

## Seafood

<b>GOAN FISH</b> Traditional Goan style fish curry cooked in coconut milk	<b>\$17.90</b>
<b>LANKAN FISH</b> Fish fillets cooked in Sri Lankan style- hot and sour sauce	<b>\$17.90</b>
<b>PRAWN MALABAR</b> Prawns cooked with capsicum, mustard seeds and coconut cream	<b>\$18.90</b>
<b>GARLIC PRAWN</b> Prawns tossed with fresh garlic, chilli flakes and diced capsicum giving it a tangy flavour	<b>\$18.90</b>
<b>CHILLI PRAWN</b> Prawns cooked in tomato and chilli hot sauce	<b>\$18.90</b>

## CHEF'S SPECIAL

<b>GOAT CURRY ON BONES</b> Chefs Special Goat Curry on the bone	<b>\$16.90</b>
<b>LAHORI CHICKEN ON BONES</b> Chicken on bone cooked with fresh garlic, ginger & tomato base gravy with crushed spices	<b>\$16.90</b>
<b>EGGPLANT CHICKPEAS</b> Eggplant and chickpeas tossed with aromatic Indian herbs with touch of lemon juice	<b>\$15.90</b>
<b>PUMPKIN LAMB</b> Lamb pieces cooked in mashed pumpkin and spices with touch of cream	<b>\$16.90</b>
<b>BALTI BEEF</b> Beef pieces tossed with ginger, tomato, fresh mixed spices and herbs	<b>\$16.90</b>

## INDIAN BREADS

ROTI (wholemeal)	\$3.00	PESHWARI NAAN	\$4.50
NAAN	\$3.00	ALOO PARATHA	\$4.50
GARLIC NAAN	\$3.50	KHEEMA NAAN	\$4.90
BUTTER NAAN	\$3.90	MIX NAAN BASKET	\$9.50
CHEESE NAAN	\$4.10	(Naan, Garlic Naan, Cheese Naan)	
CHEESE & GARLIC NAAN	\$4.90		

## RICE

PLAIN RICE	\$3.00	KASHMIRI PULAO	\$9.90
JEERA RICE	\$3.50	BIRYANI (Veg)	\$13.90
LEMON RICE	\$6.90	(Chicken/ Goat/ Lamb/ Beef)	\$15.90



## ON THE SIDE

PAPPADUMS	\$3.00
MANGO CHUTNEY	\$3.00
MIX PICKLE	\$3.00
RAITA	\$3.00
KUCHUMBER	\$3.00
Onion, Tomato and Coriander TAMARIND CHUTNEY	\$3.00
MIX PLATTER	\$9.90
Any three with Pappadums	



## DESSERT

GULAB JAMUN	\$5.90
KULFI (Mango/ Pista)	\$5.90
SHRIKHAND	\$6.90



## DRINKS

LASSI (MANGO/ PLAIN)	\$4.00
COKE CAN	\$3.00
DIET COKE CAN	\$3.00
FANTA CAN	\$3.00
LEMONADE CAN	\$3.00
MINERAL WATER	\$3.00

> All food is MSG Free  
> Prices are subject to  
change without prior notice

### Business Hours

Tue – Sun 5:00pm- till late  
Monday Close

\* Please inform allergies  
when placing order Some dishes  
spices can be altered if requested  
\*Spices can be altered if requested  
\*We believe in supporting local  
businesses



# JASHAN LOUNGE

INDIAN RESTAURANT

## TAKE AWAY MENU

10% off on pickups only  
Delivery minimum order \$30  
Free delivery for surrounding areas



Web: [www.jashanlounge.com.au](http://www.jashanlounge.com.au)  
E-mail: [jashanlounge@gmail.com](mailto:jashanlounge@gmail.com)  
6-7 / 103, Victoria Street, Taree, NSW, 2430  
**PH: (02) 65515927**



## ENTRÉE

<b>SAMOSA (2PC)</b>	<b>\$7.90</b>
Crispy pastry pockets stuffed with potatoes, peas and coriander	
<b>ONION BHAJI (4PC)</b>	<b>\$7.90</b>
Fritters of onion mixed with chick pea flour, herbs, spices and deep fried	
<b>VEG PAKODA (MIX BASKET)</b>	<b>\$7.90</b>
Seasoned Vegetables mixed with chick pea flour and deep fried	
<b>PAPARI CHAT</b>	<b>\$9.90</b>
Crisped fried dough wafers served with potatoes, chick peas, chilies, yogurt, tamarind chutney and mint chutney topped with fresh coriander	
<b>BHARA MUSHROOM</b>	<b>\$9.90</b>
Deep fried Mushroom stuffed with cottage cheese and herbs	
<b>PANEER SHASHLIK</b>	<b>\$12.90</b>
Combination of cottage cheese, assorted peppers and onions marinated with tandoori spices and cooked in tandoori clay oven	
<b>SHEEK KEBAB (4 PC)</b>	<b>\$12.90</b>
Prime mince lamb blended with spices and herbs, skewered and cooked in tandoori clay oven	
<b>CHICKEN TIKKA (4PC)</b>	<b>\$12.90</b>
Succulent and tender chicken pieces marinated in yoghurt, herbs and spices, cooked in tandoori clay oven	
<b>LAMB CHOP (4PC)</b>	<b>\$16.90</b>
Lamb Cutlets marinated with fresh ginger garlic, yoghurt and flavoured with fenugreek leaves and cooked in tandoori clay oven	
<b>TANDOORI CHICKEN (HALF/FULL)</b>	<b>\$9.90/17.90</b>
Chicken on the bone marinated with tandoori spices and cooked in tandoori clay oven	
<b>FISH TIKKA (4PC)</b>	<b>\$13.90</b>
Juicy ling fish fillet marinated in yoghurt, herbs and spices, cooked in tandoori clay oven	
<b>TANDOORI PRAWNS</b>	<b>\$16.90</b>
King prawns marinated in tandoori spices and garlic, cooked in tandoori clay oven	



## ENTRÉE PLATTER (For Two)

<b>MIX PLATTER</b>	<b>\$19.90</b>
Samosa, Onion Bhaji, Chicken Tikka, Sheek Kebab	
<b>JASHAN NON-VEG PLATTER</b>	<b>\$22.90</b>
Sheek Kebab, Chicken Tikka, Lamb Chop & Fish Tikka	



## MAINS - Veg

<b>DAL MAKHANI</b>	<b>\$12.90</b>
Whole Black lentils soaked and cooked on slow heat with tomatoes, ginger, garlic and touch of fresh cream	
<b>DAL TADAKA</b>	<b>\$12.90</b>
Assorted lentils cooked with cumin, spices, coriander, ginger and fresh green chilli	
<b>VEG KUTTU</b>	<b>\$13.90</b>
Mixed vegetable cooked in lentils and coconut cream base sauce	
<b>ALOO GOBI MASALA</b>	<b>\$13.90</b>
Fresh cauliflower and potatoes cooked with fresh onion, tomato, green chilli and spices	
<b>MIX VEG PATIALA STYLE</b>	<b>\$13.90</b>
Mixed vegetable cooked with onion and tomato based gravy. This is a very classic Punjabi dish	
<b>CHANNA MASALA</b>	<b>\$13.90</b>
Curried chickpeas cooked with traditional homemade spices	
<b>EGGPLANT MASALA</b>	<b>\$13.90</b>
Eggplant and potatoes cooked with spices and onion based sauce	
<b>NAVARATNA KORMA</b>	<b>\$14.90</b>
Mix vegetables cooked in cashew, onion and korma Sauce	
<b>MATTER PANEER</b>	<b>\$14.90</b>
Fresh garden peas and cottage cheese cooked in an onion and tomato base gravy with a touch of cream	
<b>PALAK PANEER/ALOO</b>	<b>\$14.90</b>
Fresh English spinach and cottage cheese/potatoes cooked with onion, tomato, fresh ginger, herbs and touch of cream	
<b>MALAI KOFTA</b>	<b>\$14.90</b>
Mashed potatoes and cottage cheese balls cooked in rich aromatic sauce	
<b>CHILLI PANEER</b>	<b>\$14.90</b>
Cottage cheese cooked with fresh onion, capsicum in tomato and chilli base sauce	



## MAINS - Non Veg

<b>VINDALOO (CHICKEN/ LAMB/ BEEF)</b>	<b>\$15.90</b>
Traditional Goan style spicy curry cooked in chilli and vinegar sauce	
<b>MADRAS (CHICKEN/ LAMB/ BEEF)</b>	<b>\$15.90</b>
South Indian style curry cooked with mustard seeds, coconut milk and capsicum	
<b>SAAG (CHICKEN/ LAMB/ BEEF)</b>	<b>\$15.90</b>
Fresh English spinach base curry cooked with herbs and touch of cream	

<b>KORMA (CHICKEN/ LAMB/ BEEF)</b>	<b>\$15.90</b>
A mild rich creamy sauce base of almond and cashew nut	
<b>DHANSAK (CHICKEN/ LAMB/ BEEF)</b>	<b>\$15.90</b>
Parsi style curry cooked with lentils, fresh tomatoes and herbs	

## Chicken

<b>BUTTER CHICKEN</b>	<b>\$16.90</b>
Tandoori chicken fillets cooked in tomato and creamy sauce	
<b>MANGO CHICKEN</b>	<b>\$16.90</b>
Juicy chicken fillets cooked in mango pulp, mustard seeds and touch of cream	
<b>CHICKEN TIKKA MASALA</b>	<b>\$15.90</b>
Tandoori chicken tikkas sautéed with capsicum, ginger, onion and tomatoes	
<b>KADDAHI CHICKEN</b>	<b>\$15.90</b>
A light onion based chicken curry aromatized with coriander	
<b>DESI CHICKEN</b>	<b>\$15.90</b>
Classic chicken curry cooked in homemade style gravy and carefully selected spices	
<b>CHILLI CHICKEN</b>	<b>\$15.90</b>
Chicken tossed with capsicum in tomato and chilli sauce	

## Lamb

<b>LAMB ROGAN JOSH</b>	<b>\$15.90</b>
Traditional lamb curry cooked with fresh tomatoes and dry spices	
<b>BHUNA GOSH LAMB</b>	<b>\$15.90</b>
Tender lamb pieces cooked in fresh tomato, capsicum and onion gravy	
<b>LAMB NILGIRI</b>	<b>\$15.90</b>
Tender diced lamb cooked in fresh mint, coriander and green chilli with touch of coconut cream	

## Beef

<b>BOMBAY BEEF</b>	<b>\$15.90</b>
Beef cooked in fenugreek and touch of cream	
<b>ACHARI BEEF</b>	<b>\$15.90</b>
Beef cooked in homemade pickle style gravy	
<b>BEEF JALFRAZI</b>	<b>\$15.90</b>
Beef cooked with onion and assorted pepper	