

D I N N E R M E N U

N I B B L E S

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 (refill £1.50 each)	



Cegin Punjabi

S T A R T E R S

Masala Corn Ribs (v, vg, ngci)	£7.95
Chaat masala, cumin powder & lemon	
Palak Piaz Pakora (v, vg, ngci)	£8.95
Onion, & spinach Bhajis & Tamarind Chutney	
Pani Puri (v, vg)	£8.95
Chickpea and potato filled puffed wheat balls. Filled with jaggery chutney and tamarind mint water.	
Samosa Chaat (v,vg)	£8.95
Potatoes, chickpeas, tamarind chutney .	
Spicy Lahori fish	£10.50
Fish marinated in corrinador,crush chillies and chaat masala. Fried and served with Tamriand & mint chutney	
Chicken seekh Kebab	£9.50
Minced chicken, chillies, salad leaves & tamarind chutney	

G R I L L

Stoner Tikka (ngci)	£19.00
Lamb Rump marinated in burnt garlic, crushed chillies served with mint chutney and salad	
Chicken Tikka (ngci)	£15.95
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

Amritsari Kulcha (v)	£7.50
Spiced potatoes. fenugreek leaves & pomegranate powder	
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,ngci)	£4.50
Onion coconut rice (v,vg,ngci)	£4.95
Kauffman Fries tamarind Ketchup (v,vg)	£5.00
Masala Kauffman Fries tamarind Ketchup (v,vg)	£5.50
Plain yogurt	£2.50

M A I N C O U R S E

Lahori lamb Karahi (ngci)	£19.50
Boneless lamb, tomatoes, chillies, ginger	
Lahori Chicken Dum Biryani (ngci)	£17.00
Please allow 20 minutes cooking time. Saffron, Crispy onions & coriander	
Railway chicken curry (ngci)	£16.00
Boneless chicken, tomatoes and homemade chaat masala	
Palak Paneer (v,ngci)	£16.00
Paneer, spinach, black cardamom, cumin tempering	
Lahori Cholay (vg, ngci)	£14.50
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.	
Allo piyaz partha Thali (vg)	£16.50
Potatoes and onion stuffed paratha served with Lahori Cholay and Pickles	
Dal Makhani (v,ngci)	£14.50
Whole black lentils, red kidney beans, butter. Most iconic Punjabi dish and takes 72 hours to make	
Malai Kofta (v)	£16.00
Paneer, cashew nuts, potatoes, coriander balls. Served with cream fresh tomato's, ginger and almond gravy.	

K I D S M E N U

Crispy chicken bites and chips	£8.95
Homemade chicken curry rice	£9.50
served with plain yogurt	

D E S S E R T S

Gulab Jamun	£5.95
Pakistan & India's most cherished desserts. These fried dumplings are scented with cardamom and steeped in rose scented syrup.	
Rasgulla	£5.95
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.	
Kulfi	£4.95
Punjabi ice cream on stick. Comes in 4 different flavours Mango. Pistachio. Cardamom, & rose with basil seeds	

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