

# SADDA PUNJAB ਸਦਾ ਪੰਜਾਬ

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

## 10-Course Punjab Taster Menu £32.95 (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

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

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

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

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

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

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

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

Chicken breast marinated overnight, grilled and served over makhani sauce

#### 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 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

#### 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