FRENCH FRIES – 1.800**

FRENCH FRIES, POTATO WEDGES, SMILIES – OK GET ME EVERYTHING!

**RAITA – 1.200**

SMOKED FRUIT / BOONDI & MINT / BURANI

**PAPAD PLATTER – 1.800**

PAPAD'S OF INDIA (FRIED & ROASTED), MELANGE OF CHUTNEY'S

**MASALA PAPAD – 0.500**

PICK YOUR FAVOURITE ROASTED / FRIED

**PAPAD – 0.300**

PICK YOUR FAVOURITE ROASTED / FRIED





## biryani & rice

**SUBZMOTI BIRYANI (V) – 3.800**  
WHITE GARBANZO, CARROTS AND CAULIFLOWER

**MURGH AWADHI BIRYANI – 4.000**  
CLASSIC BIRYANI WITH CHICKEN AND SAFFRON

**KACHHE GOSHT KI BIRYANI – 4.500**  
LAMB SIMMERED WITH YOGURT AND CARDAMOM, COOKED WITH BASMATI ON DUM

**PRAWN BIRYANI – 7.000**  
PRAWN BRAISED IN COCONUT MILK & SELECT SPICES. COOKED ON DUM WITH ROYAL BASMATI.

**STEAMED BASMATI RICE (V) – 2.000**

**JEERA RICE (V) – 2.200**

**ZAFFRANI PULAO (V) – 3.000**  
TRADITIONALLY DUM COOKED LONG GRAIN RICE WITH SAFFRON SPICE.

**PARMESSAN KHICHDI – 3.500**  
KHICHDI KE 4 YAAR – DAHI, PARMESSAN PAPAD, GHEE, ACHAAR

**SHAWARMA BIRYANI – 4.500**  
WHAT? SHAWARMA IN A BIRYANI??

## bread

**INDIAN FLAT BREAD (BROWN) – 0.600**

**INDIAN FLAT BREAD (WHITE) – 0.800**

**WHOLE WHEAT LACCHA PARATHA – 0.800**

### KULCHA

ROASTED GARLIC – 1.000

CORIANDER – 1.000

HERBED – 1.000

SPICY POTATO – 1.400

CHEESE – 1.400

ONION KULCHA – 1.200

PESHAWARI NAAN – 1.200

**CHICKEN TIKKA AND CHEDDAR NAAN – 1.200**



# desserts

**ANGOORI RASMALAI – 3.000**  
CHENNA DUMPLINGS, KESAR RABDI

**GAJAR HALWA – 3.000**  
CINNAMON ICE CREAM

**GULAB JAMUN CHEESECAKE – 3.000**  
PHILADELPHIA GOODNESS WITH INDIAN GULAB JAMUN

**FALOODA – 3.500**  
ROSE SPAGHETTI, KESAR RABDI, CHOCOLATE SPHERE, PISTACHIO DUST

**BAKED MAHARAJA TUKDA – 3.000**  
SAFFRON RABDI, CASHEW SPONGE, ROSE DUST

**NUTELLA & MALAI KULFI – 3.000**  
COCONUT & ORANGE AIR, MINT CAVAIR

**PAAN & GULKAND JIGSAW KULFI – 3.000**  
SALTED CARAMEL SAUCE

**KAJU KATLI KULFI – 3.000**  
BLOOD ORANGE REDUCTION

**RAJBOGH KULFI – 3.000**  
SAFFRON AIR, THANDAI GEL

**JASHN TABLE DESSERT – 9.900**  
CHOCOLATE VOLCANO

**PAAN DUKHAAN – 2.000**  
MACROON WITH PAAN CHUTNEY

**INDIAN MASALA CHAI – 1.200**  
SERVED WITH CARDAMOM NAAN KHATAI

**GREEN TEA / ZAFFRAN TEA – 1.200**

**CHOCOLATE CANDLE – 3.500 ON ORDER\***  
DARK CHOCOLATE, DARK CHOCOLATE SPONGE

**RASGULLA CHEESECAKE – 15.000 PER KG ON ORDER\***  
FRESH SWEET CREAM AND SOFT CHEESE CAKE ON A GRAHAM CRACKER, FILLED WITH RASGULLA, TOPPED WITH FLAKY ALMONDS.

**RICH GANACHE CAKE – 15.000 PER KG ON ORDER\***  
SINFUL COMBINATION OF CAKE & BELGIAN DARK CHOCOLATE

**\*ONLY AVAILABLE ON MINIMUM 24 HR NOTICE**

