



PUNJABI VEGETARIAN STARTERS

Punjabi Samosa

Authentic Punjabi style, stuffed with masala potato and peas

Paneer Samosa

Triangular filo pastry parcels filled with spiced paneer

Vegetable Parcels

Filo pastry parcels filled with a spicy mixture of vegetables

Aloo Tikki

Lightly spiced, fried potato cakes

Hare Bare Kebabs

Spiced potato, spinach and green pea cakes

Spring Rolls

Filo pastry rolls filled with spiced vegetables

Paneer Spring Rolls

Filo pastry rolls filled with spiced paneer

Chilli Veg Balls

Garlic & chilli veg balls

Onion Bhaji

Thinly sliced onions, herbs and fried

Mixed Pakora

Potatoes, onions and spinach mixed in spicy batter and deep-fried

Chilli Paneer

An Indo-Oriental dish, with a fusion of cottage cheese, piaz, mix peppers and green chillies tossed together

Aloo Papdi Chaat

Aloo Channa with Chaat Masala, crispy papdi with yoghurt and tamarind sauce

Paneer Tikka

Chargrilled cottage cheese with caraway seeds cooked in the tandoor

Paneer Pakora

Indian cheese mixed with spices and herbs then deep-fried in batter

Mogo Chips

Deep fried Mogo served crispy with seasoning

Masala Mushrooms

Fried bell mushrooms coated in a spicy masala sauce

Mushroom Manchurian

Mushrooms cooked in a Chinese style sauce

All dishes may contain traces of nuts.

Please consult our team if your group have any food allergy questions or requirements.



PUNJABI NON-VEGETARIAN STARTERS

Sheekh Kebabs

Spiced mince lamb prepared in a traditional tandoor

Reshmi Kebabs

Creamy spiced minced chicken cooked in a tandoor

Chicken Tikka

Pieces of chicken marinated in garlic, mint, chilli cooked in the tandoor

Jeera Chicken

Chicken marinated with roasted cumin seeds and ground black pepper

Murgh Malai Tikka

Chicken marinated in cheese and cream, cooked with Indian spices in a tandoor

Tangri Kebab

Tender barbecued chicken drumsticks, stuffed with spiced mince lamb marinated in yoghurt and spice, slow roasted in the tandoor

Chicken Wings

Chicken wings marinated and cooked in a tandoori oven

Fish Amritsari

Chunks of white fish immersed in an ajwain and cornflour batter, delicately spiced and deep fried

Til Ka Jingha

Tender king prawns marinated in rasoi spices and cooked over flaming charcoal

Tandoori Lamb Chops

Lamb chops marinated in yoghurt, garlic and cumin grilled in the tandoori oven

Lamb or Chicken Samosa

Triangular filo pastry parcels filled with either chicken or lamb mince

Galuti Kebab

Pan seared spiced lamb cakes

All dishes may contain traces of nuts.

Please consult our team if your group have any food allergy questions or requirements.



PUNJABI VEGETARIAN MAINS

Mixed Vegetables

Assorted fresh garden vegetables cooked in medium spices

Mixed Vegetable Kofta

Minced vegetable balls served with a curry sauce

Mixed Vegetable Jalfrezi:

Mixed vegetables cooked with capsicums in a masala sauce

Palak Paneer

Indian cheese cubes cooked in fresh spinach

Mattar Paneer

Home made cheese cubes cooked in onions and tomatoes with peas

Paneer Jalfrezi

Indian cheese cubes cooked with mixed capsicum and baby corn in a light masala sauce

Shahi Paneer

Indian cheese cubes with fresh green chillies in a hot and spicy curry sauce

Paneer Bhurji

Minced paneer cooked in Indian spices

Sweet corn Masala

Corn sautéed with spicy masala sauce

Daal Makhani

Black lentils in a rich butter cream sauce

Channa Daal

Split chickpeas in lentil curry

Tawa Vegetables

A choice of vegetables (Arbi, Bengan, Bhindi and Karela) cooked on a tawa

Baingan Masala

Fresh aubergine cooked with onions and spices

Aloo Baingan

Aubergine and Potato curry

Saag Aloo

Fresh spinach with potatoes

Aloo Gobhi

Potato and cauliflower cooked with herbs and spices

Methi Gobhi

Cauliflower cooked with fresh methi (fenugreek) and spices

Bhindi Masala

Bhindi cooked in Indian spices

Bombay Aloo

Sautéed potato in hot spices

Mushroom Masala

Button mushrooms stir fried in fresh herbs and spices

Channa Masala

Chickpeas cooked with fresh ginger, herbs and spices

Tinday Masala

Marrow vegetables cooked in a masala sauce

Rajmah

Red kidney bean curry

Tarka Daal

Lentils cooked with herbs and spices, flavoured with garlic

All dishes may contain traces of nuts.

Please consult our team if your group have any food allergy questions or requirements.



PUNJABI NON-VEGETARIAN MAINS

Karahi Chicken

Cooked with tomatoes and onions with fresh herbs and spices and prepared in a traditional Indian wok

Balti Chicken

Chicken cooked with a mixture of ground spices

Chicken Korma

Mild and creamy Chicken or Authentic Style Korma

Chicken Jalfrezi

Tender succulent pieces of chicken cooked with capsicum

Chicken Tikka Masala

Boneless Chicken Tikka cooked in a mild and creamy sauce

Butter Chicken

Chicken cooked in a butter sauce

Tawa Chicken Keema

Mince chicken cooked with herbs and spices

Chicken Achari

Tender chicken cooked with lightly pickled ingredients

Methi Chicken

Chicken cooked with fresh methi (fenugreek) in a medium curry sauce

Machi Masala

Fish curry cooked in various spices

Prawn Curry

Prawns of your preference cooked in a curry sauce

Karahi Lamb

Hot and Spicy lamb in a tomato and onion sauce, prepared in an Indian wok

Balti Lamb

Lamb cooked with a mixture of ground spices

Lamb Korma

Mild and creamy Lamb or spicy Authentic style Korma

Lamb Jalfrezi

Lamb cooked with Capsicum and onions in a spicy masala sauce

Lamb Chops Masala

Marinated lamb chops cooked in ground masala

Achari Gosht

Lamb cooked with lightly pickled ingredients

Palak Gosht

Spinach and lamb cooked together in a mild curry sauce

Aloo Gosht

Lamb with sautéed potato in hot spices

Kofta Curry

Meat balls in a mild sauce

Karahi Kofta Kebabs

Mini kebabs cooked in spices and prepared in a traditional karahi

Kofta Palak

Lamb meatballs cooked with fresh spinach

Keema Curry

Minced lamb cooked in herbs and spices

All dishes may contain traces of nuts.

Please consult our team if your group have any food allergy questions or requirements.



BREADS

Tandoori Naan

Freshly baked Indian style bread made in a clay oven

Tandoori Roti

Wholemeal bread baked in a clay oven

Bhatura Deep

Fried light puffed leavened Indian bread Puris

RICE DISHES

Plain Rice

Plain white boiled rice

Jeera Rice

Plain boiled rice with cumin seeds

Mixed vegetable rice

Rice cooked with mixed vegetables

Biryani

Basmati rice cooked with a range of fillings:

Lamb, Chicken, Vegetable, King Prawn & Fish

SIDES

Salad

Assorted mixed salads, Iceberg lettuce, cucumbers, onions and tomatoes.

Yoghurts

Raita

Plain Yoghurt

Cucumber and Tomato Raita

Boondi Raita

Jeera Raita

Dahi Bhalla

Chutneys

Mint Chutney

Imli Chutney

Assorted Pickles & Achaar

All dishes may contain traces of nuts.

Please consult our team if your group have any food allergy questions or requirements.