

An extraordinary blend of tradition & modernity

SHER-E-PUNJAB

RESTAURANT | BAR | TAKEAWAY

Thank You for Choosing to dine at Sher-E-Punjab.

Sher-E-Punjab is a family run restaurant, famous for offering you the finest authentic, traditional and contemporary Asian Cuisine.

The food served here has been created with an exotic collection of herbs & spices distinctively blended in the traditional ways of the Punjab. Many of the dishes have their own distinctive flavours and aromas specially prepared for pleasure and enjoyment. When browsing through the menu you will discover a whole host of innovative and traditional dishes that have been created by combining a variety of ingredients with improved recipes, to give you delightful dishes to torch the taste buds.

HEALTHIER OPTIONS. ♥

Our chef insists on using only quality ingredients with an emphasis on using the finest prime cuts of lamb, chicken and fish. You will find a range of fresh authentic and traditional vegetables and pulses to enjoy as individual meals, accompaniments or in combination, to provide you with a good balance of choice towards healthier eating. When and where necessary, only a minimal amount of oils will be used when cooking most of your favourite dishes. Healthy choice dishes are prepared using olive oil.

CUSTOMER CARE.

Our aim is to make your visit as pleasant and enjoyable as possible and to make dining a memorable occasion. We hope our mission statement will make your eating out experience special.

- To be greeted in a friendly manner
- To give prompt and efficient service
- To give good quality cuisine at value for money
- To show a high standard of hygiene and cleanliness

To ensure that we maintain a high standard and keep on providing good quality food we would welcome any comments you may have about our products, service or facilities. You can do this by either filling in our guest book or visiting the comments page on our website. Please ask a member of staff to present you with the guest-book.
info@sherepunjabrestaurant.co.uk

ALLERGIES

Please note, though care and special attention is taken when using certain ingredients, it may not always be possible to isolate these products through the food chain. If you have any concerns please ask for advice i.e. nuts, eggs, shellfish, dairy products, wheat.

We do not accept cheques.

FOOD ALLERGIES & INTOLERANCES

Please speak to our staff about the ingredients in your meal, when placing your order. Some dishes may contain nuts, dairy, seafood, seafood shells, fish bones, gluten, eggs, celery, onions, vegetables, oils or ghee.

(V) Suitable for Vegetarians

(VEGAN) Suitable for Vegans

(D) Contains Dairy Products

(G) Contains Gluten

♥ **Healthy choice**

(All meals will be cooked in Olive Oil)

(N) Contains Nuts

(Other dishes may contain traces of nut, please ask for more details)

(B) May Contain Bone(s)

(Some of our seafood dish may contain shell/fish bones)

ALL STARTERS

Served with Green Salad and Mint sauce

SEAFOOD

- JHINGA SHASHLICK ♥ (D)**.....£5.50
King sized prawns marinated in tandoori sauce grilled in the clay oven with onion, peppers & tomatoes
- GARLIC JHINGA ♥ (D)**.....£5.50
Marinated and cooked king sized prawns with clove of garlic in a dry spicy sauce with onions & capsicums.
- TANDOORI JHINGA ♥ (D)**.....£5.50
Kings sized prawns marinated with special herbs and spices, cooked in tandoor, served with green salad.
- JHINGA ON PUREE (G)**.....£5.50
King sized prawns gently spiced with garlic, ginger and onions, served with a puffy bread.
- PRAWN ON PUREE (G)**.....£4.50
Prawns cooked in a thick spicy sauce with fresh tomatoes and flavoured with green herbs, served with a puffy bread.
- MONK FISH ♥ (D)**.....£6.95
Marinated with SP spices, in yoghurt cooked in the tandoor, then pan fried with light spices.
- PAN FRIED SEA BASS ♥**.....£6.95
Pan fried Sea Bass marinated in a special masala, with olive oil
- TANDOORI TROUT ♥ (D)**.....£6.95
Marinated trout chargrilled in the tandoor
- TANDOORI SALMON ♥ (D)**.....£5.50
Salmon fish marinated in tandoori spices and barbecued in the clay oven.

VEGETABLE (V)

- ALOO CHAT (G) (V) (VEGAN)**.....£3.95
Diced potato cooked with special chat masala, freshly chopped onions, cucumber and fresh ground spices, served with fried puffy bread.
- PANEER TIKKA**.....£3.95
Indian cottage cheese, marinated in chefs special spices cooked in the tandoori oven
- ONION BHAJI (V)**.....£3.25
- VEGETABLE SAMOSA (G) (V) (VEGAN)**.....£3.25
- CHOT PHOTIA (V) (VEGAN)**.....£3.95
Chick peas cooked with herbs and ground spices, served with puffy bread.

MEAT & CHICKEN

- TANDOORI CHICKEN (Quarter) ♥ (D) (B)**.....£3.95
- TANDOORI MIX KEBAB ♥ (D)**.....£4.50
Selection of chicken tikka, Lamb tikka, sheek kebab and served with salad.
- TANDOORI LAMB CHOPS ♥ (D) (B)**.....£5.50
Tender Lamb chops, marinated in yoghurt & fresh ground spices then roasted in a tandoori on skewers.
- SHEEK or SHAMI KEBAB ♥**.....£3.95
- NARGIS KEBAB**.....£4.50
- CHICKEN SHASLIK ♥ (D)**.....£4.50
Tender pieces of diced chicken marinated with spices then cooked in the tandoori and served with grilled tomatoes, capsicums and onion.
- CHICKEN or LAMB TIKKA ♥ (D)**.....£3.95
- CHICKEN PAKORA (G)**.....£3.95
Strips of chicken breast coated in spicy butter sauce then fried and served with salad.
- CHICKEN CHAT (D) (G)**.....£3.95
Diced chicken cooked with special chat masala, finely chopped cucumber and freshly ground spices, served with a puffy bread.
- CHICKEN or LAMB SAMOSA (G)**.....£3.25
- MIRCHEE (D)**.....£4.50
Whole pepper tandoori roast, filed with keema, onions & coriander.
- TANDOORI MIXED GRILL (MAIN COURSE) ♥ (D) (B)**.....£11.95
Chicken tikka, Lamb tikka, sheek kebab, tandoori chicken, king prawn served with nan bread.
- DUCK HASINA ♥ (D)**.....£6.95
Marinated pieces of fresh duck cooked in tandoor & served with grilled tomatoes, capsicum, potatoes and onions

SIGNATURE STARTERS

Celebration Plater (for 2) £7.95

Combination of Chicken tikka, chicken pakora, sheek kebab, onion bhaji and vegetable somosa.

Seafood-E-Chatak £5.95

Scallops and fresh water king prawns marinated in herbs and spices cooked with bell peppers, onions and button mushrooms.

Garlic Sicilian (D) £4.95

Chicken shashlick stir fried with sweet chilli sauce and sliced garlic, melted on mozzarella cheese.

Modhubala £4.95

Fresh herbs, peach & honey are combined to create this sweet, sour and hot mouth watering little number (chicken or Lamb).

King Prawn Butterfly £4.95

King-prawn seasoned with cracked black pepper, coated with golden crumbs, deep-fried.

Shahi Murgh Paneer (D) £4.95

Diced spring chicken marinated in a zest of lime juice and yoghurt, gently spiced with cumin seeds and fresh coriander cooked with Indian cottage cheese capsicum and mushrooms.

Sher-E-Stir Fry (D) £4.95

Slices of sheek kebab and paneer strips, stir fried with bell peppers and onions.

Jalee-E-Stir Fry (D) £4.95

Slices of chicken tikka, gently spiced and stir fried with bell peppers and onions.

Roshuni Murgh Mushroom £4.95

Marinated tender mince chicken cooked with garlic & coriander served with mushrooms, fried in spicy mustard seeds oil.

Ghosh Boti Kebab £4.95

Succulent pieces of spring lamb cooked with shallots & capsicums.

Chilli Paneer Tikka (D) (V) £3.95

Pieces of marinated vegetable paneer, tandoori grilled & served sizzling with roast onions and bell peppers.

Garlic Mushrooms (V) (VEGAN) £3.50

Stir fried garlic slices with shallots.

Veggie Peyazi (V) (VEGAN) (Homestyle) £3.50

Sliced potatoes, green pepper, onions, peas and deep fried.

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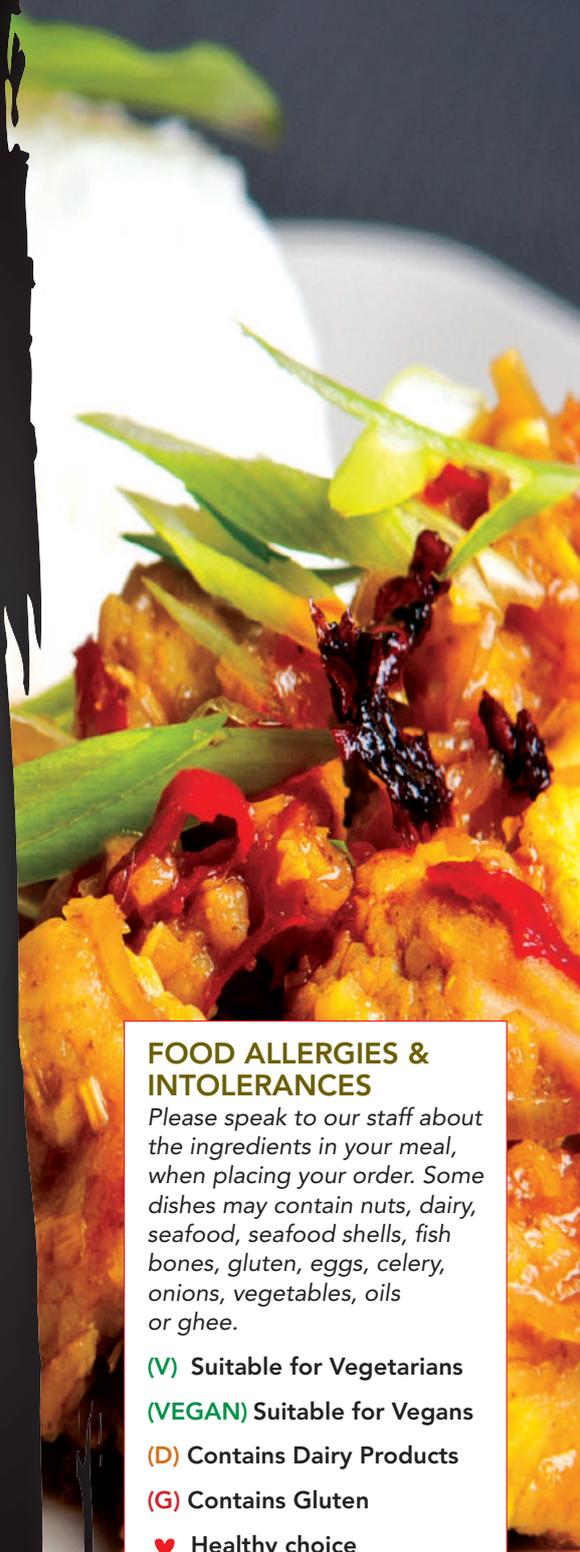
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SEAFOOD SPECIALITIES

Prepared using olive oil. Only a limited number of these dishes are available on a daily basis. Please ask when ordering.

SALMON DE ANAZ (Dry, BBQ Style) ♥ (D)£12.95
Boneless Salmon marinated with light unique spices with coriander. Barbecued in the tandoor served with exotic vegetables.

MONK DE SIZZLER (Dry, BBQ Style) ♥ (D)£12.95
Boneless monk fish marinated with chef special recipe pan fried and served with specially selected vegetables.

LANA TONG ♥ (D) (B)£12.95
Extra large king prawn delicately prepared with fresh herbs, medium spices garnished with Lana Tong sauce. Served on a tawa dish.

SEAFOOD FUSION ♥ (D) (B)£12.95
Mixture of fish consisting of tandoori salmon, monk fish, pan fried Bengal fish, and tandoori king sized prawns served on a bed of pan fried onions and peppers lightly spiced with a hint of soya sauce.

TANDOORI KING PRAWN MASSALA (D) (N) (B)£11.95
King prawn grilled in tandoor and cooked in a rich sauce ~ mild.

SEABASS ♥ (B)£11.95
Seabass marinated in home style spices, pan fried, served on a bed of spicy potato and spinach.

MAACH BHUNA ♥ (B)£10.95
Tropical Bengal fish cooked in our unique blend of spices to create a delightful dish. A delicacy of Bengal ~ Medium.

SHASHLIK BHUNA ♥ (D)£11.95
Marinated king prawn with barbecued onions, tomatoes, capsicums cooked with bhuna sauce.

VEGETABLE MAIN COURSE (V)

KATCHURI DHANSAK (D)£7.95
Sweet and sour lentil ball in crispy pastry served with spicy lentil sauce.

KORMA ALOO KUFTA (D) (N)£7.95
Spice deep fried potato in a delicious mild creamy sauce.

MALAI KOFTA (D) (N)£7.95
Fresh vegetable balls served with nuts, raisins in our special rich creamy sauce.

AUBERGINE KOFTA (D)£7.95
Fried Aubergine blended with Malai Kofta in a sweet & sour sauce.

SHABJEE DELIGHT£7.95
Marinated mix vegetables cooked with chefs special spices and herbs ~ delightful medium dish.

PANEER TIKKA MASSALA (D)£7.95
Marinated paneer grilled in the tandoori oven in a mild rich sauce.

BIRYANI DISHES

Special Basmati rice treated together with chicken, Lamb, king prawn, prawns, or our tandoori selection. Served with a mixed vegetable curry.

CHICKEN, LAMB or PRAWN BIRYANI£8.50

CHICKEN TIKKA or LAMB TIKKA BIRYANI (D)£8.95

TANDOORI CHICKEN BIRYANI (D) (B)£9.50

KING PRAWN BIRYANI£11.95

VEGETABLE or MUSHROOM BIRYANI (V) (VEGAN)£7.50

MIX BIRYANI (chicken, meat, prawn, mushroom with an omelette)£11.95

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SIGNATURE MAIN DISHES ♥

Sher-E-Celebration Special **£10.95**

Marinated chicken tikka, lamb tikka, king prawn & sheek kebab cooked in a clay oven with chef's special spices. Garnished in a home made bhuna sauce with boiled egg. A rich spicy mouth watering dish. Medium.

Dhakaiya Jhool **£9.95**

Succulent pieces of tender chicken cooked with shallots, garlic & coriander in with potatoes, cherry tomatoes & baby spinach, full of flavour. Medium hot dish.

Jal Masala (D) **£9.95**

This is where East meets the west, a dish combination of traditional jalfrezi and British tikka masala (chicken or lamb). Slightly Hot.

Murgh Khatta Mittah **£9.95**

Succulent pieces of tender off the bone chicken, cooked with minced meat & spinach, a mouth watering sweet & sour dish, medium.

Murgh Chana Palak **£9.95**

A medium spiced dish with off the bone tandoori chicken, cooked with chick peas and spinach. Blended with chef's own special sauce. Medium.

Mangso-De-Khyberri **£9.95**

Diced spring lamb, simmered in olive oil with shallots, fresh garlic & ginger then cooked with spiced minced lamb on a tomato, coriander based stock, finished with a topping of pan fried cherry tomatoes. Medium.

Dhamaka Chicken Jafrani **£9.95**

Succulent pieces of spring chicken garnished with black pepper, then simmered in olive oil with onions, fresh garlic & ginger, then cooked in a stew like onion, vegetables and coconut stock, reduced with the addition of aubergine, chillies and young leaves, a medium dish.

Shahi Moglai Chicken (N) (D) **£9.95**

Marinated spring chicken simmered in caramelised onions, garlic & butter then cooked in a creamy sauce made of mangos, bananas and coconut, a delightful buttery dish, slightly fruity Moghul Dish. Mild.

Palak Paneer Begun Bahaar (V) (D) **£8.95**

Fresh spinach, aubergine, cottage paneer & mushroom cooked in semi dry sauce with olive oil, then pan fried with ginger, garlic and shallots, medium-hot garnished with coriander.

Sabjiwala (V) (VEGAN) **£8.95**

A medium spicy mouth watering mixed vegetable dish, cooked with garlic, ginger & cumin seeds combination of various vegetables aubergine, courgettes, mushrooms and baby potatoes. Medium.

Navaratan Vegetable (V) (VEGAN) **£8.95**

A cooking method popular for centuries prepared with the finest selection of vegetables and panchpuran. Medium.

Sicilian Jalfrezi (D) **£9.95**

Tender chunks of lamb or chicken tikka, cooked with onions, peppers and green chilli, garnished with melted cheese. Slightly Hot.

Maach-E-Tenga (B) **£10.95**

Boneless fillet of Bengal fish, pan fried, cooked in a tangy tomato flavour sauce. Medium.

Imli-E-Murgh **£9.95**

Strips of breast chicken in a tamarind sauce with chefs special spices, cooked in a tangy sauce. Medium.

Seafood Medley (B) **£10.95**

Pieces of salmon, tandoori king prawns, fish fillet and scallops with baby spinach in a medium sauce with lime leave. Medium.

Hari Mirch-E-Bhagar **£9.95**

Tender lamb or chicken slow cooked with spinach and shallots, garnished with sliced garlic and bullet chillies. Madras Hot.

CHEF'S FAVOURITE DISHES

All chicken & meat off the bone, rice not included.

CHICKEN OR LAMB TIKKA MASSALA (D) (N)..... £8.95

Tender pieces of boneless chicken tikka or lamb tikka cooked in a rich creamy sauce, with sher-e-punjab's own unique mild sauce.

NAWABI PASANDA (D) (N) £8.95

Simmered in mild yoghurt, roasted ground almonds and coconut milk. It is then cooked in our special home pasanda sauce. An excellent & unique dish full of rich and creamy flavour.

BUTTER CHICKEN (D) £8.95

Chicken cooked in mildly spiced sauce with butter. A very popular dish.

GARLIC BUTTER CHICKEN (D) £8.95

Marinated pieces of boneless chicken cooked with garlic butter, lots of spices in a rich sauce ~ medium to mild.

MURGI MAKANI (D) (N) £8.95

Mildly spiced chicken roasted in tandoor and served with special sauce, garnished with nuts and cheese ~ mild.

TAWA PESHWARI JALFREZI ♥ £8.95

Tender pieces of boneless chicken cooked with tomatoes, green chillies and onions in a spicy hot sauce ~ fairly hot.

MURGHI KEEMA JALFREZI ♥ £8.95

Marinated chicken cooked with mince chicken in spicy sauce with fresh chillies, onions & capsicum ~ hot.

GARLIC SIZZLER ♥ (D)..... £10.95

Chicken Tikka, Lamb Tikka, Prawn & King Prawn with green beans, served with garlic on a sizzler.

HASH DE TAWA ♥ (D) £12.95

Stir Fried tender pieces of duck cooked in a fusion style sweet and sour sauce, served on a tawa.

KACHA LONKA ♥ (D) £8.95

A delightful Bengali dish cooked with fresh coriander, capsicum, green chilli and tomato flavoured with rich spices to Madras hot. Can be served with chicken or Lamb.

KORAH TIKKA KHYBERI (D)..... £8.95

Tender chicken or Lamb cooked in khyber sauce with onions, tomatoes and capsicums ~ medium.

DILKUSH ♥ £9.95

Cocktail consisting of prawns, chicken, Lamb and mushrooms. Medium spicy dish

SYLHET PALAK ♥ (D)..... £8.95

Chicken and mince Chicken cooked with spinach and hint of green chilli.

KURZI LAMB (B)..... £11.95

Roasted lamb shank, served on a spicy minced chicken sauce.

TANDOORI MURGHI MUSALAM (D)..... £8.95

Marinated tandoori chicken cooked with minced Chicken and medium spices, garnished with egg ~ medium.

CAPSILLA ♥ (D) £9.95

Chicken tikka and king prawn cooked with onions, green peppers and tomatoes in chef's very own sauce.

NAGA JHAL (D) £8.95

Chicken or Lamb cooked in chilli sauce with potatoes, ground spices, madras to vindaloo hot.

QUORN TIKKA MASSALA (N) (D) (V) £8.95

Quorn pieces (meat substitute) grilled in tandoor and cooked in a rich sauce ~ mild. Suitable for vegetarians.

QUORN KA RASAM (V) (VEGAN) £8.95

A medium mouthwatering dish with Quorn (meat substitute), hint of garlic and ginger blended with sun dried ground spices. Served on a sizzler.



TRADITIONAL SPECIALITIES

A selection of popular dishes recognised by everyone and which have been enjoyed by generations of curry lovers. Each and every individual chef has their own interpretation of how these dishes are prepared. From the golden age of British Indian Cuisine nearly all curry Chefs have stayed with the same formula. Although the taste may vary from chef to chef the old favourites remain the same!

We can make most dishes mild or hotter to suit your tastebuds.	Mushroom or Vegetable	Chicken, Lamb or Prawn	Chicken Tikka (D) or Lamb Tikka (D)	King Prawn
MADRAS Cooked with tomato and lemon juice	£6.50 (V)	£6.95	£7.50	£9.95
BHUNA Cooked with garlic, onions tomato, green herbs with selected spices, medium	£6.50 (V)	£6.95	£7.50	£9.95
SAGWALLA Cooked with fresh spinach and spices, medium	£6.50 (V)	£6.95	£7.50	£9.95
DUPIAZA Cooked with diced onion and green peppers, medium spiced	£6.50 (V)	£6.95	£7.50	£9.95
ROGON Medium dish cooked in a thick sauce garnished with fried onions & tomato	£6.50 (V)	£6.95	£7.50	£9.95
PATHIA Cooked with tomato concentrate and spices, fairly hot sweet & sour	£6.50 (V)	£6.95	£7.50	£9.95
DANSAK A delicious combination of spices pineapple & lentils slightly hot sweet & sour	£6.50	£6.95	£7.50	£9.95
JALFREZI Cooked with fresh green chillies, onion & green peppers an exotic hot dish	£6.50 (V)	£6.95	£7.50	£9.95
KORMA (N) Cooked with mild spices in a coconut & creamy sauce	£6.50	£6.95	£7.50	£9.95

ADD EXTRA VEGETABLE FOR £1.00

(eg: Mushroom, Spinach, Potato, Chana, Tomatoes, Green Chillies, Cauliflower, Green Slice Beans & Green Peppers)

ADD EXTRA CHICKEN, LAMB OR PRAWN FOR £1.50

BALTI SPECIALITIES

ALL OF THE ABOVE TRADITIONAL DISHES, CAN BE PREPARED AS BALTI DISH.

Balti Dishes use a unique spicy recipe to give the dish a richer and spicier taste, cooked with special spice fresh tomatoes, green pepper and coriander.

CHICKEN, LAMB OR PRAWN	£7.95
CHICKEN TIKKA OR LAMB TIKKA (D).....	£8.95
KING PRAWN	£10.95
MIX BALTI (Chicken, Lamb, Prawn & Mushroom) (D).	£10.95
TANDOORI CHICKEN (B)	
GARLIC CHILLI BALTI (Off the bone) (D)	£9.95
TANDOORI CHICKEN SPINACH	
JALFREZI BALTI (D)	£9.95
SPECIAL GARLIC BALTI (D)	£9.95
Chicken or tender lamb with garlic and bay leaves.	
MUSHROOM OR VEGETABLE (V) (VEGAN).	£6.95

COMBINATION DISHES

The following selections are served as two half portions (Rice or Nan not included) if the selection is not of your choice,

YOU CAN ENJOY ANY TWO OF THE ABOVE DISHES AS A COMBINATION.

1. CHICKEN KORMA (N) & CHICKEN BALTI .	£10.95
2. METHI GOSH & GARLIC CHILLI CHICKEN .	£10.95
3. CHICKEN TIKKA MOSALLA (D) & CHICKEN TIKKA BHUNA (D).....	£11.95
4. GARLIC CHICKEN & PRAWN SAGWALA .	£10.95
5. LAMB PATHIA & CHICKEN DANSAK	£10.95
6. KING PRAWN SAGWALA & KING PRAWN JALFREZI	£11.95
7. KING PRAWN PATHIA & KING PRAWN CHILLI	£11.95
8. VEGETABLE BHUNA & SAG CHANA BHUNA (V) (VEGAN)	£9.95

WESTERN SPECIALS

Served with salad and chips

SIRLOIN STEAK (12 oz)	£10.95
<i>served with fried onions & mushroom.</i>	
T-BONE STEAK (12 oz)	£12.95
<i>served with fried onions & mushroom.</i>	
SCAMPI & CHIPS	£7.95
FRIED CHICKEN & CHIPS	£7.95
<i>off the bone</i>	
CHICKEN, PRAWN or MUSHROOM OMELETTE	£7.95
PLAIN OMELETTE & CHIPS.....	£7.95
CHEESE OMELETTE & CHIPS.....	£7.95
GREEN SALAD ♥ (V) (VEGAN)	£2.00
EXTRA CHEESE (D)	£1.00
BAKED BEANS.....	£1.00
CHICKEN NUGGETS, CHIPS & BEANS (kids meal)	£5.50
FISH FINGER, CHIPS & BEANS (kids meal).....	£5.50
INDIAN DISHES AVAILABLE FROM THE MENU (kids meal).....	from £4.95

VEGETABLE SIDE DISHES (V)

Adds variety and flavour to your main course.

CAN BE SERVED AS MAIN COURSE AT £3.00 EXTRA.

MIX VEGETABLE CURRY or BHAJEE (VEGAN)	£3.50
MUSHROOM BHAJEE (VEGAN)	£3.50
SAG PANEER Indian cottage cheese & spinach (D).....	£3.50
CAULIFLOWER BHAJEE (VEGAN)	£3.50
BOMBAY ALOO Spiced potato (VEGAN).....	£3.50
SAG ALOO Spinach & potato (VEGAN)	£3.50
SAG BHAJEE Spinach (VEGAN).....	£3.50
DALL TARKA Lentils with fried garlic (VEGAN)	£3.50
CHANA BHAJEE Chick peas (VEGAN).....	£3.50
BEGUN BHAJEE Aubergine (VEGAN)	£3.50
BHINDI BHAJEE Okra (VEGAN).....	£3.50
FRIED MUSHROOM (VEGAN).....	£3.50
SAG MUSHROOM Spinach & mushroom (VEGAN)	£3.50
ALOO GOBI Potatoes & Cauliflower (VEGAN).....	£3.50
RAITHA Onion, tomato or cucumber in yoghurt (D)	£2.00

ADD EXTRA VEGETABLE FOR £1.00

(eg: Mushroom, Spinach, Potato, Chana, Tomatoes, Green Chillies, Cauliflower, Green Slice Beans & Green Peppers)

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NAN, CHIPS, CHUTNEY & PAPADOMS (G)

PLAIN NAN.....	£2.25
GARLIC NAN.....	£2.95
KEEMA NAN.....	£2.95
PESHWARI NAN (N).....	£2.95
VEGETABLE NAN.....	£2.95
CHEESE & ONION NAN (D).....	£3.50
GARLIC & KEEMA NAN.....	£3.50
CHEESE & KEEMA NAN.....	£3.50
GARLIC & CHILLI NAN.....	£2.95
GARLIC, CHEESE & ONION NAN (D).....	£3.95
TANDOORI ROTI (V) (VEGAN) ♥.....	£1.50
CHAPATI (V) (VEGAN) ♥.....	£1.50
PARATHA (V).....	£2.50
STUFFED PARATHA (V) with vegetable.....	£2.95
PUREE (V) (VEGAN).....	£1.00
CHIPS (V).....	£2.50
PLAIN or SPICED POPADOM (V) (VEGAN).....	£0.80
CHUTNEY TRAY.....	£1.00

EXTRAS

MANGO CHUTNEY, MINT SAUCE, CHILLI SAUCE & LIME PICKLE, CHILLI PICKLE, ONION SALAD (V) EACH £0.50

RICE

BOILED RICE (V) (VEGAN) ♥.....	£2.25
PILAU RICE (V).....	£2.50
FRIED RICE (V) (VEGAN).....	£2.50
EGG FRIED RICE.....	£2.95
VEGETABLE FRIED RICE (V) (VEGAN).....	£2.95
GARLIC FRIED RICE (V) (VEGAN).....	£2.95
GARLIC MUSHROOM FRIED RICE (V) (VEGAN).....	£3.50
FRUITY RICE (V) with banana & pineapple.....	£3.50
MUSHROOM PILAU RICE (V).....	£2.95
SPECIAL PILAU RICE With egg, peas & mushrooms.....	£3.50
KEEMA PILAU RICE with mince chicken.....	£3.50
KERELLA FRIED RICE.....	£3.50
Aromatic basmati rice cooked with egg, chana and coriander.	
TEKNAF-E-RICE.....	£3.50
Basmati rice cooked with shallots, green peas, fresh sugar-snaps & egg.	