

A LA CARTE MENU



APPETISERS

Soup of the day - £3.95

Soup - served with crispy naan breadflour- Please ask your server

Punjabi Samosa chana chaat^{vg} - £4.95

Street favourite from Punjab - Homemade puff pastry stuffed with potato and peas. Served with spiced chick peas masala and chutneys

Puchka^v - £3.95

Also known as Pani-puri - Lip smacking appetizer served in several regions of the Indian subcontinent

Tandoori saeb, Shakarkand aur ananas ki chat - £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, yoghurt and tamarind chutney

Artichoke ke galawat^{gd} - £5.95

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

Onion bhaji^{vn} - £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 cottage cheese marinated in dry pomegranate with crispy peppers and char grilled

King prawn varawat - £7.95

Specialty from Goa-King prawns served in a distinctive yoghurt-based marinade of coconut 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^{gd} - £5.95

Stir fried delicacy of chicken with spring 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

Lasooni Murg tikka - £5.95

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

Seekh kebab gilafi - £5.95

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

Peshawari Lamb champ - £7.95

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

Wah Ji Wah Platter for two - £13.95

An assortment of fish tikka, chicken tikka, seekh kebab gilafi and onion bhaji

WAH JI WAH SPECIALS

There will be occasions when only the very best is good enough. Our signature dishes are perfect for these moments and are designed to delight and inspire.

Pot-roasted duckⁿ £ 17.95

Slow cooked duck in its own juices flavoured with cashew, yoghurt, coriander and spices.

Lobster pepper fry - £19.95

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

Lamb shank - £15.95

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

Halibut Patrani - £19.95

Halibut prepared in the traditional Parsi fashion with coconut, sesame seed and coriander then enveloped in a banana leaf. Served with vegetables and steamed rice ideal as a healthy option

Chicken feast^d - £12.95

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

SUNDRIES

Poppadum - £3.50

Poppadum basket comes with relish tray with three different dips

Green salad - £2.50

Assorted seasonal greens

Raita - £2.95

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

v vegetarian | n contains nuts | g gluten | d dairy

Our all Naan bread contains gluten, milk and eggs

If you have any food allergies, please let us know. While every effort is made to reduce cross contamination, we unfortunately cannot guarantee allergen-free dishes and drinks.

All prices are inclusive of VAT. An optional service charge of 10% will be added to your bill.

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MAIN COURSES

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^{mild} - £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

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

Murg Methi Palak - £8.95

Succulent morsels of chicken cooked with aromatic fresh fenugreek Methi leaves. The flavours 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

Roast lamb lazeez - £11.95

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

Gosht banjara - £10.95

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

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

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

SIDE DISHES

Sarson Ka Saag^v - £5.95

Traditional punjabi dish made with mustard green and spices contains dairy

Achari Baingan aloo^v - £4.95

Mouth-watering dish made with pickled aubergine and potatoes

Amchoori kaju Karela^v - £4.95

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

Aloo gobi adraki^v - £4.95

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

Paneer Mirch Masala^v £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 including broccoli, baby corn, mange tout 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

Slow cooked black lentil cooked with cream and butter for long hours to get smooth and mild dish

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 cottage cheese or mushroom

Punjabi Chana Massala^v - £4.95

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

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

RICE AND BREADS

Steamed rice - £2.95

Pulao rice - £3.25

Lemon Rice - £3.50

Coconut rice - £3.50

Khameeri roti - £2.50

Leavened-Sourdough bread

Plain naan - £2.50

Simple, delicious leavened flour bread

Garlic & coriander naan - £2.50

Leavened bread with shavings of garlic and coriander

Peshawari naan - £3.25

An all-time favourite naan stuffed with almond powder, cocnut and glazed with honey

Stuffed kulcha - £3.50

Refined flour bread carefully stuffed with a choice of cottage 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

Whole meal bread cooked in our Tandoor oven

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