

A LA CARTE MENU



STREET FOOD CLASSICS

PUNJABI SAMOSA CHANA CHAAT - £6.50

Street favourite from Punjab, homemade puff pastry stuffed with potato and peas. Served with spiced chickpeas 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 PAU - £6.50

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

KEEMA PAU - £8.50

Street delicacy from Mumbai made with spiced minced lamb served with butter toasted buns

LACCHE WALI ALOO TIKKI- £6.50

Flavoursome crunch-fried traditional potato patty served with a sweet yoghurt and tamarind sauce

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

NAAN ROLLS

Street-food originating from Kolkata. Skewer-roasted kebabs wrapped in a thin naan bread with crunchy salad and dips. Think wholesome, posh kebabs!

Paneer roll - £9.95

Chicken roll - £10.95

Lamb roll - £11.95

APPETISERS

PANEER TIKKA ANARDANA - £7.95

Juicy cubes of paneer cottage cheese marinated in dry pomegranate with crispy peppers and chargrilled

KING PRAWN VARAWAT - £12.95

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

HONEY DILL SALMON - £12.95

Chargrilled fresh Scottish salmon marinated with dill and honey

TANDOORI ROOSTER

HALF - £9.50 / FULL - £16.50

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

LASOONI MURG TIKKA - £ 8.50

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

SEEKH KEBAB GILAFI - £8.95

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

PESHAWARI LAMB CHAMP - £13.95

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

Served with a mint sauce

WAH JI WAH PLATTER - £12.95

An assortment of honey dill salmon, lasooni tikka, seekh kebab gilafi and kanda bhaji

SPECIALS

POT-ROASTED DUCK - £ 23.95

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

LOBSTER PEPPER FRY - £32.95

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

LAMB SHANK - £20.95

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

SEA BREAM PATRANI - £27.95

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

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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 - £8.95

An exotic selection of fresh vegetables including broccoli, baby corn, mangetout 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 a smooth and silky finish

BHINDI MASSALEDAR - £8.95

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 - £11.95

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

MURG LABABDAR - £11.95

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

MURG METHI PALAK - £11.95

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 - £14.95

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

GOSHT BANJARA - £13.95

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 - £14.95

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

Combination of potato and cauliflower, 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 lovers!

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**

SUNDRIES

POPPADUM BASKET - £4.50

Comes with relish tray with three different homemade dips

GREEN SALAD - £3.50

Assorted seasonal greens

PROTEIN SALAD - £5.50

Assortment of Bengal gram, black chickpeas and kidney beans infused with spiced Greek yoghurt, flex seed, chia seed and greens

RAITA - £3.25

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

RICE AND BREADS

Steamed rice - £2.95

Pulao rice - £3.50

Lemon rice - £3.95

Coconut rice - £3.95

Veg fried rice - £4.25

Egg fried rice - £4.50

Khameeri roti - £3.50

Garlic & coriander naan - £2.95

Plain naan - £2.50

Peshawari naan - £3.25

Stuffed kulcha - £3.95

Laccha parantha - £3.50

Tandoori Roti - £2.95

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.