

APPETIZERS

1. **PAKORA (V)** 4.70
Onions cooked in chickpea batter with herbs & spices
3. **PUNJABI SAMOSA (V) – Punjabi Speciality** 4.70
Traditional handmade village samosa, triangular pastry filled with mashed vegetable
5. **KADU PURI (V) – Punjabi Speciality** 5.10
Golden pumpkin on a crispy puri (bread), favourite among regulars

TANDOORI

17. **TANDOORI KING PRAWNS** 16.10
Mildly spiced succulent king prawns
18. **CHICKEN TIKKA** 12.95
Small chunks of boneless chicken marinated in tandoori masala and roasted on skewers
21. **CHICKEN TANDOORI – Punjabi Speciality** 13.95
World famous Punjabi roast chicken, served on the bone. Marinated in fresh yoghurt and tandoori masala

CHICKEN CURRY

30. **CHICKEN KORMA (M)** 12.75
Delicious, creamy and mild chicken curry
31. **CHICKEN MADRAS (H)** 12.75
Chicken served in hot Punjabi fiery spicy sauce
32. **ACHARRI MURGHA – Punjabi Speciality** 12.95
Punjabi chicken curry cooked in a traditional pickling spice mix, tasty, tangy & medium spiced, has to be experienced at least once in a lifetime!
33. **METHI MURGHA** 12.95
Succulent pieces of chicken cooked with fresh fenugreek
34. **CHICKEN KARAH** 12.75
Pieces of succulent chicken cooked with tomatoes and green peppers in a traditional Punjabi sauce
35. **PAHALWAN AMAR'S MINT CHICKEN – New** 12.75
Yes, you too can have a body like Amar, our family Pahalwan (wrestler), just eat plenty of this delicious mint dish, avoid strong drink, and stand on your head for at least three minutes a day.
36. **CHICKEN TIKKA MASALA (M)** 12.95
No standard recipe exists for this classic dish, however our 1973 formula continues to withstand the test of time, Chicken Tikka served in tandoori masala & tomato based sauce
37. **CHICKEN JALFREZI** 12.95
Tender julienne pieces of chicken in a creamy medium sauce studded with green peppers and onions
38. **BUTTER CHICKEN – Punjabi Speciality** 13.10
The godfather of all Punjabi dishes, succulent chicken on the bone served in a creamy sauce laced with butter

LAMB CURRY

40. **LAMB KORMA (M)** 13.95
Delicious, creamy and mild lamb curry
41. **LAMB MADRAS (H)** 13.95
Lamb served in hot Punjabi fiery spicy sauce
42. **ACHARRI GOSHT – Punjabi Speciality** 13.95
Pickle-styled lamb curry, suffice to say that Punjabis go crazy for this delicious, tangy & irresistible medium spiced dish
43. **METHI GOSHT – Punjabi Speciality** 13.95
Succulent pieces of lamb cooked with fresh fenugreek, a favourite Punjabi herb. A unique and distinctive curry
44. **KARAH GOSHT** 13.95
Succulent pieces of lamb cooked with tomatoes and green peppers in a traditional Punjabi sauce
45. **PUDINA GOSHT – Punjabi Speciality** 13.95
Majestic Punjabi mint lamb curry, gorgeous and delicious, fit for any Punjabi Maharaja

SEAFOOD CURRY

49. **KING PRAWN BHUNA** 16.10
Cooked with King prawns
50. **BENAAM MACCHI TARKARI** 15.25
Nameless Punjabi style tilapia fish curry

VEGETABLE

52. **VILLAGE TARKA DAAL – Punjabi Speciality** 7.75
Nutritious home made Punjabi yellow lentil dish, indispensable and full of protein
54. **SAAG PANEER** 8.25
Diced paneer cheese cooked with spinach and spices
55. **SAAG ALOO** 7.55
Spinach cooked with potatoes in spices
58. **MUTTER PANEER** 8.75
Delicious curry of green peas and home made paneer cheese cubes – all time favourite
60. **MAHARAJA KARAM SINGH'S PANEER BUTTER MASALA – New** 9.75
When the Maharaja called for Paneer, it had better be just right: lavish, rich and sublime. Or else!
61. **AMRIT'S AMRITSARI CHOLE** 7.75
The boss's version of the famous chickpea curry of Amritsar – Super scrumptious!
62. **KARAH PANEER – Punjabi Speciality** 9.75
Paneer cheese sautéed with green peppers and ginger-garlic paste in a spicy tomato based gravy. Popular Punjabi & Delhi delicacy
63. **BOMBAY ALOO** 7.10
Spiced curried potatoes, particularly good with chicken or vegetables curries
64. **GABI ALOO** 8.10
Cauliflower and potatoes lightly spiced and sautéed. Every Punjabi mother passes down this classic recipe to her daughter

66. **KADU SABJI – Punjabi Speciality** 7.10
Sumptuous sweet pumpkin curry

ACCOMPANIMENTS

72. **PAPADUM Plain or Masala (spiced)** 0.95
73. **DAHI** 2.95
Natural nutritious yoghurt, Punjabi homes are seldom without
74. **CUCUMBER RAITA** 3.25
Natural yoghurt with fresh cucumbers, delicious and cooling
75. **MIXED RAITA** 3.25
With fresh tomato and onion
76. **KACHUMBER SALAD** 3.50
Diced cucumber, tomatoes and onion

BASMATI RICE

77. **PILAU RICE** 3.30
Flavoured rice with cumin seeds
78. **PLAIN RICE** 3.15
White rice boiled to perfection

BIRYANI

80. **VEGETABLE BIRYANI** 11.95
81. **CHICKEN BIRYANI** 13.95
82. **LAMB BIRYANI** 14.95
83. **PRAWN BIRYANI** 14.95

PUNJABI BREADS

90. **BUTTER NAAN OR PLAIN NAAN** 2.60
Simple but sumptuous flatbread expertly baked against the walls of the tandoor
91. **CHEESE NAAN – Punjabi Speciality** 3.80
With a thin layer of smooth light French cheese. This also makes a delicious starter!
92. **KULCHA NAAN** 3.65
With spiced onions
93. **GARLIC NAAN** 3.65
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** 3.65
Spread with chopped fresh chilli and garlic
95. **PESHWARI NAAN** 3.65
With dry fruits and coconut
96. **LACCHA PARATHA** 3.25
Crisp unleavened whole wheat bread
97. **ALOO PARATHA** 3.65
Stuffed with spiced potato
98. **TANDOORI ROTI** 2.20
Whole wheat flatbread cooked in the tandoor

(V) – Vegetarian (M) – Mild (H) – Hot

Select your chosen dishes from the menu and then give us a call on 0207 240 9979. You will receive a 15% reduction of the published menu price when you collect.