

## THE PUNJAB RESTAURANT

### ➤ OUR STORY ➤

*"Grandson, it's 70% food, 15% location, and 15% your ugly face," said Gurbachan Singh Maan, founder of Punjab Restaurant, to his grandson, Sital Singh Maan.*



*Sital Maan takes pride in continuing the tradition his grandfather began: providing authentic Punjabi home cooking in a relaxed setting in London's Covent Garden. As a boy, Sital lived above the restaurant with his grandfather and spent his summers earning pocket money by working in the kitchen and restaurant. In 1970, Sital bought the restaurant directly from his grandfather.*

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

*Today, 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 still in place. Curries and tandooris were virtually unknown to locals. However, there was a gap in the market for a growing number of Indian businessmen and diplomats seeking good Punjabi home cooking. Business boomed to such an extent that Grandfather began attracting diners from across Greater London. He moved to Covent Garden in 1951, after much persuasion from his clientele, who wanted the restaurant in a more central location.*

*Soon, it wasn't just Indian students frequenting the restaurant. As Sital says, "Slowly, local people came to tantalise their taste buds." It seems that once customers became hooked, they kept coming back for more. Some have been returning for over 40 years, including one 76-year-old regular who has been dining with us since 1952. He loved the Punjabi cuisine so much that for forty years, he ate at Punjab twice a day, five days a week!*

*We hope you've enjoyed your visit to the home of Punjabi cuisine and culture. Please come and dine with us again soon.*

— COVENT GARDEN —



UK's Oldest North Indian Restaurant  
Serving Distinctive Punjabi Cuisine

DESSERT MENU

### Brandy

	25ml	50ml
<b>COURVOISIER VS</b> 40%	4.95	9.95
<b>REMY MARTIN VSOP</b> 40%	7.95	14.95
<b>HENNESSY VSOP</b> 40%	8.95	15.95

### Liqueurs

	25ml	50ml
<b>AMARETTO DISARONNO</b> 28%	4.95	9.95
<b>BAILEY'S IRISH CREAM</b> 17%	4.95	9.95
<b>DRAMBUIE</b> 40%	4.95	9.95
<b>LIMONCELLO</b> 27%	4.95	9.95
<b>SAMBUCA</b> 38%	4.95	9.95

### Chai

<b>MASALA CHAI</b> <i>Aromatic spice tea with milk</i>	3.75
<b>TEA</b>	3.25
<b>GREEN TEA</b> <i>Green Tea, Peppermint</i>	3.75

### Coffee

<b>FILTER COFFEE</b>	3.55
<b>DECAFFEINATED COFFEE</b>	3.55
<b>ESPRESSO</b>	3.55
<b>DOUBLE ESPRESSO</b>	4.55
<b>CAPPUCCINO</b>	4.55

### Punjabi Desserts

<b>KULFI</b> <i>Famous Indian dairy ice cream. Choose from two great flavours: MANGO (N) or PISTACHIO (N)</i>	5.95
<b>RASMALAI - (N)</b> <i>Soft white round patties immersed in delicious creamy milk syrup, made from milk and flavoured saffron, cardamoms and pistachios.</i>	5.95
<b>GULAB JAMUM - (N)</b> <i>Soft spongy dough balls flavoured with cardamom and pistachio nuts in sweet warm syrup.</i>	5.95
<b>GAJAR HALWA - (N)</b> <i>Made with sweet carrots and flavoured with cardamoms, pistachios and almond flakes.</i>	5.95

### Ice-Cream

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

<b>DOUBLE CREAM VANILLA</b>	5.95
<b>CHOCOLATE CHIP</b>	5.95
<b>HONEYCOMB</b>	5.95
<b>MINT CHOC CHIP</b>	5.95

### Homemade Lassi

Authentic Punjabi chilled beverage - whipped whole milk yoghurt drink.

<b>PLAIN LASSI / SWEET LASSI / SALTED LASSI</b>	5.95
<b>MANGO LASSI / ROSE LASSI</b>	6.95

N - Contains Nuts