

Papadoms

NIBBLES WHILE YOU WAIT...

Poppadoms (2 per portion) £1.90

Choose your dips:
Mango Chutney, Spiced Onions, Mixed Pickle, Raita **75p EACH**

STARTERS

Vegetable Pakora (VG) £4.95

Finely diced pieces of potato, onions and cauliflower mixed with fresh spinach leaf and cumin seeds in a light gram flour batter

Machi Pakora £5.50

Strips of cod fillet marinated in a light and crispy batter with fenugreek, a hint of ginger and spices

Chicken Pakora £5.50

Strips of chicken breast marinated for 24-hours in a blend of dry herbs and spices then deep-fried in a light and crispy batter

Mhita Paneer (V) £4.90

Diced homemade cottage cheese, baked in a tangy marinade with grilled peppers and onions

Vegetable Samosa Chaat (V) £5.95

Lightly spiced crushed potatoes with garden peas, pieces of Punjabi shortcrust pastry and raw onions, topped with chana, raita, sweet chilli sauce and coriander

Aloo Machi Chaat £6.25

Haddock and crushed potato fish cake in breadcrumbs, raw onions, topped with chana, raita, sweet chilli sauce and coriander

Lamb Champa £6.25

Succulent lamb chops marinated in yogurt, ginger, garlic and a blend of herbs and spices

Desi Chicken Tikka (HOT) £5.80

Succulent chunks of chicken marinated with ginger, garlic, green chilli, chilli flakes and spices and grilled peppers

EXTRAS...

Rice	£2.50	Buttered Nan Bread	£2.95
Skin On Fries	£2.95	Garlic Butter Nan	£2.95
GT Road-slaw	£2.50	Mhita (Sweet) Nan	£3.50
Kachumber Salad	£2.50	Cheese, Chilli & Coriander Nan	£3.95
Chopri Roti (buttered)	£1.50	Paratha (crispy, flaky, buttered bread)	£2.95
Bina Chopri Roti (not buttered)	£1.50	Aloo Methi Paratha (with mashed potato filling)	£3.95

PUNJABI ROADSIDE DHABBA

A plan was hatched many moons ago from childhood memories of long, dusty journeys through the bright, colourful wilderness of the Punjab, stopping at roadside dhabba's (cafes) to stretch our legs, quench our thirst and refuel on some delicious, spicy parcels of lovingly prepared food.

TIFFIN MAINS - ALL DISHES NOW SERVED WITH AROMATIC BASMATI RICE

1. Coconut Pepper Lamb £9.50

Tender lamb pieces in a dry onion base flavoured with diced ginger, coconut butter, peppers and light spices

2. Chicken Punjabi Masala £8.95

Tender chicken breast, diced and marinated then cooked in lightly spiced sauce with tomatoes, cardamoms and cream.

3. Saag Paneer (V) £8.50

Fresh spinach and mustard leaves with coriander, garlic butter and bite sized pieces of Paneer (homemade cottage cheese)

4. Desi Khana (HOT) £9.50

Tender lamb in a dry onion base and a blend of green chillies, chilli flakes, bullet chillies, chilli powder and jalapeno's

5. Chicken Bhoona £8.95

Thick onion base with ginger, garlic, cherry tomatoes and diced chicken breast

6. Karela Lamb Bengon £9.50

Baby aubergine, tomatoes, shredded karela, fenugreek and coriander with tender chunks of lamb and black pepper

7. Aloo Mirch (VG) £8.50

Bite sized pieces of baby potatoes, bell peppers, ginger, garlic and coriander

8. Achaari Chicken Balti £8.95

Tender chicken pieces cooked in a dry onion base with peppers, ginger, garlic, mixed pickle and coriander

17. Bhindi (VG) £4.95

Fresh okra chopped and cooked with onions, tomatoes and fenugreek

18. Aloo Gobi Gajjer (VG) £4.95

Baby potatoes, cauliflower and carrots cooked with onions and coriander

19. Daal (VG) £4.95

Made with brown, red, urad lentils or maybe a mixture of all, ask for our daal of the day.

9. Garlic Butter Chicken £8.95

A smooth garlic and tomato sauce with cream, cardamoms, coriander and butter

10. Garlic Chilli Chicken (HOT) £8.95

Plum tomatoes simmered with red-hot chillies, garlic, chilli flakes and marinated chicken pieces

11. Chani Chicken £8.95

A smooth and creamy sweet and sour sauce with marinated chunks of bite sized chicken

12. Coconut Machi £10.50

Marinated pieces of fresh cod loin cooked in a mild and creamy sauce with coconut, cardamoms and coriander

13. Aloo Bengon (VG) £8.50

Baby aubergine, tomatoes, fenugreek and coriander with baby potatoes and black pepper

14. Lamb Saag £9.50

Fresh spinach and mustard leaves with coriander, garlic butter and a touch of cream

15. Methi Mutter Paneer (V) £8.50

Tender chunks of paneer in a dry onion base with garden peas, chilli, fenugreek, coriander and a touch of yogurt

16. Lamb Rajasthani £9.50

Lightly spiced sauce made with plum tomatoes, onions and peppers then cooked with tender pieces of lamb

20. Bibi's Diced Ham £4.95

Diced chunks of ham cooked in a caramelised onion base with chilli, ginger, coriander and light spices

21. Mutter Keema £4.95

Lean minced lamb with onions, tomatoes, garden peas and spices

PLEASE ASK FOR KIDS, GLUTEN FREE AND VEGAN OPTIONS OR OTHER DIETARY REQUIREMENTS.

*Strong
Punjabi
Flavours*

2 Course Set Meal

A traditional set meal with full size portions of the main dishes for those that know what they want and lots of it.

PAKORA STARTER

TIFFIN MAINS (INC. RICE)

£13.95 PP

(£12.95 IF CHOOSING VEGETARIAN OPTIONS)

T&C's apply. Set meal not for sharing. This offer may be withdrawn at anytime. Can not be used in conjunction with any other food offer.

Tiffin Tester for 2

Can't decide what you want? Choose this set meal to try a few different tapas style portions of the tiffin mains. For the caring sharing type.

PAKORA AND ANY 3 TIFFIN MAINS TO SHARE

(SMALLER TAPAS STYLE PORTIONS)

1 X RICE TO SHARE

1 X NAN BREAD TO SHARE

£13.50 PP

T&C's apply. Available Sunday to Thursday only. Set meal are only available to share between two people. This offer may be withdrawn at anytime. Can not be used in conjunction with any other food offer.