

Appetisers

1. **PAKORA (V) (4pc)** 7.75
Onions cooked in chickpea batter with herbs & spices
2. **ALOO TIKKI ROLL (V) (2pc)** 7.75
Lightly spiced potato croquette served with our signature tamarind sauce
3. **PUNJABI SAMOSA (V) (2pc) - Punjabi Speciality** 7.75
Traditional handmade village samosa, triangular pastry with smashed vegetable
4. **PANEER PAKORA (V) (4pc)** 7.75
Punjabi fritters filled with warm & smooth homemade paneer cheese
5. **KADU PURI (V) - Punjabi Speciality** 7.75
Golden pumpkin on a crispy puri (bread), favourite among regulars
6. **TANDOORI CHICKEN WINGS (5pc)** 8.95
Order early! Roasted for 20 minutes, back by demand!
7. **AMRITSARI FISH (5pc) - Punjabi Speciality** 8.95
Delicacy of the holy city of Amritsar, popular in Punjab & throughout India. Mouthwatering tilapia fried fish pakora
8. **PRAWN PURI** 8.95
Lightly spiced prawns on crispy puri bread
9. **LAMB SHAMI KEBAB (2pc)** 8.75
Smooth silky round patties of minced lamb and lentils shallow fried. Invented by a highly skilled chef for a toothless Maharaja

Tandoori

The traditional Punjabi clay oven is truly the heart of all Indian barbeques. All our tandooris are served on a sizzling bed of onions in a traditional skillet, accompanied with refreshing mint sauce.

15. **TANDOORI VEGETABLES** 18.95
Marinated mixed vegetables roasted in the Tandoor
16. **TANDOORI PANEER (V) (5pc)** 19.55
Homemade paneer cheese marinated with herbs and spices
17. **TANDOORI KING PRAWNS (3pc)** 23.95
Mildly spiced succulent king prawns
18. **CHICKEN TIKKA (8pc)** 19.55
Small chunks of boneless chicken marinated in tandoori masala and roasted on skewers
19. **CHICKEN TIKKA SPECIAL - Flambé Speciality** 19.95
Chicken Tikka (8pc), served flaming at your table with a shot of brandy, we are notoriously known for this historic flambé dish
20. **CHICKEN ACHARRI TIKKA - Punjabi Speciality** 19.55
Takes the classic chicken tikka to new heights, (8pc) marinated in acharri masala and lemon juice
21. **CHICKEN TANDOORI - Punjabi Speciality** 19.95
World Famous Punjabi roast chicken, served **on the bone**. Marinated in fresh yoghurt and tandoori masala
22. **LAMB SEEKH KEBAB (4pc)** 19.95
Spiced minced lamb kebab, delicately threaded and cooked on skewers in the tandoor
23. **TANDOORI LAMP CHOPS (4pc)** 26.95
Marinated lamb chops roasted in the tandoor
24. **TANDOORI MIXED GRILL** 26.95
Pieces of tandoori chicken, chicken tikka, seekh kebab & acharri tikka

Chicken Curry

We must warn you our chicken curry dishes can be very addictive. They really do stimulate your endorphins and electrify your nerves.

Punjab Specialities

30. **ACHARRI MURGHA - Family Speciality medium** 19.95
Punjabi chicken curry cooked in a traditional pickling spice mix, tasty, tangy & medium spiced, has to be experienced at least once in a lifetime!
31. **PAHALWAN AMAR'S MINT CHICKEN - NEW medium** 19.95
Yes, you too can have a body like Amar, our family Pahalwan (wrestler), just eat plenty of this delicious mint medium spice dish, avoid strong drink and stand on your head for at least three minutes a day.
32. **BUTTER CHICKEN - Family Speciality medium** 20.95
The Godfather of all Punjabi dishes, tandoori chicken **on the bone** served in a creamy sauce laced with butter. First introduced in 1954 when rationing ended.
33. **CHICKEN KORMA mild** 19.95
Delicious, creamy mild chicken curry.
34. **CHICKEN KARAHI medium** 19.95
Succulent chicken cooked with tomatoes and green peppers in a traditional medium spice Punjabi sauce.
35. **CHICKEN MADRAS hot** 19.95
Chicken served in a hot fiery spice sauce.
36. **CHICKEN TIKKA MASALA medium** 19.95
No standard recipe exists for this classic medium spice dish, however **our 1973 formula** continues to withstand the test of time. Chicken Tikka served in tandoori masala & tomato based sauce.
37. **CHICKEN JALFREZI medium** 19.95
Tender julienne pieces of chicken in a creamy medium spice sauce studded with green peppers and onions.

Lamb Curry

Punjab Specialities

40. **ACHARRI GOSHT - Family Speciality medium** 22.95
Pickle-styled lamb curry, suffice to say that Punjabi's go crazy for this delicious, tangy & irresistible medium spiced dish.
41. **METHI GOSHT - Family Speciality medium** 22.95
Succulent pieces of lamb cooked with fresh fenugreek, a favourite Punjabi herb. Distinctive medium spiced curry.
42. **PUDINA GOSHT - Punjabi Speciality medium** 22.95
Majestic Punjabi mint lamb curry medium spiced, gorgeous and delicious, fit for any Punjabi Maharaja.
43. **LAMB KORMA mild** 22.95
Delicious, creamy mild lamb curry.
44. **KARAHI GOSHT medium** 22.95
Succulent pieces of lamb cooked with tomatoes and green peppers in a traditional medium spiced sauce.
45. **LAMB MADRAS hot** 22.95
Lamb served in a hot fiery spicy sauce.
46. **PUNJABI CHOPS MASALA (4pc) medium** 27.95
Tandoori Lamb Chops served in a spicy masala sauce.

Seafood Curry

49. **KING PRAWN BHUNA** 23.95
Cooked with King prawns.
50. **BENAAM MACCHI TARKARI** 21.95
Nameless Punjabi style tilapia fish curry.

Vegetable

In 1951, Grandfather was forced to relocate the Punjab to be closer to the Indian Embassy, where many officers were homesick for authentic Punjabi vegetarian dishes.

Our vegetable dishes are **medium** spiced and also available as side dishes at **£9.95** each, only when ordered with a main dish.

52. **VILLAGE TARKA DAAL - Punjabi Speciality vegan** 14.95
Nutritious home made Punjabi yellow lentil dish, indispensable and full of protein.
53. **GRANDAD'S KALI DAAL - Family Speciality** 14.95
Our classic mixed black daal taken from our Grandad's recipe.
54. **SAAG PANEER** 14.95
Diced paneer cheese cooked with spinach and spices.
55. **SAAG ALOO** 14.95
Spinach cooked with potatoes in spices.
56. **BAIGAN - Punjabi Speciality vegan** 14.95
Whole stuffed aubergines cooked Punjabi style, sensational and healthy.
57. **BAIGAN KA BHARTA vegan** 15.95
Legendary Punjabi roasted aubergine mash with a smokey spicy flavour.
58. **VEGETABLE KOFTA vegan** 14.95
Spicy supercalifragilisticexpialidocious bottle gourd dumplings.
59. **MAHARAJA KARAM SINGH'S PANEER BUTTER MASALA - NEW** 15.95
When the Maharaja called for Paneer, it had better be just right: lavish, rich and sublime. Or else!
60. **AMRIT'S AMRITSARI CHOLE vegan** 14.95
The boss's version of the famous chickpea curry of Amritsar - Super scrumptious!
61. **KARAHI PANEER - Punjabi Speciality** 15.95
Paneer cheese sautéed with green peppers and ginger-garlic paste in a spicy tomato based gravy. Popular Punjabi & Delhi delicacy.
62. **BOMBAY ALOO vegan** 14.55
Spiced curried potatoes, particularly good with chicken or vegetable curries.
63. **ALOO GOBI vegan** 15.95
Cauliflower and potatoes lightly spiced and sautéed. Every Punjabi mother passes down this classic recipe to her daughter.
64. **BHINDI SABJI - Punjabi Speciality vegan** 15.95
Ladyfingers/Okra sautéed in true Punjabi style.
65. **KADU SABJI - Family Speciality vegan** 14.95
Sumptuous sweet pumpkin curry.

Accompaniments

72. **PAPADU PLAIN or MASALA (SPICED) vegan** 1.95
Served with chutney, pickles & onion salad.
73. **DAHI** 4.95
Natural nutritious yoghurt, Punjabi homes are seldom without.
74. **CUCUMBER RAITA** 5.95
Natural yoghurt with fresh cucumbers, delicious and cooling.
75. **MIXED RAITA** 5.95
With fresh tomato and onion.
76. **KACHUMBER SALAD vegan** 5.95
Chopped cucumber, tomatoes and onion.

Basmati Rice

Fresh silky, aromatic rice from the Himalayan foothills.

77. **PILAU RICE vegan** 5.45
Flavoured rice with cumin seeds.
78. **PLAIN RICE vegan** 5.25
White rice boiled to perfection.

Biryani

Rice cooked in thick gravy, layered with your choice from four great options. Served with vegetable curry or raita.

80. **VEGETABLE BIRYANI vegan medium** 18.95
81. **CHICKEN BIRYANI medium** 20.95
82. **LAMB BIRYANI medium** 22.95
83. **PRAWN BIRYANI medium** 22.95

Punjabi Breads

90. **BUTTER NAAN** 5.35
90. **PLAIN NAAN** 5.45
91. **CHEESE NAAN - Punjabi Speciality** 6.15
With a thin layer of smooth light French cheese. This also makes a delicious starter!
92. **KULCHA NAAN** 5.65
With spiced onions.
93. **GARLIC NAAN** 5.65
If you have any erotic activities planned for after you leave us, perhaps you should resist this sensational garlic naan.
94. **BULLET NAAN - Punjabi Speciality** 5.65
Spread with chopped fresh chilli and garlic.
95. **PESHWARI NAAN** 5.65
With dry fruits and coconut.
96. **LACCHA PARATHA** 5.75
Crisp unleavened whole wheat bread.
97. **ALOO PARATHA** 6.15
Stuffed with spice potato.
98. **TANDOORI ROTI vegan** 3.95
Whole wheat flatbread cooked in the tandoor.

MINIMUM ORDER: One main course per person.

Please note that all food is freshly prepared to order in our historic and small kitchen, so there may be delays during busy periods. If additional dishes are required, it may take up to 20 minutes.

PLEASE INFORM US OF ANY ALLERGIES.

Despite our careful monitoring, we cannot guarantee nut-free dishes. We do not use genetically modified ingredients.