













LUNCH MENU



















PAN INDIAN KITCHEN & BAR

168A MAIN ROAD, ROMFORD, ESSEX RM2 5HS ☎ 01708 594 050












TIFFIN

Idly	6.00
Soft steamed rice cakes, served with sambar and chutney.	
Medu Vada  	6.00
Crispy lentil doughnuts, deep-fried to perfection.	
Idly Vada Combo	6.00
A combination of idly and medu vada for variety.	
Poori Bhaji	8.00
Fluffy deep-fried bread served with mildly spiced potato masala & cauliflower korma.	
Plain Dosa 	7.00
Crispy classic rice and lentil pancake	
Masala Dosa 	8.00
Dosa stuffed with spiced potato filling	
Mysore Masala Dosa 	8.00
Spicy red chilli chutney dosa with potato filling	
Chilli Cheese Podi Dosa  	9.00
Dosa layered with chilli, cheese and podi spice.	
Paneer Masala Dosa  	9.00
Dosa filled with spiced cottage cheese filling.	
Set Dosa 	8.00
Soft and fluffy pan cakes, served in a set of 2 with chutney & sambar	
Onion Uttapam 	8.50
A popular dish of South India made like pan cakes with rice batter with onion toppings	
Mix Veg Uttapam 	8.50
South Indian pan cakes made with rice batter with mix veg toppings	




STREET FOOD





Vada Pav Sliders  	6.50
Spiced potato fritters served in mini bread with chutneys	
Mumbai Pav Bhaji  	8.00
Medley of smashed vegetable curry served along with butter buns	
Aloo Tikki Chaat  	8.00
Crispy potato patty topped with chutneys and sweet yoghurt	
Papdi Chaat  	8.00
Crisp wafers topped with spiced yoghurt chutneys and chickpeas	
Samosa Chana Chaat  	8.50
Crisp Punjabi samosa topped chickpeas curry, sweet yoghurt & chutneys	
Paneer Kathi Roll   	8.00
Grilled paneer wrapped in soft parotta with mint sauce and onion salad.	
Chicken Kathi Roll   	9.00
Juicy chicken tikka wrapped in soft parotta with mint sauce & onion salad.	

INDO- CHINESE

Chilli Garlic Paneer   	10.00
Stir fried cottage cheese with spicy chilli and garlic sauce.	
Masala Mogo  	9.00
Fried Cassava tossed in tangy spice mix.	
Manchurian Gobi / Veg  	9.00 / 10.00
Crispy cauliflower florets or veg balls tossed in special Indo-Chinese sauce.	
Chilli Chicken 	10.00
Juicy chicken tossed in fiery soya based sauce with onions & peppers	
Fried Rice (vegetable/chicken/prawn) 	8.00/9.00/9.50
Wok tossed with your choice of filling	
Schezwan Fried Rice (vegetable/chicken/prawn) 	8.50/9.50/10.00
Spicy wok tossed rice with a kick of Schezwan sauce	
Hakka Noodles (vegetable/chicken) 	9.00/10.00
Stir fried egg noodles with vegetables or chicken	

BIRYANI COMBOS

All biryanis Served with Gobi 65 or Chicken 65, Veg Raita and Mirchi ka salan	
Vegetable Biryani 	11.00
Fragrant rice with assortment of root vegetables	
Jack fruit Biryani  	11.00
Layered rice with spiced chunks of jackfruit cooked together	

Chicken Dum Biryani  	12.00
Layered rice with spiced chicken cooked together	
Dum Gosht Biryani  	14.00
Aromatic layered rice with tender lamb cooked with royal spices.	

SET LUNCH

2 COURSE - £14.50* | 3 COURSE - £16.50*

(All Served with choice of rice or naan & salad)

STARTERS (Choose Any 1)

Onion Bhaji

Finely sliced onions smothered in fragrant spiced battered fried to crispy perfection.

Lamb Samosa

Flaky pastry stuffed with spiced lamb mince fried to perfection.

Sixty Five Gobi / Chicken

Bold Cauliflower / chicken crispy bites with curry leaves

Chicken Lollipop

Spicy fried chicken niblets served with spicy tangy sauce

Fish Amritsari

Crispy fried fish bites marinated with spiced gram flour batter

MAINS (Choose Any 1)

Mix Veg chettinad

Coconut based vegetable curry with South Indian spices.

Mushroom Mutter Masala

A rich tomato based gravy with mushroom and peas.

Paneer Makhanwala

A rich & creamy tomato based curry with cubes of paneer. Mild and delicious!

Butter Chicken

Chicken tikka cooked in rich tomato sauce with fenugreek leaves.

Kadai Chicken

Chicken morsels cooked with onions and peppers in spicy sauce.

Chettinad Chicken

Fiery spiced coconut curry from South of India

Lamb Rogan Josh (add £2)

A Kashmiri style slow cooked lamb curry.

Lamb Kadai (add £2)

Lamb curry cooked in spiced tomato and capsicum gravy

DESSERT (Choose Any 1)

Gulab Jamun












Deep-fried milk balls soaked in syrup.

Gajar Ka Halwa


Warm carrot pudding with nuts.

* (Not for sharing)

EXTRAS

Mix Veg Raita  	3.50
Spiced yogurt with carrots, cucumber & onions	
Plain Basmati Rice 	4.00
Pulao Rice  	4.50
Roti Plain/Butter   	3.00/3.50
Soft Whole wheat tandoori bread	
Naan Plain/Butter   	3.00/3.50
Traditional tandoori cooked leavened bread	
Poori (2pcs)	5.00
Leavened fried bread made with whole wheat flour	

Contains :  Vegetarian,  Gluten,  Nuts,  Dairy,  Vegan.

Dishes marked  may contain eggs. We make every effort to avoid cross-contamination, but sadly can't guarantee dishes and drinks are allergen-free.

If you have any food allergies or dietary requirements please let us know in advance. Dishes suitable for vegan diets and gluten and dairy-intolerances are available. Detailed information on Allergens can be requested from the staff before ordering.

All meat and chicken used in our dishes are purchased from halal butchers. We use vegetable oil in all our products that contains genetically modified soya.