

BREAKFAST/BRUNCH

SERVED UNTIL 2.30PM

SIMPLY DELICIOUS



PARATHAS STUFFED BREAD

COOKED ON A PAN

All of our fillings are mixed with onion garlic ginger coriander and our secret spice.

Aloo (potato) V	4.25
Methi (fenugreek) V	4
Mooli (radish) V	4.25
Mixed(aloo, mooli, gobi, paneer) V	4.8
Paneer (cottage cheese) V	4.75
Saag Paneer (spinach and cottage cheese) V	4.5
Gobi (cauliflower) V	4.25
Plain V	2.5
Onion V	3.5
Cheese & Onion V	4
Cheese & Jalepeno V	4
Cheese Chilli V	4
Butter Chicken (contains dairy)	4.75
Chicken Keema	4.75
Lamb Keema	4.75

****MAKE IT A THALI****

Yogurt, pickle, chutney, butter and a cup of masala Tea/Coffee/Lassi

DESI BRUNCHFAST

ALOO PURI	6.5
Sautéed potatoes cooked in a medium tomato based sauce accompanied with two deep fried breads	
CHOLAY BHATURE	8
Chickpeas cooked in a medium tomato based sauce accompanied with two deep fried breads	
PANJABI OMELETTE	6
Three egg omelette with onions, green chillies and spices accompanied with a plain paratha	
EGG BHURJI	6
Scrambled egg with onions, green chillies and spices accompanied with a plain paratha	
DESI BREAKFAST	8
Medium spiced scrambled eggs, tadka beans, plain paratha and a cup of tea or coffee	
FULL ENGLISH	10
Two pork sausages, two rashers of bacon, two hash browns, fried or scrambled egg, masala beans and toast. Tea/Coffee/Juice	
LAMB KEBAB ROLL	8
Lamb mince mixed with our in house special spices cooked in a tandoor rolled in a FRESH NAAN/PARATHA	
CHICKEN KEBAB ROLL	8
Chicken mince mixed with our in house special spices cooked in a tandoor rolled in a FRESH NAAN/PARATHA	
CHICKEN TIKKA ROLL	8
Succulent 24hr marinated chicken breast pieces, cooked to perfection in our tandoor rolled in a FRESH NAAN/PARATHA	
MIX KEBAB ROLL	10
The best of both chicken tikka and lamb kebab rolled in a FRESH NAAN/PARATHA	
PANEER TIKKA ROLL	8
Marinated soft cheese cooked in our tandoor with mixed peppers and onions rolled in a FRESH NAAN/PARATHA	

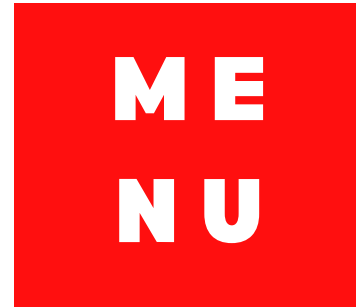
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LAMB TIKKI BURGER 7

Minced lamb mixed with spices, onion, chilli, garlic to create a flavoursome lamb patty placed in a bun topped with lettuce, cucumber, onion, tamarind and mint chutney. Comes with salted fries

ALOO TIKKI BURGER 7

Potato patty mixed with our spices, onion, chilli, garlic, coriander, deep fried, placed in a bun with lettuce onions, cucumber, tamarind chutney and mint chutney. Comes with salted fries

ALOO TIKKI CHAAT 6.5

Potato patties mixed with spices, onion, garlic, chilli, shallow fried on a bed of chickpea curry topped with onion, tamarind and mint chutney garnished with fresh coriander

SAMOSAS CHAAT 6.5

Vegetable samosas smothered with chickpea curry, onion, tamarind and mint chutney garnished with fresh coriander

PAPDI CHAAT 4.5

Crispy crackers drenched in creamy yogurt with dry chickpea, onion and coriander dressed with tamarind chutney and mint chutney

MASALA FRIES 4.5

French fries tossed in our special dry spice garnished with coriander accompanied with tamarind chutney

MASALA FRIES CHAAT 5

French fries tossed in our special dry spice, garnished with diced onions, tamarind chutney, mint chutney and coriander.

MASALA CHEESY FRIES 6

French fries tossed in our special dry spice, with grated cheddar cheese smothered with masala beans finished with more cheese.

INDO FRIES 6

French fries tossed in our special Indo-Chinese sauce with mixed peppers and onions.

AMRITSARI FISH 10

Tilapia fish, coated in our in house batter, deep fried and served with our famous mint chutney.

FISH N'CHIPS 12

Our take on fish and chips. Amritsari fish with salted fries and our mint chutney.. Great for lunch.

DRINKS

COCA COLA	1.75
DIET COKE	1.5
COKE ZERO	1.5
FANTA	1.5
SPRITE	1.5
STILL WATER	1.5
SPARKLING WATER	1.5
FRUIT SHOOT	1.25
SWEET LASSI	3
SALTED LASSI	3
MANGO LASSI	3.5
MASALA TEA	2.5
COFFEE	2.5

EXTRAS

VEG SAMOSA 2PCS	2.5
MEAT SAMOSA 2PCS	3
SPRING ROLLS 2PCS	2.5
FRIES	3
RAITA	2.5
Yogurt with cucumber and onions	
PLAIN YOGURT	2
BUTTER	0.5
PICKLE	0.5
FRESH MINT CHUTNEY	0.5

DINNER MENU

SIMPLY DELICIOUS

STARTERS

MEAT LOVERS



LAMB KEBAB	6	MIXED GRILL SIZZLER	22
Minced lamb mixed with spices flame cooked in our tandoor. 2pcs		4 Lamb kebab, 4 chicken tikka, 4 chicken wings, 3 lamb chops flame cooked in our tandoor.	
CHICKEN KEBAB	6	TANDOORI CHICKEN	12
Minced chicken mixed with spices flame cooked in our tandoor. 2pcs		24 hour marinated baby chicken flame cooked in our tandoor (full)	
CHICKEN TIKKA	8	TANDOORI CHICKEN	8
Marinated chicken breast, cooked perfectly in a tandoor. 8pcs		24 hour marinated baby chicken flame cooked in our tandoor (half)	
DESI CHICKEN WINGS	10	MALAI CHICKEN	8
Marinated chicken wings cooked in our tandoor tossed in our fiery masala. 6pcs		Chicken breast pieces cooked in cream, cheese and spices base.	
LAMB CHOPS	12	LOLLIPOP CHICKEN	10
House special marinated lamb chops cooked in our tandoor.		Chicken wings cooked and drenched in our house special Indo-Chinese sauce	
PANJABI CHILLI LAMB	12	AMRITSARI FISH	10
Tender lamb pieces coated in 7 spice batter tossed in a Indo-Chinese sauce with peppers and onions		Tilapia fish, coated in our in house batter, deep fried and served with our famous mint chutney.	
PANJABI CHILLI CHICKEN	10	TANDOORI FISH TIKKA	12
Chicken breast pieces coated in 7 spice batter tossed in a Indo-Chinese sauce with peppers and onions		Marinated tilapia fish cooked in our tandoor, accompanied with our famous mint and coriander chutney	
SIMPLY DELICIOUS SPECIAL	8	TANDOORI PRAWNS	12
Lamb kebabs cooked in our tandoor, tossed in a special curry sauce.		Marinated king prawns cooked in our tandoor.	

DINNER MENU

SIMPLY DELICIOUS

STARTERS

VEGETARIAN LOVERS



VEG SAMOSA	2.5	PAPDI CHAAT	4.5
Mixed veg and potato wrapped in pastry and deep fried. 2pcs		Crispy crackers drenched in smooth yogurt with dry chickpea, onion and coriander dressed with tamarind and mint chutney	
CHILLI PANEER	8	GOL GAPPE	6
Toasted soft cheese chunks tossed in a Indo-Chinese sauce with mixed peppers and onions		Crispy puff pastry filled with chickpea and potato with tamarind tangy water to dunk into.	
PANEER TIKKA	9	SAMOSA CHAAT	6.5
Marinated soft cheese pieces, cooked perfectly in a tandoor with peppers and onions.		Vegetable samosas smothered with chickpea curry, onion, tamarind and mint chutney garnished with fresh coriander	
GARLIC CHILLI MOGO	8	ALOO TIKKI CHAAT	6.5
Deep fried cassava chips drenched in our garlic and chilli sauce.		Potato patties mixed with our in house spices deep fried and served on a bed of chickpea curry, topped with tamarind and mint chutney.	
MASALA MOGO	6	GOBI MANCHURIAN	6
Deep fried cassava chips tossed in our mixed dry spices.		Cauliflower battered and deep fried, tossed in a Indo-Chinese sauce.	
TANDOORI SOYA CHAAP	10		
Soya pieces marinated and flame cooked in our tandoor.			
MIX PAKORA	6		
Potato and onion dunked in our in house batter and deep fried.			
PANJABI ALOO CHAAT	5		
Light fried potato chunks with onion, chaat masala, tamarind and mint chutney			

DINNER MENU

SIMPLY DELICIOUS

MAIN COURSE

VEGETARIAN LOVERS



DAAL MAKHANI	8	ALOO GOBI	8
24 hour slow cooked black lentil in a tomato based sauce with a creamy texture.		Potato and cauliflower cooked in a medium spiced gravy.	
TADKA DAAL	7	BOMBAY ALOO	7
Mixture of red and yellow lentil cooked in a medium spiced gravy.		Potato cubes lightly fried and cooked in a medium spiced sauce with mustard seeds and curry leaves.	
KARAHI PANEER	10	MIXED VEG	7
Cubes of soft cheese lightly toasted and cooked in medium spiced gravy with desi flavours		Peas, carrots, green beans and potatoes cooked in a medium tomato based sauce.	
PANEER MAKHANI	11	ALOO MATTAR	7
Cubes of soft cheese lightly toasted and cooked in chefs 7 spice special sauce		Green peas and potato cooked in a medium spiced tomato base, simple and flavoursome curry.	
PANJABI CHOLAY	8	RAJMAH	8
Chickpea curry cooked in a medium spiced tomato gravy with our in house spices		Red kidney beans cooked in medium spiced masala	
SARSON DA SAAG	7	PANJABI KADHI	7
Traditional Panjabi dish made from spinach, mixed greens and corn flour, cooked in a medium spiced base.		Yogurt based dish with gram flour and mustard seeds to give a flavoursome tangy taste with mix pakora fritters.	
SAAG PANEER	8	MASALA BHINDI	8
Lightly toasted paneer cubes cooked in fresh spinach curry base.		Okra cooked in onions and a medium spiced masala gravy	
SAAG ALOO	8	VEGETABLE BIRIYANI	8
Lightly toasted potato chunks cooked in fresh spinach curry base.		Rice and mixed veg tossed in our in house spices.	
ALOO METHI	7		
Lightly toasted potato chunks cooked in fresh fenugreek medium masala base.			

DINNER MENU

SIMPLY DELICIOUS

MAIN COURSE

MEAT LOVERS



CHICKEN CURRY 10

Chicken breast cooked in a medium thick gravy

KARAHI CHICKEN 10

Chicken breast cooked in a medium gravy with our special spices

BUTTER CHICKEN 12

Chefs special butter chicken sauce with marinated chicken breast pieces

METHI CHICKEN 10

Chicken pieces cooked in fenugreek leaves.

DESI BUTTER CHICKEN 12

Marinated chicken on the bone cooked in our special butter chicken sauce

CHICKEN TIKKA MASALA 10

Chicken tikka pieces cooked in a tikka masala sauce

CHICKEN JALFREZI 10

Chicken breast cooked in a medium tomato sauce with mixed peppers

SAAG WALA CHICKEN 10

Chicken on the bone cooked in our medium spiced spinach curry

CHICKEN BIRIYANI 10

Chicken pieces mixed with rice and our special masalas.

LAMB CURRY 12

Lamb pieces cooked in a medium tomato based curry sauce.

LAMB KARAHI 12

Lamb pieces cooked in a medium tomato based karahi sauce.

LAMB ROGAN JOSH 12

Lamb pieces cooked in a medium thick gravy with mixed peppers and onions.

LAMB KEEMA 10

Minced lamb cooked in a medium tomato based sauce with onions and peas in a tomato base,

SAAG WALA LAMB 12

Tender lamb pieces cooked in a spicy spinach curry

LAMB BIRIYANI 12

Tender lamb pieces mixed with rice and our special masalas.

**** PLEASE SPEAK TO A MEMBER OF OUR TEAM IF YOU HAVE ANY ALLERGIES ****

DINNER MENU

SIMPLY DELICIOUS

RICE AND BREADS



PLAIN RICE Plain boiled rice	3	CHEESE CHILLI NAAN Cheese and fresh chillies in the naan	4
JEERA RICE Plain rice tossed in cumin.	4	KEEMA NAAN Minced lamb stuffed naan	4
RICE AND PEAS Plain rice with peas and onion.	4.5	PESHWARI NAAN Coconut, almond and coriander naan, sweet salty taste	4.5
PILAU RICE Rice cooked in spices with mixed veg.	5	CORIANDER NAAN Plain dough and fresh coriander cooked in a tandoor brushed with butter	3
PLAIN NAAN Plain dough cooked in a tandoor	2	TANDOORI ROTI Rolled dough cooked in a tandoor	2
BUTTER NAAN Plain dough cooked in a tandoor brushed with butter	2.5	TANDOORI LACHA PARATHA Layered dough cooked in a tandoor	3
GARLIC NAAN Plain dough and fresh garlic cooked in a tandoor brushed with butter	3	TAWA ROTI Dough rolled and cooked on a pan.	1.5
CHILLI NAAN Plain dough and fresh green chillies cooked in a tandoor brushed with butter	3	PLAIN PARATHA Dough rolled and cooked on a pan brushed with oil	2.5
GARLIC CHILLI NAAN Plain dough and fresh garlic and green chillies cooked in a tandoor brushed with butter	3.5		
CHEESE NAAN Naan with cheese stuffing	4		

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DINNER MENU

SIMPLY DELICIOUS

SIDES/DRINKS/DESSERTS



SALAD 3
cucumber, tomato, lettuce and onion

ONION SALAD 2.5
Onions with coriander & lemon

YOGURT 2
Plain yogurt

RAITA 2.5
Yogurt with cucumber and onion

POPPADUMS 2
Deep fried poppadums 2pcs

FRIES 3
Salted fries

MASALA FRIES 4.5
Fries tossed in our house special spices

SOFT DRINK CAN 1.5
Coke/diet coke/sprite/fanta

SOFT DRINK BOTTLE 3.5
Coke/diet coke/sprite

STILL WATER 1.25
500ml

STILL WATER 2.5
1.5 litre

SPARKLING WATER 3.5

LASSI 3
Salty/sweet

MANGO LASSI 3.5

KULFI STICK 3
Mango, malai, pistachio

GULAB JAMUN 3

RAS MALAI 3

KHEER 3
Rice pudding

ICE CREAM 3
Vanilla ice cream scoops

PJ SPECIAL 4
Kheer and hot gulab jamun. The ultimate sweet dish

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