

# A LA CARTE MENU



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## STREET FOOD CLASSICS

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### PUNJABI SAMOSA CHANA CHAAT - £6.50

Street favourite from Punjab, homemade puff pastry stuffed with potato and peas. Served with spiced chickpeas masala and chutney

### PAV BHAJI - £6.50

Street speciality from Maharashtra - thick vegetable curry served with a buttered toasted bread roll

### PUCHKA - £4.95

An all-time favourite! A lip-smacking appetizer served in several regions of India

### VADA PAU - £6.50

Vegetarian fast-food dish from the state of Maharashtra. Deep fried potato dumpling served in a toasted bun with dry garlic & peanut chutney.

### KEEMA PAU - £8.50

Street delicacy from Mumbai made with spiced minced lamb served with butter toasted buns

### LACCHE WALI ALOO TIKKI- £6.50

Flavoursome crunch-fried traditional potato patty served with a sweet yoghurt and tamarind sauce

### KANDA-PALAK BHAJI - £4.95

Mumbai street favourite! Made with kanda (onion), potato, spinach, crushed peanuts, and mixed with deep fried gram flour

### BHELPURI - £4.95

A savoury snack made with puff rice, vegetable, and a tangy sauce

### NAAN ROLLS

Street-food originating from Kolkata. Skewer-roasted kebabs wrapped in a thin naan bread with crunchy salad and dips. Think wholesome, posh kebabs!

Paneer roll - £9.95

Chicken roll - £10.95

Lamb roll - £11.95

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## APPETISERS

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### PANEER TIKKA ANARDANA - £7.95

Juicy cubes of paneer cottage cheese marinated in dry pomegranate with crispy peppers and chargrilled

### KING PRAWN VARAWAT - £12.95

A coastal speciality - king prawns served in a distinctive yoghurt-based marinade of coconut and coriander

### CHILLI GARLIC CALAMARI - £8.95

Low in fat and calories, high in taste!

### CHICKEN WAH JI WAH - £7.50

Stir fried delicacy of sweet and sour crispy chicken

### HONEY DILL SALMON - £12.95

Chargrilled fresh Scottish salmon marinated with dill and honey

### TANDOORI ROOSTER

#### HALF - £9.50 / FULL - £16.50

A total classic dish from Punjab. A yoghurt marinated and chargrilled chicken delicacy served with a mint sauce

### LASOONI MURG TIKKA - £ 8.50

Boneless pieces of chicken dipped in a garlic flavoured creamy marinade and char-grilled. Ideal for milder palates

### SEEKH KEBAB GILAFI - £8.95

Melt in the mouth chargrilled lamb mince kebabs, embedded with fresh herbs, onions, peppers, and coriander

### PESHAWARI LAMB CHAMP - £13.95

A fine-dining, succulent delicacy of lamb cutlet marinated in yoghurt and spices - cooked to perfection in the tandoor.

Served with a mint sauce

### WAH JI WAH PLATTER - £12.95

An assortment of honey dill salmon, lasooni tikka, seekh kebab gilafi and kanda bhaji

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## SPECIALS

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### POT-ROASTED DUCK - £ 23.95

Slow cooked duck in its own juices flavoured with cashew nuts, yoghurt, coriander, and spices

### LOBSTER PEPPER FRY - £32.95

Fresh whole lobster tail with shell, cooked in pepper masala sauce with fresh curry leaves.

### LAMB SHANK - £20.95

Braised shank of lamb, served on a bed of broccoli, baby corn, baby carrot, courgettes, and mangetout

### SEA BREAM PATRANI - £27.95

Whole sea bream prepared in the traditional Parsi fashion with coconut, sesame seed and coriander - enveloped in a banana leaf. Served with exotic vegetables and steamed rice - a tasty healthy option!

### CHICKEN FEAST - £17.95

A large portion of chicken filled with baby spinach and shiitake mushrooms, topped with a creamy sauce - served on a bed of exotic vegetables

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## MAIN COURSES

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### PANEER BUTTER MASALA - £8.95

Succulent pieces of cottage cheese simmered in onion and tomato gravy - finished with a dab of cream

### MILONI TARKARI - £8.95

An exotic selection of fresh vegetables including broccoli, baby corn, mangetout cooked with a sprinkle of tamarind sauce and asafoetida

### PANEER MIRCH MASALA - £8.95

Chunks of cottage cheese stir fried with capsicum, finished with hint of fenugreek leaves

### DAL MAKHANI - £8.50

Black lentils slow-cooked with cream and butter for many hours to get a smooth and silky finish

### BHINDI MASSALEDAR - £8.95

Crispy, fried okra tossed in mouth-watering spices

### MURG TIKKA MASALA - £10.95

A classic delicacy of chicken tikka simmered in a satin smooth tomato gravy, flavoured with dry fenugreek leaves and finished with cream

### MURG ZAFRANI KORMA MILD - £10.95

Boneless pieces of chicken cooked in its own juices in a light onion, cashew nut and coconut gravy - finished with saffron and cream

### CHICKEN JALFREZI - £11.95

Morsels of chicken tikka simmered in an onion and tomato gravy with lashings of onion and bell peppers

### MURG LABABDAR - £11.95

Succulent pieces of chicken tikka simmered in an onion and tomato gravy, finished with a hint of cream

### MURG METHI PALAK - £11.95

Succulent morsels of chicken cooked with aromatic fresh fenugreek methi leaves. A unique dish with a unique twist of flavour

### LAMB ROGAN JOSH - £12.95

A speciality from Kashmir in the North-East of India. Chunks of lamb cooked in a distinctive style with a twist of saffron and yoghurt

### ROAST LAMB LAZEEZ - £14.95

Pot roasted lamb simmered in its own juices - served in smooth rich sauce

### GOSHT BANJARA - £13.95

A speciality from Rajasthan - a hot delicacy of lamb cooked with lots of garlic, red chillies, and crushed spices

### BHUNA GOSHT - £12.95

A semi-dry delicacy of lamb flavoured with crushed spices

### PRAWN MALABAR - £14.95

A rich delicacy of king prawns from southern India cooked with coconut milk and curry leaves

### GOAN FISH CURRY - £14.95

A firm favourite from the western coast of India. A medium-spiced delicacy of fish cooked in a coconut based smooth gravy

### DUM KI BIRYANI - £14.95

A delicate blend of basmati rice cooked with a choice of prawn, vegetable, chicken, or lamb cooked in 'Dum Pukht' style. Add £1.00 more for the Prawn Biryani - contains dairy!

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## SIDE DISHES

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### SARSON KA SAAG - £6.50

Traditional Punjabi dish made with mustard green and spices (contains dairy)

### ACHARI BAINGAN ALOO - £6.50

A mouth-watering dish made with pickled aubergine and potatoes

### AMCHOORI KAJU KARELA - £6.50

Combination of potato and cauliflower, enhanced with ginger

### TADKA DAL - £5.50

Yellow lentils tempered with garlic, onion, tomato, cumin and garnished with fresh coriander

### BOMBAY ALOO - £5.50

All-time favourite in the UK.  
Specially made for potato lovers!

### PALAK KI BHAJI - £6.50

Fresh baby spinach tossed with garlic and cumin with your own choice of potatoes, cottage cheese or mushroom

### PUNJABI CHANA MASALA - £5.50

Soft chickpeas simmered in spiced onion, tomato masala with lots of fresh coriander and ginger

**SIDE DISHES CAN BE SERVED AS  
A MAIN COURSE PORTION  
WITH A SUPPLEMENT OF £1.95  
ADDED TO IT**

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## SUNDRIES

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### POPPADUM BASKET - £4.50

Comes with relish tray with three different homemade dips

### GREEN SALAD - £3.50

Assorted seasonal greens

### PROTEIN SALAD - £5.50

Assortment of Bengal gram, black chickpeas and kidney beans infused with spiced Greek yoghurt, flex seed, chia seed and greens

### RAITA - £3.25

Greek yoghurt mixed with chopped onion, cucumber, tomatoes and coriander

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## RICE AND BREADS

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Steamed rice - £2.95

Pulao rice - £3.50

Lemon rice - £3.95

Coconut rice - £3.95

Veg fried rice - £4.25

Egg fried rice - £4.50

Khameeri roti - £3.50

Garlic & coriander naan - £2.95

Plain naan - £2.50

Peshawari naan - £3.25

Stuffed kulcha - £3.95

Laccha parantha - £3.50

Tandoori Roti - £2.95

Please ask your server for our Vegan menu and allergens chart for any allergies. Our all-Naan bread contains gluten, milk, and eggs. If you have any food allergies, please let us know.

While every effort is made to reduce cross contamination, we unfortunately, cannot guarantee allergen-free dishes and drinks. All prices are inclusive of VAT. An optional service charge of 12% will be added to your bill.

# DESSERT MENU



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## DESSERTS

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### LEMON / ORANGE SORBET - £4.25

Exotically sweet whole fruit sorbet - lemon or orange flavour.

### GULAB JAMUN - £5.50

Caramelised milk dumplings served with a scoop of vanilla ice cream.

### PISTA KULFI - £5.95

A rich Indian ice cream flavoured with pistachio.

### GAJAR KA HALWA - £5.95

An all-time classic Indian dessert made with carrots and milk.

### GINGER AND WALNUT BROWNIE - £6.50

A rich and hearty brownie served with a dollop of vanilla ice-cream or cream.

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## PORT

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### POÇAS LBV PORT 2011 - PORTUGAL 100 ML - £6.95

Very rich aromas of ripe young fruits. Strong and full-bodied, long and persistent finish.

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## ICED BEVERAGE

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### ICE COLD LATTE - £6.95

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## HOT BEVERAGES

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Espresso - £3.95

Double Espresso - £4.95

Americano - £3.95

Hot Chocolate - £3.95

Cappuccino - £4.50

Café Latte - £4.50

Pot of Tea - £3.95

English Breakfast, Green, Earl

Grey, Peppermint, Sleepy Me,

Decaffeinated Breakfast

Desi chai - £2.95

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## LIQUEUR COFFEES

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Amaretto Coffee - £7.50

Baileys Coffee - £7.50

Caribbean Coffee - £7.50

French Coffee - £7.50

Irish Coffee - £7.50

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# VEGAN MENU



## APPETISERS

### Chilli garlic mushroom(g) - £6.50

Crispy fried close-cup button mushroom tossed with onions and peppers.

### Bhelpuri - £4.95

A savoury snack made with puff rice, vegetable and tangy sauce.

### Vegan chicken pepper fry(G) - £6.95

Stir fried delicacy of Seitan - Vegan chicken with spring onions and peppers.

### Ragda mutter tikki ki chaat - £6.50

A vital part of street food culture across India. Made with potato patties and white peas – a stunning combination!

### Kanda-palak bhaji (N) - £4.95

An all-time favourite! Made with onion, potato and crushed peanuts, mixed with gram flour and deep fried.

### Samosa chana chaat(G) - £6.50

A street favourite from Punjab – homemade puff pastry stuffed with potato and peas. Served with spiced chickpea masala, dairy-free yoghurt and chutney

## MAIN COURSE

### Vegan-chicken tikka masala (G) £8.95

A classic delicacy of chicken tikka simmered in a satin smooth tomato gravy and flavoured with dry fenugreek leaves

### Soya Punjabi masala - £8.95

Succulent soya chunks in semi dry masala made with onions and tomatoes – garnished with lots of coriander.

### Punjabi chana masala - £ 7.95

Soft chickpeas simmered in spiced onion, tomato masala with lots of fresh coriander and ginger.

### Dal karela - £7.95

A very popular semi-dry delicacy from Punjab, India. Beautiful combination of yellow lentil (Chana dal) and bitter gourd cooked with onion, tomato and ginger

### Soya methi palak bhaji - £8.95

Combination Soya chunks and fresh baby spinach tossed in vegan butter with garlic and cumin.

### Achari baingan aloo - £8.95

Mouth-watering dish made with pickled aubergine and potatoes

### Amchoori kaju karela - £8.95

A toss up of bitter gourd rounds with dry mango powder and spices.

### Aloo gobhi adraki - £8.95

Combination of potato and cauliflower-made for each other dish enhanced with ginger.

### Saag aloo - £8.50

Fresh baby spinach and potatoes tossed with garlic and cumin.

### Miloni tarkari - £8.50

An exotic selection of fresh vegetables including broccoli, baby corn, mange tout cooked with a touch of tamarind sauce and Asafoetida

### Dum ki biryani - £13.95

A delicate blend of basmati rice cooked with assortment of Vegetables, Vegan chicken and soya cooked in 'Dum Pukht' style

Our all Naan bread contains gluten, milk and eggs – Please ask for any special dietary requirements - All vegetarian dishes can be made vegan.

If you have any food allergies, please let us know. While every effort is made to reduce cross contamination, we unfortunately, cannot guarantee allergen-free dishes and drinks.

All prices are inclusive of VAT.

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# WINE AND DRINKS MENU



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## SPIRITS

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### WHISKY

	25ML
Johnnie Walker Black Label	5.50
J&B Rare	4.75
Chivas Regal 12 Year Old	4.75
Johnnie Walker Gold Label	7.00
Jack Daniels	4.75
Jameson	4.75
Jim Beam	4.75
Southern Comfort	4.75

### MALT WHISKY

Glenlivet Founders Reserve	6.00
Glenfiddich 12 Years Old	6.75
Glenmorangie 10 Years Old	6.00
Glenfiddich 15 Year Old	6.00

### GIN CLUB

Gordon's	4.75
Tanqueray 10	6.50
Hendrick's	7.00
Bombay Sapphire	4.75
Gordon's Sloe Gin	6.00
Gordon's Pink Gin	5.75

### VODKA

Absolut Original	6.00
Smirnoff Red	4.75
Grey Goose	6.95
Belvedere	7.00

### COGNAC & ARMAGNAC & CALVADOS

	25ml
Courvoisier VS	4.75
Janneau Grand Armagnac VSOP	6.00
Boulard Calvados	4.75
Remy Martin VSOP	8.95
Remy Martin XO	12.00

### RUM

Pampero Blanco	4.75
Pampero Especial	4.75
Captain Morgan	4.75
Havana Club 3 Year Old	4.75
Bacardi	4.75
Sailor Jerry Spiced Rum	4.75

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## APERITIFS

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	25ml
Martini: Extra Dry, Rosso, Bianco	4.75
Pimms No.1	4.75
Campari	4.75
Pernod	4.75
Amaretto	4.75
Passoa	4.75
Baileys	4.75
Tia Maria	4.75
Luxardo Sambuca	4.75
Malibu	4.75
Archers	4.75
Jagermeister	4.75

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## BEER ON DRAUGHT

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Specially designed for Indian food!

	Half	pint
Cobra Premium 4.3%	5.95	6.95

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## BEER, ALE & CIDER

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	330ml
Kingfisher	5.95
Cobra 0%	5.00
Peroni	5.95
Becks	5.50
Corona	5.95
King Cobra 375ml	7.50
Magners Original 568ml	6.50
Kopparberg Mixed Fruit / Pear 500ml	6.00
Doom Bar Craft Beer 500ml	6.50
Thwaites Wainwright Ale 500ml	5.75

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## SOFT DRINKS

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J20 Apple & Mango	3.75
Coke 330ml	3.75
Diet Coke 330ml	3.50
Red Bull	3.75

### MIXERS

Lemonade, Tonic, Slimline Tonic, Soda 200ml	3.75
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### JUICES

Orange, Cranberry, Pineapple, Apple	4.00
Fresh Lime Soda Salted/Sweet	4.00
Mango Lassi	4.25

### STILL & SPARKLING

	500ml	750ml
Aqua Panna Still Water	4.00	5.95
San Pellegrino Sparkling Water	4.00	5.95

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## COCKTAILS

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### LOUNGE

<b>PORNSTAR MARTINI</b>	<b>10.95</b>
Smirnoff vodka, passion fruit purée, lemon, pineapple juice and vanilla syrup. Served with a shot of Prosecco.	

<b>COSMOPOLITAN</b>	<b>9.95</b>
Smirnoff vodka, Cointreau, cranberry juice and lime juice.	

<b>MEX ON THE BEACH</b>	<b>9.95</b>
Archers, orange and guava juice drink with a hint of grenadine.	

<b>RASPBERRY RUM COLLINS</b>	<b>9.95</b>
Captain Morgan Spiced rum, raspberry purée, lime juice and a dash of soda water.	

<b>SILKS BRAMBLE</b>	<b>9.95</b>
Tanqueray Gin, Chambord, blackberry, lime, sugar.	

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## SIGNATURES

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<b>ESPRESSO MARTINI</b>	<b>10.95</b>
Smirnoff vodka, Kahlua coffee liqueur, vanilla syrup and a shot of espresso.	

<b>KIR ROYALE</b>	<b>9.95</b>
A fruity and bubbly number, Chambord black raspberry liqueur over Prosecco.	

<b>MARGARITA</b>	<b>9.95</b>
Tequila, lime juice, Triple sec a sprawl over the ice.	

<b>LONG ISLAND ICE TEA</b>	<b>10.95</b>
Pampero rum, Smirnoff vodka, Beefeater gin, Jose Cuervo tequila, orange liqueur, lemon juice and topped with a splash of Pepsi.	

<b>BERRY SLING</b>	<b>9.95</b>
Smirnoff vodka with raspberry purée, cranberry & orange juice and topped with a dash of soda.	

<b>CLASSIC WHISKEY SOUR</b>	<b>9.95</b>
Made with Evan Williams bourbon, lemon juice and egg white.	

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## THIRST QUENCHING MOJITOS

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(Please ask the staff for other selections)

<b>CLASSIC MOJITO</b>	<b>9.95</b>
Pampero rum with muddled lime, fresh mint, sugar and topped with soda.	

<b>PASSION FRUIT MOJITO</b>	<b>10.95</b>
Our classic mojito with a passion fruit twist.	

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## MOCKTAILS

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<b>MOCK-JITO</b>	<b>6.95</b>
Fresh mint, lime and sugar topped with your choice of ginger beer, lemonade or apple juice.	

<b>PINA COLADA</b>	<b>6.95</b>
Pineapple juice with coconut cream.	

<b>APPLEBERRY</b>	<b>6.95</b>
Cold pressed cloudy apple juice, raspberry purée and lime juice; shaken together and served long over crushed ice.	

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## WHITE

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	175ML	250ML	BOTTLE
1 <b>PICPOUL DE PINET, TERRASSES DE LA MER</b> Languedoc, France - Flavours of tropical fruits and subtle floral aromas.			30.00
2 <b>VERMENTINO, COQUILLE DE MER</b> Languedoc, France - Citrus, apricot and gentle floral aromas. Ripe peach, and tropical notes on the palate.	6.50	8.25	24.00
3 <b>VIOGNIER 'LES ARGELIÈRES', MARILYN LASSERRE</b> Languedoc, France - Apricot, mango, rose petals and almonds.			29.00
4 <b>CHARDONNAY, HORNHEAD</b> Gascony, France - Full of ripe fruit aromas like melon and pear.	6.95	8.95	26.00
5 <b>CHABLIS, DOMAINE DES MARRONNIERS</b> Burgundy, France - Lemon balm, roasted almond, bread yeast and green apple fruit.			44.00
6 <b>SANCERRE 'LE PIERRIER', DOMAINE JEAN THOMAS</b> Loire, France - Crisp, steely and fresh with distinct grassy notes that are characterise top notch Sancerre.			42.00
7 <b>ESTATE RIESLING, DR LOOSEN</b> Mosel, Germany - Packed with pears, apricots and limes.			32.00
8 <b>RIOJA BLANCO, RIOJA VEGA</b> Rioja, Spain - Aromas of conference pear, white flowers & lime.			26.00
9 <b>PINOT GRIGIO, PURE</b> Venezie, Italy - Lime zest, waxed lemon & baked apple.			24.00
10 <b>SAUVIGNON BLANC, TONADA</b> Central Valley, Chile - Refreshing aromas of citrus, melon & herbs.	6.75	8.50	25.00

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## ROSE

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11 <b>CINSAULT BLUSH, RICHELIEU</b> IGP Pays d'Oc, France - Light and refreshing with strawberry notes.	6.75	8.50	25.00
12 <b>PINOT GRIGIO ROSÉ, PURE</b> Venezie, Italy - Redcurrants, summer fruits & citrus.	6.50	8.25	24.00
13 <b>CÔTES DE PROVENCE, CHÂTEAU TERREBONNE</b> Provence, France - Peaches with strawberry notes.			30.00

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## RED

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	175ML	250ML	BOTTLE
<b>14 SHIRAZ, DEUX GRIVES, ALAIN GRIGNON</b> Languedoc, France - Notes of blackberry, violet and cassis. Hint of liquorice.	6.95	8.95	27.00
<b>15 PINOT NOIR 'LES ARGELIÈRES'</b> Languedoc, France - Aromas of raspberry and cherry with subtle smoke.			29.00
<b>16 OLD VINES CARIGNAN, COQUILLE DE TERRE</b> Languedoc, France - Lovely aromas of blackberry and vanilla. Dense and velvety, intense red berries.	6.50	8.25	24.00
<b>17 CHÂTEAU D'ARGADENS</b> Bordeaux, France - Everyday drinking claret, rich and ripe, cassis fruits.			38.00
<b>18 CHATEAUNEUF DU PAPE, LES GALETS DE LA BERTHAUDE</b> Rhône, France - Blackcurrant, pepper with a hint of vanilla.			49.00
<b>19 RIOJA CRIANZA, VEGA</b> Rioja, Spain - Cherry and cassis with soft vanilla.			35.00
<b>20 PRIMITIVO "APPASSIMENTO", CARLOMAGNO</b> Puglia, Italy - Cherries, raspberries, redcurrants & chocolate.			30.00
<b>21 CABERNET SAUVIGNON, EL PICADOR</b> Central Valley, Chile - Aroma of ripe blackcurrants; the wine is generously fruit-forward with soft tannins.			25.00
<b>22 MERLOT, TONADA</b> Central Valley, Chile - Smooth plum and black cherry fruit flavours.	6.75	8.50	25.00
<b>23 MALBEC, LAS PAMPAS</b> Mendoza, Argentina - Laden with cherry, strawberry and raspberry fruit.			32.00

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## CHAMPAGNE & SPARKLING

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<b>24 PROSECCO D.O.C., PURE - VENETO, ITALY</b> Pear, white flowers and lemon zest.			29.00
<b>25 PROSECCO PURE - VENETO, ITALY [20CL]</b> Pear, white flowers and lemon zest.			11.00
<b>26 PROSECCO MILLESIMATO D.O.C. ROSÉ, VILLA SANDI - VENETO, ITALY</b> Strawberry, cream & cranberry hints.			33.00
<b>27 GARDET BRUT TRADITION NV - CHIGNY-LES-ROSES, CHAMPAGNE</b> Altogether fresh, creamy and bold.			65.00
<b>28 GARDET BRUT TRADITION NV [HALF BOTTLE]</b> Altogether fresh, creamy and bold.			39.00
<b>29 LAURENT-PERRIER BRUT NV - TOURS-SUR-MARNE, CHAMPAGNE</b> Hints of citrus fruit and white flowers.			82.00
<b>30 POL ROGER BRUT RÉSERVE NV - ÉPERNAY, CHAMPAGNE</b> Tropical fruit, brioche and toasty vanilla notes.			85.00