



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

Vegetarian Appetizers

- **Spinach Chaat (V)** - \$6.99
Fried spinach with mint, tamarind sauce, and nylon sev.
 - **Vegetable Pakora (V)** - \$5.99
Mixed vegetable fritters.
 - **Vegetable Platter (V)** - \$8.99
Samosa, aloo tikki, and mixed fritters.
 - **Vegetable Samosa (V)** - \$5.99
Light pastry filled with a unique mixture of peas and potatoes.
 - **Chili Paneer** - \$9.99
Crispy fried paneer with onion, bell pepper, soy sauce, and ketchup.
 - **Gobhi 65** - \$5.99
Curry leaves, black pepper, mustard seed, and dried red chili.
 - **Khatte Meethe Tikki Chole** - \$6.99
Spicy potato patty with chickpeas, tamarind sauce.
 - **Lasuni Gobi (V)** - \$9.99
Cauliflower fritters cooked in spicy and tangy sauce.
 - **Paneer 65** - \$9.99
Paneer cooked with curry leaves, black pepper, mustard seed, and dried red chili.
 - **Paneer Peppercorn** - \$9.99
Paneer cooked with Mumbai-inspired spice mix, star anise-chili dust, crispy poori.
 - **Samosa Chaat (V)** - \$6.99
Vegetable samosa with chickpeas, tamarind, and mint sauce.
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Appetizers

- **Fish 65** - \$9.99
Fish cooked with curry leaves, black pepper, mustard seed, and dried red chili.

- **Chicken Peppercorn** - \$9.99
Mumbai-inspired spice mix, star anise-chili dust, crispy poori.
 - **Chicken Chili** - \$9.99
Crispy fried chicken with onion, bell pepper, soy sauce, and ketchup.
 - **Chicken 65** - \$9.99
Chicken cooked with curry leaves, black pepper, mustard seed, and dried red chili.
 - **Chicken Lollipops** - \$7.99
Fried chicken wings marinated and coated in batter, then deep-fried.
 - **Seaside Crab Cake** - \$5.99
A golden-brown crab cake with a rich texture and a refreshing, tangy mint flavor.
 - **Shrimp Peppercorn** - \$12.99
Mumbai-inspired spice mix, star anise-chili dust, crispy poori.
 - **Fish Chili** - \$9.99
Crispy fried fish with onion, bell pepper, soy sauce, and ketchup.
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Soups/Salads

- **Lentil Soup** - \$5.99
Red lentils, lemon, curry leaves, turmeric, cayenne pepper.
 - **Chicken Soup** - \$6.99
Hearty chicken soup.
 - **Kachumber (GF/V)** - \$5.99
Fresh and crunchy salad with cucumber, onion, and tomato.
 - **Green Salad (GF/V)** - \$5.99
A simple and healthy green salad.
 - **Tomato Soup** - \$5.99
Tomatoes cooked with Indian spices.
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Tandoori Specialities

- **Chicken Seekh Kabab (GF)** - \$17.99
Flavorful ground chicken croquettes, seasoned with warm Indian spices, and grilled in an oven.
 - **Lamb Boti Kabab (GF)** - \$21.99
 - **Tandoori Combo (GF)** - \$30.99
Chicken, lamb, Seekh kabab, fish, and shrimp.
 - **Tandoori Shrimp (GF)** - \$21.99
Shrimp marinated in Indian spices and cooked to perfection in a clay oven tandoor.
 - **Tandoori Salmon (GF)** - \$24.99
Salmon marinated in Indian spices and cooked in tandoor to perfection.
 - **Tandoori Chicken Tikka (GF)** - \$17.99
Marinated chicken cubes, threaded on skewers and grilled to perfection.
 - **Chef's Special Chicken (GF)** - \$19.99
Tandoori chicken cooked with chef's special spices.
 - **Paneer Tikka (GF)** - \$17.99
Juicy chunks of Indian cottage cheese marinated in homemade tandoori paste, grilled to perfection.
 - **Chef's Special Paneer (GF)** - \$19.99
Tandoori Paneer cooked with chef's special spices.
 - **Tandoori Chicken (GF)** - \$17.99
Dark meat with bone.
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Chicken Specialities

- **Chicken Achari (GF)** - \$17.99
White chicken with pickle, spices, and sour cream.
- **Butter Chicken (GF)** - \$17.99
Chicken simmered in aromatic tomato and creamy gravy.
- **Chicken Tikka Masala (GF)** - \$16.99
Popular curried dish made with boneless chicken, ground spices, onions, tomatoes, cream, and herbs.

- **Chef's Special Chicken (GF)** - \$19.99
Tandoori chicken cooked with chef's special spices.
 - **Desi Chicken Curry (GF)** - \$17.99
Traditional North Indian-style slow-cooked chicken curry.
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Egg Specialities

- **Egg Curry** - \$15.99
Egg curry cooked in flavorful Indian spices.
 - **Egg Biryani** - \$15.99
Aromatic biryani cooked with eggs and spices.
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Entrees

- **Fish Entree (GF)** - \$20.99
Fish in a savory curry.
- **Scallop Entrée (GF)** - \$20.99
Scallops cooked in flavorful curry.
- **Vegetable Entree (GF/V)** - \$14.99
Delicious vegetable-based curry.
- **Paneer Entree (GF)** - \$16.99
Indian cottage cheese in curry sauce.
- **Tofu Entrée (GF/V)** - \$13.99
Tofu cooked with spices and curry.
- **Chicken Entrée (Boneless) (GF)** - \$16.99
Boneless chicken in flavorful curry.
- **Goat Entrée (Bone-in) (GF)** - \$18.99
Goat cooked with Indian spices.
- **Lamb Entrée (GF)** - \$18.99
Tender lamb cooked in curry sauce.

- **Shrimp Entrée (GF)** - \$20.99
Shrimp cooked with Indian spices.
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Vegetarian Specialties

- **Kaju Methi Malai** - \$14.99
Smooth white gravy made with fenugreek and cashews.
- **Tofu Coconut Curry** - \$13.99
Tofu in coconut milk with mustard seeds and mild spices.
- **Malai Kofta** - \$14.99
Vegetable balls with raisins cooked in a creamy masala sauce.
- **Rasile Aloo Aur Pakode** - \$13.99
Potatoes and spinach dumplings cooked in zesty Banarasi curry.
- **Methi Malai (GF)** - \$13.99
Fenugreek leaves cooked in a creamy sauce.
- **Bhindi Masala (V)** - \$15.99
Okra cooked with spices, onion, pepper, and fresh tomatoes.
- **Chana Masala (GF/V)** - \$13.99
Garbanzo beans cooked with spices.
- **Desi Vegetable Curry (GF)** - \$16.99
Fresh vegetables cooked in a North Indian-style curry.
- **Tarka Daal (GF/V)** - \$13.99
Yellow lentils made with ginger, garlic, light spices, and fresh cilantro.
- **Punjabi Daal (GF)** - \$13.99
Black lentils cooked with cream and ghee.
- **Palak Paneer (GF)** - \$16.99
Creamed spinach with homemade cottage cheese.
- **Baingan Bharta (V, GF)** - \$13.99
Tandoor-roasted eggplant with spices and peas.

- **Baby Eggplant Masala (GF)** - \$13.99
Baby eggplant with tomato and creamy sauce.
- **Baby Eggplant Korma (GF)** - \$13.99
Baby eggplant with cashews, almonds, and creamy sauce.
- **Matar Paneer (GF)** - \$13.99
Cottage cheese and peas cooked in a creamy sauce.
- **Shahi Paneer** - \$16.99
Cottage cheese, onions, peppers, and creamy sauce.
- **Paneer Tikka Masala (GF)** - \$16.99
Grilled paneer tikka cooked in an onion, tomato, and cream-based sauce.
- **Aloo Gobi (V)** - \$13.99
Potatoes and cauliflower with herbs and spices.
- **Aloo Baingan (V)** - \$13.99
Potatoes and eggplant with herbs and spices.
- **Aloo Matar (V, GF)** - \$13.99
Potatoes and green peas with herbs and spices.

Lamb Specialities

- **Lamb Mushroom Coconut Curry (GF)** - \$18.99
Lamb cooked with coconut milk, mustard seeds, and spices.
- **Lamb Mushroom Korma (GF)** - \$18.99
Lamb cooked with mushrooms, almonds, cashews, and a creamy fenugreek-infused sauce.
- **Lamb Pepper (GF)** - \$19.99
Tandoori lamb with mustard, sautéed onions, and bell peppers.
- **Lamb Angar (GF)** - \$19.99
Boneless lamb cooked with tamarind and hot sauce.

- **Lamb Sultan (GF)** - \$19.99
Lamb cooked with fresh spinach.
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Seafood Specialties

- **Scallop Biryani (GF)** - \$20.99
Layered basmati rice cooked with scallops, aromatic herbs, and spices.
 - **Shrimp Konkoni** - \$20.99
Coconut curry sauce with fenugreek and tamarind.
 - **Crab Masala (GF)** - \$20.99
Mashed crab with tomato and creamy sauce.
 - **Shrimp Entrée (GF)** - \$20.99
Shrimp cooked with Indian spices.
 - **Fish Entrée (GF)** - \$20.99
Fish cooked with aromatic Indian spices.
 - **Scallop Entrée (GF)** - \$20.99
Scallops cooked with Indian spices and herbs.
 - **Shrimp Biryani (GF)** - \$20.99
Layered basmati rice cooked with shrimp, light spices, and aromatic herbs.
 - **Fish Biryani (GF)** - \$20.99
Rice dish made with fish, basmati rice, spices, and herbs.
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Biryani/Rice Specialities

- **Basmati Rice** - \$3.99
Long grain basmati rice cooked to perfection.
- **Vegetable Biryani (GF)** - \$14.99
Layered basmati rice cooked with vegetables, mild spices, and aromatic herbs.

- **Tofu Biryani (GF, V) - \$13.99**
Layered basmati rice cooked with tofu, light spices, and aromatic herbs.
 - **Paneer Biryani (GF) - \$16.99**
Layered basmati rice cooked with paneer, aromatic spices, and herbs.
 - **Scallop Biryani (GF) - \$20.99**
Layered basmati rice cooked with scallops, aromatic herbs, and spices.
 - **Chicken Biryani (Boneless) (GF) - \$16.99**
Savory chicken and rice dish with layers of chicken, rice, and aromatic spices steamed together.
 - **Goat Biryani (Bone-in) (GF) - \$18.99**
Slow-cooked goat with basmati rice, herbs, and spices.
 - **Lamb Biryani (GF) - \$18.99**
Slow-cooked lamb with basmati rice, aromatic herbs, and spices.
 - **Shrimp Biryani (GF) - \$20.99**
Layered basmati rice cooked with shrimp, light spices, and aromatic herbs.
 - **Fish Biryani (GF) - \$20.99**
Rice dish made with fish, basmati rice, spices, and herbs.
 - **Egg Biryani - \$15.99**
Aromatic basmati rice cooked with eggs, light spices, and aromatic herbs.
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Breads

- **Vegan Roti (No Butter) - \$2.99**
Whole wheat flatbread, no butter.
- **Tandoori Roti - \$2.99**
Whole wheat flatbread cooked in a traditional clay oven (tandoor).
- **Phulka Roti - \$3.99**
Village-style unleavened wheat flour flatbread, cooked on the stove.
- **Naan - \$2.99**
Leavened white flour flatbread, baked in a tandoor.

- **Garlic Naan** - \$3.99
Leavened flatbread made with all-purpose flour and spiced with garlic.
 - **Cheese Naan** - \$4.99
Soft and fluffy naan stuffed with melty cheese.
 - **Chili Garlic Naan** - \$3.99
Classic naan sprinkled with chili and garlic for extra spice.
 - **Bullet Naan** - \$3.99
Spicy naan cooked with jalapenos and cilantro.
 - **Aloo Kulcha** - \$4.99
Soft, leavened flatbread stuffed with a spiced mashed potato filling.
 - **Paneer Kulcha** - \$4.99
Leavened white flour flatbread stuffed with spiced paneer filling.
 - **Onion Kulcha** - \$4.99
Flatbread stuffed with spicy, flavorful onions.
 - **Sweet Kulcha** - \$4.99
Delicious flatbread filled with cherries, coconut, and nuts.
 - **Plain Paratha** - \$3.99
Classic whole wheat flatbread, soft and flaky.
 - **Aloo Paratha** - \$3.99
Whole wheat flatbread stuffed with a spiced potato filling.
 - **Methi Paratha** - \$3.99
Whole wheat flatbread made with spices and fenugreek leaves (Methi).
 - **Crab Kulcha** - \$5.99
Fluffy flatbread stuffed with flavorful crab meat.
 - **Lamb Kulcha** - \$5.99
Soft naan stuffed with spiced ground lamb.
 - **Jalapeno Cheese Bhatura** - \$4.99
Fluffy deep-fried bread stuffed with cheese and jalapenos.
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Beverages

- **Mango Lassi** - \$4.99
A refreshing yogurt-based drink with mango.
- **Salty Mint Lassi** - \$4.99
A tangy yogurt drink with mint and spices.
- **Sweet Tea** - \$2.99
Classic sweetened iced tea.
- **Unsweet Tea** - \$2.99
Traditional iced tea without sweetener.
- **Masala Soda** - \$3.99
Spicy, tangy soda made with Indian spices.
- **Mango Juice** - \$3.99
Sweet, refreshing mango juice.
- **Sparkling Water** - \$2.99
Crisp, refreshing sparkling water.
- **Coke** - \$2.99
Classic Coca-Cola.
- **Diet Coke** - \$2.99
Diet version of Coca-Cola.
- **Sprite** - \$2.99
Lemon-lime soda.
- **Ginger Ale** - \$2.99
Refreshing ginger-flavored soda.
- **India Tea (Chai)** - \$2.99
Beverage made by brewing black tea with fragrant spices, sugar, and milk.
- **Bottled Water** - \$2.99
Refreshing bottled water.
- **Thums Up** - \$3.99
A popular Indian cola drink.

Desserts

- **Gulab Jamun** - \$3.99
Soft, fried dough balls soaked in sweet syrup.
- **Rasmalai (GF)** - \$3.99
Soft, spongy cheese cakes in sweet, flavored milk (Gluten-Free).
- **Mango Kulfi (GF)** - \$4.99
Creamy mango-flavored ice cream (Gluten-Free).
- **Pistachio Kulfi (GF)** - \$4.99
Creamy pistachio-flavored ice cream (Gluten-Free).
- **Butter Toffee Cake** - \$5.49
Soft cake with a rich butter toffee flavor.
- **Pistachio Cake** - \$6.49
Delicious cake made with pistachios.

Kids Meals

- **Chicken Nuggets With Fries** - \$6.99
Crispy chicken nuggets served with fries.
- **Tandoori Chicken Tikka (Kids) With Fries** - \$6.99
Tandoori-marinated chicken tikka served with fries.
- **French Fries** - \$4.99
Crispy and golden fries.

Accompaniments

- **Mixed Pickle** - \$2.99
A flavorful mix of spicy and tangy pickles.

- **Chili, Onions and Lemon** - \$1.99
A tangy, spicy combination of chili, onions, and lemon.
 - **Mango Chutney** - \$3.99
Sweet and spicy mango chutney.
 - **Chutney** - \$3.99
A variety of tangy chutneys.
 - **Papdum (3 pieces)** - \$2.99
Crispy, thin flatbread crackers.
 - **Raita** - \$2.99
Creamy yogurt with spices and vegetables.
 - **Plain Yogurt** - \$2.99
Simple and creamy yogurt.
 - **Basmati Rice** - \$3.99
Fragrant and fluffy basmati rice.
 - **Masala Sauce (8oz)** - \$4.99
Rich and flavorful masala sauce.
 - **Masala Sauce (16oz)** - \$7.99
Larger portion of rich and flavorful masala sauce.
 - **Korma Sauce (8oz)** - \$4.99
Creamy and mildly spiced korma sauce.
 - **Korma Sauce (16oz)** - \$7.99
Larger portion of creamy korma sauce.
 - **Sauteed Veggies** - \$5.99
Fresh veggies sautéed in Indian spices.
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