

TAKEAWAY MENU



APPETISERS

Punjabi Samosa Chana Chaat - £4.95

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

Pav Bhaji - £4.95

Street speciality from Maharashtra India – a thick vegetable curry served with a buttered toasted bread roll.

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

Vada Pav - £4.95

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

Paneer Tikka Anardana - £4.95

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

Honey Dill Salmon - £7.95

Chargrilled Fresh salmon marinated in yoghurt with dill leaves and honey

Chicken shaslick - £5.95

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

Seekh Kebab Gilafi - £5.95

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

Chilli garlic mushroom^{(G)(V)} - £5.95

Crispy fried close-cup button mushroom tossed with onions and peppers.

Bhelpuri^(V) - £3.95

A savoury snack made with puff rice, vegetable and tangy sauce.

Onion bhaji^{(N)(V)} - £3.95

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

Vegan chicken pepper fry^{(G)(V)} - £6.95

Stir fried delicacy of Seitan - Vegan chicken with spring onions and peppers.

Wah Ji Wah Platter for two - £13.95

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

(V) - All items shown can be made as vegan or vegetarian dishes – please let us know when you place your order.

VEGETARIAN/VEGAN SIDE DISHES^(V)

Achari Baingan Aloo - £4.95

Pickled aubergine and potatoes

Paneer Butter Masala - £5.95

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

Bhindi Massaledar - £5.95

Crispy, fried okra tossed in delicious spices

Palak Ki Bhaji - £5.95

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

Aloo Gobhi Adraki - £4.95

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

Paneer Mirch Masala - £5.95

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

Dal Makhani^(D) - £6.95

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

Tadka Dal - £4.95

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

Punjabi Chana Massala - £4.95

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

Amchoori kaju karela^(V) - £4.95

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

Vegan-chicken tikka masala^{(G)(V)} - £7.95

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

Soya Punjabi masala^(V) - £7.95

Succulent soya chunks in semi dry masala made with onions and tomatoes – garnished with lots of coriander.

Dal karela^(V) - £6.95

A very popular semi-dry delicacy from Punjab, India. Beautiful combination of yellow lentil and bitter gourd cooked with onion, tomato and ginger

Soya methi palak bhaji^(V) - £7.95

Combination Soya chunks and fresh baby spinach tossed in vegan butter with garlic and cumin.

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

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(N) contains nuts | (G) contains gluten | (D) contains dairy | (V) can be made as vegan or vegetarian dish

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.

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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 – finished with 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 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 - £11.95

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 with mustard seeds and curry leaves.

Prawn Malabar - £13.95

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

Saag Gosht - £11.95

Tender morsels of Lamb cooked with spinach and tempered with freshly chopped garlic and ginger.

Dum Ki Biryani - £12.95

A delicate blend of basmati rice cooked with your choice of prawns, vegetables*, chicken or lamb cooked in 'Dum Pukht' style and served with onions and a special raita (yoghurt) flavoured with mustard and orange zest.

Add £2.00 more for the Prawn Biryani. (contains dairy).

*Can be ordered with assortment of vegetables, vegan-chicken or soya. Served with vegan yoghurt.

TAKEAWAY DRINKS

Soft Drinks

J20 Apple & Mango, Coke and Diet Coke 330ml, Red Bull - £2.95

Voss still/sparkling 800 ml - £4.50

Beers

Kingfisher, Cobra 0%, Peroni, Corona - £3.95

Becks - £3.75

King Cobra 375ml - £5.95

Magners Original - £3.95

Doom Bar Craft Beer 500ml - £4.95

White wine

Viura, Campo Nuevo, Príncipe de Viana Navarra, Spain - £16.95

A crisp and refreshing with lemon citrus & melon.

Sauvignon Blanc, Tonada, Central Valley, Chile - £17.95

Refreshing aromas of citrus, melon & herbs

Red wine

Tempranillo, Campo Nuevo, Navarra, Spain - £16.95

Plummy, soft, juic & smooth.

Merlot, Tonada, Central Valley, Chile - £17.95

Smooth plum and black cherry fruit flavours.

RICE AND BREADS

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

Plain Naan - £2.50

Garlic & Coriander Naan - £2.50

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 - £2.50

Gluten & dairy free breads are available – please ask your server.

SUNDRIES

Poppadum - £3.50

Poppadum basket comes with relish tray with three different dips

Green salad - £2.50

Raita - £2.95

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

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