

Paratha		Lunch Special (11:30am to 3pm)	
Plain	22	<i>Served with Dal, Raita, Sambals, Rice or Naan</i>	
Chilli	27		
Filled Naan		Punjabi Thali: Paneer or Vegan	79
Spiced Potato	44	Chicken of the day	79
Chicken Tikka	49	¼ Tandoori Chicken	79
Minced Lamb	55	Lamb of the day	105
Rice		Drinks	
Basmati	30	Milkshakes (Sml, Lrg)	
Cumin	35	Chocolate/ Vanilla / Strawberry	40 /50
Curry Leaf	35	Cinnamon/ Mango Lassi	50 /60
Mushroom	45	Tea	
*Caulimash as substitute	25	Rooibos / Ceylon	20 /25
		Masala Chai Tea	28 /35
Raita		Coffee	
Cucumber	30	Cappucino / Flat White	28 /35
Potato	35	Latte	32 /38
		Americano	25 /30
		Espresso	20 /25
		Decaf	30 /35
Roti		Other	
Plain	15	Hot Chocolate / Rooibos Cappucino	30 /35
Missi	38	Chai Latte	28 /35
Desserts		Cooldrinks	
Baked Yogurt	55	Coke/ Coke Zero/ Coke Light/	
Chocolate Samosa, Cashew Nuts, Ice Cream	65	Fanta Orange/ Cream Soda/ Sprite/	
		Sprite Zero/ Stoney Ginger Beer/	
Nutella Samoosa, Cashew Nuts, Ice Cream	70	Lemon Twist (300ml)	20
Nutella filled Naan, Cashew & Ice Cream	65	Appletiser / Grapetiser (300ml)	28
Gulab Jamun, Cinamon Ice Cream	68	Boss Ice Tea Peach / Lemon (300ml)	28
Carrot Halwa, Raisins and Nuts	65	Ginger Ale / Lemonade / Soda Water / Tonic Water (200ml)	18
		Sparkling Water (1L)	35
		Still Water (1.5L)	30
		Sparkling Water / Still Water (500ml)	18

Tel: 021 701 0504 or 021 701 0572

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LAKESIDE MENU

Starters

Samosa (4pcs):

Pea & Potato	35
Cheese & Corn	40
Chicken	40
Lamb Mince	50

Crispy Masala Corn

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

Samosa Chat

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

Chicken Lollipop

Spiced batter, French chicken wings, chilli sauce

Poppadum & Chutneys

Punjab Speciality wraps & beyond

Salomie Roti Wraps:

Highway chicken, masala chips	65
Dhaba lamb, masala chips	89
Mix veg, masala chips (vegan)	60

Speciality Naan Wraps

Butter Chicken, Mango Chutney, Cheese	79
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Chicken Tikka, Mint/Mango Chutney, Makhni Mayo	79
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Brinjal Paloong, Cabbage Slaw (vegan)	65
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Amritsari Fried Fish, Spiced batter, carom seeds, masala chips	85
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Kerala Fried Calamari Patagonica or Strips	95
Rice flour, curry leaf, masala chips	

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, kabab masala

Mock Chicken Tikka (vegan)

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

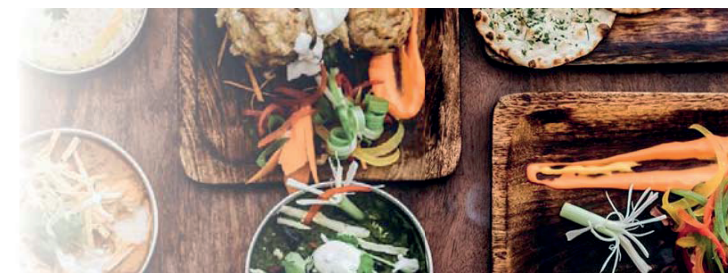
Cubed Lamb, Tandoori Spices, sliced onion, fresh herbs

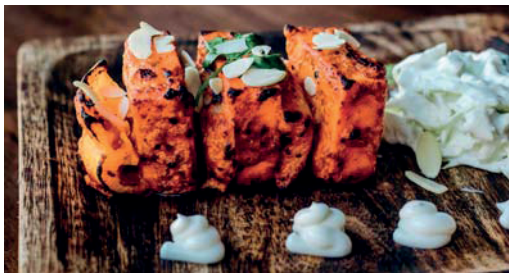
Achari Prawns

Pickling Spices, Tumeric Yogurt Marinade

Tandoori Chicken served with chips

Quarter / 59 Half / 109 Full / 169





Curries

Served with extra-long grain imported Basmati Rice, Brown basmati rice also available, Sambals, Add Cauli Mash R25.00

Chicken Curries

Butter Chicken 125

World famous chicken tikka in our smooth tomato and fresh cream curry, with tasteful ethnic spices.

Chicken Tikka Masala 125

Chunks of char-grilled chicken cooked in a thick tomato and cashew nut sauce.

Chicken Korma 135

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

Chicken Kadhai 125

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

Chicken Shampy 125

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

Chicken Ludhanvi 135

Marinated chicken in a subtle creamy cashew sauce with house spices and fresh herbs with toasted sesame seeds.

A must try!

Lamb Curries

Lamb Rogan Gosht 169

Traditional Kashmiri lamb curry with hint of fennel and ethnic spices.

Railway Lamb Curry 169

From the platform of Ludhiana's railway stations to your doorstep... cooked with baby potatoes.

Saag Gosht 169

Juicy pieces of lamb cooked with fresh spinach and herbs.

Lamb Chettinad 169

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

Lamb Masala 169

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

Seafood Curries

Truckers Fish Curry 175

Chunks of boneless fish cooked in a fiery aromatic sauce, flavoured with fenugreek and mustard seeds.

Sarson Machi 175

Marinated overnight in benagal mustard and yogurt, grilled to perfection, served with mild Avvarma sauce and fragrant Puleo rice.

Prawn Malabar 189

King prawns marinated in a thick sauce, tempered with curry leaf and tamarind sauce finished with coconut cream and mustard seeds.

Prawn Kadhai 189

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

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.

Vegetarian Curries

Palak Paneer 119

Cubes of indian cottage cheese cooked in a creamy, fragrant, spinach curry and a combination of spices.

Paneer Makhni 119

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

Paneer Butter Masala 119

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.

Baigan Bhartha 98

Roasted aubergine, stir-fried with onion and tomatoes.

Brinjal Paloong 98

Combination of brinjal, fresh spinach, chickpeas, tamarind, fresh ginger and a hint of garam masala.

Dal Makhni 108

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

Tardka Dal 98

Mixed lentils tempered with ginger, cumin and our own special spice blend.

Amritsari Chole 108

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

Gobhi Aloo Mattar 108

Cauliflower and potato dish cooked with fresh spices.

189 Mushroom Chettinad 108

Mushroom tempered with mustard seeds, curry leaves and a hint of tamarind in our special coastal spices.

Tofu Malabar 98

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

Mock Butter Chicken 125

Gluten Free, Mock chicken in our world famous smooth tomato and fresh cream curry, with tasteful ethnic spices.

Mock Rogan Gosht 149

Gluten Free, Mock chicken in our traditional kashmiri curry with a hint of fennel and ethnic spices.

Bombay Potatoes 79

Baby potatoes stir-fried with cumin and our own creative spice blend.

Vindaloo, Madras, Jal Frezi available in Chicken and Lamb

Dum Briyani

A blend of aromatic basmati rice & spices, slow cooked in a sealed pot. Served with Sambals and Cucumber Raita. Add Cauli Mash R25.00

Vegetarian 108

Chicken 140

Lamb 169

Prawn 189



Naan

Plain 20

Butter 25

Garlic 28

Cheese 38

Peshawari 38