

A LA CARTE MENU



APPETISERS

Paneer tikka Anardana - £7.50

Juicy cubes of paneer cottage cheese marinated in dry pomegranate with crispy peppers and char-grilled.

King prawn Varawat - £10.95

A coastal speciality – king prawns served in a distinctive yoghurt-based marinade of coconut and coriander.

Chilli garlic calamari - £8.95

Low in fat and calories, high in taste!

Chicken Wah Ji Wah - £7.50

Stir fried delicacy of sweet and sour crispy chicken.

Konkani crispy fried snapper - £10.95

Originating from Konkan - Falls in the western coastal region of Maharashtra. Semolina wrapped-crispy fried red snapper – a foodie's delight!

Tandoori rooster - half - £9.50/full - 16.50

A total classic dish from Punjab. A yoghurt marinated and chargrilled chicken delicacy served with mint sauce

Lasooni murg tikka - £7.50

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

Seekh kebab gilafi - £8.50

Melt in the mouth chargrilled lamb mince kebabs, embedded with fresh herbs, onions, peppers, and coriander.

Koliwada crab - £7.95

Crumb-fried crab meat with a blast of flavour – served with spicy chutney.

Peshawari lamb champ - £11.95

A fine-dining, succulent delicacy of lamb cutlet marinated in yoghurt and spices – cooked to perfection in the tandoor. Served with mint sauce.

Wah Ji Wah Platter - £9.95 per person.

An assortment of Konkani snapper, Lasooni tikka, seekh kebab Gilafi and Kanda bhaji.

SPECIALS

For those moments when only the very best is good enough. Our signature dishes are designed to delight and inspire.

Pot-roasted duck (N) - £22.95

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

Lobster pepper fry - £54.95

Fresh whole lobster in its shell, cooked in pepper masala sauce with fresh curry leaves – only available on pre-order of 2 days' notice.

Lamb shank - £20.95

Braised shank of lamb, served on a bed of broccoli, baby corn, baby carrot, courgettes, and mangetout.

Sea bream Patrani - £23.95

Whole sea bream prepared in the traditional Parsi fashion with coconut, sesame seed and coriander – enveloped in a banana leaf. Served with exotic vegetables and steamed rice – a tasty healthy option!

Chicken feast - £17.95

A large portion of chicken filled with baby spinach and shiitake mushrooms, topped with a creamy sauce – served on a bed of exotic vegetables.

STREET FOOD CLASSICS

Punjabi samosa chana chaat - £6.50

Street favourite from Punjab, homemade puff pastry stuffed with potato and peas. Served with spiced chick-peas masala and chutney.

Pav bhaji - £6.50

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

Puchka - £4.95

An all-time favourite! – a lip-smacking appetizer served in several regions of India.

Vada pav - £6.50

Vegetarian fast-food dish from the state of Maharashtra. Deep fried potato dumpling served in a bun with dry garlic chutney.

Ragda mutter tikki ki chaat - £6.50

A vital part of street food culture across India. Made with potato patties and white peas – a stunning combination!

Kanda-palak bhaji - £4.95

Mumbai street favourite! Made with kanda(onion), potato, spinach, crushed peanuts, and mixed with deep-fried gram flour.

Bhelpuri - £4.95

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

SUNDRIES

Poppadum - £4.25

Poppadum basket comes with relish tray with three different homemade dips.

Green salad - £3.25

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

Please ask your server for our Vegan menu and allergens chart for any allergies.

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 12% will be added to your bill.

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MAIN COURSES

Paneer butter masala - £8.95

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

Miloni Tarkari - £8.50

An exotic selection of fresh vegetables including broccoli, baby corn, mange tout cooked with a sprinkle of tamarind sauce and asafoetida.

Paneer Mirch Masala - £8.95

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

Dal makhani - £8.50

Black lentils slow-cooked with cream and butter for many hours to get smooth and silky finish.

Bhindi massaledar - £8.50

Crispy, fried okra tossed in mouth-watering spices.

Murg tikka masala - £10.95

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

Murg Zafrani korma mild - £10.95

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 - £10.95

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

Murg Lababdar - £10.95

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

Murg methi palak - £10.95

Succulent morsels of chicken cooked with aromatic fresh fenugreek methi leaves. A unique dish with a unique twist of flavour.

Lamb rogan josh - £12.95

A speciality from Kashmir in the North-East of India. Chunks of lamb cooked in a distinctive style with a twist of saffron and yoghurt.

Roast lamb lazeez - £13.95

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

Gosht Banjara - £12.95

A speciality from Rajasthan – a hot delicacy of lamb cooked with lots of garlic, red chillies and crushed spices.

Bhuna gosht - £12.95

A semi-dry delicacy of lamb flavoured with crushed spices.

Prawn Malabar - £14.95

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

Goan fish curry - £14.95

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

Dum ki biryani - £13.95

A delicate blend of basmati rice cooked with a choice of prawn, vegetable, chicken, or lamb cooked in 'Dum Pukht' style. Add £1.00 more for the Prawn Biryani - contains dairy!

SIDE DISHES

Sarson ka saag- £6.50

Traditional Punjabi dish made with mustard green and spices contains dairy

Achari Baingan aloo - £6.50

A mouth-watering dish made with pickled aubergine and potatoes.

Amchoori kaju Karela - £6.50

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

Aloo gobhi adraki - £6.50

Combination of potato and cauliflower with enhanced with ginger.

Tadka dal - £5.50

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

Bombay aloo - £5.50

All-time favourite in the UK. Specially made for potato fans!

Palak ki bhaji - £6.50

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

Punjabi chana masala - £5.50

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 - £3.50

Lemon rice - £3.95

Coconut rice - £3.95

Khameeri roti - £3.25

Plain naan - £2.50

Garlic & coriander naan - £2.95

Peshawari naan - £3.25

Stuffed kulcha - £3.50

Laccha parantha - £3.25

Tandoori Roti - £2.95

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