

STARTERS

01. MIXED KEBAB £5.95
Chicken tikka, lamb tikka, sheek kebab & onion bhaji.
02. CHICKEN TIKKA £4.50
Cubes of chicken marinated with tandoori spices, cooked in clay oven, stir fried with onions, bell pepper, coriander & herbs.
03. LAMB TIKKA £4.95
Cubes of lamb marinated with tandoori spices, cooked in clay oven, stir fried with onions, bell pepper, coriander & herbs.
04. SHEEK KEBAB £4.95
Marinated minced mutton 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. VEGETABLE SAMOSA (V) £3.25
Triangular crispy pastries filled with marinated mixed vegetables.
07. GARLIC MUSHROOM (V) £4.50
Sautéed mushrooms with coriander, garlic, cream & cheese.
08. PRAWN CHAAT PURI £5.95
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 £4.50
Cubes of battered (gram flour) chicken tikka with a touch of mixed spices, deep fried.
11. SPECIAL MIXED PLATTER (for two person) £11.90
Combination of chicken tikka, lamb tikka, tandoori king prawns & onion bhaji.
12. PAPADOM £0.80
13. LIME PICKLE £1.00
14. CHUTNEYS SET OF 4 DIFFERENT TUBS £2.80
Or each tub £0.70

SEAFOOD SPECIALS

25. SATKORA TANDOORI KING PRAWN £14.95
*(fairly hot)
Cooked with wild lemon, mixed spices & coriander in a medium bhuna style sauce.*
26. CEYLON SHORISHA JHINGA (fairly hot) £14.95
Tandoori king prawns cooked with garlic, coriander, diced fresh ginger, ground coconut & english mustard in a fairly hot sauce.
27. KING PRAWN JALFREZI (hot) £14.95
Very popular spicy dish with diced onions, bell peppers, green chillies, tandoori king prawns, coriander & garlic paste.
28. SEA BASS DELUXE (hot, subject to availability) £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.
29. MALABAR SEA BASS £16.95
*(mild to medium, subject to availability)
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.*



JAFFRAN CHEFS SPECIAL

30. SHAHI MIXED JALLFREZI (hot) £12.95
Chicken tikka, lamb tikka, sheek kebab cooked in a spicy sauce with bell pepper, onions, coriander & green chillies.
31. SHAHI RAZ (fairly hot) £12.95
Stripes of chicken tikka prepared with green chillies, garlic, coriander, mixed spices & boiled egg. Topped with fried bell peppers & onions.
32. SILSILA MURG (fairly hot) £12.95
A fairly hot dish prepared with chicken tikka, ginger garlic paste, herbs, tomatoes, green chillies, tandoor cooked chunky bell peppers & onions in a thick spicy sauce.
33. DARJEELING DOM (very hot) £12.95
Stripes of chicken tikka with green chilli, bay leaf, garlic paste, fresh chopped ginger, tomato puree, hot naga pickle & lots of coriander to create a fusion between darjeeling & bengal.
34. ACHARI GOSHT (hot) £12.95
Marinated tender lamb cooked in a traditional way with spicy pickle, garlic ginger paste, coriander & green chillies.
35. SULTAN PURI PILAU (medium) £13.95
Rice prepared with diced lamb tikka, cashew nuts & shahi biryani spice. Served with a side portion of medium tender lamb curry.
36. NAVRATTAN PILAU (medium) (V) £11.95
Spiced rice cooked with chopped onion, marinated mixed vegetable, dry mixed fruits, shahi biryani spice, diced indian cheese & accompanied with a side portion of mixed vegetable curry.
37. PANEER BUTTER MASALA (medium) (V) £10.95
Diced indian cheese cooked with ghee (clarified butter), ground almond, garlic, chilli, tomato puree & coriander.
38. SULEMANI CHICKEN (mild to medium) £12.95
Off the bone shredded tandoori chicken cooked with dried mixed fruits (papaya, pineapple, coconut flakes) light spice & mild red masala sauce.
39. GARLIC CHILLI CHICKEN MASALA (hot) £11.95
Chicken tikka cooked with sautéed garlic, green chilli, coriander in a spicy sauce & topped with roasted garlic.
40. NIZAMI BHUNA CHICKEN £11.95 LAMB £12.95
*(fairly hot)
Cooked with diced fresh ginger, mustard, garlic & coriander in a fairly hot thick sauce.*
41. NAGA (very hot) CHICKEN £11.95 LAMB £12.95
Cubes of chicken or lamb tikka prepared with garlic paste, tomato puree, coriander & hot naga chilli. A very popular dish amongst hot curry lovers.
42. SATKORA (medium) CHICKEN £12.95 LAMB £13.95
Cooked with wild lemon, mixed spices & coriander in a medium bhuna style sauce.

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.

43. CHICKEN SHASHLIK £10.95
44. LAMB SHASHLIK £11.95
45. CHICKEN TIKKA £8.95
46. LAMB TIKKA £9.95
47. PANEER SHASHLIK (indian cheese) (V) £10.95
48. TANDOORI CHICKEN (half chicken & on the bone) £10.95
49. TANDOORI MIXED GRILL £12.95
Tandoori chicken, lamb tikka, chicken tikka, sheek kebab (minced mutton).
50. JAFFRAN SPECIAL MIXED GRILL £14.95
Combination of 3 chicken tikka, 3 lamb tikka, 3 tandoori king prawns & 3 sheek kebab (Minced mutton).
51. CHICKEN CHILLI STIR FRY & CHIPS £12.95
*(hot, fusion dish)
Stripes of chicken tikka stir fried with onions, bell pepper, fresh green chilli, soya sauce & coriander. Topped with cheddar, served with salad.*

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.

52. CHICKEN TIKKA MASALA £ 11.95
53. LAMB TIKKA MASALA £12.95
54. PANEER TIKKA MASALA (V) £10.95
Cubes of indian cheese.
55. KING PRAWN TIKKA MASALA £14.95
56. JAFFRAN SPECIAL MIXED MASALA £14.95
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.

57. CHICKEN £10.95
58. LAMB £11.95
59. CHICKEN TIKKA £11.95
60. LAMB TIKKA £12.95
61. KING PRAWN TIKKA BIRYANI £14.95
62. VEGETABLE BIRYANI £9.95
63. JAFFRAN SPECIAL MIXED £13.95
Chicken, tender lamb, prawns, peas & topped with omelette.

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. Plain naan bread included.

64. CHICKEN BALTI £11.95
65. LAMB BALTI £12.95
66. CHICKEN TIKKA BALTI £12.95
67. LAMB TIKKA BALTI £13.95
68. KING PRAWN TIKKA BALTI £15.95
69. MIXED VEGETABLE BALTI £10.95

TRADITIONAL CURRIES

| | CHICKEN | LAMB | CHICKEN TIKKA | LAMB TIKKA | PRAWN | KING PRAWN | VEGETABLES |
|---|----------|----------|---------------|------------|----------|------------|------------|
| 15. CURRY <i>Medium spicy curry with lots of sauce & coriander.</i> | A £8.95 | B £9.95 | C £10.95 | D £11.95 | E £11.95 | F £13.95 | G £7.95 |
| 16. BHUNA <i>Medium spicy dish cooked with tomato, garlic and coriander.</i> | A £8.95 | B £9.95 | C £10.95 | D £11.95 | E £11.95 | F £13.95 | G £7.95 |
| 17. MADRAS <i>Fairly hot spicy sauce.</i> | A £8.95 | B £9.95 | C £10.95 | D £11.95 | E £11.95 | F £13.95 | G £7.95 |
| 18. VINDALOO <i>Very hot and spicy cooked with garlic, coriander and potato.</i> | A £8.95 | B £9.95 | C £10.95 | D £11.95 | E £11.95 | F £13.95 | G £7.95 |
| 19. SAG <i>Medium spiced cooked with spinach.</i> | A £8.95 | B £9.95 | C £10.95 | D £11.95 | E £11.95 | F £13.95 | G £7.95 |
| 20. ROGAN JOSH <i>Medium hot cooked with lots of tomatoes and coriander.</i> | A £8.95 | B £9.95 | C £10.95 | D £11.95 | E £11.95 | F £13.95 | G £7.95 |
| 21. KORMA <i>Mild, creamy, coconut & almond.</i> | A £8.95 | B £9.95 | C £10.95 | D £11.95 | E £11.95 | F £13.95 | G £7.95 |
| 22. CEYLON <i>Fairly hot cooked with mixed spices, garlic, coconut, & coriander.</i> | A £8.95 | B £9.95 | C £10.95 | D £11.95 | E £11.95 | F £13.95 | G £7.95 |
| 23. DANSAK <i>Sweet, sour and hot cooked with lentils served with pilau rice.</i> | A £11.50 | B £11.95 | C £12.95 | D £13.95 | E £13.95 | F £14.95 | G £9.95 |
| 24. PATHIA <i>Sweet, sour and hot served with pilau rice.</i> | A £11.50 | B £11.95 | C £12.95 | D £13.95 | E £13.95 | F £14.95 | G £9.95 |

MILD & CREAMY DISHES

70. ROYAL MANGO DELIGHT £11.95 - £12.95
Traditionally mild curry with mango puree, mango slices, coconut, almond powder & fresh cream.
71. MOGLAI £11.95 - £12.95
A luxurious creamy curry dish with dry fruits & cream.
72. PASSANDA £11.95 - £12.95
A very popular mild dish cooked with coconut, almond powder, touch of mango puree & light spice.
73. MINTY £11.95 - £12.95
Diced lamb or chicken 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.

74. BOMBAY ALOO (potato) £4.25 - £7.95
75. SAAG ALOO (spinach & potato) £4.25 - £7.95
76. MUSHROOM BHAJI £4.25 - £7.95
77. VEGETABLE BHAJI £4.25 - £7.95
78. GOBI BHAJI (cauliflower) £4.25 - £7.95
79. ALOO CHANA (potato & chickpeas) £4.25 - £7.95
80. ALOO GOBI (potato & cauliflower) £4.25 - £7.95
81. TARKA DAAL (garlic infused yellow lentils) £4.25 - £7.95
82. CHANA BHAJI (chickpeas) £4.25 - £7.95
83. SAAG PANEER (spinach & indian cheese) £4.95 - £9.95



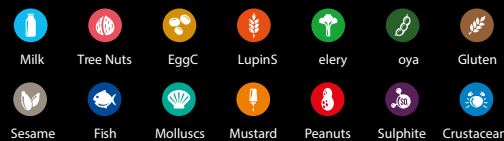
RICE

84. PILAU RICE £3.25
85. PLAIN RICE £2.95
86. ONION RICE £3.95
87. MUSHROOM FRIED RICE £3.95
88. EGG FRIED RICE £3.95
89. MIXED VEGETABLE RICE £3.95
90. KEEMA RICE (minced mutton, peas) £3.95
91. SPECIAL MIXED RICE (egg, peas, prawns) £4.95

NAAN BREADS

92. PLAIN NAAN £2.95
93. KEEMA NAAN £3.25
94. PESHWARI NAAN £3.25
95. GARLIC NAAN £3.25
96. GARLIC + CORIANDER NAAN £3.95
97. GARLIC+ CHILLI + CORIANDER NAAN £3.95
98. CHEESE + GARLIC NAAN £3.95
99. STUFFED PARATHA (mashed mixed vegetables) £3.95
100. PARATHA £3.25
101. CHAPATI £2.50
102. TANDOORI ROTI £3.25
103. CHIPS £2.95
104. CHEESY CHIPS £3.95

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.

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 in 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.

jaffran

Indian Restaurant & takeaway

www.jaffran.co.uk

FOR DINE IN:
Minimum 1 Main dish per person (12 years & over)

BRING YOUR OWN ALCOHOLIC DRINKS

- No Corkage Charge -
(We serve soft drinks)

Vegetarian & Vegan options available

TEL 01983 755 121 / 756 285

Delivery (Cash Only) charge will apply.

Open 7 days a week including bank holidays
Sun-Thur-5pm to 10.30. Fri & Sat 5pm to 11pm

Winter opening times may vary



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

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