

# D I N N E R M E N U



Cegin Punjabi

## N I B B L E S

<b>Home-made spicy masala peanuts</b> (v, vg, ngci)	<b>£4.50</b>
<b>Plain Poppadom</b> (v, vg, ngci)	<b>£1.25</b>
<b>Masala Poppadom</b> (v, vg, ngci)	<b>£1.50</b>
<b>Chutney tray</b> (v, vg, ngci)	<b>£5.00</b>
Cucumber onion salad, Tamarind chutney, Coriander mint chutney & Pickles (refill £1 each)	

## S T A R T E R S

<b>Masala Corn Ribs</b> (v, vg, ngci)	<b>£6.95</b>
Chaat masala, cumin powder & lemon	
<b>Palak Piaz Pakora</b> (v, vg, ngci)	<b>£7.95</b>
Onion, & spinach Bhajis & Tamarind Chutney	
<b>Pani Puri</b> (v, vg)	<b>£7.95</b>
Chickpea and potato filled puffed wheat balls. Filled with jaggery chutney and tamarind mint water.	
<b>Samosa Chaat</b> (v,vg)	<b>£7.95</b>
Potatoes, chickpeas, tamarind chutney .	
<b>Chicken seekh Kebab</b>	<b>£9.00</b>
Minced chicken, chillies, salad leaves & tamarind chutney	
<b>Achari Chicken Bao Bun</b>	<b>£9.50</b>
Mustard seeds, pickled cabbage	

## G R I L L

<b>Panner tikka</b>	<b>£12.95</b>
Kashmiri chilli marinated paneer skewers served with salad and mind chutney	
<b>Stoner Tikka</b>	<b>£18.00</b>
Lamb Rump marinated in burnt garlic, crushed chillies served with mint chutney and salad	
<b>Chicken Tikka</b>	<b>£14.95</b>
Boneless chicken marinated in spices served with mint chutney and Salad	

## R I C E - B R E A D - F R I E S

<b>Plain Naan</b> (v)	<b>£2.95</b>
<b>Garlic Naan</b> (v)(Topped with confit garlic butter)	<b>£3.95</b>
<b>Lahori Kulcha</b> (v) (topped with sesame seeds)	<b>£3.50</b>
<b>Chapati</b> (v,vg)	<b>£3.00</b>
<b>Paratha</b> (v,vg)	<b>£3.50</b>
<b>Plan Rice</b> (v,vg)	<b>£4.50</b>
<b>Onion coconut rice</b> (v,vg)	<b>£4.95</b>
<b>Kauffman Fries tamarind Ketchup</b> (v,vg)	<b>£5.00</b>
<b>Masala Kauffman Fries tamarind Ketchup</b> (v,vg)	<b>£5.50</b>
<b>Plain yogurt</b>	<b>£2.50</b>

## M A I N C O U R S E

<b>Lahori lamb Karahi</b> (ngci)	<b>£19.50</b>
Boneless lamb rump, tomatoes, chillies, ginger	
<b>Lahori Chicken Dum Biryani</b> (ngci)	<b>£16.00</b>
Please allow 20 minutes cooking time. Saffron, Crispy onions & coriander	
<b>Railway chicken curry</b> (ngci)	<b>£15.00</b>
Boneless chicken, tomatoes and homemade chaat masala	
<b>Palak Paneer</b> (v)	<b>£15.50</b>
Paneer, spinach, black cardamom, cumin tempering	
<b>Lahori Cholay</b> (v, vg, ngci)	<b>£14.00</b>
Chickpea curry topped with 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.	
<b>Allo piyaz partha Thali</b> (v,vg)	<b>£16.00</b>
Potatoes and onion stuffed paratha served with Lahori Cholay and Pickles	
<b>Anarkali bhindi</b> (v,vg,ngci)	<b>£14.00</b>
Pomograte powder, onions & okra	
<b>Malai Kofta</b> (v)	<b>£16.00</b>
Paneer, cashew nuts, potatoes, coriander balls. Served with cream fresh tomato's, ginger and almond gravy.	

## S T U F F E D B R E A D

<b>Amritsari Kulcha</b> (v)	<b>£7.50</b>
Spiced potatoes. fenugreek leaves & pomegranate powder	

## D E S S E R T S

<b>Gulab Jamun</b>	<b>£4.95</b>
Pakistan & India's most cherished desserts. These fried dumplings are scented with cardamom and steeped in rose scented syrup.	
<b>Rasgulla</b>	<b>£4.95</b>
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