

W E L C O M E T O

Jashan

I am really happy you're here.

My dad taught me how to eat – and, without knowing it, a little about how to live:
stay curious, try everything, and linger at the table.

My mom taught me how to cook, though neither of us realized she was teaching me.
Somewhere between watching, tasting and asking too many questions, I fell in love
with what food can do.

It brings people together like almost nothing else can.

That belief became Jashan.

Our food is rooted in three worlds we love – the royal kitchens of Awadh, the Nizami
kitchens of Hyderabad, and the coastal kitchens of Southern India. Dum and
bhunao. Fire and smoke. Patience and time.

Some dishes honor tradition. Others carry a little of us.

But the food is only half the story. The people you share it with are the other half.

So share everything. Try something new. Order another naan.

Eat well. Laugh loudly. Let us take care of you.

Aao, Jashan Manayein!

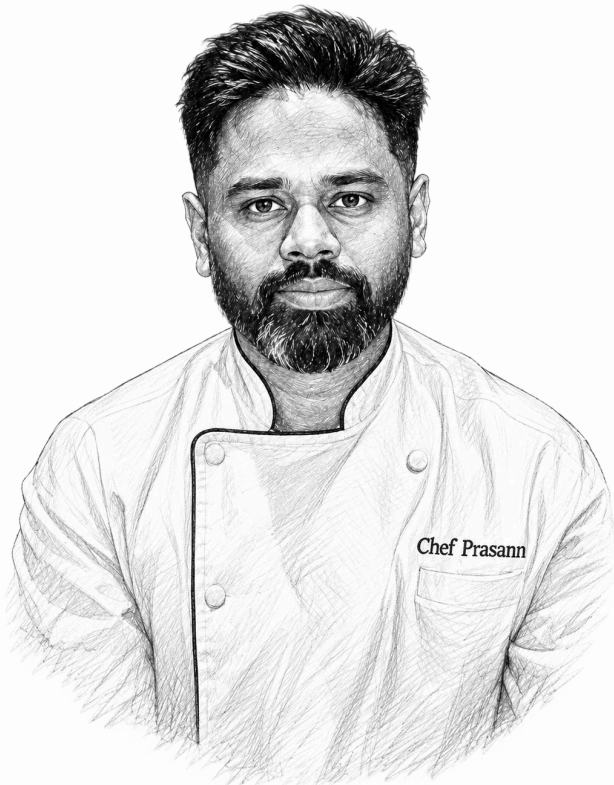
– CHEF PRASANNA

FOUNDER & PRESIDENT

SHURUAAT

LET THE JOURNEY BEGIN!

Three chefs. Three journeys through Jashan.
Choose the one that sounds like you, mix and match, or simply let your server guide the table.



CHEF PRASANNA THROUGH JOURNEYS

Start Here

Shiso Patta Chaat

Then Explore

Gosht ki Galauti
or Mushroom Khumbi Galauti

Don't Miss

Nalli Gosht Nihari or Bhindi
do Pyaza · Khatti Dal ·
Lachha Paratha

Finish With

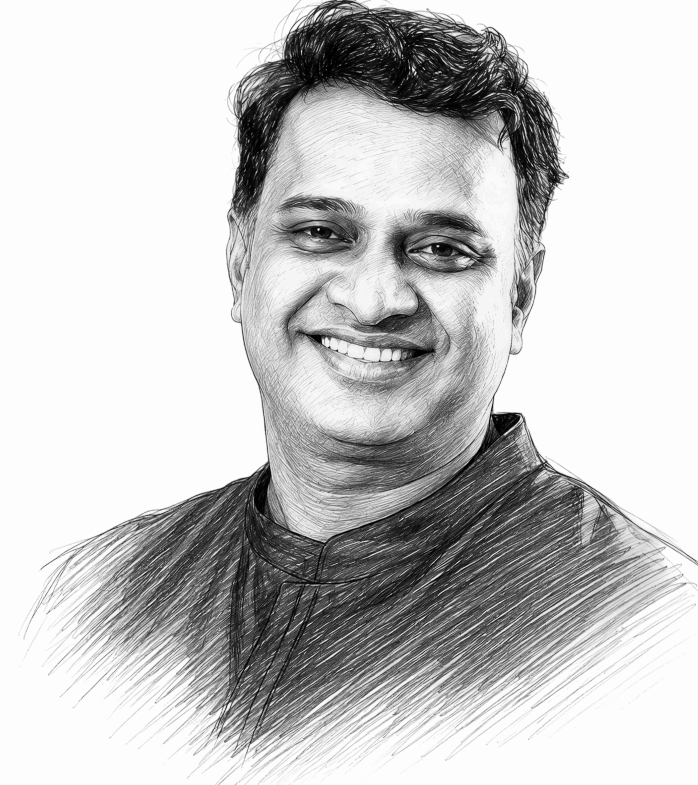
Kacche Gosht ki Biryani

I'd Pour

Old Fashioned or Pop a
Grand Cru

I'd Open

A Napa Cabernet



CHEF RAMESH THROUGH TRADITIONS

Start Here

Tamaatar Dhaniya Shorba

Then Discover

Prawn Ghee Roast
or Shahi Meva Dahi Kebab

A Must Have

Diwan-e-Handi or Tanjavur
Kozhi, Khatti Dal · Malabar
Parotta

Finish With

Lucknowi Chicken Biryani

I'd Pour

Filter Coffee Martini or
Gevrey Chambertin

I'd Open

A Sancerre



CHEF BHASIN THROUGH CRAFT

Start Here

Aloo Tikki Chaat

Then Discover

Nadru ki Shikampuri or Murgh
Tikka Mirza Hasnu

Chef's Signature

Gucchi Yakhni , Jashan-e-
Butter Chicken, Dal Makhani ·
Crisp Garlic Naan

Finish With

Gucchi Pulao

I'd Pour

Amrut & Soda or A Napa
Cabernet Sauvignon

I'd Open

A Puligny Montrachet

Like most families, we grew up eating family style. Each of the above can be tailored 2-4 guests or more, your server can guide you with ordering sizes & other pairing options

Of course, there's always room for Mithaas.

AAGAZ

BEGINNINGS & SMALL PLATES

Tamaatar Dhaniya Shorba 15

Tomato · coriander · Warming spice · Add Zafrani Chicken Morsels +5

Chaat / Small Plates

Shiso Patta Chaat Shiso · Yogurt · Tamarind · Mint	18	Dahi ke Bhalle Lentil Dumpling · Yogurt · Tamarind · Chaat spice	18
Tokri Tamatar Chaat Tomato · Crisp Potato Nest · Chutneys	18	Aloo Tikki Chaat Potato · Chickpea · Yogurt · Tamarind	18
Lucknawi Samosa Chaat (G) Samosa · Chickpea · Yogurt · Tamarind	18	Papad Trio House Crisps · Seasonal Chutney (Add Mutton Pickle +10)	18

Venna Dosa 20

House Batter · Chutneys · Sambar · Potato Masala (Add Chicken +15 or Mutton +20)

Dhungaar - Fire & Smoke

Shahi Meva Dahi Kebab (G) Hung Yogurt · Royal Cumin · Crisp Vermicelli	25	Murgh Tikka Mirza Hasnu Chicken · Royal Chili · Fragrant Spice · Gentle Smoke	35
Nadru ki Shikampuri (VG, G) Lotus Stem · Smoked Mango Yogurt	25	Charkha Murgh Charred Chicken · Signature Spice · House Finish	35
Mushroom Khumbi Galauti (VG) Portobello & Truffle · Awadhi Spice · Khastha Roti	25	Gosht ki Galauti (N) Goat Shoulder · Awadhi Spice · Khastha Roti	45
Subz Seekh Gilafi Seasonal Vegetables · Aromatic Spice · Charcoal Smoke	25	Pathhar ka Gosht Sliced Goat Shoulder · Coriander · Black Pepper	45
Nizami Paneer Tikka House Paneer · Qubani · Nizami Spice	25	Habibiya Chaamp Nz Lamb Chop · Signature Marinade · Charcoal Smoke	48

Saahil - From The Coast

Macchi Tikka (DF) Barramundi Fish · Coastal Spice · Char	45	Butter Scallop Chettinad (SF) Scallop · Brown Butter · Chettinad Spice · Curry Leaf	48
Prawn Ghee Roast (SF) Tiger Prawn · Mangalorean Spice Blend · Ghee · Curry Leaf	45	Meen Pollichathu Barramundi Fish · Coconut Tamara Cream · Banana Leaf	48

Mehfil - To Share Shareable for 2–4 People

Whole Spring Chicken 85 One Bird, 3 Chefs · Chicken 65 · Tangdi Kebab · Chicken Kari Dosa
Whole Goat Leg 110 Pathhar ka Gosht · Seekah Kebab · Pulled Meat Takkos

Jashan-E- Raan 110 Dum Goat Leg · Awadhi Spice Mix · Tandoori Finish
Whole Dover Sole 110 Pollichathu or Tawa

MARKAZ

THE HEART OF JASHAN

Bagh Aur Darbar - Comfort & Indulgence

Ahl-e-Jashan (N) House Paneer · Robust Tomato Base · Kada Masala	35	Jashan-e-Butter Chicken (N) Hand Pulled Tandoori Chicken · Smoked Tomato · Cultured Butter	35
Sufiyani Shahi Kofta (N) House Paneer · Bell Pepper · Kofta · Awadh Cashew Gravy	35	Dum ka Murgh (N) Slow-Cooked Bone in Chicken · Browned Onion · Yogurt	35
Gucchi Yakhni (N) Kashmiri Morel · Concentrated Mushroom Base Gravy	45	Tanjavur Kozhi Kari (DF) Chicken · Coconut · Black Pepper · Curry Leaf	35
Bhindi Do Pyaza (DF) Okra · Onion · Tomato · Kurkuri Bendi	30	Nalli Gosht Nihari (DF) Braised Goat Shank · Marrow · Awadh Spice	55
Purvanchal Saag Seven Greens · Fresh Burrata Chilli Garlic Tadka	35	Nizam-e-Gosht (DF, N) Classic Hyderabad Spice	45
Diwan-e-Handi (N) Seasonal Vegetables · Cashew · Aromatic Spice	35	Bhuna Gosht (DF) Goat · Onion · Whole Spice · Slow-Bhuna Masala	45

Saahil - From Coastline

Tender Coconut Kofta (VG, N) Tender Coconut · Mangalorean Rassa · Curry Leaf	35	Seafood Rassa (SF,DF) Seafood · Coastal Rassa · Coconut	55
Meen Kuzhambu (DF, N) Fish · Tamarind · Tomato · Curry Leaf	50	Crab Curry (SF, DF, N) Crab · Coastal Spice · Curry Leaf	50

Jashan Signature

Dal Makhani 25

Slow-Cooked Black Lentil · Cultured Butter

Dum

Subz Dum Biryani 30 Seasonal Vegetables · Aged Basmati · Saffron	Kacche Gosht Biryani (N) 45 Goat · Aged basmati · Saffron · Dum	Lucknowi Chicken Biryani 35 Chicken · Aged Basmati · Saffron · Dum
Gucchi Pulao 45 Morel · Aged Basmati · Saffron · Whole Spice		

Tandoor
(EACH)

Naan (G) 6 Plain · Garlic · Butter	Roti (G) 5 Plain · Butter	Laccha Paratha (G) 6 Garlic · Ajwain · Butter
Malabar Parotta (G) 6	Missi Roti 6	Zafrani Khamiri Roti (G) 8

For the Table

Bread Basket 25 Chef Selection	Khatti Dal (vg) 25 Toor Dal · Tamarind · Tempered Spice	Raita 5 Onion · Cumin · Cucumber	Rice 7 Steamed (Jeera Rice +3)
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