

OUR STORY

Meet the Founders



Our personal love for food started when we met in high school and started to cook unique food for one other, sharing family recipes that go back generations.

This food is a true homage to our parents and royal Punjabi ancestry which hails from a time when Punjab's land and rivers were not yet split across borders.

What results is a lovely mélange of street food and illustrious recipes that will take you on a journey from Lahore in the north of Punjab to Chetiar in the south.

In our passion for bringing this incredible cuisine to you, we started Punjab as a takeaway store in 2014. Today, it has expanded to sit-down restaurants and continues to grow and develop.

We are passionate about the fresh, organic and aromatic ingredients that permeate Punjabi cooking and evoke the warm hospitality of the Punjabi people. Punjab is big on health— all curries, kebabs and tandoori dishes are freshly prepared and are gluten and sugar-free.

We offer high-quality free-range chicken and grass-fed lamb dishes, as well as a wide array of vegetarian and vegan options. Most importantly, all of our food is served with integrity, passion, and purpose.

That's our promise to you!

We also want to thank our beautiful children— Sukhmani, Janya, and Gurveer for understanding our passion and walking with us on this beautiful journey.

We are grateful to our patrons for their continued support and being part of the extended Punjab family!

The Singh's



Punjab

MENU

Westlake

INDIAN MENU

Starters (Vegetarian / Vegan)

Samosa (4pcs): Peas & Potato (Vegan) R30.00

Three types of mini Naan Breads: Spiced Pumpkin / feta & olive / Potato R50.00

Paneer Tikka: Cubes of Indian homestyle cheese with peppers and onion in a classic tandoori marinade. Half Portion. R60.00

Tandoori Stuffed Mushrooms: Grilled to perfection.
Half Portion R50.00
Full Portion R89.00


Malai Broccoli: Marinated in a light yogurt marinade with Kashmiri spices, baked in the tandoor. Truly awesome!
Half Portion R50.00
Full Portion R89.00

Vegan Seekh Kebab: Medley of seasonal vegetables in our kebab mix fresh herbs grilled in clay oven!
Half Portion R50.00
Full Portion R89.00

Starters (Non-Vegetarian)

NEW!! Tangri Kebab 3pcs: Chicken drumsticks in saffron marinade, cinnamon and clove in clay oven. R69.00

Trio of Chicken tikka: World famous tikka marinated in tandoori/herb/cream. R59.00



Samosa (4pcs):

Chicken
Lamb

R36.00
R46.00

Mohan's Special Seekh Kebabs: Lamb mince with a hint of ginger, garlic, fresh herbs and spices, skewer and roasted to perfection.

Half Portion
Full Portion

R69.00
R99.00

Lamb Boti Kebab: Boneless succulent cubes marinated in ginger, garlic and flavoursome Punjabi masalas, tossed with onions.

Half Portion
Full Portion

R69.00
R125.00

Chicken Lolipop: Spicy french cut chicken wings.

R59.00

Achhari Prawns: Prawns pickled with our secret five spice-mix, grilled to perfection.

R99.00

Punjabi Chicken Tikka: Classic all time favourite, red marinade & mint chutney.

Half Portion
Full Portion

R59.00
R85.00

MAIN COURSE

Served with sambals and Basmati rice or Brown Rice of your choice.
Add Caullmash for R20.00

Chicken / Duck

Butter Chicken: World famous chicken tikka in our smooth tomato and creamy curry. R129.00

Chicken Tikka Masala: Famed in Britain made in Punjab, chargrilled chicken in thick slow cooked tikka sauce. R129.00

Chicken Dhansak: Persian curry of chicken and lentils cooked in a tangy sauce. R129.00

Chicken Kali Mirch: Breast of chicken in a creamy sauce, tempered with black pepper. R129.00

Chicken Jalfrezi: Bengali chicken dish with juliennes of green peppers and onions, tossed in tomato and ginger. R129.00

Chicken Shampy: This funky chicken dish is cooked with fresh pureed spinach and mint, a twist to Punjabi cuisine. A must try! R159.00

Tandoori Chicken: Spring Chicken marinated overnight in classic tandoori marinade, grilled in clay oven, served with Makhni Gravy and Fenugreek Paratha. R129.00

Chicken Korma: Marinated chicken breast in a aromatic cashew korma sauce. R129.00

Chicken Vindaloo: Cubes of chicken breast, in a fiery goan sauce, fresh ginger, potatoes recommended hot!!! R129.00

Chicken Madras: Tempered with curry leaves, mustard seeds and hint of coconut. R129.00

Duck Korma: Marinated duck breast, in a rich aromatic cashew korma curry. R169.00

Lamb

Saag Gosht: Dad's magic recipe of Lamb cooked with Baby Spinach puree and home made spices! R159.00

Dal Gosht: Succulent cubes of Lamb cooked with channa lentils in a thick sauce. Chefs Speciality. R159.00

Rogan Josh: Traditional Kashmiri Lamb cooked in ethnic spices. Too much nice! R159.00

Lamb Chettinad: Soul of the Chettiar household - mustard seeds, curry leaves and a hint of coconut cream. R159.00

Railway Lamb Curry: From the platform of Ludhiana's railway stations to your doorstep...cooked with baby potatoes. R159.00

Adraki Chap: Tender French cut lamb chops, in our classic marinade, ginger and lemon jus, exotic spices, slow roasted to perfection. Served with lacha Paratha and Rogan sauce. R199.00

Korma, Vindaloo and Madras available, please order by the waitron!

Vegetarian

Most of our vegetarian dishes can be made tasty vegan,
delish and guilt free!

Palak Paneer: Indian cottage cheese in spinach pure and homestyle spices. (vegan option available) R99.00

Paneer Makhni: Indian cottage cheese in smooth tomato and creamy sauce. R99.00

Tofu Malabar: Coastal curry, mustard seeds, curry leaves and coconut cream, Malabar spices! (Vegan) R89.00

Achari Mushroom: Mushrooms cooked with pickling spices, fresh herbs and lemon jus. (Vegan) R89.00

Paneer Tikka: Classic Red marination, Cubed peppers, Onion, Tomato in a clay oven served with Makhni Dal Garlic Naan / Fenugreek Paratha. R129.00

Brinjal Paloong Vegan: Combination of mixed Brinjal, spinach, chickpeas, hint of tamarind, coconut milk, fresh ginger and hint of garam masala. (Vegan) R99.00

Gobhi Aloo Matar: Florets of Cauli, baby potatoes and peas, tempered with cumin, fresh ginger and tomatoes, hint of turmeric. Punjabi home classic! (Vegan) R89.00

Kesar's Dal Makhni: Black lentils slow cooked overnight in a special vessel to give that rich creamy taste. R99.00

Tardka Dal: Yellow lentils, tempered with cumin, ginger and fresh herbs. (Vegan) R80.00

Amritsar Chole: Chickpeas cooked with roasted ginger, garlic, cumin seeds and touch of Garam Masala. R99.00

Began Bhartha: Mom's recipe, roasted Aubergine, stir fried with onion and tomatoes, punjabi spices and fresh herbs. Top's when eaten with oven baked Paratha bread.

R89.00

Veg Frezi: Stir-fried combination of Green Pepper, Green Beans, Carrots, potatoes with onion and tomato, fresh ginger in our very special spice mix.

R75.00

Jeera Aloo/Bombay Potatos: Baby potatoes stir fried with cumin and our own creative spice blend.

R60.00

Seafood

Prawn Butter Masala:

Our Chef's favourite, cross between makhani and tikka sauce.

R189.00

Prawn Malabar: Coastal curry, sauteed onions, curry leaves and coconut cream, Malabar spices! GP's special.

R175.00

Kadhal Prawn: From the streets of lahore, rustic spices, diced onion and peppers.

R175.00

Truckers Fish Curry: Fresh and robust, cubes of Kingklip, ginger, tomato and onion hint of green chilli.

R159.00

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

R159.00

Parda Briyani

Served with your choice of Raita and sambals. Chefs speciality, long grain rice, aromatic spices, thick gravy, steamed to perfection!

Vegetarian	R99.00
Chicken	R140.00
Lamb	R159.00
Prawn	R179.00

RICE & BREADS

Rice

Basmati	R25.00
Lemon Rice	R35.00
Mushroom Rice	R49.00
Jeera Pulao	R35.00

Parantha: Whole wheat bread, with butter, baked in clay oven.

Plain	R20.00
Fenugreek	R25.00
Mirchi	R25.00

Naan

Plain	R20.00
Garlic	R25.00
Peshawri	R35.00
Cheese	R35.00
Aloo	R40.00
Keema	R45.00

Missi Roti: Highly popular, Punjabi Gluten free lentil flour roti with onion, green chilli and fresh coriander, freshly baked in the clay oven. R35.00

Raita: Cucumber or Pineapple.

R30.00

Coconut Raita: Dairy Free coconut and cucumber raita.

R45.00

SALADS

Red Onion Salad: Diced tomato, cucumber, peppers, carrot and red onion with a spiced Punjabi lemon dressing.

R35.00

Chicken Tikka Salad: Diced tomato, cucumber, peppers, carrot and red onion with roasted garlic and spiced lemon Punjabi dressing.

R79.00

DESSERTS / MITHA

Vegan Vermicelli: Almonds & raisins . R65.00

Baked Yogurt: Home made yoghurt baked and served with Mango Puree...the winner. R65.00

Gajar Halwa: Carrot halwa served with Vanilla bean ice cream, Mom's recipe! R65.00

Chocolate Samosa Cinnamon Ice Cream R65.00

House made saffron and almond Kulfee R65.00

House made gulab jamun tiramisu R75.00

Tena's Green Tea Brûlée R65.00

Ice cream of your choice:
Cinnamon / Chai / Turmeric / Vanilla / Chocolate. R45.00
Try 3 different variety. R75.00

Dom Pedro R53.00

Irish coffee R55.00



Punjab



Kid's Menu

Westlake

KID'S MENU

Grilled Chicken cubes and chips served with Baby Naan R69.00
In a mild creamy marinade

Fried Fish & Chips R69.00
Amritsari inspired battered hake

Chicken Korma served with rice or mini naan R79.00
In a cashew and mild saffron sauce

Vegan Korma served with rice or mini naan R69.00
In a cashew, coconut cream and saffron sauce

2 Cheese Naan Bread R35.00
Cheddar and Mozzarella



Punjab



Westlake

WINE LIST

White Wine

Sauvignon Blanc

Leopards Leap

Buiten Blanc

Waterford Elgin

Glass

30

40

Bottle

100

130

225

Chenin Blanc

White Knight Cavalli

Waterford Pecan Stream

Ken Forrester Old Vine Reserve

45

50

160

170

225

Chardonnay

Protea by Anthonij Rupert

Tokara Chardonnay

Simonsig Chardonnay

50

30

180

100

225

Rose

Saronsberg Shiraz Rose

Pink Pony Cavalli

Waterford rosemary

35

45

125

150

225

Red Wine

Shiraz

Protea by Anthonij Rupert
Black Beauty
Simonsig Mr Borio's

Glass

35
45

Bottle

125
175
225

Merlot

Leopards Leap
Guardian Peak
Eagles Nest

35
50

125
180
325

Pinotage

Byerskloof
Villieria

40

150
215

Cabernet Sauvignon

Ken Forrester Petit
Warwick First Lady

30
50

115
180

Red Blends

Buiten Mierfort
Ken Forrester Renegade
Anthonij Rupert Optima

50

175
260
370

MCC

Leopards Leap Chardonnay/
Pinot Noir
Villieria Brut Rose

30
45

160
275

PUNJABI INSPIRED COCKTAILS

Bengal Bay Caprioska R75.00

Vodka, Watermelon Liqueur, Lime Juice

Chilli Ginger Martini R70.00

A spice infused special made with fresh chilli, crushed ginger & absolute-shaken & strained

Ambala Mojito R70.00

Ginger-infused rum, fresh mint, lime

Patiala Mojito R70.00

Dark rum, star anise, lime, ginger beer

Thamba R75.00

Sparkling wine, bacardi white rum, kokum syrup, cranberry juice

COCKTAILS

Mojito: White rum, soda water, sugar syrup, fresh lime and mint leaves. R65.00

Pinacolada: Bacardi Rum, fresh Pineapple, Pineapple juice, Coconut cream. R65.00

Long Islands: Vodka, white rum, tequila, triple sec, lemon juice, sugar syrup. R65.00

Strawberry Daiquery: White rum, dark rum, lime cordial, sugar syrup, strawberry. R60.00

Margarita: (frozen or Shaken) Tequila, triple sec, lemon juice. R65.00

Aperol: Aperol, MCC, soda water. R65.00

©

MOCKTAILS

Virgin Desi Mojito: Fresh limes, mint, cane sugar muddled & topped with ginger beer. R50.00

Gol Bazar: This refreshing drink is made with crushed Alphonso mango puree, green chillies & fresh ginger. Topped up with lemonade. R50.00

Mango Masti: Fresh mango puree with apple juice, mint leaves & coconut cream blended with apple juice. R50.00

Pink City: Crushed pomegranate, fresh lime & mint topped up with ginger beer which reminds you of Jaipur. R50.00

GIN

Gordon's R20.00

Musgrave Pink R45.00

Bombay Sapphire R30.00

Hendrick's R45.00

Tanqueray R50.00

Cape Town Roibos R45.00

RUM

Bacardi R26.00

Captain Morgan R22.00

BRANDY

Klipdrift Export

R22.00

Richelieu

R24.00

Hennessy VS

R46.00

WHISKEY

Bells, J&B

R25.00

Johnny Walker (Red)

R29.00

Johnny Walker (Black)

R40.00

Chivas Regal

R40.00

Bains

R31.00

Glenfiddich 12YO

R60.00

Famous Grouse

R28.00

Jameson

R35.00

Jack Daniels

R31.00

The Glenlivet 12YO

R55.00

VODKA

Smirnoff 1818

R25.00

Absolut

R28.00

Grey Goose

R50.00

©

The background of the entire page is a light beige, textured surface. It is decorated with various white line-art mandala patterns, including floral motifs, paisley shapes, and geometric designs, scattered across the page.

DIGESTIVES

Jagermeister

R35.00

TEQUILAH SHOTS

Olmecca Black

R28.00

Altos Blanco

R32.00

Patron Silver

R61.00

LASSI

Mango & Saffron

R35.00

Sweet Cardamom & Almond

R35.00

Savoury (Cumin, pinch of salt and herbs)

R35.00

Apple & Cinnamon

R35.00

BEERS & CIDERS

Savannah Dry
Savannah Light

R32.00
R32.00

Hunters Dry
Hunters Gold

R30.00
R30.00

Castle
Castle Light

R28.00
R28.00

Black Label

R30.00

Windhoek Lager
Windhoek Light
Windhoek Draught

R28.00
R28.00
R35.00

Amstel

R28.00

Heinekin

R30.00

Singha

R35.00

Corona

R45.00

Becks (non a/c)

R35.00

WATERS

Still / Sparkling (500ml)

R16.00

Still (1 Litre)

R30.00

Sparkling (1 Litre)

R32.00

©

MILKSHAKES

Strawberry
Vanilla
Coconut
Chocolate

R40.00
R40.00
R40.00
R40.00

SOFT DRINKS

300ml Can

Coke, Fanta, Cream Soda, Stoney, Coke Zero, TAB, Fanta
Grape, Sprite, Sprite Zero

R18.00

200ml Can

Tonic Water, Dry Lemon, Ginger Ale, Lemonade, Soda Water

R16.00

Speciality Tonics

Barker & Quinn Indian, Hibiscus, Light, Fitch & Leed Pink
Tonic

R25.00

Bos Tea's

Lemon / Peach

R25.00

Tizers

Grapetiser (Red), Appletiser

R25.00

Cordials

Passion Fruit, Kola Tonic, Lime, Rock Shandy

R20.00

HOT BEVERAGES

Masala Chai R28.00

Chai Latte R30.00

Assorted Teas R25.00

Americano R28.00

Macchiato R28.00

Espresso
Single R24.00

Double R28.00

Flat White R32.00

Cappuccino R32.00

Caffe Latte R35.00