

MILD & CREAMY DISHES

CHICKEN - LAMB

70. **ROYAL MANGO DELIGHT** £12.50 - £13.50
Traditionally mild curry with mango puree, mango slices, coconut, almond powder & fresh cream.
71. **NAWABI** £12.50 - £13.50
Chicken or lamb tikka cooked with whole lychee, dried mixed fruits, touch of masala paste & cream.
72. **PASSANDA** £12.50 - £13.50
A very popular mild dish cooked with coconut, almond powder, touch of blackcurrant juice & light spice.
73. **MINTY** £12.50 - £13.50
Chicken or lamb tikka cooked with mint, ghee (clarified butter), touch of herbs, almonds powder & cream.

VEGETABLE DISHES

All the following dishes are usually mild to medium, cooked with light spices & vegetable oil. The strength of these dishes can be prepared to suit your taste buds.

SIDE - MAIN

74. **BOMBAY ALOO (Potato)** £4.50 - £8.50
75. **SAAG ALOO (Spinach & potato)** £4.50 - £8.50
76. **MUSHROOM BHAI** £4.50 - £8.50
77. **VEGETABLE BHAI** £4.50 - £8.50
78. **GOBI BHAI (Cauliflower)** £4.50 - £8.50
79. **ALOO CHANA (Potato & chickpeas)** £4.50 - £8.50
80. **ALOO GOBI (Potato & cauliflower)** £4.50 - £8.50
81. **TARKA DAAL** £4.50 - £8.50
(Garlic infused yellow lentils)
82. **CHANA BHAI (Chickpeas)** £4.50 - £8.50
83. **SAAG PANEER** £5.50 - £10.50
(Spinach & Indian cheese)



NAAN BREADS

84. **PLAIN NAAN** £3.25
85. **KEEMA NAAN** £3.95
86. **PESHWARI NAAN** £3.95
87. **GARLIC NAAN** £3.95
88. **GARLIC + CORIANDER NAAN** £3.95
89. **CHEESE + GARLIC NAAN** £3.95
90. **STUFFED PARATHA (Mashed potatoes)** £4.50
91. **PARATHA** £3.95
92. **CHAPATI** £2.50
93. **TANDOORI ROTI** £3.25
94. **CHIPS** £3.50
95. **CHEESY CHIPS** £4.50

RICE

96. **PILAU RICE** £3.50
97. **PLAIN RICE** £3.25
98. **ONION RICE** £3.95
99. **MUSHROOM FRIED RICE** £3.95
100. **EGG FRIED RICE** £3.95
101. **MIXED VEGETABLE RICE** £3.95
102. **KEEMA RICE (Minced mutton, peas)** £3.95
103. **SPECIAL MIXED RICE (Egg, peas, prawns)** £4.95



Management reserves the right to refuse admission to anyone without giving any explanations.
All major credit / debit cards are accepted



We do not accept AMEX

jaffran

Indian Restaurant & Takeaway

Inspired By The Region

Located in a small town on the Isle of Wight, Jaffran is an Indian and Asian Influenced restaurant that works to please our customers by only serving the best, mouth-watering dishes. We are a small place with a small team, so make sure to book a table in advance.

You'll want to come back for more!

Reservations are no doubt difficult to come by so reserve your table in advance. Top customers become priority customers and receive VIP status over time.

ALLERGIES & INTOLERANCES



Some of our dishes may contain the above Allergens.
Please inform a member of staff if you suffer from any food allergies before you place your order. We will try our best to accommodate your needs. Thank you.

Unfortunately we cannot guarantee any of our food is 100% allergen free

Minimum £14.00 Per Person Spending Requirement for Dine In (12 Years & Over)
BRING YOUR OWN ALCOHOLIC DRINKS
CORKAGE £1.75 Per Person (All Alcoholic Beverage)
We serve soft drinks
Vegetarian & Vegan Options Available

jaffran

Indian Restaurant & Takeaway

FULLY AIR CONDITIONED

TAKEAWAY MENU

Open 7 Days A Week

Including Bank Holidays

Monday - Sunday 5pm to 10pm

Winter opening times may vary



www.jaffraniow.co.uk

TEL 01983 755 121 / 756 285

Delivery (Cash Only) charge will apply.

45 School Green Road, Freshwater, Isle of Wight, PO40 9AS

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STARTERS

01. **KASUNDI FISH TIKKA** £7.50
Sea bass fillet marinated with mustard, ginger garlic paste, touch of herbs and spices.
02. **MIXED KEBAB** £6.95
Chicken tikka, lamb tikka, sheek kebab & onion bhaji.
03. **CHICKEN TIKKA** £4.95
Cubes of chicken marinated with tandoori spices, cooked in clay oven, stir fried with onions, bell pepper, coriander & herbs.
04. **SHEEK KEBAB** £5.50
Marinated minced lamb cooked in clay oven, stir fried with onions & bell pepper, coriander & herbs.
05. **ONION BHAJI (V)** £3.95
Chopped onions, bell peppers, gram flour blended with spices & herbs, deep fried.
06. **PUNJABI SAMOSA (V)** £3.95
Triangular crispy pastries filled with marinated mixed vegetables.
07. **KACHORI DAAL PURI (V)** £5.50
Aloo, chana chaat with daal puri.
08. **PRAWN CHAAT PURI** £6.50
Lightly spiced prawns cooked with chaat masala, semi dry sauce & served with thin puri bread.
09. **TANDOORI KING PRAWNS** £7.50
Shelled king prawns marinated with tandoori spices cooked in clay oven, stir fried with bell pepper, onions & herbs.
10. **CHICKEN PAKORA** £4.95
Cubes of battered (gram flour) chicken tikka with a touch of mixed spices, deep fried.
11. **SPECIAL MIXED PLATTER (For two person)** £12.50
Combination of chicken tikka, lamb tikka, tandoori king prawns & onion bhaji.
12. **PAPADOM (V)** £0.80
13. **LIME PICKLE (V)** £1.00
14. **CHUTNEY TRAY (V)** £2.80

SEAFOOD SPECIALS

15. **GOAN JHINGA BASS (Mild - Medium)** £16.95
King prawns & Sea Bass cooked with green chillies, garlic paste, bay leaves, five spices, touch of fresh cream in a mild to medium hot sauce.
16. **JHINGA JAFFRANI (Fairly hot)** £15.95
A fairly hot curry prepared with Tandoori king prawns, ginger garlic paste, herbs, green chillies, tomatoes, chunks of bell peppers & onions in a thick spicy sauce.
17. **JAFFRAN MIXED SEAFOOD DOM** £15.95
(Fairly hot) Mussels, squids, tiger prawns & seabass fillet cooked with garlic paste, naga sauce, cinnamon sticks, bay leaves, diced fresh ginger, coriander & tomatoes in a fairly hot bhuna style sauce.
18. **SEA BASS DELUXE (Hot)** £16.95
Fillet sea bass marinated in light spice, pan fried, cooked in a chefs special bhuna style sauce with coriander & green chillies. Served with pilau rice. (Subject to availability)
19. **MALABAR SEA BASS (Mild to medium)** £16.95
Pan Asian malabar fusion dish in a rich mild sauce. Pan fried fillet sea bass cooked in herbs, spices, coconut, ground almonds & chefs special red masala sauce. Served with pilau rice. (Subject to availability)



TRADITIONAL CURRIES

	CHICKEN	LAMB	CHICKEN TIKKA	LAMB TIKKA	PRAWN	KING PRAWN	VEG
20. CURRY	A £9.50	B £10.50	C £11.50	D £12.50	E £12.50	F £14.50	G £8.50
<i>Medium spicy curry with lots of sauce & coriander.</i>							
21. BHUNA	A £9.50	B £10.50	C £11.50	D £12.50	E £12.50	F £14.50	G £8.50
<i>Medium spicy dish cooked with tomato, garlic and coriander.</i>							
22. MADRAS	A £9.50	B £10.50	C £11.50	D £12.50	E £12.50	F £14.50	G £8.50
<i>Fairly hot spicy sauce.</i>							
23. VINDALOO	A £9.50	B £10.50	C £11.50	D £12.50	E £12.50	F £14.50	G £8.50
<i>Very hot and spicy cooked with garlic, coriander and potato.</i>							
24. SAG	A £9.50	B £10.50	C £11.50	D £12.50	E £12.50	F £14.50	G £8.50
<i>Medium spiced cooked with spinach.</i>							
25. ROGAN JOSH	A £9.50	B £10.50	C £11.50	D £12.50	E £12.50	F £14.50	G £8.50
<i>Medium hot cooked with lots of tomatoes and coriander.</i>							
26. KORMA	A £9.50	B £10.50	C £11.50	D £12.50	E £12.50	F £14.50	G £8.50
<i>Mild, creamy with coconut.</i>							
27. CEYLON	A £9.50	B £10.50	C £11.50	D £12.50	E £12.50	F £14.50	G £8.50
<i>Fairly hot cooked with mixed spices, garlic, coconut, & coriander.</i>							
28. DANSAK	A £9.50	B £10.50	C £11.50	D £12.50	E £12.50	F £14.50	G £8.50
<i>Sweet, sour and hot cooked with lentils..</i>							
29. PATHIA	A £9.50	B £10.50	C £11.50	D £12.50	E £12.50	F £14.50	G £8.50
<i>Sweet, sour and hot.</i>							

TANDOORI MAIN DISHES

All tandoori dishes are marinated with blend of tandoori spices, yogurt, & herbs then cooked in tandoori clay oven. Served with stir fried onions, bell peppers, coriander, herbs & side salad.

30. **CHICKEN SHASHLIK** £11.95
31. **KASUNDI FISH TIKKA** £14.95
32. **CHICKEN TIKKA** £9.95
33. **LAMB TIKKA** £10.95
34. **PANEER SHASHLIK (Indian cheese) (V)** £11.95
35. **TANDOORI CHICKEN** £11.95
(Half chicken & on the bone)
36. **TANDOORI MIXED GRILL** £13.95
Tandoori chicken, lamb tikka, chicken tikka, sheek kebab (minced mutton).
37. **JAFFRAN SPECIAL MIXED GRILL** £15.95
Combination of 3 chicken tikka, 3 lamb tikka, 3 tandoori king prawns & 3 sheek kebab (Minced lamb).
38. **CHICKEN CHILLI STIR FRY & CHIPS** £12.95
Stripes of chicken tikka stir fried with onions, bell pepper, fresh green chilli, soya sauce & coriander. Topped with cheddar, served with salad. (Hot, Fusion Dish)

JAFFRAN CHEFS SPECIAL

Any of the following dishes can be cooked with either King Prawn or Sea Bass. King Prawn £15.95, Sea Bass £16.95

39. **SULTAN PURI PILAU (Medium)** £14.50
Basmati rice prepared with diced lamb tikka, cashew nuts & shahi biryani spice. Served with a side portion of medium aloo channa curry.
40. **SHAHI MIXED JALFREZI (Hot)** £13.95
Chicken tikka, lamb tikka, sheek kebab cooked in a spicy sauce with bell pepper, onions, coriander & green chillies.
41. **SHAHI RAZ (Fairly hot)** £13.95
Stripes of chicken tikka prepared with green chillies, garlic, coriander, mixed spices & boiled egg. Topped with fried bell peppers & onions.
42. **SILSILA MURG (Fairly hot)** £13.95
A fairly hot dish prepared with chicken tikka, ginger garlic paste, herbs, tomatoes, green chillies, tandoori cooked chunky bell peppers & onions in a thick spicy sauce.
43. **DARJEELING DOM (Very hot)** £13.95
Stripes of chicken tikka with green chilli, bay leaf, garlic paste, cinnamon, fresh chopped ginger, tomato puree, hot naga pickle & lots of coriander to create a fusion between Darjeeling & Bengal.
44. **SULEMANI CHICKEN (Mild to medium)** £13.95
Off the bone shredded tandoori chicken cooked with dried mixed fruits (papaya, pineapple, coconut flakes) light spice & mild red masala sauce.
45. **ACHARI GOSHT (Hot)** £13.50
Marinated tender lamb cooked in a traditional way with spicy pickle, garlic ginger paste, coriander & green chillies.
46. **GARLIC CHILLI CHICKEN MASALA (Hot)** £12.95
Chicken tikka cooked with sautéed garlic, green chilli, coriander in a spicy sauce & topped with roasted garlic.
47. **GARLIC PANEER DAAL MASALA (V)** £11.50
Cube of Indian paneer in Daal with sautéed garlic, crushed chilli, mixed spices & coriander in a spicy sauce. (Fairly Hot)
48. **PANEER BUTTER MASALA (Fairly Hot) (V)** £11.50
Diced Indian cheese cooked with ghee (Clarified butter), garlic, chilli, tomato puree & coriander.

49. **NIZAMI BHUNA CHICKEN** £12.50 / LAMB £13.50
(Fairly hot) Cooked with diced fresh ginger, mustard, garlic & coriander in a fairly hot thick sauce.
50. **NAGA CHICKEN** £12.50 / LAMB £13.50
(Very hot) Cubes of chicken tikka or tender lamb prepared with garlic paste, tomato puree, coriander & hot naga chilli. A very popular dish amongst hot curry lovers.
51. **SATKORA CHICKEN** £12.50 / LAMB £13.50
(Fairly hot) Cooked with wild lemon, mixed spices & coriander in a medium bhuna style sauce.

BALTI DISHES

Medium hot curry dish cooked with special balti sauce, herbs, tomatoes, onions, peppers. The strength of these dishes can be prepared to suit your taste.

52. **CHICKEN BALTI** £10.50
53. **LAMB BALTI** £11.50
54. **CHICKEN TIKKA BALTI** £12.50
55. **LAMB TIKKA BALTI** £13.50
56. **KING PRAWN BALTI** £14.50
57. **MIXED VEGETABLE BALTI (V)** £9.50

MASALA DISHES

The most popular classic dish in the UK, cooked with tandoori masala paste, mango puree, tamarind, lychee, ground coconut, almond powder, fresh cream, sugar, & vegetable ghee. A very tasty rich dish in red creamy mild sauce.

58. **CHICKEN TIKKA MASALA** £12.50
59. **LAMB TIKKA MASALA** £13.50
60. **PANEER TIKKA MASALA (V)** £11.50
Cubes of Indian cheese.
61. **KING PRAWN TIKKA MASALA** £15.50
62. **JAFFRAN MIXED MASALA** £15.50
Chicken tikka, lamb tikka & tandoori king prawns cooked with above mentioned ingredients.

BIRYANI DISHES

Prepared with basmati rice blended with delicate biryani spices to create complete meal. Served with medium spiced vegetable curry.

63. **CHICKEN BIRYANI** £11.50
64. **LAMB BIRYANI** £12.50
65. **CHICKEN TIKKA BIRYANI** £12.50
66. **LAMB TIKKA BIRYANI** £13.50
67. **KING PRAWN BIRYANI** £15.50
68. **VEGETABLE BIRIYANI (V)** £10.50
69. **JAFFRAN MIXED BIRYANI** £14.50
Chicken, tender lamb, prawns & boiled egg.