

### Naan:

Plain	20
Garlic	25
Cheese	35
Peshawari	35

### Paratha:

Plain	20
Chilli	25

### Filled Naan:

Spiced Potato	40
Chicken Tikka (New)	45
Minced Lamb	50

Missi Roti	35
------------	----

Plain Roti	12
------------	----

### Rice:

Basmati	25
Cumin	30
Curry Leaf	30
Mushroom	40

### Raita:

Cucumber	25
Pineapple	30
Potato (New)	30

### Desserts

Baked Yogurt	55
--------------	----

Chocolate Samosa, Cashew Nuts, Coffee Ice Cream	65
--	----

Gulab Jamun, Cinamon Ice Cream	65
--------------------------------	----

Carrot Halwa, Raisins and Nuts	65
--------------------------------	----

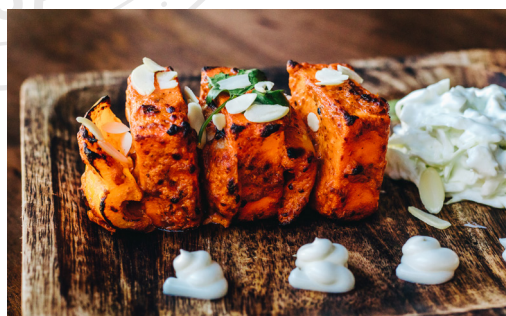
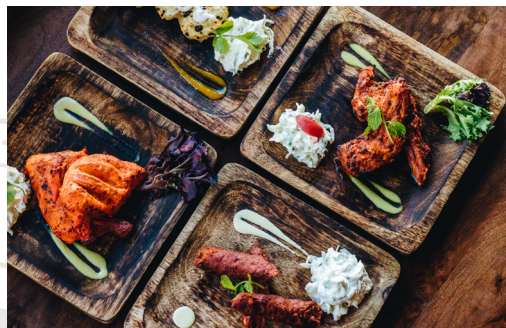
### Vegan Sago Pudding

Pistachio, Rose Petals or Spiced Almond & Saffron	60
--	----

### Lunch Special (11:30am to 3pm)

Served with Dal, Raita, Sambals, Rice  
or Naan

Punjabi Thali: Paneer or Vegan	75
Chicken of the day	75
¼ Tandoori Chicken	75
Lamb of the day	95



## LAKESIDE MENU

### Starters

#### Samosa (4pcs):

Pea & Potato	30
Cheese & Corn	36
Chicken	36
Lamb Mince	46

#### Crispy Masala Corn (New)

Corn Kernells tossed in tangy spices,  
lemon juice and fresh herbs

#### Samosa Chat (New)

Crushed Veg samosa, spiced chickpeas,  
Tamarind, Spiced Yogurt. Truly Yum!

#### Chicken Lollipop

Spiced batter, French chicken wings,  
chilli sauce

#### Bhel puri (New)

#### Poppadum & Chutneys

### Punjab Speciality wraps & beyond

#### Salomie Roti Wraps:

Highway chicken, masala chips	55
Dhaba lamb, masala chips	70
Mix veg, masala chips (vegan)	50

#### Speciality Naan Wraps:

Butter Chicken, Mango Chutney,  
Mozzerella Cheese

Chicken Tikka, Mint/Mango Chutney,  
Makhni Mayo

Brinjal Paloong, Cabbage Slaw Vegan

### Kebabs & Tandoori

Cooked in Charcoal Fired Clay oven  
Served with pickled onions, slaw and  
chutney

#### Malai Broccoli

Broccoli Florets, Yogurt Marinade,  
Aromatic Spices

#### Achari Tandoori Mushrooms

Pickling Spices, Spiced Yogurt Marinade

#### Paneer Tikka

Tandoori Marinade, Mild Kashmiri Chilli,  
Kebab Masala

#### Mock Chicken Tikka (VG) (New)

Gluten Free, Mock chicken, tandoori  
Marinade

#### Murg Malai Tikka

Fragrant White Marinade, Cardamom,  
Kebab Spice

#### Punjabi Chicken Tikka

Tandoori Marinade, Mild Kashmiri Chilli,  
Kebab Masala

#### Lamb Seekh Kebab

Twice Minced Lamb, Fresh Herbs,  
Garam Masala

#### Lamb Boti

Cubed Lamb, Tandoori Spices, sliced  
onion, fresh herbs

#### Achari Prawns

Pickling Spices, Tumeric Yogurt  
Marinade

Tel: 021 701 0504 or 021 701 0572

Whatsapp: 081 544 6756

Order your food online:

www.punjabrestaurants.co.za



punjabexpress.co.za



punjab\_restaurants\_ct

## Punjab Speciality wraps & beyond

**Amritsari Fried Fish**  
Spiced Batter, Carom Seeds, Masala Chips 79

**Kerala Fried Calamari Patagonica or Strips**  
Rice flour, curry leaf, Masla Chips 89

## Curries

*Served with Basmati Rice or Brown Rice, Sambals, Add Cauli Mash R20.00*

**Chicken:**  
**Butter Chicken**  
World famous chicken tikka in our smooth tomato and fresh cream curry, with tasteful ethnic spices. 110

**Chicken Tikka Masala**  
Chunks of char-grilled chicken cooked in a thick tomato and cashew nut sauce. 110

**Chicken Korma**  
Mild Chicken curry, made in yogurt, cream and cashew sauce. 110

**Chicken Kadhai**  
Kadai chicken cooked in thick tomato, pepper and onion sauce with roasted herbs and spices. 110

**Chicken Shampy**  
Out there chicken dish cooked with coriander and mint, a twist to punjab cuisine. 110

**Chicken Ludhanvi (New)**  
Marinated chicken in a subtle creamy cashew sauce with house spices and fresh herbs with toasted sesame seeds.  
A must try! 125

## Kebabs & Tandoori

**Tandoori Chicken ¼, ½ or Full**  
*Served with chips* 49 | 99 | 159



**Lamb:**  
**Lamb Rogan Gosht**  
Traditional Kashmiri lamb curry with hint of fennel and ethnic spices. 159

**Railway Lamb Curry**  
From the platform of Ludhiana's railway stations to your doorstep... cooked with baby potatoes. 159

**Saag Gosht**  
Juicy pieces of lamb cooked with fresh spinach and herbs. 159

**Lamb Chettinad**  
Tender lamb pieces tempered with mustard seeds, curry leaves and a hint of tamarind in our special coastal spices. 159

**Lamb Masala**  
Lamb cooked in a thick sauce of tomatoes, onion, ginger and garlic with a hint of yogurt and punjabi spices. 159

**Seafood:**  
**Truckers Fish Curry**  
Chunks of boneless fish cooked in a fiery aromatic sauce, flavoured with fenugreek and mustard seeds. 159

**Sarson Machi**  
Marinated overnight in benagal mustard and yogurt, grilled to perfection, served with mild Karma sauce and fragrant Puleo rice. 159

## Curries

**Seafood:**  
**Prawn Malabar**  
King prawns marinated in a thick sauce, tempered with curry leaf and tamarind sauce finished with coconut cream and mustard seeds. 179

**Prawn Kadhai**  
Kadai prawn cooked in thick tomato, pepper and onion sauce with roasted herbs and spices. 179

**Prawn Butter Masala**  
Prawns cooked in a thick sauce of tomatoes, onion, ginger and garlic with a hint of butter, fresh cream and punjabi spices. 179

**Veg:**  
**Palak Paneer**  
Cubes of indian cottage cheese cooked in a creamy, fragrant, spinach curry and a combination of spices. 110

**Paneer Makhni**  
Cubes of indian cottage cheese cooked in a smooth buttery sauce of tomato and fresh cream. 110

**Paneer Butter Masala**  
Cubes of indian cottage cheese cooked in a thick sauce of tomatoes, onion, ginger and garlic with a hint of butter, fresh cream and punjabi spices. 110

**Baigan Bhartha**  
Roasted aubergine, stir-fried with onion and tomatoes. 89

**Brinjal Paloong**  
Combination of brinjal, fresh spinach, chickpeas, tamarind, fresh ginger and a hint of garam masala. 89

**Dal Makhni**  
Black lentils slow cooked overnight in a special vessel to give that rich creamy taste. 99

**Tardka Dal**  
Mixed lentils tempered with ginger, cumin and our own special spice blend. 89

**Amritsari Chole**  
Chickpea curry cooked with roasted ginger, garlic, onions, cumin seeds and a touch of garam masala. 99

**Gobhi Aloo Mattar (New)**  
Cauliflower and potato dish cooked with fresh spices. 99

**Mushroom Chettinad (New)**  
Mushroom tempered with mustard seeds, curry leaves and a hint of tamarind in our special coastal spices. 99

**Tofu Malabar**  
Tofu cooked in a thick sauce, tempered with curry leaf and tamarind sauce finished with coconut cream and mustard seeds. 89

**Bombay Potatoes**  
Baby potatoes stir-fried with cumin and our own creative spice blend. 69  
*Vindaloo, Madras, Jal Frezi available in Chicken and Lamb*

## Dum Briyani

*Served with sambals & Cucumber Raita*

**Vegetarian** 99  
**Chicken** 140  
**Lamb** 159  
**Prawn** 179