

# The Punjab Brasserie

## AUTHENTIC INDIAN CUISINE TO TAKE AWAY

### Punjabi Snacks

<b>CHICKEN TIKKA ROLL</b>	<b>£5.50</b>
Freshly cooked chicken tikka with our special sauce and salad rolled in a nan bread	
<b>KEBAB ROLL</b>	<b>£4.99</b>
Sizzling seek kebabs with sauce and salad rolled in a chapati bread	
<b>FRIED CHICKEN &amp; CHIPS</b>	<b>£5.95</b>

## STARTERS

### VEGETARIAN

<b>1. ONION BHAJI</b>	<b>£2.50</b>
This must be the best known starter of all the Indian delicacies. Thinly sliced onions mixed in gram butter, spices, herbs and deep-fried.	
<b>2. VEGETABLE SAMOSA</b>	<b>£2.65</b>
Crispy triangular pastry filled with vegetables and deep fried, served with a slice of lemon.	
<b>3. SPRING ROLL</b>	<b>£2.55</b>
Crisply roll filled with vegetables and deep fried.	
<b>4. CHANA PURI</b>	<b>£2.85</b>
Curried chick peas in a tangy masala sauce served with a deep fried puri and a slice of lemon.	
<b>5. VEGETABLE PAKORAS</b>	<b>£2.95</b>
Assortment of battered fried aubergine, cauliflower, aloo and mushroom. Pakoras of a single variety available upon request.	
<b>6. HALVA PURI</b>	<b>£2.95</b>
Halva is traditional soft textured sweet semolina based appetiser. All Indians are familiar with this classic starter and I am excited introducing this to the menu. Served with puri.	

### MEAT

<b>7. LAMB SAMOSA</b>	<b>£2.65</b>
Filled crispy triangular pastry, deep fried and served with a slice of lemon.	
<b>8. CHICKEN CHAAT</b>	<b>£3.35</b>
Marinated pieces of chicken tossed in a special chaat masala sauce, served with salad.	
<b>9. CHICKEN TIKKA PURI</b>	<b>£3.95</b>
Marinated pieces of chicken mixed in a masala sauce served with a deep fried puri and a slice of lemon.	
<b>10. PRAWN PURI/KING PRAWN PURI</b>	<b>£3.95/4.85</b>
Delicately fried prawns tossed in a masala sauce with a puri and a slice of lemon.	
<b>11. PRAWN/CHICKEN PAKORA</b>	<b>£3.75/3.45</b>
Tender pieces of prawn/chicken dipped in spiced gram batter, deep fried, served with salad.	
<b>12. KING PRAWN BUTTERFLY</b>	<b>£4.95</b>
Spiced king prawn coated in bread crumbs	
<b>13. CHAPLI KEBAB</b>	<b>£3.50</b>
Minced lamb meat infused with hot spices, flattened then cooked. Juicy and full of flavour.	

## TANDOORI STARTERS

The following starters have been marinated in herbs and spices overnight and barbecued in the tandoor. The tandoor is a clay oven and is the trademark of Indian cooking

<b>14. TANDOORI CHICKEN</b>	<b>£3.25</b>
A quarter chicken on the bone.	
<b>15. CHICKEN/LAMB TIKKA</b>	<b>£3.35/£3.55</b>
Tender pieces of lamb/chicken breast.	
<b>16. TANDOORI KING PRAWN</b>	<b>£4.85</b>
Fresh king prawns.	
<b>17. TANDOORI SEEK KEBAB</b>	<b>£3.25</b>
Minced lamb mixed with herbs including coriander, placed on a skewer.	
<b>18. TANDOORI MIXED STARTER</b>	<b>£4.85</b>
Mixture of popular tandoori starters including chicken tikka, lamb tikka, seek kebab served with salad.	

## TANDOORI MAIN COURSES

<b>19. TANDOORI CHICKEN</b>	<b>£6.15</b>
A half chicken on the bone.	
<b>20. CHICKEN/LAMB TIKKA</b>	<b>£6.25/6.45</b>
Tender boneless pieces of chicken breast/lamb.	
<b>21. TANDOORI KING PRAWNS</b>	<b>£9.95</b>
<b>22. LAMB CHOPS</b>	<b>£6.35</b>
Lamb chops marinated in a yoghurt dressing with spices, herbs and fresh mint cooked in the tandoor. Please note this contains bone pieces.	
<b>23. TANDOORI CHICKEN SHASLIK</b>	<b>£7.35</b>
Boneless pieces of chicken placed on a skewer, alternating with onions, peppers and tomatoes. An excellent main course accompaniment.	
<b>24. TANDOORI LAMB SHASLIK</b>	<b>£7.45</b>
as above, but with boneless pieces of lamb.	
<b>25. TANDOORI KING PRAWN SHASLIK</b>	<b>£10.95</b>
as above, but with marinated king prawns.	
<b>26. TANDOORI MIXED GRILL</b>	<b>£9.35</b>
A wonderful mixture of chicken tikka, lamb tikka, seek kebab, tandoori chicken on the bone, served with a nan and fresh salad.	
<b>27. TANDOORI SIZZLER</b>	<b>£9.95</b>
A tantalizing mixture of lamb chops, tandoori king prawns, chicken tikka and seek kebab all cooked in the tandoor served with a nan bread and fresh salad.	

### NEW DISHES

<b>28. HANDI GOSHT</b>	<b>£7.45</b>
A different combination of spices is used to create this aromatic dish inspired by the Punjabs love for spicy lamb. The yoghurt added gives this dish depth and texture.	
<b>29. ACHARI CHICKEN/MEAT</b>	<b>£7.15/£7.35</b>
Back by popular demand the unique blend of achari spices used makes this a very pungent and mouthwatering dish.	
<b>30. PALAK CHICKEN</b>	<b>£7.25</b>
A spicy masala chicken base is made before a handful of baby spinach is thrown in making it look and taste wonderfully fresh.	
<b>31. SHAHI KORMA</b>	<b>£6.95</b>
A twist to the traditional korma. Coconut milk is used in this version together with a selection of spices. Sweet nutty taste comes through first before the spices give a punch.	
<b>32. DAAL CHICKEN</b>	<b>£6.95</b>
Chana daal is used to make a delicious homestyle cooking dish. This dish is cooked in Indian homes up and down the country.	
<b>33. MUGHLAI KEBAB</b>	<b>£7.15</b>
Freshly grilled kebabs are tossed into a thick spicy sauce. The tender kebabs melt in the mouth leaving behind a spicy after taste.	
<b>34. BHINDI GOSHT</b>	<b>£7.35</b>
A fusion between okra and lamb. A truly authentic and well balanced dish.	
<b>35. KEEMA LOBIA</b>	<b>£7.35</b>
Course minced lamb is cooked with black eyed beans. Not only tasty but nutritious too.	
<b>36. RAJESTHANI CHOPS</b>	<b>£7.65</b>
Spring lamb chops in a bhoona sauce with black eyed beans.	
<b>37. KARACHI CHOPS</b>	<b>£7.35</b>
Our famous tandoori lamb chops are used to create this tantalising new dish. After being roasted in the tandoor, the chops are cooked in fresh tomatoes. A dish bursting with flavour.	

## house specialities

### MILD, CREAMY DISHES

<b>38. TANDOORI BUTTER CHICKEN</b>	<b>£6.95</b>
Pieces of chicken tikka tossed in a creamy sauce, topped off with almonds and coconut. A serving of butter is allowed to melt into it at the last minute.	
<b>39. CHICKEN/LAMB TIKKA MASALA</b>	<b>£7.15/£7.50</b>
This dish is one of our most popular, due to its extravagantly thick creamy, special tandoori sauce and the serving of freshly whipped cream.	
<b>40. CHICKEN/LAMB PASANDA</b>	<b>£7.15/£7.50</b>
This chicken tikka speciality has a larger assortment of nuts and dried sultana and rosewater which makes it a touch more sweeter.	
<b>41. CHICKEN MAKHANI</b>	<b>£7.15</b>
Tender pieces of chicken tikka marinated in Makhani sauce, slightly sweeter and is served with freshly whipped cream.	
<b>42. BADAMI CHICKEN</b>	<b>£7.50</b>
Sliced chicken tikka pieces in a mild thick sauce garnished with almonds, pistachio and cashew nut.	
<b>43. CHICKEN TIKKA KORMA</b>	<b>£6.95</b>
This is the most mild of our chicken dishes in which tender pieces of chicken tikka	
is covered in a rich almond creamy sauce.	
<b>44. MANGO DELIGHT</b>	<b>£7.35</b>
Tender pieces of chargrilled chicken cooked in a mild mango sauce with mango slices.	
<b>45. TANDOORI FISH MASALA</b>	<b>£7.85</b>
Marinated cod fish grilled in the tandoor then cooked in a creamy sauce. The spices from the fish compliment the creamy sauce resulting in a fabulous dish.	

<b>46. TANDOORI VEGETABLE TIKKA MASALA</b>	<b>£6.25</b>
A variety of vegetables are mashed, mixed with gram flour, placed on a skewer and barbecued in the kiln. The vegetable tikka is then chopped and cooked in a thick masala sauce. A wonderful dish for all vegetarians and non-vegetarians alike.	

### MEDIUM DISHES

<b>47. CHICKEN PAHARI</b>	<b>£7.35</b>
Chicken tikka cooked in splashes of lemon juice in a medium hot sauce with garlic, tomatoes, garnished with freshly fried sliced mushrooms. A recipe that is thoroughly enjoyed in the Northern Frontier, Pakistan.	
<b>48. BOMBAY CHICKEN</b>	<b>£7.25</b>
Boneless pieces of chicken breast and fresh potatoes cooked with delicate spices in a medium sauce.	
<b>49. CHICKEN/LAMB JOYPURI</b>	<b>£7.35</b>
Freshly diced chicken/lamb cooked with button mushrooms, green peppers, shallots and coriander in a medium-hot sauce.	
<b>50. KEEMA KARAHI</b>	<b>£7.15</b>
As with our other karahi dishes, minced lamb cooked in a medium sauce with green peppers, onions. Garnished with sliced ginger (optional).	
<b>51. GHOSHT LAZIZ</b>	<b>£6.95</b>
Tender pieces of lamb, finely chopped and cooked in an exuberant selection of spices.	
<b>52. CHICKEN TIKKA ROWGAN</b>	<b>£6.95</b>
This is chicken tikka cooked with twice the amount of tomatoes resulting in a thicker, tangier sauce.	
<b>53. CHICKEN TIKKA DOPIAZA</b>	<b>£6.95</b>
Medium spiced chicken cooked with twice the amount of onions in a thick bhoona sauce.	
<b>54. CHICKEN TIKKA MUSHROOM DOPIAZA</b>	<b>£7.35</b>
Medium spiced tandoori chicken cooked with mushrooms and onion in a thick bhoona sauce.	
<b>55. DUCK SUPREME</b>	<b>£7.95</b>
Marinated duck pieces are stir-fried with fresh green peppers, garlic, onions and tomatoes in a medium sauce.	
<b>56. DUCK PALAK</b>	<b>£7.95</b>
Pieces of boneless duck cooked in a medium spiced sauce with palak leaves (spinach family) garnished with spring onions.	
<b>57. BEEF CURRY/DOPIAZA</b>	<b>£7.45</b>
Succulent pieces of boneless beef cooked in a traditional curry sauce, lightly spiced. The sauce strength can be altered according to individual taste ranging from our curry strength to vindaloo.	
<b>58. CHICKEN/LAMB CHANA SPECIAL</b>	<b>£6.95/£7.15</b>
Chicken/lamb cooked with chickpeas, in a wonderful sauce with tomatoes, coconut and fresh coriander.	
<b>59. TANDOORI CHEF SPECIAL</b>	<b>£7.35</b>
Pieces of chicken tikka served in a spicy masala sauce with almonds, coconut and cream. An excellent recommendation by the chef.	

<b>60. KOFTA PALAK</b>	<b>£7.35</b>
Spicy meat balls cooked with fresh spinach.	
<b>61. MURGH CHORLEY</b>	<b>£7.15</b>
Chicken tikka pieces cooked in a spicy chana masala sauce with ginger and garlic.	

### SPICY/HOT DISHES

<b>62. GOAN CHICKEN CURRY</b>	<b>£6.95</b>
Medium hot curry, founded in Goa served with fresh cloves of garlic, ginger and fresh green chillies	
<b>63. CHICKEN GREEN MASALA</b>	<b>£6.95</b>
A spicy dish of succulent pieces of chicken cooked with a variety of fresh green herbs, crushed garlic and ginger with pomegranate seeds.	
<b>64. LAMB MIRICH MASALA</b>	<b>£7.35</b>
Pieces of succulent lamb cooked in a Hyderabadi chilli sauce with onions, ginger, garlic and tomato. This is a traditional dish served in the Sind region of Pakistan.	
<b>65. GARLIC CHILLI KING PRAWN</b>	<b>£8.95</b>
Succulent king prawns stir fried with fresh green chillies and ample fresh cloves of garlic in a bhoona sauce.	
<b>66. GREEN FISH CURRY</b>	<b>£8.25</b>
Cod fish cooked with garlic, onions, ginger, green chillies with a dash of coconut milk, cardamoms, cloves and curry leaves. A dish which is eaten widely in the Bengal Bay.	
<b>67. PAKORA CURRY</b>	<b>£6.95</b>
A delicious dish not normally cooked in restaurants. A yogurt based sauce containing pakoras which are made from gram flour and spices. This is truly delicious and is suitable for vegetarians.	
<b>68. GOANISE FISH CURRY</b>	<b>£8.25</b>
Chunks of marinated fish are cooked in a coconut and tamarind sauce. A popular dish from South India.	
<b>69. CHICKEN TIKKA GASTOBA</b>	<b>£7.35</b>
This dish is cooked with marinated chicken tikka with a fairly hot thick creamy sauce.	
<b>70. KOFTA ALOO MASALA</b>	<b>£6.95</b>
Spicye meat balls served with bombay aloo in a thick masala sauce, a recommendation for all meat ball lovers.	
<b>71. LAMB HALEEM</b>	<b>£7.95</b>
Originated in the Mogul era, this unique lamb dish contains a number of different lentils and pulses which are cooked on a slow heat with freshly squeezed lemon juice and sliced ginger (optional).	
<b>72. DAHI CHICKEN</b>	<b>£7.35</b>
This exciting dish is a must for all curry lovers. The chicken tikka is tossed in a unique spicy yoghurt sauce, which is full of flavour and aroma. Highly recommended.	

<b>73. RAILWAY CHOP CURRY</b>	<b>£7.85</b>
Despite the unusual sounding name this is an authentic indian recipe with spring lamb chops and potato. Being on the bone this is a particularly tasty dish with coconut milk and hot spices.	

## PUNJAB BRASSERIE BALTI SPECIALS

Traditional style cooking that originates from the North Punjab Frontier where everything is cooked in a balti over an open fire. This tradition is still carried on today. The main ingredients of the balti are stir-fried before exotic spices are added in a thick sauce-medium to hot at your request. These dishes are served with nan bread.

<b>74. BALTI MURGH</b>	Chicken Tikka	<b>£7.50</b>
<b>75. BALTI GOSHT</b>	Lamb	<b>£7.65</b>
<b>76. BALTI PRAWN/KING PRAWN</b>		
<b>£8.35/£9.65</b>		
<b>77. BALTI SABJEE</b>		<b>£6.95</b>
Fresh vegetables including carrots, potatoes, cauliflower, aubergine, bhindi, peppers & green beans		

## JALFRAZI SPECIALITIES

These dishes are really for the Indian food lovers! They are fairly hot with fried onions, green peppers and green chillies added at the last minute for extra flavour. A true speciality of the East.

<b>78. CHICKEN/LAMB TIKKA JALFRAZI</b>	<b>£7.35/£7.55</b>
<b>79. CHICKEN/LAMB JALFRAZI</b>	<b>£6.95/£7.15</b>
<b>80. TANDOORI KING PRAWN JALFRAZI</b>	<b>£9.95</b>
<b>81. DUCK JALFRAZI</b>	<b>£8.35</b>
<b>82. VEGETABLE JALFRAZI</b>	<b>£5.85</b>

## KARAHI SPECIALITIES

These dishes are not as hot as the jalfrazi but like them have fried onions and green peppers added at the last minute. They have a different variety of herbs and spices resulting in a different flavour and texture

<b>83. CHICKEN TIKKA METHI KARAHI</b>	<b>£7.25</b>
A wonderful chicken tikka karahi dish in which a special herb, methi (fenugreek) is used which gives it a distinct aroma and flavour.	
<b>84. CHICKEN/LAMB KARAHI</b>	<b>£6.55/£6.75</b>
Boneless chicken/lamb.	
<b>85. VEGETABLE KARAHI</b>	<b>£5.85</b>
A fresh selection of vegetables cooked by the karahi method.	
<b>86. FISH KARAHI</b>	<b>£8.35</b>
A fresh white fish cooked by the karahi method.	

## TRADITIONAL DISHES

### MILD, CREAMY - MEDIUM DISHES

<b>87. CHICKEN/LAMB KORMA</b>	<b>£5.45/£5.65</b>
This is the most mild of our chicken or lamb dishes in which tender pieces of chicken/meat are covered in a rich almond creamy sauce.	
<b>88. VEGETABLE KORMA</b>	<b>£5.15</b>
Fresh seasonal vegetables made in a mild korma sauce.	
<b>89. CHICKEN MALAYA</b>	<b>£5.55</b>
Pieces of pineapple are cooked with the chicken in a rich creamy sauce.	
<b>90. KASHMIR CHICKEN</b>	<b>£5.55</b>
Pieces of chicken are mixed with chopped bananas in a korma sauce and are allowed to simmer together to create a marvellous dish.	
<b>91. CHICKEN/LAMB CURRY</b>	<b>£5.25/£5.45</b>
The most traditional dish that is cooked with onions, tomatoes, herbs and spices to make a medium curry.	
<b>92. CHICKEN/LAMB BHOONA</b>	<b>£5.35/£5.45</b>
This favourite has a slightly spicier and drier sauce.	
<b>93. CHICKEN/LAMB ROWGAN</b>	<b>£5.35/£5.55</b>
This is chicken/lamb cooked with twice the amount of tomatoes resulting in a thicker, tangier sauce.	
<b>94. CHICKEN/LAMB SAG</b>	<b>£5.35/£5.55</b>
Tender pieces of chicken/meat are cooked with spinach, herbs and spices to make a fabulous dish that is tasty as well as healthy.	
<b>95. CHICKEN/LAMB DOPIAZA</b>	<b>£5.35/£5.55</b>
Medium spiced chicken/lamb cooked with twice the amount of onions.	

### SPICY/HOT DISHES

<b>96. CHICKEN/LAMB MADRAS</b>	<b>£5.25/£5.45</b>
This curry is from Madras, a South-Indian city, which has a reputation for its hot food.	

<b>97. CHICKEN/LAMB VINDALOO</b>	<b>£5.25/£5.45</b>
This is the hottest of all the chicken dishes.	
<b>98. CHICKEN/LAMB DHANSAK</b>	<b>£5.35/£5.55</b>
The dhansak has a sweet and sour sauce with lentils in which the chicken/lamb is cooked. The dish is madras hot.	
<b>99. CHICKEN CEYLON</b>	<b>£5.25</b>
This is a hot chicken dish where the chicken is allowed to cook with the desiccated coconut creating a tantalising taste.	
<b>100. CHICKEN/LAMB CHILLI MASALA</b>	<b>£5.55/£5.85</b>
A hot sauce with green chillies, ginger, garlic and spices added at the last minute.	
<b>101. VEGETABLE CHILLI MASALA</b>	<b>£5.45</b>
Fresh seasonal vegetables made in a hot sauce with fried green chillies, ginger and garlic added at the end.	
<b>102. VEGETABLE DHANSAK</b>	<b>£5.45</b>
as above, with hot, sweet and sour sauce and lentils.	

## SEAFOOD DISHES

<b>103. TANDOORI KING PRAWN DELIGHT</b>	<b>£9.95</b>
Tandoori King Prawn marinated in tandoori spices, pistachio nuts, almonds, coconut and cream, a wonderful mild dish.	
<b>104. KING PRAWN SIZZLING</b>	<b>£9.85</b>
Succulent king prawns fried in a karahi with spinach, eastern herbs and spices.	
<b>105. KING PRAWN/PRAWN KORMA</b>	<b>£8.50/£6.35</b>
Delicate prawns are cooked in a mild creamy sauce containing, fresh single cream and herbs that are extremely complimentary to seafood.	
<b>106. KING PRAWN/PRAWN CURRY</b>	<b>£8.35/£6.25</b>
This is medium in taste like the traditional curry; it has the familiar herbs and spices.	
<b>107. KING PRAWN/PRAWN MADRAS</b>	<b>£8.35/£6.25</b>
The prawns are cooked in a hot sauce.	
<b>108. KING PRAWN/PRAWN DHANSAK</b>	<b>£8.50/£6.35</b>
This classic dhansak flavour goes extremely well with seafood to give an excellent hot, sweet and sour dish with lentils.	
<b>109. KING PRAWN/PRAWN ROWGAN</b>	<b>£8.50/£6.35</b>
The prawns are cooked with tomatoes, herbs and spices making an exceptional main course.	
<b>110. KING PRAWN/PRAWN SAG</b>	<b>£8.50/£6.35</b>
The prawns are cooked with spinach, herbs and spices.	
<b>111. KING PRAWN/PRAWN DOPIAZA</b>	<b>£8.50/£6.35</b>
Medium spiced, cooked with twice the amount of onions.	

## BIRYANIS

The biryani is a huge favourite among Indians and is a meal in itself that can be eaten with just a yoghurt dish and nan bread. It is a large casserole that has layers of boiled rice and meat or vegetables. It is then put in an oven to slowly bake, enhancing the subtle flavours as it does so.

<b>112. CHICKEN TIKKA BIRYANI</b>	<b>£7.45</b>
<b>113. CHICKEN BIRYANI</b>	<b>£6.85</b>
<b>114. LAMB BIRYANI</b>	<b>£6.95</b>
<b>115. KING PRAWN BIRYANI</b>	<b>£9.50</b>
<b>116. MIXED VEGETABLE BIRYANI</b>	<b>£5.95</b>
<b>117. PUNJAB BRASSERIE SPECIAL BIRYANI</b>	<b>£7.95</b>
Includes chicken, lamb and prawns	
<b>118. SINDHI BIRYANI</b>	<b>CHICKEN/LAMB £7.65</b>
Great tasting biryani with almonds, raisins and cashew nuts, with Sindhi spices.	

## VEGETABLE SIDE DISHES

<b>119. VEGETABLE CURRY</b>	<b>£2.95</b>
Fresh seasonal vegetables, with a medium masala sauce	
<b>120. MUSHROOM BHAJI</b>	<b>£3.15</b>
Mushrooms	
<b>121. SAG BHAJI</b>	<b>£2.95</b>
Spinach	
<b>122. GHOBI BHAJI</b>	<b>£2.95</b>
Cauliflower	
<b>123. BHINDI BAHJI</b>	<b>£2.95</b>
Okra (ladyfingers)	
<b>124. BRINJAL BHAJI</b>	<b>£2.95</b>
Aubergines	
<b>125. BOMBAY ALOO</b>	<b>£2.95</b>
Chunky potatoes	
<b>126. SAG ALOO</b>	<b>£2.95</b>
A mixture of spinach and potatoes	
<b>127. ALOO GHOBI</b>	<b>£2.95</b>
A mixture of cauliflower and potatoes	
<b>128. TARKA DAAL</b>	<b>£2.95</b>
A combination of masoor and chana pulses are cooked together with fried garlic.	
<b>129. DAAL MASALA</b>	<b>£2.95</b>
A mixture of pulses cooked in a thicker sauce.	
<b>130. MASSOR DAAL</b>	<b>£3.15</b>
Whole massor pulses cooked with fried garlic in a light sauce.	
<b>131. MUTTER PANEER</b>	<b>£3.45</b>
As above, with a mixture of spinach & cheese.	
<b>132. SAG PANEER</b>	<b>£3.45</b>
As above, with a mixture of spinach & cheese.	
<b>133. SABJEE BAHAR</b>	<b>£3.45</b>
A different assortment of vegetables to the traditional vegetable curry including aubergine, cauliflower, ladyfingers and potatoes.	
<b>134. KHAGINA</b>	<b>£3.45</b>
Scrambled eggs delicately spiced with diced potatoes. Ideal as a side dish or main course.	

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