

LUNCH MENU SERVED FROM 1 PM TO 4.30 PM

RAILWAY THALI

All Thali dishes are served with rice, dal, pickle, chutneys, salad, raita pappad & baby naan dessert, a complete meal.

FOR A FULL VEGAN THALI PLEASE REQUEST WHEN ORDERING

VEG CURRY

TARKA DAAL **V** **GF** **DF** **VEGAN**  **£11.99**

Popular Indian dish where cooked spiced lentil are finished with tempering made of oil and spice.

RAILWAY POTATO CURRY **V** **GF** **DF**  **£11.99**

Tasty mild curry traditionally served on the railways

PUNJABI HEAVEN CHOLE **V** **GF** **DF**  **£11.99**

Most popular vegetarian dish in India. A dollop of comforting bolsting pulses bathed in thick, tangy, deeply spiced gravy.

DAL MAKHANI **V** **GF**  **£11.99**

Dal makhani is a popular dish originating from the Punjab region of the Indian subcontinent. The primary ingredients in dal makhni are whole black lentil, butter and cream.

KADHI PAKORA **V** **GF**  **£11.99**

Flavour full Punjabi Kadai pakora has deep fried pakora dunked in a tangy yogurt based curry

NAWABI MALAI KOFTA **V** **GF**  **£11.99**

Flavour full Punjabi Kadai pakora has deep fried pakora dunked in a tangy yogurt based curry.

BUTTER PANEER **V** **GF**  **£12.99**

You'll love our authentic butter paneer made with pureed tomatoes, ginger, honey, butter, hand-picked spices with fenugreek leaves.

PUNJABI SAGG PANEER **V** **GF**  **£12.99**

Our sagg inspired by the typical farmers fare of the Punjabi region. Pureed spinach and homemade paneer spiced with cumin, garlic and dried fenugreek leaves.

KADAI PANEER **V** **GF**  **£12.99**

Homemade paneer cooked in onion, tomatoes, gravy, bell pepper and blend of home spices.

MATAR METHI MALAI PANEER **V** **GF**  **NEW** **£12.99**

A popular indian paneer curry with rich and creamy sauce mixed with methi(fresh fenugreek greens), green peas.

AMRITSARI STUFFED KULCHA

Traditionally from Amritsar in India - all stuffed kulchas are served with a small portion of dal makhni and raita. **FOR VEGAN KULCHA ASK.**

ALOO ONION KULCHA **£7.99**

PANEER KULCHA **£8.99**

MIXED KULCHA **£8.99**

CHOLE BHATURE **£8.50**

Is a food dish popular in northern areas of Indian subcontinent. It is a combination of chana masala (spicy white chickpeas) bhatura fried bread made from maida. Although it is known as a typical Punjabi dish .

EXTRAS

BHATURA **£2.50**

BUTTER NAAN **£2.95**

GARLIC NAAN **£3.25**

ALOO ONION KULCHA **£3.50**

PANEER KULCHA **£4.50**

MIX KULCHA **£4.50**

V VEG **VEGAN** **GF** GLUTEN FREE **DF** DAIRY FREE All prices include VAT

If you have a food allergy or intolerance call the restaurant 0113 518 2051 or ask a member of staff please do not order if you cannot get the allergy information that you need.

NON-VEG CURRY

BUTTER CHICKEN **GF**  **£13.99**

You'll love our authentic butter chicken made with pureed tomatoes, ginger, honey, butter, hand-picked spices with fenugreek leaves.

KADAI CHICKEN **GF** **DF**  **£13.99**

Chicken cooked with onion, tomatoes, gravy, bell pepper and blend of home spice.

SAGG CHICKEN **GF**  **£13.99**

Our sagg inspired by the typical farmers fare of the Punjabi region. Pureed spinach and spiced with cumin, garlic and dried fenugreek leaves.

VILLAGE CHICKEN CURRY **GF** **DF**  **£13.99**

A traditional home style chicken curry.

MADRASS CHICKEN CURRY **GF**  **£13.99**

madrass curry is a fairly hot curry red in colour with use of chilli powder

PUNJABI LAMB **GF** **DF**  **£14.99**

Slow cooked lamb with ginger garlic, Kashmiri chilli and hand-picked spices.

SLOW COOKED LAMB MADRASS **GF**  **£14.99**

A classic hot and tangy South Indian dish toasted spices in a deep rich sauce.

RAJASTHANI LALL MASS **GF**  **£14.99**

Full flavoured tender lamb cooked in authentic Rajasthani way.

BOMBAY KEEMA MATAR **GF**  **£13.99**

popular in Mumbai, this curry was the Persian's gift to India spiced ground lamb with ginger, tomato and browned onions is finished off with green peas and crisp spring onions.

PUNJABI HEAVEN HOUSE CURRY **GF** **NEW**  **£14.99**

Traditional chicken curry from southern India cooked with freshly grounded black pepper, curry leaves & coconut milk. Pair it with our Piantaferro Primitivo. Sweet with upfront fruit, dark berries, raisins, black cherry and red liquorice which goes perfectly with our meat dishes. BTL £28

LAMB SHANK **GF** **DF**  **NEW** **£15.99**

Lamb Shank slowly cooked for hours in our classic Hyderabadi Sauce.

SRILANKAN FISH CURRY **GF** **DF**  **NEW** **£15.99**

Fresh and locally sourced seabass filet served in goan style hot and sour coconut gravy. Pair it with our Organic Albarino. A particular favourite of our chef which he personally enjoys with seafood. BTL £28

BOMBAY PAO

Fresh baked and toasted **Poa buns** are famous in Goa, Mumbai and help to make a quick lunch **VEG OR NON-VEG.**

MUMBAI BATATA VADA PAO **£6.50**

Fresh baked and toasted pao buns are famous in Mumbai. This spicy fried potato inside the buns with herb chutney, chilli sauce and dry garlic chilli.

PAO BHAJI **£7.50**

Toasted Pao with spice Bombay vegetable finished with ginger, butter and fresh coriander.

BIRYANI'S

All biryanis come with sauce, raita and salad

TEMPLE VEG BIRYANI  **£11.99**

ROYAL CHICKEN BIRYANI  **£13.95**

SINDI LAMB BIRYANI  **£14.95**

DOSA'S

MYSORA MASALA DOSA **V**  **£12.50**

Thin rice and lentil crepe with chutney and potato masala filling served with sambar.

PLAIN DOSA **V** **£9.99**

Thin rice and lentil crepe with chutney and potato masala filling served with sambar.

HEAVEN SPECIAL  **£11.99**

Cheese Chilli Dosa served with sambar chutney.