DINNER MENU

Cegin Punjabi

NIBBLES

Home-made spicy masala peanuts (v, vg, ngci)	**£4.50**
Plain Poppadom (v, vg, ngci)	**£1.25**
Masala Poppadom (v, vg, ngci)	**£1.50**
Chutney tray (v, vg, ngci)	**£5.00**

Cucumber onion salad, Tamarind chutney, Coriander mint chutney & Pickles

STARTERS

Masala Corn RIbs (v, vg, ngci) £5.95

Strips of corn grilled over coal to give smoky flavour. Finished with fresh lemon and Chaat masala

Palak Piaz Pakora (v, vg, ngci) £7.00

Onion and spinach bhajis served with a tamarind chutney.

Pani Puri (v, vg) £7.00

Chickpea and potato filled puffed wheat balls. Served with jaggery chutney and tamarind mint water. To eat: pour an amount of the Pani Puri into the wheat balls and eat whole!

Achari Chicken Bao Buns £9.00

Couple of bao buns filled with stir fried spicy chicken flavoured with Nigella seeds, mustard seeds, fennel seeds and spices. Topped with crunchy season red cabbage and coriander.

Samosa Chaat (v,vg) £7.50

Authentic Lahori samosa filled with spicy potatoes flavoured with crushed coriander seeds and chillies. Served with chickpeas and tamarind chutney.

RICE & BREAD

Amritsari Kulcha (v)	**£6.50**
Naan bread stuffed with spiced potatoes topped with fresh chillies and coriander	
Plain Naan (v)	**£2.95**
Garlic Naan (v)(Topped with confit garlic butter)	**£3.95**
Lahori Kulcha (v) (topped with sesame seeds	**£3.50**
Chapati (v,vg)	**£3.00**
Paratha (v.vg)	**£3.50**
Plan Rice (v,vg)	**£4.00**
Onion coconut rice(v,vg)	**£4.50**

SALAD & YOUGART

Cucumber Yogurt £4.00

Lahori plate salad £3.00

Thinly sliced cucumber tomatoes and onion topped with lemon juice

MAIN COURSE

Lamb Shank Nalli Nihari £19.50

Experience a taste of the royal Mughal kitchens with our signature lamb nihari features succulent lamb shanks (on the bone) slow-cooked for 7 hours to perfection in a blend of traditional aromatic spices. The result is a velvety, melt-in-your-mouth experience, traditionally served with fresh ginger slivers, chopped coriander, green chilies, a squeeze of lemon. Best accompaniment with plain naan

Lahori Chicken Dum Biryani (ngci) £18.50

Please allow 20 minutes cooking time A mildly spiced chicken dish using black cardamom, dried plums, cloves. The biryani is layered with marinated chicken, basmati rice, fried onions, coriander and a special blend of garam masala. The pot is sealed and cooked in the oven for 20 minutes. The steam created whilst in the oven helps to cook the dish. This process is known as 'dum'. The dish is scented with saffron and kewra water. Served with cumin yogurt

Clay pot chicken (ngci) £16.50

Chicken cooked in a claypot with garlic, fresh chillies and fresh tomatoes and spices finished with yogurt and fresh ginger and chillies. plain boiled rice

Malai Kofta (v) £14.50

Malai Kofta is comfort food for Punjabi's. Potato and panner balls stuffed with cashews in rich and creamy gravy made with sweet onions and tomatoes. The melt in mouth recipe is labour of love. Best eaten with plain rice and chapati

Lahori Cholay (v, vg, ngci) £12.50

Chickpea curry topped with brown onions, fresh ginger, chillies and lemon. This dish takes 30 hours to cook and is Umar's favourite dishes. This is a great accompaniment with Lahori Kulcha.

Bhindi DO Piyaz (v,vg,ngci) £13.50

Classic Punjabi dish okra cooked with a "double" quantity of onions—some caramelized to form a flavourful base, and others added later to retain a satisfying crunch. Dish is seasoned with pomegranate powder, cumin and coriander. Best accompaniment with chapati

Allo piyaz partha Thali (v.vg) £13.50

Potatoes and onion stuffed paratha served with Lahori Cholay and Pickles

DESSERTS

Gulab Jamun £4.95

Pakistan & India's most cherished desserts. These fried dumplings are scented with cardamom and steeped in rose scented syrup.

Rasgulla £4.95

Delicious little balls of heaven are made from a soft, spongy dough that's been soaked in a sugary syrup, creating a perfect blend of sweetness and texture.

Dishes that have No Gluten Containing Ingredients are highlighted with (ngci) next to them

Our cooking takes place here on site where allergenic ingredients are present
We cannot guarantee any dishes are free of these ingredients at this time