

TAKEAWAY MENU



STREET FOOD CLASSICS

Punjabi Samosa Chana Chaat - £6.50

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

Bhelpuri - £4.95

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

Kanda-palak bhaji - £4.95

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

Pav Bhaji - £6.50

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

Vada Pav - £6.50

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

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

APPETISERS

Paneer Tikka Anardana - £7.50

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

Seekh Kebab Gilafi - £8.50

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

Lasooni murg tikka - £7.50

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

Chilli garlic mushroom (G) - £6.50

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

Vegan chicken pepper fry (G) - £6.95

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

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.

Wah Ji Wah Platter - £9.95 per person.

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

WJW SPECIALS – PERFECT FOR A FAMILY-NIGHT IN

Curry by weight:

The latest trend in international Indian cuisine, choose any curry dish from our menu and order in bulk

Chicken – 250gms: £7.95 - 500gms: £10.95 - 1kg: £18.95

Lamb – 250gms: £8.95 - 500gms: £12.95 - 1kg: £21.95

Fish – 250gms: £10.95 - 500gms: £14.95 - 1kg: £24.95

Paneer – 250gms: £6.95 - 500gms: £9.95 - 1kg: £16.95

Biryani buckets

The ultimate family feast for sharing, comes with curry sauce

Chicken biryani – 1Kg: £23.95

Lamb biryani – 1Kg: £25.95

Prawn Biryani – 1Kg: £29.95

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.

Soya Punjabi masala - £7.95

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

Dal karela - £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- £7.95

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

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.

MAIN COURSES

Vegan-chicken tikka masala (G) (V) - £8.95

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

Paneer butter masala - £8.95

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

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.

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

TAKEAWAY DRINKS

Soft Drinks

J20 Apple & Mango, Coke and Diet Coke
330ml,

Red Bull - £3.75

Still/sparkling 750 ml - £5.50

Beers

Kingfisher, Cobra 0%, Peroni, Corona -
£5.00

Becks - £4.75

King Cobra 375ml - £ 7.00

Magners Original - £4.75

Doom Bar Craft Beer 500ml - £6.00

White wine

Vermentino, Coquille de Mer - £22.95
Languedoc, France

Citrus, apricot and gentle floral aromas.
Ripe peach, and tropical notes on the
palate. A crisp and refreshing with lemon
citrus & melon.

Sauvignon Blanc, Tonada, Central
Valley,
Chile - £23.95

Refreshing aromas of citrus, melon &
herbs

Red wine

Old Vines Carignan, Coquille de Terre
- £22.95

Languedoc, France
Lovely aromas of blackberry and vanilla.
Dense and velvety, intense red berries.

Merlot, Tonada, Central Valley -
£23.95
Chile

Smooth plum and black cherry fruit
flavours.

Our all Naan bread contains gluten, milk and eggs – Please ask for any special dietary requirements - All vegetarian dishes can be made vegan.

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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