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 (refill £1.50 each)

STARTERS

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 Lamb seek Kebab **£11.50**
Minced Lamb, onions,chillies, salad leaves & tamarind chutney

Chicken seekh Kebab **£9.50**
Minced chicken, chillies, salad leaves & tamarind chutney

GRILL

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

RICE - BREAD - FRIES

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**

MAIN COURSE

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.

Dal Tarka (vg,ngci) **£14.50**
Combination of diffrent lentils cooked togeather and tempeared with curry leaves and cumin seeds

DESSERTS

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

KIDS MENU

Crispy chicken bites and chips	**£8.95**
Homemade chicken curry rice	**£9.50**
served with plain yogurt	
Chickpea curry and Rice	**£9.00**
served with plain yogurt	