



JANNAT

INDIAN CUISINE

Hours

11:30am - 3:00pm

4:30pm - 10:00pm

Open 7 Days a Week!

804-562-8905

jannathenrico@gmail.com

www.jannatva.com

7801 W. Broad Street, Suite 6
Henrico, VA 23294

:: APPETIZERS ::

Veg. Samosa(V) : Light pastry filled with a unique mixture of peas and potatoes \$5

Dahi Bhalla Chaat : Soft lentil fritters with yogurt and chutneys \$7

Chicken / Paneer Peppercorn : Mumbai inspired spice mix, Star anise-chili dust, crispy poori \$10

Lasuni Gobi(V) : Cauliflower fritters cooked in spicy and tangy sauce \$10

Khatte Meethe Tikki Chole : Spiced potato patty with chickpeas, tamarind sauce \$7

Chili Paneer : Crispy fried paneer, onion, bell peppers, soy sauce and ketchup \$10

Chicken TakaTak : Grilled Dark meat marinated in juicy mixture of curd \$10

:: SALAD AND SOUP ::

Kachumber(GF/V) : Cucumber, onion, tomatoes with lemon juice and herbs 6

Green Salad(GF/V) : Mixed green, tomato, cucumber, onion, spinach with ranch dressing \$6

Soup of The Day : Daily Changing Selection \$6

:: ENTREES ::

Pair vegetables or a protein with a curry of your choice.

Entrees are served with Basmati Rice.

Vegetable(GF/V) 15

Chicken(GF)(Boneless) / Paneer(GF) \$17

Goat with Bone(GF)/Lamb(GF) \$19

Shrimp/Fish/Scallop(GF) \$21

Masala(GF) : Onion, tomato and cream based sauce

Vindaloo(GF/V) : Goan style curry flavored with garlic and vinegar

Korma(GF) : Almonds, cashews creamy sauce

Palak(GF) : Creamed style spinach, onion, fenugreek and garlic

RoganJosh (GF) : Sour cream, onion and tomato sauce

Biryani : Basmati rice with light spices, green pepper, onion and mint flavor

:: SOME OF OUR FAVORITES ::

Shrimp Fritters : with tomato creamy gravy \$22

Butter Chicken(GF) : Chicken simmered in aromatic tomato creamy gravy \$18

Lamb Sultan(GF) : Lamb with fresh palak \$20

Narial Malai(GF): Chicken with Sweet coconut milk, peas, pineapple and whole black pepper \$18

Chicken Achari(GF) : white chicken with pickle spices and sour cream \$18

Chicken Tikka Kashmiri(GF) : White chicken with fresh fruits and creamy sauce \$18

Crab Masala(GF) : Mashed crab , tomato and creamy sauce \$21

∴ **SOME OF OUR FAVORITES** ∴ (CONTINUED)

Fish/Scallop/Shrimp Goan Style : Goan Style coconut chili sauce,Kokum Essence \$21

Lamb Pepper(GF) : Tandoori lamb,mustard,sauteed onion and bell pepper \$20

Chicken Mirch Malai : Chicken Breast chunks,Roasted onion cashew sauce,Kashmiri chili paste \$18

Fish Amritsari : Marinated fish fry , Tomato and creamy Chickpea \$20

Lamb Angar : Boneless lamb, tamarind and hot sauce \$20

Goat Cheese Kofta : Potato-Goat cheese Croquettes with masala sauce \$18

∴ **VEGETARIAN** ∴

Baingan Bahar(V) : Eggplant chunks,bell pepper,garlic,mint and spices \$14

Aloo Gobi(V) : Potatoes,cauliflower with herbs and spices \$14

Bhindi(V) : Okra,onion,pepper,fresh tomatoes \$14

Shahi Paneer : Cottage cheese,onion,pepper,creamy sauce \$17

Paneer Masala(GF) : Cottage cheese,tomato and creamy sauce \$17

Palak Paneer(GF) : Creamed spinach,homemade cottage cheese \$17

Chana Masala(GF/V) : Garbanzo beans cooked with spices \$14

Tarka Dal(GF/V) : Yellow lentils,ginger,garlic,fresh cilantro \$14

Matar / Corn Methi Malai(GF) : Smooth white gravy made with fenugreek and cashews \$14

Tofu Coconut : Tofu coconut milk,mustard seeds,mild spices \$14

Punjabi Dal(GF) : Black lentils cooked with cream and ghee \$14

Malai Kofta : Vegetable bowl with raisin cooked in creamy masala sauce \$15

Rasile Aloo Aur Pakode : Potatoes and Spinach Dumplings,Zesty Banarasi Curry \$14

∴ **TANDOORI SPECIALITIES** ∴

All Tandoori Specialties come with sauce and vegetables

Paneer Tikka (GF) \$18

Chicken Tikka(GF)(White Meat) \$18

Chicken Tandoori(GF)(Dark Meat With Bone) \$18

Chef Special-Indian Style(Dark Meat With Bone) \$20

Shrimp Tandoori(GF) \$22

Chicken Reshmi Kabab(GF)(Dark Meat) \$18

Muglai Tikka(Side Mango Sauce)(White Meat)(GF) \$18

∴ **KIDS MEALS** ∴

Chicken Nuggets : Chicken nuggets with fries \$6

Chicken Tikka : Chicken tikka with fries \$6

∴ ACCOMPANIMENTS ∴

- Mix Pickle \$3
- Chili, onion, lemon \$2
- Mango Chutney \$4
- Onion/Mint/Tamarind Chutney \$4
- Papadum(Three Pieces) \$3
- Raita / Plain Yogurt \$3
- Basmati Rice \$4
- Masala / Korma Sauce(8oz) \$5
- Masala / Korma Sauce(16oz) \$8
- Sauteed Veggies / Asparagus / Broccoli \$6

∴ TANDOORI BREADS ∴

- Naan / Roti \$3
- Garlic Naan / Chili Garlic Naan / Bullet Naan \$4
- Aloo Kulcha / Paneer Kulcha / Onion Kulcha / Sweet Kulcha \$5
- Aloo Paratha / Methi Paratha \$4
- Crab Kulcha / Lamb Kulcha \$6

∴ BEVERAGES ∴

- Mango Lassi / Salty Mint Lassi \$4
- Sweet Tea / Unsweet Tea \$3
- Coffee / Indian Coffee / Chai \$3
- Chocolate Milk \$3
- Thums Up / Limca(No Refill) \$3
- Masala Soda \$4
- Mango Juice \$4
- Sparkling Water \$3
- Coke / Diet Coke / Sprite / Ginger Ale \$3

∴ DESSERTS ∴

- Gulab Jamun \$4
- Rasmalai(GF) \$4
- Mango Kulfi(GF) \$4
- Pistachio Kulfi(GF) \$4
- Vegan Ice Cream \$4
- Sweet Paan \$3