

Punjab Regional Specials

October 2025

APPETISERS

Bhatti da Choosa - £11 d

Tandoor roasted Poussin breast and leg on the bone, in a robust coriander and mint marinade served with mint chutney and pickled onion

Sharla Aloo Chaat - £8 d

Crisp new potatoes and fenugreek cutlets, yoghurt, chutneys, grated radish

MAINS

Keema Mattar - £16

Welsh lamb leg minced in-house, braised with onions, tomatoes, spices and green peas

Sarson da Saag - £11 d, m

Chopped mustard leaves braised with ginger, green chillies topped with a dollop of butter - a winter specialty of Punjab

Dal fry - £9.50 V

Red and yellow lentils tempered with cumin seeds, onions, ginger, garlic, chillies and fresh tomatoes

Amritsari Kulcha - £5.50 d, g

Layered tandoori bread stuffed with crushed potatoes, paneer, fresh coriander, pomegranate powder, ginger, green chillies and carom seeds

DESSERT

Gajerela with Kulfi - £6.50 d, n

Warm Indian red carrot halva with nuts, served with Indian ice cream

V – Vegan, n - nuts, g - gluten, d-dairy, m-mustard

All prices include VAT and exclude an optional 12.5% service charge
All dishes may contain traces of nuts

The Punjab Region

Punjab literally means 'land of five rivers' in Persian. As it was divided into two at the time of partition a part of Punjab lies in the north west of India and the other in north east of Pakistan.

Punjab mainly consists of large fertile plains and is India's biggest producer of wheat. Milk and its products in the form of malai (cream), paneer (cottage cheese), butter and curds are used with almost every Punjabi meal.

The most popular form of Indian food served around the world is derived from Punjabi cuisine. The concept of using the tandoor oven in Indian kitchens originated here. Communal tandoors are still used in the villages of Punjab where women gather in the evening to cook bread and share gossip.

It shares several characteristics with the cuisine of Kashmir and other adjacent states. Punjabi cuisine is diverse, and varies regionally. Punjabi food served in the restaurants originated from the 'Dhabas' - roadside restaurants started by Punjab



people to provide food to truckers. It would not be wrong to say that in India 'Dhabas' were the first restaurants. Tandoori Chicken, Dal Makhani, Karahi Paneer, Chicken Tikka, Lassi, Kheer, Jalebi; are the popular Punjabi dishes found in restaurants all over the world.

Other popular seasonal dishes

are; Sarsoon da Saag – prepared with green mustard leaves; Makki di Roti – maize flour bread; and Cholle Bhature – chickpeas served with fried bread.

