



WAHJIWAH

Indian food at it's best

Lunch menu

Appetisers

Artichoke Ke Galawat (v) £5.95

Mouth melting kebab from the streets of Luckhnow

Puchka (v) £3.95

Also known as Panipuri – Lip smacking appetizer served in several regions of the Indian subcontinent.

Onion Bhaji (v) £3.95

An all time favourite! Made with onion, potato and crushed peanuts, mixed with gram flour and deep fried

Bhelpuri (v) £3.95

Bhelpuri is a savoury snack made with puff rice, vegetable and tangy sauce

Honey Dill Salmon £7.95

Chargrilled Fresh salmon marinated with dill leaves and honey.

Vada Pav (v) £4.95

Vegetarian fast food dish native to the Indian state of Maharashtra – Deep fried potato dumpling served with bun.

Punjabi Samosa Chana Chaat (v) £4.95

Home made puff pastry stuffed with cottage cheese, potato and nuts. Served with spiced chick peas masala and chutneys.

Paneer Tikka Anardana(v) £4.95

Juicy cubes of paneer marinated in mouth watering spices with crispy peppers and char grilled

Tandoori Saeb, Shakarkand & Ananas Ki Chaat (v) £4.95

Sweet potatoes are an excellent source of various minerals, vitamins and fibers –chargrilled with pineapple and apple.

Aloo Tikki Chaat (v) £4.95

Shallow-fried mash potato patties, stuffed with dates and served with a mint and tamarind chutney.

Chana Bhatura (v) £5.95

Chickpeas and deep fried bread.

Chicken Wah Ji Wah 🍴 £5.95

Stir fried delicacy of chicken with onions and peppers.

Chicken Shaslick 🍴 £5.95

Tender morsels of chicken marinated in yoghurt and spices. Char grilled in our Tandoor oven and served with bell peppers.

Sharing Platter for Two £13.95

An assortment of fish tikka, chicken tikka, gilafi seekh kebab and onion bhaji – Please ask for Vegaterian options

Lasooni Murg Tikka £5.95

Boneless pieces of chicken dipped in a garlic flavored creamy marinade and char grilled. Recommended for milder palates.

Seekh Kebab Gilafi £6.95

Melt in the mouth tandoori-style lamb mince kebabs, embedded with fresh herbs, onions, peppers and coriander

Peshawari Lamb Chop £7.95

A fine lamb cutlet marinated in yoghurt, spiced to perfection and barbecued in clay oven. Served with mint sauce

King Prawn Varawat £8.95

Specialty from Goa. Succulent U-5 prawns served in a distinctive marinade of peanut and coriander.

Express Lunch

We specially design this menu for our customers keeping in mind! All dishes will be served as pre-plated with choice of plain naan or rice. For the dish as a main portion please add £2.50 supplement.

Paneer Lababdar £6.95

Paneer cooked in onion tomato gravy.

Chicken Tikka Masala £6.95

All time favourite chicken tikka masala.

Murg Lababdar £6.95

Succulent pieces of chicken tikka simmered in onion and tomato gravy

Kadhai Lamb £7.95

Morsels of lamb in a nicely spiced curry.

Punjabi Masala Fish £7.95

Monk fish cooked in onion tomato gravy.

Dum Ki Biryani £12.95

A delicate blend of basmati rice cooked with your choice of Prawns, Vegetable, chicken or lamb cooked in 'Dum Pukht' style and served with onions and a special raita (yoghurt flavoured with mustard and orange zest). Add £1.00 more for the Prawn Biryani.

Side Dishes

Can be served as a main course with supplement £1.95.

Sarson Ka Saag £5.95

Punjabi dish made with mustard green and spices.

Achari Baingan Aloo £4.95

Dish made with pickled aubergine and potatoes.

Amchoori Kaju Karela £4.95

Gourd rounds with dry mango powder and spices.

Aloo Gobhi Adraki £4.95

Combination of potato, cauliflower enhanced with ginger.

Paneer Mirch Masala £5.95

Chunks of cottage cheese Stir fried with Capsicum, finished with hint of fenugreek leaves.

Miloni Tarkari (v) £6.95

An exotic selection of fresh vegetables cooked with a touch of tamarind sauce and Asfoetida.

Paneer Butter Masala (v) £5.95

Succulent pieces of cottage cheese simmered in onion and tomato gravy, finished with a hint of cream.

Dal Makhani (v) £6.95

Black lentils cooked overnight on a slow burning Charcoal tandoor with cream and butter.

Bhindi Massaledar (v) £5.95

Crispy, fried okra tossed in mouth watering spices.

Tadka Dal (v) £4.95

Yellow lentils tempered with Garlic, onion, tomato, cumin and garnished with fresh coriander.

Bombay Aloo (v) £4.95

All time favourite of United Kingdom. Specially made for potato fans

Palak ki Bhaji (v) £5.95

Fresh baby spinach tossed with garlic and cumin with your own choice of potatoes, paneer or mushroom.

Punjabi Chana Massala (v) £4.95

Soft chickpeas simmered in spiced onion, tomato masala with lots of fresh coriander and ginger

Traditional Thali

Thali, Northern India has the tradition of eating two or three types of entrée and each thali includes a starter, 3 main courses, desert, raita, naan bread, rice and a popadom. Available every day between 12 – 3pm Gourmet experience!

Shakahari Thali (v) £8.95

Nawabi Thali £10.95

Wrap Ki Bahar

A kathi roll is a street food dish from Kolkata, India. In its original form, it is a skewer-roasted kebab wrapped in a thin paratha bread, although over the years many variants have evolved! Try Wah ji wah style!

Paneer Kathi Roll (v) £5.95

Chicken Kathi Roll £6.95

Lamb kathi Roll £7.95

South Indian Kitchen

Masala Dosa £6.95

Crispy-paper thin rice bread filled with tempered mash potato served with sambar and chutney.

Idli Sambar £5.95

Steamed cooked rice discs served with sambar and chutney.

Mysore Masala Dosa 🍴 £6.95

Spicier version of masala dosa.

Uthapam £4.95

Rice pancake topped with onion, tomato, chilli and fresh coriander served with chutney.

Sundries

Popadom basket	£1.95
Seasonal green salad	£2.50
Relish tray	£1.95
Raita	£2.95

Rice

Steamed rice	£3.50
Pilau rice	£3.25
Lemon Rice	£3.50
Coconut rice	£3.50

Nans/Rotis

Khameeri roti	£2.50
Plain naan	£2.50
Garlic & coriander	£2.95
Peshawari naan	£3.25
Stuffed kulcha	£3.50
Refined flour bread carefully stuffed with a choice of Cheese, keema, potato or onion. Sprinkled with coriander	
Laccha parantha	£3.25
Tandoori Roti	£2.25