

LUNCH MENU

(Street Food from all over India)

7-Course Indian Street Food Taster Menu **£17.95** (12:00 pm – 2:30 pm)

Please inform the waiting staff about your dietary preferences and requirements while ordering.

PRE-STARTER

ALOO TUK (VG)(GF)(DF)(NF)

Famous Sindhi preparation of crispy, spicy potato

STARTERS

(All starters are served course-wise, one after the other)

SHAKARKANDI VADA (VG)(GF)(DF)(NF)

Indian doughnut made from sweet potato and Tapioca

CHICKEN 65 CHAAT (GF)(DF)(NF)

Crispy chicken tossed in a southern-style hot chilli garlic sauce, from the southern coast of India

BHOJPURI DAL CHAWAL (VG)(GF)(DF)(NF)

Rice and black lentil khichdi arancini from Eastern part of India

LAMB SEEKH KEBAB (GF)(DF)(NF)

Awadhi-style minced lamb kebabs from Lucknow from the Central Part of India

HAULLE HAULLE (GF)(DF)(VG)(NF)

Let's have a wee rest!

Coconut Ladoo - A palate cleanser inspired by the love for coconuts on the southern coast

MAIN COURSE

(Please choose one main course from the following. All curries are served along with a portion of pilau rice and Indian bread.)

CHICKEN TIKKA MASALA ROLL (DF)(NF)

Chicken cooked with tikka masala sauce, topped with cheese and wrapped in tortilla bread and served with special masala chips

AMRITSARI CHOLE PURI (VG)(DF)(NF)

An Amritsari style aromatic and spicy chickpea curry served with fried Indian bread called Puri

SUBZ SAAG (VG)(GF)(DF)(NF)

Assorted mixed vegetables cooked with fresh spinach

DAL MAHARANI (VG)(GF)(DF)(NF)

A rich yet rustic dhaba-style, slow-cooked black lentil preparation

CHICKEN MAKHANI MACARONI (NF)

Macaroni tossed in butter-chicken sauce

MANGO FISH CURRY (GF)(DF)(NF)

White marinated fish fillet cooked in a special mango and coconut curry

CHICKEN MASALA DESI (GF)(DF)(NF)

Slow-cooked boneless chicken in a sweet and tangy onion tomato sauce tempered with curry leaves and mustard seeds

MANGO CHICKEN CURRY (GF)(DF)(NF)

Mango and coconut-based mild chicken curry

RAILWAY CANTEEN LAMB (GF)(NF)(DF)

A mouth-melting slow cooked lamb preparation with potatoes

VG = VEGAN

GF = GLUTEN-FREE

DF = DAIRY FREE

NF = NUT FREE

SADDA PUNJAB ਸਦਾ ਪੰਜਾਬ

(A Journey through Punjab - The Land of 5 Rivers)

10-Course Punjab Taster Menu **£29.95** (12:00 pm – Till late)

This Punjab taster food walk takes up to 1.30 Hrs to be completed, experienced, and enjoyed thoroughly.

Please inform the waiting staff about your dietary preferences and requirements while ordering.

Also, kindly let us know, about any time stipulations or if attending any shows/events/functions to ensure they are being taken care of accordingly.

PRE-STARTER

ALOO TUK (VG)(GF)(DF)(NF)

Famous Sindhi preparation of crispy, spicy potato

DAL PANCHRANGA (VG)(GF)(DF)(NF)

A spicy, traditional Punjabi style soup made using 5 Dals & 5 Achaars (Indian Pickles)

STARTERS *(All starters are served course-wise, one after the other)*

KESARIYA MALAI PANEER (V)(GF)(NF)

Fresh grilled soft, and juicy melt-in-mouth cottage cheese marinated with saffron from Ludhiana

AMRITSARI FISH FRY (GF)(DF)(NF)

Fenugreek, carom seeds and crispy fish goujons, a world famous fish delicacy, originating in Amritsar

THELEWAALE CHANA CHAAT (VG)(GF)(DF)(NF)

Street style tangy chickpea prepared with mint, lemon, tamarind and fresh ground spices from Wagah Border

PUNJABI MAKHANI KUKKAD (GF)(DF)(NF)

Chicken breast marinated overnight, grilled and served over makhani sauce

NAVRATAN VEG KEBAB (VG)(GF)(DF)(NF)

Navratan meaning Nine Jewels, is a popular Jalandhari kebab, prepared using 9 assorted vegetables

SAAG GOSHT (GF)(DF)(NF)

Marinated lamb cooked with fresh spinach, ginger & garlic & served with makke di roti

HAULLE HAULLE (GF)(DF)(VG)(NF)

Let's have a wee rest!

KESARI RABRI a palate cleanser inspired by Punjab's love for mangoes

MAIN COURSE

Please choose one main course from the following. The main course is served along with a shared portion of pilau rice, Indian breads and masala chips.

DAL MAHARANI (VG)(GF)(DF)(NF)

A rich yet rustic dhaba-style, slow-cooked black lentil preparation

KING PRAWN KARAHAI (GF)(DF)(NF)

King prawns cooked with tomato, onions, ginger, garlic and bell peppers

PANEER MAKHANWALA (V)(GF)(NF)

Marinated soft Indian cottage cheese (paneer) tossed in special makhani sauce

CHEF PRASAD DHABA CHICKEN (GF)(DF)(NF)

Chef Prasad's take on a spicy, rustic NH1 dhaba style chicken

SUBZ SAAG (VG)(GF)(DF)(NF)

Assorted mixed vegetables cooked with fresh spinach

MANGO CHICKEN CURRY (GF)(DF)(NF)

Mango and coconut-based mild chicken curry

AMRITSARI CHOLE (VG)(GF)(DF)(NF)

An Amritsari style aromatic and spicy chickpea curry

LAMB DARBARI (GF)(DF)(NF)

A traditional Punjabi style, comforting slow-cooking lamb curry, fit for a royalty

PATIALA SHAHI MACHALI (GF)(DF)(NF)

A popular Maharaja of Patiala's family-style fish curry

HAVELI GOAT CURRY (GF)(DF)(NF)

A rich and aromatic homestyle, slow-cooked goat meat curry