

# JAFRAN

*Contemporary Indian Cuisine*



*Menu*

# JAFRAN

## STARTERS

Tikka Balls	3.50
tikka delicately seasoned then crispy fried	
Prawn or Keema Puree	3.50
King Prawn Tandoori	5.50
King Prawn Butterfly	4.50
Tandoori Chicken	3.10
Lamb Tikka	2.95
Chicken Tikka	2.95
Sheek Kebab	2.95
Shamee Kebab	2.95
SOMOSA (meat or vegetable)	2.95
SOUP (lentils)	2.95
CHICKEN CHAT	3.50
ONION BHAJEE	2.95
JAFRANI LAMB or CHICKEN	3.50
season, coated in egg and crispy fried	
Mixed Starter	4.50
Meat tikka, sheek kebab, somosa	

## TANDOORI DISHES

Served dry on a sizzler. Marinated in a special barbecue sauce & cooked in a clay oven.  
Served with a Green Salad.

Shaslik Kebab (Meat or Chicken)	9.60
Tandoori Chicken (Half)	6.20
Chicken Or Lamb Tikka	5.90
King Prawn Tikka	10.90
Tandoori Deluxe	10.90
King Prawn Shaslik	10.90

## BALTI DISHES

The Balti originates from the North of India where the evening meal would be prepared in a large wok known as the Balti dish.

Chicken Tikka Balti	6.90
Meat Tikka Balti	6.90
Prawn Balti	7.90
King Prawn Tikka Balti	9.90

## MEAT DISHES

Using only the leanest Lamb

Meat Korma (Creamy & Mild)	4.95
Meat Curry (Medium)	4.95
Meat Madras (Hot)	4.95
Meat Vindaloo (Very Hot)	4.95
Meat Dupiaza	4.95
(spicy, medium with onions)	
Meat Rogan Josh	4.95
(spicy, medium with tomatoes)	
Meat Bhoona	4.95
(slightly dry, medium curry)	
Meat Shim	4.95
(spicy, medium with green beans)	
Meat Rezala	4.95
(medium with garlic, tomato and ginger)	
Meat Malayan	4.95
(a mild sauce with pineapple)	
Meat Dall (With Lentils)	4.95
Meat Sag (With Spinach)	4.95
Meat Aloo (With Potato)	4.95
Meat & Mushroom	4.95
Meat Kashmir (meat with Banana)	4.95
Mathi Gosht (with Feneugrek leaves)	4.95
Meat Jalfri	4.95

## CHICKEN DISHES

Using the choicest Breast only

Chicken Korma (Creamy, Mild)	4.95
Chicken Curry (Medium)	4.95
Chicken Bombay	4.95
(slightly hot with potato and egg)	
Chicken Madras (Hot)	4.95
Chicken Vindaloo (Very Hot)	4.95
Chicken Pall (Extremely Hot)	4.95
Chicken Dupiaza	4.95
(spicy, medium with onions)	
Chicken Rogan Josh	4.95
(Spicy, Medium With Tomatoes)	
Chicken Bhoona	4.95
(Slightly Dry Medium Curry)	
Chicken Shim	4.95
(Spicy Medium, With Green Beans)	
Chicken Rezala	4.95
(Medium With Garlic, Tomato And Ginger)	
Chicken Malayan	4.95
(A Mild Sauce With Pineapple)	
Chicken & Mushroom	4.95
Chicken Jalfry	4.95
Hot with fresh green chilli and green peppers	
Chicken Ceylon Coconut, Hot	4.95
Chicken Kashmir (with Banana)	4.95
Chicken Sag	4.95

## JAFRAN SPECIALITIES

<b>Chicken Monsoon</b> .....	£9.60	<b>Jafran Special Curry</b> .....	£9.90
This dish has been created by our chef and the first time in an Indian restaurant. A unique dish combining Indian and Chinese flavours - well worth trying.		Chicken, meat and prawn mixed, special bhoona, garnished with salad.	
<b>Butter Chicken Mosolla</b> .....	£8.90	<b>Murgi Mosolla</b> .....	£9.60
Another dish from East Bengal. Succulent fillet of chicken tikka breast with fresh herbs, finely chopped onion, green pepper, coriander, tomato.		Off the bone chicken cooked with minced meat, egg, green peppers and tomato in fresh herbs.	
<b>Makhoni (Medium)</b> .....	£8.90	<b>Jehangiri (Medium)</b> .....	£9.60
A flavour of East Bengal comprising of chicken, lamb or prawns, simmered in specially selected fresh herbs and cooked with flaked almond and coconut. Topped with fresh cream and crushed mango.		Our special curry feast comprising of chicken, lamb and kebab in a delicate curry sauce prepared with black olives.	
<b>Royal Korma (Medium)</b> .....	£9.60	<b>Chicken Tamanna (Medium)</b> .....	£9.60
Another dish from East Bengal. Succulent fillet chicken tikka breast cooked with fresh cream, almond powder, fresh herbs and spices. Finished with boiled egg.		Mouth watering succulent chicken breast marinated in garam massalla and cooked in a thick sauce with coriander and tomato and laced with Amaretto liqueur	
<b>Korai (Medium)</b> .....	£8.90	<b>Jafran Haash (Medium)</b> .....	£9.60
Chicken or lamb cooked in a thick, spicy sauce and flared in the traditional Indian Style wok.		Fillet of Duck breast marinated herbs and spices, grilled, sliced and then cooked in almond and coconut with butter garnished and laced with Cointreau liqueur	
<b>Darjeeling Chicken or Lamb</b> .....	£8.90	<b>Garlic Meat or Chicken</b> .....	£9.60
Strips of Chicken or Lamb marinated in selected spices, grilled in the tandoor, then cooked in a thick sauce and prepared with honey and lime juice		Cooked with Tikka breast hot, medium or mild	
<b>Amli Acharia</b> .....	£8.90	<b>Satkora Chicken Aloo (with potato)</b> .....	£8.90
Meat, Chicken or Prawn Cooked in tamarind extract with essence of orange zest		Breast of chicken cooked in Bhoona style sauce with hint of satkora (special lime only found in Bangladesh) medium or hot	
<b>Pasanda (Mild)</b> .....	£9.90	<b>Haash Baash</b> .....	£9.60
Chicken or lamb in a special mosolla sauce with red wine & fresh cream.		A medium dish of succulent duck cooked with bamboo shoots	
<b>Mogolai (Mild)</b> .....	£8.90	<b>Nawabi Chicken or Meat</b> .....	£9.60
Tender chicken or lamb diced and marinated in cream, cooked with selected herbs & rare spices.		Slices of chicken or meat cooked in a medium spicy thick sauce with chunks of Indian paneer	
		<b>Naga Chicken or Meat</b> .....	£8.90
		Special naga sauce prepared by our chef with coriander, tomato and green pepper	
		<b>Tandoori Bahar</b> .....	£10.90
		Tandoori chicken on the bone cooked with capsicum, coriander, tomato & onion. A very generous portion	

## JAFRAN FISH SPECIALITY

\*Following fish dishes may contain some fish bone, customers are requested to take extra care while eating

<b>Fish Satkora (Medium or Hot)</b> .....	£8.90	<b>Fish Jafran Special</b> .....	£9.60
A blend of fresh, de-boned fish with lime (an exotic fruit only found in Bangladesh), chillies & mustard oil. An authentic Bangladeshi treat!		De-boned fish, in a sauce made from garlic, chillies, tomatoes & coriander. A hot and spicy speciality!	
<b>Fish Ruposhi Bhoona Style</b> .....	£9.60	<b>Fish Poroshi</b> .....	£8.90
Bangladeshi flat fish on the bone. Specially prepared & marinated then shallow fried - garnished with fried tomatoes, coriander & green peppers.		With minced fish, slightly hot, an excellent dish to enjoy	
		<b>Fish Soroshi</b> .....	£7.90
		Pilchard off the bone and medium hot. Cooked with chopped onions, tomatoes, coriander & garlic in a thick sauce	

## SPECIAL TANDOORI CURRY DISHES

<b>Chicken Tikka Dupiaza</b> .....	6.90	<b>Lamb Tikka Mosolla</b> .....	7.20
<b>Chicken Tikka Bhoona</b> .....	6.90	<b>King Prawn Tikka Mosolla</b> .....	10.90
<b>Chicken Tikka Madras</b> .....	6.90	<b>Chicken Tikka Dansak</b> .....	8.50
<b>Chicken Tikka Surma</b> .....	6.90	<b>Meat Tikka Dansak</b> .....	8.50
<b>Chicken Tikka Mosolla</b> .....	7.20		

## KEEMA DISHES

Spicy minced meat, Medium, Hot or Very Hot. (According to your taste)

Keema Peas.....	5.50
Keema Aloo.....	5.50
Keema Chana.....	5.50
Keema Shobjee (with mixed veg).....	5.50
Keema Bhoona.....	5.50
Keema Egg (with boiled egg).....	6.50
Keema Mosolla.....	6.50
(Tikka Mosolla style)	

## PRAWN DISHES

We use the finest Bengal Prawns

Prawn Korma (Creamy & Mild).....	5.95
Prawn Curry (Medium).....	5.95
Prawn Madras (Hot).....	5.95
Prawn Vindaloo (Very Hot).....	5.95
Prawn Dupiaza.....	5.95
(Spicy, Medium with Onions)	
Prawn Rogan Josh.....	5.95
(Spicy, medium with tomatoes)	
Prawn Rezala.....	5.95
Prawn Bhoona.....	5.95
(Slightly dry, medium curry)	
Prawn Shim.....	5.95
(Spicy, medium with green bean)	
Prawn Sag (with spinach).....	5.95
Prawn & Mushroom.....	5.95

## KING PRAWN DISHES

We use the finest Pacific & Bengal King Prawns

King Prawn Jalfri.....	7.90
King Prawn Rezala.....	7.90
King Prawn Korma (Creamy & Mild).....	7.90
King Prawn Curry (Medium).....	7.90
King Prawn Madras (Hot).....	7.90
King Prawn Vindaloo (Very Hot).....	7.90
King Prawn Dupiaza.....	7.90
(Spicy, Medium With Onions)	
King Prawn Rogan Josh.....	7.90
Spicy, Medium With Tomatoes	
King Prawn Bhoona.....	7.90
(Slightly Dry, Medium Curry)	
King Prawn Shim.....	7.90
(Spicy, Medium With Green Beans)	
King Prawn Sag (With Spinach).....	7.90
King Prawn & Mushroom.....	7.90

## DUCK DISHES (Very exciting & tasty)

Duck Korma / Curry / Madras / Bhoona.....	£7.90
Duck Biriani.....	£10.90
Duck Balti / Mosolla / Korai.....	£9.90
Duck Satkora.....	£9.90

## DANSAK DISHES

Sweet sour & hot. Cooked in a lentil sauce.

Chicken Dansak.....	5.90
Meat Dansak.....	5.90
Prawn Dansak.....	6.90
King Prawn Dansak.....	8.90
Chicken & Prawn Dansak.....	7.90

## PATHIA DISHES

Sweet sour & hot with coconut

Chicken Pathia.....	5.90
Meat Pathia.....	5.90
Prawn Pathia.....	6.90
King Prawn Pathia.....	8.90
Chicken and Prawn Pathia.....	7.90

## BIRIANI DISHES

Mixed & cooked using the finest Basmati rice.

Served with vegetable-curry.

Chicken or Meat Biriani.....	6.90
Prawn Biriani.....	7.90
Chicken or Meat Tikka Biriani.....	8.90
Chicken & Prawn Biriani.....	8.90
Tandoori King Prawn Biriani.....	11.90
Vegetable Biriani or Mushroom.....	6.50
Duck Biriani.....	11.90

## ENGLISH DISHES

Served with chips, peas & tomatoes

French Fried Chicken.....	6.90
Chicken Omelette.....	6.90
Egg Or Mushroom Omelette.....	6.90
Prawn Omelette.....	6.90
Chicken Nuggets.....	6.90

**BUDGET**  
Meal Deal

Only

**£7.90 pp**

Terms & Conditions apply. Please ask

Sunday & Monday

1 Papadam & Chutneys

Any Meat or Chicken  
(Mild, Medium or Hot)

Pilaw Rice or Nan Bread  
& Coffee

## SIDE DISHES

Chana Bhajee.....	2.80
Sag Panir.....	2.80
Mixed Vegetable Curry.....	2.80
Mixed Vegetable Bhoona.....	2.80
Aloo Gobi.....	2.80
Sag Aloo.....	2.80
Sag Bhajee.....	2.80
Beans Bhajee.....	2.80
Mushroom Bhajee.....	2.80
Cauliflower Bhajee.....	2.80
Bhindy Bhajee (Okra).....	2.80
Brinjol Bhajee (Aubergine).....	2.80
Onion Bhajee.....	2.80
Vegetable Samba.....	2.80
Bombay Aloo (Potato).....	2.80
Tarka Dall or Plain Dall.....	2.80
Chana Dall.....	2.90
Curry Sauce.....	1.90

## SUNDRY DISHES

Special Fried Rice.....	2.60
Egg Rice Or Lemon Rice.....	2.50
Mushroom Rice.....	2.50
Pilaw Rice.....	2.10
Boiled Rice.....	1.90
Paratha.....	1.90
Stuffed Paratha.....	2.50
Chappati.....	1.00
Plain Nan.....	1.90
Garlic Nan or Keema Nan.....	2.50
Peshwari Nan.....	2.50
Cheese Nan.....	2.60
Chilli Coriander Nan.....	2.60
Onion Nan.....	2.50
Papadam.....	0.50
Mosolla Papadam.....	0.60
Raitha (Cucumber or Onion).....	1.50
Chutney or Pickle or Onion Salad.....	0.50



Only  
**£10.90 pp**

Terms & Conditions apply. Please ask

Sunday to Wednesday  
(not available for takeaway)

1 Papadam & Chutneys  
Any Starter  
Any Meat or Chicken  
(Mild, Medium or Hot)

Pilaw Rice or Nan Bread & Coffee

## JAFRAN VEGETARIAN SELECTION

### STARTERS

ALOO CHAT.....	£3.50
VEGETABLE SOMOSA.....	£2.95
BEGUNI.....	£2.95
CHANA PUREE.....	£3.50
CHANA CHAT.....	£3.50

### MAIN COURSE

VEGETABLE CURRY.....	£4.50
VEGETABLE MADRAS.....	£4.50
VEGETABLE REZALA.....	£4.50
VEGETABLE KORMA.....	£4.50
VEGETABLE VINDALOO.....	£4.50
VEGETABLE ROGAN.....	£4.50
VEGETABLE BHOONA.....	£4.50
VEGETABLE DUPIAZA.....	£4.50
VEGETABLE DANSAK.....	£4.90
VEGETABLE PATHIA.....	£4.90
VEGETABLE MOSOLLA.....	£5.50
MIXED VEGETABLE BALTI.....	£5.50
SAG ALOO BALTI.....	£5.50
MUSHROOM BALTI.....	£5.50

### VEGETARIAN SET MEAL

FOR - 2 PERSONS **£25.90**

#### Starters

2 Papadams, 1 Onion Bhajee, 1 Vegetable somosa  
Chutney and Onion Salad

#### Main Course

1 Mixed Vegetable Rezala, 1 Shim Dupiaza,  
1 Brinjol Bhajee, 1 Bombay Aloo, 2 Pilaw Rice,  
1 Nan Bread and 2 Coffees

### SET MEAL FOR 2 **£28.90**

**Starter:** 2 Papadams, 1 Chicken Tikka 1 Sheek Kebab,  
Onion Salad and Chutney

**Main Course:** 1 Meat Bhoona, 1 Chicken Korma,  
1 Mushroom Bhajee, 1 Bombay Aloo,  
2 Pilaw Rice, 1 Nan Bread and 2 Coffees

### SET MEAL FOR 4 **£56.90**

**Starter:** 4 Papadams, 2 Chicken Tikka, 2 Onion Bhajee  
Onion Salad and Chutney

**Main Course:** 1 Prawn Bhoona, 1 Chicken Korma, 1  
Chicken Madras, 1 Meat Dupiaza, 1 Mushroom Bhajee,  
1 Bombay Potato, 1 Tarka Dall, 2 Nan Breads,  
4 Pilaw Rice and 4 Coffees

# Jafran Wine List

## HOUSE SELECTION FROM AROUND THE WORLD

### Bin WHITE

- 1 **San Andreas (Premium House White)** (Chilean)  
2 **Marcel Hubert - French table wine (Medium or Dry)** (French)

### RED

- 3 **Merlot** (Italy)  
A rich, round taste, ideal with meat or chicken  
4 **Marcel Hubert - Medium dry French table wine** (French)

N.B: House Red or White (25cl Bottle)

## WHITE WINE

- 5 **Kumala Chardonnay Semillon** South Africa  
A crispy and fruity wine with flavours of pears and melons  
6 **Pinot Grigio** Italy  
A young & fresh wine wonderful for drinking & to enjoy with fish or meat  
7 **Colombard Chardonnay** Australia  
A dry, delicious full flavoured white wine with tropical fruits aroma and honeyed oak flavours  
8 **J. P. Chenet Blanc (Dry)** French  
Fruity and refreshing with smooth citrus flavours well match with white meat or fish dishes  
9 **Piesport Michelsberg** Germany  
A crisp and fragrant medium dry wine  
10 **Blossom Hill White Zinfandel** USA  
Crispy dry wine with oak flavours  
11 **San Andreaes** Chile  
with subtle hints of green pears and a clean dry finish  
12 **Campo Dorado Rioja** Spain  
A pretty nose of candied lemon peel, then plenty of juicy lemon fruit with dry finish  
13 **Chardonnay Pulia** Italy  
This chardonnay is dry and fruity. It has a great after taste of peach & apple, & goes best with poultry & seafood

## RED WINE

- 14 **Gallo (Zinfadel)** California  
Californian full bodied wine is loaded with intense red berry aromas with a velvety finish  
15 **Montepulciano D-aburozzo** Italy  
This wine is deep red, its spicy, peppery & fruity well matched with curry  
16 **Chianti** Italy  
Warm, plummy wine with just a hint of tar and leather  
17 **Shiraz Red Label (Cabernet Sauvignon)** Australia  
Attractive bouquet of fresh red fruits, spice and mint with balanced oak flavours  
18 **Campo Dorado Rioja** Spain  
A nice wine to enjoy with your meat or chicken dishes  
19 **Kumala Pinotage Cinsualt** South Africa  
Juicy plummy finish with a hint of spice, soft and rich, excellent for meat or chicken  
20 **San Andreas (Cabernet Sauvignon)** Chilean  
Youthful and appealing with the hallmark soft supple structure  
21 **Cabernet (Sauvignon Puglia)** Italy  
This wine is mellow & mild, heavy & rich, goes well with beef/lamb

## ROSE WINE

- 22 J. P. Chenet (Cinsault Grenache) French  
Great with any meal, deliciously refreshing
- 23 Marcel Hubert French  
A fresh & lively rose with good balance pleasant fruit flavours medium dry with lingering soft finish
- N.B: Matius Rose or J. P. Chenet (25cl Bottle)

## CHAMPAGNE AND SPARKLING WINE

- 24 Moët & Chandon French
- 25 Bollinger Special Cuvee Brut N. V.  
Dry and full flavoured with a lingering finish
- 26 Paul Langier Brut French  
Fragrant and creamy on the nose, dry and crisp to taste with lively bubbles, an ideal toast to any celebration
- 27 Jacobs Creek Chardonnay Pinot Noir (Australian Sparkling Wine) Australia  
An outstanding example of full flavoured sparkling, celebratory wine for all occasions

Please note a selection of alcohol free wine and beer in stock. Please ask if required.

## APERITIFS

Tio Pepe  
Cream Sherry  
Bristol Cream  
Archer  
Amontillado Cream  
Campari  
Cinzano  
Martini  
Pernod

## SPIRITS

Pimm's  
Gordons Gin  
Bells  
Vodka  
Bacardi  
Rum (dark or white)  
Malibu  
Jim Bean  
Jameson  
Jack Daniels  
Martell V.S.  
Remy Martin V.S.O.P  
Courvoisier V.S  
Glenfiddich pure malt  
Irish Whisky

## LIQUERS & PORT

Grand Marnier  
Baileys (50ml)  
Drambuie  
Tia maria  
Benedictine  
Contreau  
Southern Comfort  
Sambuca  
Amaretto  
Cockburn Special Reserve Port

## LAGER & ALCOHOLIC DRINKS

Kingfisher (Draft)  
Cobra (Draft)

Bottled Cobra  
Cobra (alcohol free)  
Tiger  
Budweiser  
Bangla  
John Smith / Guinness (440ml)  
Holsten pils (440ml)  
Cider (Strongbow or Woodpecker)  
Archer Aqua/Smirnoff Ice/Bacardi Breezer (275ml) . . . .

## MINERALS

J20  
Appletizer  
Mango Juice  
Pineapple Juice  
Red Grape Juice  
Apple Juice  
Orange Juice  
Coca Cola  
Lemonade  
Tonic Water  
Bitter Lemon  
Ginger Ale  
Mineral Water - Sparkling or Still (small bottle)  
Perrier water (large bottle)

- Our Chef can prepare your favourite dish if it is not listed on the menu.
- Minimum payment of £15.00 on a Credit Card or £1.00 charged.
  - The management reserves the right to refuse admission without giving a reason.
  - No responsibility can be accepted for loss or damage to customers property.
  - We do not accept cheques