

Food Festival

Experience the Authenticity of Punjab

Punjabi Cuisine is associated with food from punjab region of India and Pakistan. This cuisine has a rich tradition of tandoori cooking and has been influenced by Mughlai cuisine. Tandoori cuisine centres on cooking food in the tandoor and punjab is embraced the tandoor on a regional level and became very popular.

The cuisine of punjab has an enormous variety of mouth-watering vegetarian and non vegetarian dishes and food is usually relished by people of all communities. However, each region in Punjab has entirely different preference like people in Amritsar are particularly fond of stuffed parathas and milk products and in general people are really fond of eating good food.



Appetizers

Bharvan Paneer Chilli Pakora served with mint and coriander chutney
£5.95

Corn and Potato Kebabs served with pomegranate Chutney
£6.95

Chicken Lollipops served with tangy tomato chutney
£6.95

Mutton Meatball Skewers served with spiced red onion salad
£7.95

Macchi Amritsari served with spice tomato chutney
£6.95

Main Courses

Murgh Kali Mirch - very famous chicken dish from punjab cooked with tomato, onion ,
Garlic, ginger and generous amount of black pepper.
£11.95

Dhaba Achari Mutton - traditional spicy and tangy goat curry
£13.95

Legendary Butter Chicken from Punjab
£12.95

Punjabi Kadhi pakora (V) - yogurt gram flour curry with fried vegetable pakoras
Seasoned with spices
£10.95

Palakwari Dal (V)- Yellow lentils cooked with spinach
£7.95

Sarson Ka Saag (V) - traditional punjabi dish made of mustard leaves and spices
£7.95

Accompniments

Punjabi Mix Salad
£3.95

Aloo pyaz ka Kulcha
£3.50

Subzi Pulao Rice
£3.95

Jeera Rice
£2.95

Desserts

Mix Fruit Rabdi
£4.95



salaam | namaste
Modern Indian Cuisine