



**WAHJIWAH**

Indian food at it's best

# Appetisers

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## Punjabi Samosa Chana Chaat (v)

£4.95

Street favourite from Punjab – Home made puff pastry stuffed with cottage cheese, potato and nuts. Served with spiced chick peas masala and chutneys

## Puchka (v)

£3.95

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

## Tandoori Saeb, Shakarkand

### Aur Ananas Ki Chat (v)

£4.95

Sweet potatoes are an excellent source of various minerals, vitamins and fibers that are quite beneficial for the overall health- chargrilled with pineapple and golden apple

## Aloo Tikki Chaat (v)

£4.95

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

## Artichoke Ke Galawat (v)

£5.95

Mouth melting kebabs made with artichoke

## Onion Bhaji (v)

£3.95

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

## Paneer Tikka Anardana (v)

£4.95

Juicy cubes of paneer marinated in dry pomegranate with crispy peppers and char grilled

## King Prawn Varawat

£7.95

Specialty from Goa-King prawns served in a distinctive marinade of peanut and coriander

## Chilli Garlic Calamari

£6.95

Calamari is the Italian name for Squid, As everybody knows Squid is low in fat and calories and tasty in any Cuisine

## Pan Seared Scallops

£8.95

Pan-sealed extra large king scallops tossed with mustard seed and garlic

## Honey Dill Salmon

£7.95

Chargrilled Fresh salmon marinated with dill leaves and honey

## Chicken Wah Ji Wah

£5.95

Stir fried delicacy of chicken with onions and peppers

## 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

£5.95

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

## Peshawari Lamb Chop

£7.95

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

## Sharing Platter for Two

£13.95

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

## Spice Levels

Mild - No Chilli    Medium -     Spicy - 

**Please notify staff of any food allergies or intolerances before ordering.**

# Mains

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## Murg Tikka Masala

£8.95

A classic delicacy of chicken tikka simmered in a satin smooth tomato gravy and flavoured with dry fenugreek leaves

## Murg Zafrani Korma

£8.95

Boneless pieces of chicken cooked in its own juices in a light onion, cashew nut and coconut gravy – finished with saffron and cream. (Contains NUTS)

## Chicken Jalfrezi 🌶️

£8.95

Morsels of chicken tikka simmered in an onion and tomato gravy with lashings of onion and bell peppers

## Murg Tikka Butter Masala

£8.95

Succulent pieces of chicken tikka simmered in an onion and tomato gravy, finished with a hint of cream

## Roast Lamb Lazeez

£11.95

Pot roasted lamb cooked in its own juices served in smooth rich sauce

## Murg Methi Palak

£8.95

Succulent morsels of chicken cooked with aromatic fresh fenugreek (Methi) leaves. The flavors of fresh fenugreek leaves and mild spices infused into the chicken which gives this dish a unique twist

## Lamb Rogan Josh

£10.95

A speciality from North-east India (Kashmir) – Chunks of lamb cooked in very distinctive style with a twist of saffron and yoghurt

## Gosht Banjara 🌶️

£10.95

Speciality from Rajasthan, India – Hot delicacy of lamb cooked with lots of garlic, red chillies and pounded spices

## Goan Fish Curry 🌶️

£12.95

A firm favourite from the western coast of India. A medium-spice delicacy of monk fish cooked in a coconut based smooth 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

## Bhuna Gosht

£10.95

A semi-dry delicacy of lamb flavoured with crushed spices

## Prawn Malabar 🌶️

£13.95

A rich delicacy of King prawns from southern India cooked with coconut milk and curry leaves

# Signature Dishes

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## Pot-Roasted Duck 🌶️ £17.95

Slow cooked duck in its juices flavoured with indian spices.

(Contains NUTS)

## Lamb Shank 🌶️ £16.95

A chunky shank of lamb cooked in a distinctive chef's special sauce, served on a bed of broccoli, baby carrot and potatoes

## Lobster Pepper Fry 🌶️ £19.95

Fresh lobster tail in shell cooked in pepper masala sauce with fresh curry leaves

## Halibut Patrani £19.95

Prepared with coconut, sesame seed, mint, coriander then enveloped in a banana leaf. Served with vegetables and steamed rice

## Chicken Feast £12.95

A large portion of chicken filled with baby spinach, shiitake mushrooms served on a bed of exotic vegetables

## Spice Levels

Mild - No Chilli    Medium - 🌶️    Spicy - 🌶️🌶️

**Please notify staff of any food allergies or intolerances before ordering.**

# Sides

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Side dishes can be served as main course portion with a supplement of £1.95.

**Sarson Ka Saag (v) £5.95**

A punjabi dish with mustard green & spices

**Achari Baingan Aloo (v) £4.95**

Pickled aubergine and potatoes

**Paneer Butter Masala (v) £5.95**

Succulent pieces of cottage cheese simmered in onion & tomato gravy, with a hint of cream

**Bhindi Massaledar (v) £5.95**

Crispy, fried okra tossed in delicious spices

**Palak Ki Bhaji (v) £5.95**

Baby spinach with garlic and cumin with your own choice of potatoes, paneer or mushroom

**Amchoori Kaju Karela (v) £4.95**

A toss up of bitter gourd rounds with dry mango powder and spices

**Aloo Gobhi Adraki (v) £4.95**

Combination of potato and cauliflower made for each other dish enhanced with ginger

**Bombay Aloo (v) £4.95**

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

**Paneer Mirch Masala (v) £5.95**

Chunks of cottage cheese stir fried with Capsicum, finished with fenugreek leaves

**Miloni Tarkari (v) £6.95**

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

**Dal Makhani (v) £6.95**

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

**Tadka Dal (v) £4.95**

Yellow lentils tempered with garlic, onion, tomato, cumin.

**Punjabi Chana Massala (v) £4.95**

Soft chickpeas simmered in spiced onion, tomato masala,

## Sundries/Rice

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**Popadom Basket £1.95**

**Relish Tray £1.95**

Cool cucumber, tomatoes and spiced mango relish

**Seasonal Green Salad £2.50**

**Raita £2.95**

Greek yoghurt mixed with chopped onion, cucumber, tomatoes and coriander

**Steamed Rice £2.95**

**Pulao Rice £3.25**

Basmati rice cooked in traditional 'dum' style

**Lemon Rice £3.50**

Basmati rice cooked in a South Indian style

**Coconut rice £3.50**

Steamed rice infuse with coconut

## Breads

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**Plain Naan £2.50**

**Khameeri Roti £1.95**

Leavened-sourdough bread

**Garlic & Coriander Naan £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 and baked in our tandoor oven

**Laccha Parantha £3.25**

Multi-layered unleavened savoury bread baked in our Tandoor oven

**Tandoori Roti £2.25**

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# Taster Menu

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**£ 49.99 per person**

Wine pairing are available to enhance each dish for minimum of 6 people at an extra cost of £29.99 per person

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## Dahi puri

### Pan Seared Scallops

Pan-sealed X-tra large king scallops tossed with mustard seed and garlic

Wine: Estate Riesling, Dr Loosen – Mosel, Germany

### Lasooni Murg Tikka

Boneless pieces of chicken dipped in a garlic flavored creamy marinade and char grilled

Wine: Chardonnay, Rook's Lane – Victoria, Australia

### Honey Dill Salmon

Chargrilled Fresh salmon marinated with dill leaves and honey.

Wine: Picpoul de Pinet, Terasses de le Mer – Languedoc, France

### Artichoke Ke Galawat (v)

Mouth melting kebabs made with artichoke – from the streets of lucknow

Wine: Sauvignon Blanc, Kuki – Marlborough, New Zealand

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## Sorbet

Lemon/orange

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## Tandoori cutlet

A fine delicacy of lamb cutlet marinated in yoghurt, spiced to perfection and barbecued in clay oven. Served with dal makhani-tandoori bread and rice

Wine: Rioja Crianza, Vega – Rioja, Spain

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## Dessert

Wine: Elysium Black Muscat, Andrew Quady – California, USA

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# Set Menu

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**Two Courses £24.95 | Three Courses £29.95**

Available for a minimum of 6 guests

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## Starter

### Artichoke Ke Galawat (v)

Mouth melting kebabs made with artichoke - from the streets of lucknow

Wine: Sauvignon Blanc, Kuki - Marlborough, New Zealand

### Chicken Shaslick

Tender morsels of chicken marinated in yoghurt and spices

### Honey Dill Salmon

Chargrilled Fresh salmon marinated with dill leaves and honey.

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## Main course

(Please choose one)

### Prawn Malabar

A rich delicacy of King prawns from southern India cooked with coconut milk and curry leaves

### Murg Methi Palak

Succulent morsels of chicken cooked with aromatic fresh fenugreek (Methi) leaves. The flavors of fresh fenugreek leaves and mild spices infused into the chicken which gives this dish a unique twist

### Gosht Banjara

Speciality from Rajasthan, India - Hot delicacy of lamb cooked with lots of garlic, red chillies and pounded spices

**All main courses are served with Yellow Lentils and Tandoori Bread or Rice**

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## Dessert

### Gulab Jamun

Caramelised milk dumplings served with a scoop of vanilla ice cream

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### Cake of the day

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