

The Punjab Restaurant – Our Story

"Grandson, it's 70% food, 15% location and 15% your ugly face," these wise words were spoken by founder of the Punjab Restaurant, Gurbachan Singh Maan, to his grandson Sital Singh Maan.

Sital Maan prides himself on continuing the tradition his grandfather started – which is to provide authentic Punjabi home cooking in a relaxed setting within London's Covent Garden. As a boy, Sital lived above the restaurant with grandfather and every summer would earn his pocket money working in the kitchens and restaurant. In 1970 Sital purchased the restaurant direct from grandfather.



Under Sital's management the restaurant went from strength to strength, expanding into a labyrinth of interconnected dining rooms.

Today, the Punjab is the oldest North Indian restaurant in the UK, but back in 1946 when Sital's grandfather was just starting out in the City of London, things were very different. The war had just ended and food rationing was in place. Curries and tandooris were virtually unheard of among local people, however, there was a gap in the market from a growing number of Indian businessmen and diplomats looking for some good Punjabi homecooking. Business boomed to such extent, that Grandfather started to attract diners throughout the greater London area. He made the move to Covent Garden in 1951 after much persuasion from his clientele, who wanted the restaurant to be situated in more central location.



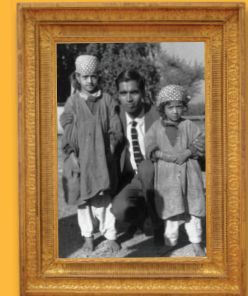
After a while, it was not only Indian students frequenting the restaurant, but as Sital says, "slowly local people came to tantalise their taste buds". And it seems that once customers became addicted, they kept coming back for more. Some customers have been coming for more than 40 years now, and there is one 76 year-old regular who has been coming since 1952. He loved the Punjabi cuisine so much that for forty years he dined at the Punjab twice a day, five days a week!



We hope you have enjoyed your stay, at the home of Punjabi cuisine and culture. Please be sure to come and eat with us again.

Punjab[®]

Est 1946



Dessert Menu

*UK's Oldest North Indian Restaurant
Serving Distinctive Punjabi Cuisine*

BRANDY

	25ml	50ml
COURVOISIER VS 40%	4.45	7.95
REMY MARTIN 40%	4.95	8.15
HENNESSY VSOP 40%	5.15	10.15

LIQUEURS

AMARETTO DISARONNO 28%	4.45	7.95
BAILEY'S IRISH CREAM 17%	4.45	7.95
DRAMBUIE 40%	4.45	7.95
LIMONCELLO 27%	4.45	7.95
SAMBUCA 38%	4.45	7.95

CHAI

MASALA CHAI	3.75
Aromatic spiced tea with milk	
TEA	3.10
GREEN TEA	3.50
Green Tea, Peppermint,	

COFFEE

FILTER COFFEE	3.10
DECAFFEINATED COFFEE	3.10
ESPRESSO	3.25
DOUBLE ESPRESSO	4.25
CAPPUCCINO	4.25

PUNJABI DESSERTS

KULFI

Famous Indian dairy ice cream. Choose from two great flavours:

Mango – N, **Pistachio** – N 4.95

RASMALAI – N 4.95

Soft white round patties immersed in delicious creamy milk syrup, made from milk and flavoured saffron, cardamoms and pistachios

GULAB JAMUN – N 4.95

Soft spongy dough balls flavoured with cardamom and pistachio nuts in sweet warm syrup

GAJAR HALWA – N 4.95

Made with sweet carrots and flavoured with cardamoms, pistachios and almond flakes

ICE CREAMS

Made with fresh double cream with no artificial colours or flavours in any of our ices.

DOUBLE CREAM VANILLA 5.15

CHOCOLATE CHIP 5.15

CINNAMON & HONEY 5.15

MINT CHOC CHIP 5.15

HOMEMADE LASSI

Authentic chilled beverage – whipped whole milk yoghurt drink.

PLAIN LASSI, SWEET LASSI,
SALTED LASSI 4.15

MANGO LASSI, ROSE LASSI 4.75

N – Contains Nuts