

Small Plates

Papads GF	£3.00
2 papads served with a trio of chutneys	
Punjabi Samosa N, VE	£6.00
Stuffed pastries with pea and potato filling	
Samosa Chaat N	£8.00
Crushed veg samosa topped with dahi, kachumber, chutney sauces & sev	
Papri Chaat N	£7.00
Crushed papri crackers topped with dahi, kachumber, chutney sauces & sev	
Vegetable Pakora GF, DF	£6.50
Onion and potato pakoras with chutneys	
Gol Gapay DF	£7.00
Crispy puri shells stuffed with chickpea, potato masala and spiced tamarind water	
Paneer Poutine GF	£8.00
Gunpowder fries topped with paneer, mozzarella cheese, butter shahi sauce, tamarind and green chutney	

Koyla - The Charcoal Pit

Served with naan or chips or rice and salad with sauces



Chicken Tikka Boti GF	£15.00
Marinated cubes of chicken breast	
Charred Lamb Chops GR, DF	£18.00
Succulent pieces of perfectly charred charcoal grilled ribs	
Lamb Tikka Boti GF	£16.00
Lamb fillet cubes charcoal grilled	
Kobeda (Seekh) Kebab GF, DF	£15.00
Grilled mixed lamb and beef kebab	
Malai Chicken Boti GF	£15.00
Boneless chicken thigh pieces marinated with cream, chillies, black pepper garlic and ginger	
Salmon Fillet GF	£16.00
Grilled salmon Lahori style.	
Tikka Wings GF	£15.00
Marinated wings charcoal grilled	
Grilled King Prawns GF, DF	£16.00
Chargrilled marinated king prawns	
Paneer Tikka GF	£15.00
Home made cheese marinated and grilled	

Signature Platters and Thalís



Chicken lollipop, Chicken Tikka, Tandoori chicken, seekh kebab and lamb chop with naan, kachumber salad and chutneys

Mixed Grill for One GF	£18.00
Mixed Grill for Two GF	£34.00
Mixed Grill for Four GF	£60.00



Chicken lollipop, seekh kebabs, tandoori chicken, lamb tikka boti, wings, you also get a Butter Chicken and 2 types of rice with naan

Mixed Platter for Two N, GF	£39.00
Mixed Platter for Four N, GF	£64.00
Junaid's Thali Meat Feast N	£18.00
Butter Chicken, Keema Aloo, rice, roti, chutneys	
Queens Road Veg Thali N	£16.00
Dal, Choley, saag, rice, roti, chutney. DF VE OPTIONS	

Wraps and Rolls

Kobeda (Seekh) Kebab Wrap	£8.50
Minced Lamb kebab with tamarind, green chutney and onions in a roti	
Chicken Tikka Wrap	£8.50
Chicken Tikka Boti with tamarind, green chutney and onions in a roti	
Paneer Tikka Wrap	£8.50
Grilled paneer with tamarind, green chutney and onions in a roti	
Onion Pakora	£6.50
Onion pakoras with tamarind, green chutney and onions in a roti	
Leopard Roll	£8.00
A seekh kebab rolled in a roti basted with mango	

Biryani and Pulau

Mutton Dum N, GF	£18.00
Proper layered on the bone biryani sealed.	
Lamb Shank Dum GF	£22.00
Layered lamb shank topped with crispy onions.	
Chicken Dum N, GF	£15.00
On the bone chicken pieces.	
Wild Mushroom, Channa and Aloo GF, VE	£14.00
Mushrooms with chickpeas and potato. Served with raitha	
Beef Shin Kubali Pulau GF, DF, N	£18.00
Afghan style pulau with beef shin topped with raisins and carrots	



Speciality Charsi Karahis

Minimalist, rustic and tribal in a big wok, meant for sharing. Half portions are for 1-2 people and full portions are for 2-3 people.



Lamb Charsi Karahi (Half)/(Full) GF	£22.00/ £40.00
Succulent lamb cooked on the bone, Lahori style with ginger, garlic, black pepper and fresh tomatoes	
Chicken Charsi Karahi (Half)/(Full) GF	£17.00/ £29.00
Spring chicken cooked on the bone in the traditional style with ginger, garlic, black pepper and fresh tomatoes. Topped with egg, ginger and bullet chillies	
White Chicken Karahi GF	£17.00
A mild karahi with relies on dried spices, cream and yoghurt. A typical roadside dhaba dish to be shared	
Spicy Chicken Tawa GF	£17.00
Boneless chicken legs cooked with green chillies and ginger and yoghurt.	
Keema Tawa Karahi GF	£17.00
Minced beef and lamb cooked to a thick consistency.	
Paneer Karahi GF	£18.00
Home made cheese cooked in a spicy tomato masala with peppers	
King Prawn Karahi GF	£21.00
Grilled king prawns that are then cooked in a spicy charsi sauce	

Curries and Nihari



1947 Butter Chicken GF, N	£15.00
Charcoal grilled chicken tikka in a tomato, cashew and buttery sauce. A little bit of a kick	
Daal Maash GF	£9.00
Urad dal cooked in ghee, garlic and tomato	
Daal Gost GF	£15.00
Chicken OR Lamb cooked with urid lentils	
Jalf Frezi GF	£14.00
Chicken OR Lamb with chillies, onions and peppers	
Saag Gost GF	£15.00
Chicken OR Lamb with mustard leaves and spinach	
Lahori Ourma (Korma) GF	£15.00
DONT expect a sweet creamy coconutty curry! Velvety and aromatic gravy thickened with yoghurt, fried onions, and roasted spices. Lamb or Chicken	
Daal Makhni GF	£10.00
Creamy buttery black lentils and kidney beans	
Sarson ka Saag GF	£9.00
Creamed mustard and spinach leaves	
Gunpowder Aloo VE, GF, DF	£8.00
Chunky potatoes in a dry charsi masala	
Lamb Shank Nihari DF	£18.00
A classic lamb stew that falls off the bone	
Saag Paneer GF	£12.00
Creamed spinach and home made cheese	
Cholay Chana GF	£9.00
Punjabi chickpeas, black pepper	

Accompaniments

Chutneys	£1.50
Mint Raitha, Green Chutney, Mango Chutney, Spicy Ketchup, Imli Chutney	
Paratha	£4.00
Basmati Rice	£5.00
Butter Nan	£3.00
Keema Nan	£5.00
Cheese Naan	£4.00
Kabuli Pulau Rice	£6.00
Aloo Paratha	£6.00
Tandoori Roti	£2.50
Garlic Nan	£4.00
Peshwari Nan	£5.00
Naan stuffed with mozzarella and cheddar	
Afghan rice topped with carrots and raisins	