

## Balti Dishes

A style of cooking where the contents are marinated and cooked with herbs and spices in a balti dish. They can be cooked to any strength

*Served with a nan bread.*

Chicken or Lamb Balti	£9.25
Chicken Tikka or Lamb Tikka Balti	£9.99
Prawn Balti	£8.99
King Prawn Balti	£10.99
Vegetable Balti	£8.25

## Biryani Dishes

Flavoursome basmati rice stir fried with chicken, lamb, prawn or king prawn. *Served with a vegetable curry.*

Chicken or Lamb Biryani	£8.25
Tandoori Chicken Biryani	£9.85
Prawn Biryani	£8.25
King Prawn Biryani	£10.75
Chicken Tikka or Lamb Tikka Biryani	£9.75
Vegetable Biryani	£7.99

## Vegetable Side Dishes

*These dishes can be served as a main dish with £1.00 extra.*

Kumbi Palak	£4.95
<i>Mushroom and spinach cooked with medium strength spices</i>	
Palak Dal Spinach <i>with lentils cooked with basic spices</i>	£4.95
Aloo Begoon <i>Aubergine and potato</i>	£4.95
Chilli Paneer	£4.95
<i>Homemade cheese cooked with sweet and sour spices and fresh green chilli to garnish</i>	
Mixed Vegetable Curry	£4.95
Mixed Dry Vegetables	£4.95
Mushroom Bhaee	£4.95
Sag Bhajee	£4.95
Bombay Potato	£4.95
Bindi Bhajee Okra	£4.95
Brinjal Bhajee <i>Aubergine</i>	£4.95
Aloo Gobi <i>Potato and cauliflower</i>	£4.95
Dal Lentils	£4.95
Tarka Dal Lentil <i>fried in garlic</i>	£4.95
Dal Massala Lentils <i>cooked with garlic and spices</i>	£4.95
Sag Aloo <i>Potato and spinach</i>	£4.95
Matar Paneer <i>Green peas with cheese</i>	£4.95
Sag Paneer Spinach <i>with cheese</i>	£4.95
Sag Cream Spinach <i>with cream</i>	£4.95
Chana Massala <i>Chick peas</i>	£4.95
Sag Chana Spinach <i>with chick peas</i>	£4.95

## Thali

*No Discounts on Thali Dishes on Takeaway*

<b>Vegetarian Thali</b>	£15.95
<i>Selection of vegetable curry, sag bhajee, aloo gobi, dhal, mixed raita with tandoori roti and rice</i>	
<b>Non-Vegetarian Thali</b>	£17.95
<i>Tandoori chicken, sheek kebab, chicken tikka, lamb bhuna, chicken pasanda, vegetable curry with basmati rice, nan and mixed raita</i>	

## Rice Dishes

Spring Onion Rice	£3.99	Mushroom Rice	£3.99
Keema Rice	£3.99	Egg Fried Rice	£3.99
Coconut Rice	£3.99	Vegetable Rice	£3.99
Special Fried Rice	£3.99	Pilau Rice	£2.99
<i>With egg, green peas and herbs</i>		Boiled Rice	£2.85

## Breads

Cheese Nan	£2.99	Keema Nan	£2.99
Chilli Nan	£2.99	<i>Stuffed with minced lamb</i>	
Coriander Nan	£2.99	Plain Nan	£2.85
Tikka Nan	£2.99	Paratha	£2.99
Garlic Nan	£2.99	Stuffed Paratha	£3.75
Stuffed Nan	£2.99	<i>Stuffed with vegetable</i>	
<i>With mashed potato</i>		Tandoori Roti	£2.65
Peshwari Nan	£2.99	Chapati	£2.45
<i>Stuffed with coconut, nuts and sultanas</i>		Puri	£1.75

## Sundries

Plain Papadum	£0.75	Green Salad	£1.95
Massala Papadum	£0.95	<i>Lettuce, green peas, onion rings, lemon, tomato and cucumber</i>	
Mango Chutney	£0.50	Plain Raita	£1.95
Onion Salad	£0.60	Cucumber Raita	£1.95
Lime Pickle	£0.50	Onion Raita	£1.95
Mint Sauce	£0.50	Mixed Raita	£1.95
		<i>Cucumber and onion</i>	

## English Dishes

Chips	£2.65
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**Drinks & Desserts available on request.**

- The Management Reserve the right to refuse service without explanation.
- Orders can only be cancelled within 5 minutes of ordering
- As each dish is cooked to order please allow us sufficient time.
- Some dishes may contain nuts please ask when ordering
- Please refer to our website for Allergens information

# Romna Gate

**Tandoori Restaurant**  
Fully Licensed & Air Conditioned  
[www.romnagate.com](http://www.romnagate.com)



## FREE DELIVERY

Seven day delivery service 5.30pm–10.30pm  
£15 minimum order for delivery up to 2.0 miles radius.  
Delivery time between half an hour to an hour.

Delivery fee and higher minimum order applicable for far orders.

Private Booth Seating Available

Booking Line: 020 8882 6700

Please refer to our website for Allergens information

 **020 8882 6700**  
**020 8886 8994**

## Opening Hours:

Sun-Thurs: 5:30 pm -11pm

Fri & Sat: 5.30pm -11.30

Open seven days a week  
including Bank Holidays



All Major debit and credit cards accepted  
No cheques accepted



**Romna Gate**  
14 The Broadway  
Southgate, London N14 6PH  
(Directly opposite Southgate Station)



Starters

Onion Bhaji (2pcs)	£4.35
Vegetable Samosa (2pcs)	£4.15
Vegetable Milijhili	£4.45
Onion Bhaji, Vegetable Samosa and Aloo Chop	
Vegetable Puri	£3.99
Mixed vegetable cooked with medium strength spices & served on a puri	
Prawn Puri	£4.85
Prawn cooked with medium strength spices and served on a puri	
King Prawn Puri Cooked same as prawn puri	£5.75
King Prawn Jumka	£5.85
Cooked on its shell using herbs & medium strength spices	
King Prawn Butterfly	£5.45
Tandoori King Prawn	£5.99
Tandoori Mixed Kebab	£4.99
Chicken Tikka, Lamb Tikka and Sheek Kebab	
Sheek Kebab (2skewers)	£4.45
Chicken Tandoori (Breast or Leg +25p)	£4.65
Chicken Tikka	£4.65
Lamb Tikka	£4.75
Lamb Chop (2pcs)	£5.15
Lamb chop marinated with spices and cooked in the tandoor	
Meat Samosa (2pcs)	£4.15
Chicken Ginger Samosa (2pcs)	£4.15
Minced chicken cooked with ginger	
Salmon Fish Tikka	£4.99

Tandoori Specialities

Tandoori Chicken Full (4pcs)	£12.99
Tandoori Chicken Half (2pcs)	£7.75
Chicken/Lamb Tikka (Main)	£7.85
Chicken/Lamb Shashlick	£9.15
Boneless chicken or lamb pieces cooked with green pepper, tomato and onions in tandoori oven	
Sheek Kebab (Main)	£7.45
Minced lamb with oriental spices grilled in tandoori oven on skewers	
Tandoori Mixed Grill	£11.99
Tandoori chicken, lamb tikka, chicken tikka, Sheek Kebab served with salad and a piece of nan	
Tandoori King Prawn (Main)	£11.99
King Prawn Shashlick	£12.85
Cooked same as Chicken Shashlick	
Salmon Fish Tikka (Main)	£9.75
Pieces of boneless salmon cooked in the clay oven & served with salad	
Lamb Chops (Main)	£9.99
Lamb chops marinated with spices and cooked in the tandoori	

Chef's Specialities

Paneer Tikka Massala	£8.75
A mild veg special dish with delicious paneer cheese cooked in red creamy massala sauce	
South Indian Garlic Chicken	£9.45
Exclusive to Romna Gate, this South Indian dish has a fairly hot taste. The main ingredients are onion, garlic, green chilli, mustard seed, curry leaf and dried pepper	
Honey Lamb	£9.45
Prepared with mild spices using honey and coconut milk as a base to add sweetness and flavour	
Special Naga Chicken or Lamb	£9.75
Bangladeshi green naga chilli cooked with garlic, ginger, onion,tomatoe and green pepper classed as a fairly hot dish	
Haryali Chicken Masala	£9.45
Chicken baked in a marinade of spinach, mint and coriander purl served in a creamy sauce	
Haryali King Prawn Masala	£12.45
Cooked same as haryali chicken masala	
Lamb Shank Nehari	£10.99
Lamb shank cooked slowly with ginger, garlic, flavoured mixed spices and served on a bed of lentil and onion sauce	
Dalcha Gosth	£10.99
Many pieces of toasted lamb strips fused with fresh green chillies and corriander	
King Prawn Malabar	£12.45
King prawns fried with garlic, onion and cooked with a special herb sauce and a dash of coconut	
Bengal King Prawn	£13.45
Pieces of delicious King Prawn in Chefs special home made sauce with medium ground spices and herbs, with medium hotness and consistency.	
Zinga Lemongrass	£12.99
King prawns roasted in the tandoori and cooked with a specially prepared sauce of herbs and spices. This dish has a sweet and sour taste and is medium hot	
Tandoori King Prawn Masala	£12.99
Tandoori grilled king prawn is cooked in a mild sauce	
Maharaja Mix Karahi	£13.25
An assortment of Tandoori Chicken, chicken tikka, lamb tikka and king prawn. Served with chef's sauce	
Special Morog Sizzler	£10.45
Slice of boneless tandoori chicken cooked with special cocktail sauce	
Murgi Masala	£10.95
On the bone chicken barbecued then cooked with special herbs and spices with minced meat and very thick medium sauce	





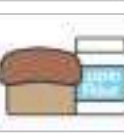






Traditional Dishes

	Chicken/ Lamb A	Chicken/ Lamb tikka B	Prawn C	King Prawn D
Curry	£6.95	£7.95	£6.95	£9.75
Medium				
Madras	£6.95	£7.95	£6.95	£9.75
Fairly hot				
Vindaloo	£6.95	£7.95	£6.95	£9.75
Very hot				
Phall	£6.95	£7.95	£6.95	£9.75
Extremely hot				
Bhuna	£7.95	£8.95	£7.95	£9.99
Medium and of dry consistency				
Rogon	£7.95	£8.95	£7.95	£9.99
Medium, cooked with extra tomato				
Dupiaza	£7.95	£8.95	£7.95	£9.99
Medium cooked with briskly fried chunks of onion				
Korai	£7.95	£8.95	£7.95	£9.99
Cooked spices in a cast iron pan				
Jalfrezi	£7.95	£8.95	£7.95	£9.99
Fairly hot, cooked with fresh green chilli				
Sag	£7.95	£8.95	£7.95	£9.99
Medium cooked with spinach				
Korma	£7.95	£8.95	£7.95	£9.99
Very mild cooked with coconut and cream				
Chana	£7.95	£8.95	£7.95	£9.99
Medium cooked with chick peas				
Jeera	£7.95	£8.95	£7.95	£9.99
Medium cooked with fried cumin and spices				
Chicken or Lamb Tikka Masala				£8.45
Cooked in a mild sauce with fresh cream and almond				
Butter Chicken or Lamb Tikka				£8.45
Pieces of chicken or lamb tikka cooked in a mild buttery sauce				
Pistachio Chicken				£8.45
A mild dish cooked with almond, cream, coconut, butter and ground pistachios,				

Dansak & Pathia




Dansak: Fairly hot, sweet and sour with lentils. Pathia: Sweet , sour & fairly hot. Cooked with tomato and herbs. Served with pilau rice.				
Chicken Dansak or Pathia				£9.45
Lamb Dansak or Pathia				£9.45
Prawn Dansak or Pathia				£9.45
King Prawn Dansak or Pathia				£10.85
Chicken Tikka Dansak or Pathia				£9.95
Lamb Tikka Dansak or Pathia				£9.99
Vegetable Dansak or Pathia				£8.65

## DISHES AND THEIR ALLERGEN CONTENT

Dishes														
	Celery	Cereals containing gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
<b>Starters</b>														
1 Onion Bhaji				✓										
2 Vegetable Samosa		Wheat												
3 Vegetable Milijhili		Wheat												
4 Vegetable Puri		Wheat												
5 Prawn Puri		Wheat	✓											
6 King Prawn Puri		Wheat	✓											
7 King Prawn Jumka			✓											
8 King Prawn Butterfly		Wheat	✓											
9 Tandoori King Prawn	✓		✓	May Contain			✓		✓	May Contain	May Contain		May Contain	✓
10 Tandoori Mixed Kebab	✓			May Contain			✓		✓	May Contain	May Contain		May Contain	✓
11 Sheekh Kebab														
12 Chicken Tandoori	✓			May Contain			✓		✓	May Contain	May Contain		May Contain	✓
13 Chicken Tikka							✓		✓	May Contain	May Contain			✓
14 Lamb Tikka							✓		✓					✓
15 Lamb Chop							✓		✓					✓
16 Meat Samosa		Wheat												



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	Celery	Cereals containing gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
Starters - Contin...														
17 Chicken Ginger Samosa		Wheat												
18 Salmon Fish Tikka					✓		✓		✓					✓
Prawn Cocktail			✓											
Lamb Laziz							✓		✓					
Aloo Chat		Wheat					✓		✓	May Contain	May Contain			
Tandoori Specialities														
19/20 Tandoori Chicken	✓			May Contain			✓		✓	May Contain	May Contain		May Contain	✓
21 Chicken/Lamb Tikka	✓			May Contain			✓		✓	May Contain	May Contain		May Contain	✓
22 Chicken/Lamb Sashlik	✓			May Contain			✓		✓	May Contain	May Contain		May Contain	✓
23 Sheek Kebab	✓			May Contain			✓		✓	May Contain	May Contain		May Contain	✓
24 Tandoori Mixed Grill	✓			May Contain			✓		✓	May Contain	May Contain		May Contain	✓
25 Tandoori King Prawn	✓		✓	May Contain			✓		✓	May Contain	May Contain		May Contain	✓
26 King Prawn Sashlik	✓		✓	May Contain			✓		✓	May Contain	May Contain		May Contain	✓
27 Salmon Fish Tikka	✓			May Contain	✓		✓		✓	May Contain	May Contain		May Contain	✓
28 Lamb Chops	✓			May Contain			✓		✓	May Contain	May Contain		May Contain	✓

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DISHES														
	Celery	Cereals containing gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
<b>Chef's Specialities</b>														
29 Paneer Tikka Masala	✓			May Contain			✓		✓	Almond	May Contain		May Contain	✓
30 South Indian Garlic Chicken									✓					
31 Honey Lamb							✓			Almond				
32 Special Naga Chicken/ Lamb		Barley							✓					
33 Haryali Chicken Masala	✓			May Contain			✓		✓	Almond	May Contain		May Contain	May Contain
34 Haryali King Prawn Masala	✓		✓	May Contain			✓		✓	Almond	May Contain		May Contain	May Contain
35 Lamb Shank Nehari														
36 Dalcha Gosth														
37 King Prawn Malabar			✓											
38 Bengal King Prawn		Barley	✓						✓					
39 Zinga Lemongrass		Barley										✓		
40 Tandoori King Prawn Masala	✓		✓	May Contain			✓		✓	Almond	May Contain		May Contain	✓
41 Maharaja Mixed Karahi		Barley	✓						✓					
42 Special Morog Sizzler														
43 Murgi Masala	✓			May Contain			✓		✓	Almond	May Contain		May Contain	May Contain

## DISHES AND THEIR ALLERGEN CONTENT

DISHES														
	Celery	Cereals containing gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
Traditional Dishes: Chicken/Lamb														
44 Chicken/Lamb Curry							✓							
45 Chicken/Lamb Madras							✓							✓
46 Chicken/Lamb Vindaloo							✓							
47 Chicken/Lamb Phall							✓							
48 Chicken/Lamb Bhuna							✓							
49 Chicken/Lamb Rogon							✓							
50 Chicken/Lamb Duplaza							✓							
51 Chicken/Lamb Korai							✓							
52 Chicken/Lamb Jalfrezi							✓							
53 Chicken/Lamb Sag							✓							
54 Chicken/Lamb Korma							✓			Almond				
55 Chicken/Lamb Chana							✓		May Contain					
56 Chicken/Lamb Jeera							✓							
00 Chicken/Lamb Methi							✓							



## DISHES AND THEIR ALLERGEN CONTENT





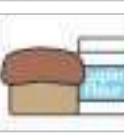




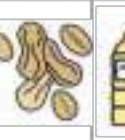



DISHES														
	Celery	Cereals containing gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
<b>Traditional Dishes: Chicken/Lamb Tikka</b>														
44 Chicken/Lamb Tikka Curry							✓		✓					✓
45 Chicken/Lamb Tikka Madras							✓		✓					✓
46 Chicken/Lamb Tikka Vindaloo							✓		✓					✓
47 Chicken/Lamb Tikka Phall							✓		✓					✓
48 Chicken/Lamb Tikka Bhuna							✓		✓					✓
49 Chicken/Lamb Tikka Rogon							✓		✓					✓
50 Chicken/Lamb Tikka Duplaza							✓		✓					✓
51 Chicken/Lamb Tikka Kora							✓		✓					✓
52 Chicken/Lamb Tikka Jalfrezi							✓		✓					✓
53 Chicken/Lamb Tikka Sag							✓		✓					✓
54 Chicken/Lamb Tikka Korma							✓		✓	Almond				✓
55 Chicken/Lamb Tikka Chana							✓		✓					✓
56 Chicken/Lamb Tikka Jeera							✓		✓					✓
00 Chicken/Lamb Tikka Methi							✓		✓					✓

## DISHES AND THEIR ALLERGEN CONTENT

DISHES														
	Celery	Cereals containing gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
Traditional Dishes: Prawn/King Prawn														
44 Prawn/King Prawn Curry			✓				✓							
45 Prawn/King Prawn Madras			✓				✓							✓
46 Prawn/King Prawn Vindaloo			✓				✓							
47 Prawn/King Prawn Phall			✓				✓							
48 Prawn/King Prawn Bhuna			✓				✓							
49 Prawn/King Prawn Rgon			✓				✓							
50 Prawn/King Prawn Duplaza			✓				✓							
51 Prawn/King Prawn Korai			✓				✓							
52 Prawn/King Prawn Jalfrezi			✓				✓							
53 Prawn/King Prawn Sag			✓				✓							
54 Prawn/King Prawn Korma			✓				✓			Almond				
55 Prawn/King Prawn Chana			✓				✓		May Contain					
56 Prawn/King Prawn Jeera			✓				✓							
00 Prawn/King Prawn Methi			✓				✓							



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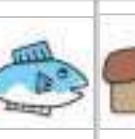




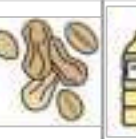



DISHES														
	Celery	Cereals containing gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
<b>Tandoori Curry Dishes</b>														
57 Chicken/Lamb Tikka Masala	✓			✓			✓		✓	Almond	May Contain		May Contain	✓
58 Butter Chicken/Lamb Tikka	✓			May Contain			✓		✓	May Contain	May Contain		May Contain	✓
59 Pistachio Chicken	✓			May Contain			✓		✓	Pistachio	May Contain		May Contain	✓
<b>Dansak and Pathia Dishes</b>														
60 Chicken Dansak/Pathia				✓			✓							✓
61 Lamb Dansak/Pathia				✓			✓							✓
62 Prawn Dansak/Pathia			✓				✓							✓
63 King Prawn Dansak/Pathia			✓				✓							✓
64 Chicken Tikka Dansak/Pathia							✓		✓	May Contain	May Contain			✓
65 Lamb Tikka Dansak/Pathia							✓		✓					✓
66 Vegetable Dansak/Pathia							✓							✓
<b>Balti Dishes</b>														
67 Chicken/Lamb Balti							✓		May Contain	May Contain	May Contain			
68 Chicken/Lamb Tikka Balti							✓		✓	May Contain	May Contain			✓
69 Prawn Balti			✓				✓		May Contain	May Contain	May Contain			
70 King Prawn Balti			✓				✓		May Contain	May Contain	May Contain			
71 Vegetable Balti							✓		May Contain	May Contain	May Contain			

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Dishes														
	Celery	Cereals containing gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
<b>Biryani Dishes</b>														
72 Chicken/Lamb Biryani							✓							
73 Tandoori Chicken Biryani	✓			May Contain			✓		✓	May Contain	May Contain		May Contain	✓
74 Prawn Biryani			✓				✓							
75 King Prawn Biryani			✓				✓							
76 Chicken/Lamb Tikka Biryani							✓		✓					✓
77 Vegetable Biryani			✓				✓							
Romna Biryani			✓				✓							
<b>Vegetable Side Dishes</b>														
78 Kumbi Palak														
79 Palak Dal														
80 Aloo Begoon									✓					
81 Chilli Paneer							✓							
82 Mixed Vegetable Curry									✓					
83 Mixed Dry Vegetables									✓					
84 Mushroom Bhajee														



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	Celery	Cereals containing gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
Vegetable Side Dishes														
85 Sag Bhajee														
86 Bombay Potato									✓					
87 Bindli Bhajee														
88 Brinjal Bhajee														
89 Aloo Gobi									✓					
90 Dal Lentils														
91 Tarka Dal														
92 Dal Masala	✓			May Contain			✓		✓	Almond	May Contain		May Contain	May Contain
93 Sag Aloo									✓					
94 Matar Paneer							✓							
95 Sag Paneer							✓							
96 Sag Cream									✓					
97 Chana Masala	✓			May Contain			✓		✓	Almond	May Contain		May Contain	May Contain
98 Sag Chana									May Contain					

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DISHES														
	Celery	Cereals containing gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
Thali														
99 Vegetarian Thali														
100 Non Vegetarian Thali														
Rice Dishes														
101 Spring Onion Rice														
102 Keema Rice														
103 Coconut Rice														
104 Special Fried Rice				✓										
105 Mushroom Rice														
106 Egg Fried Rice				✓										
107 Vegetable Rice														
108 Pilau Rice							✓							
109 Boiled Rice														



## DISHES AND THEIR ALLERGEN CONTENT

DISHES														
	Celery	Cereals containing gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
<b>Breads</b>														
110 Cheese Nan		Wheat		✓			✓							
111 Chilli Nan		Wheat		✓			✓							
112 Coriander Nan		Wheat		✓			✓							
113 Tikka Nan		Wheat		✓			✓		✓					✓
114 Garlic Nan		Wheat		✓			✓							
115 Stuffed Nan		Wheat		✓			✓							
116 Peshwari Nan		Wheat		✓			✓							
117 Keema Nan		Wheat		✓			✓							
118 Plain Nan		Wheat		✓			✓							
119 Paratha		Wheat												
120 Stuffed Paratha		Wheat												
121 Tandoori Roti	✓	Wheat		May Contain			✓		✓	May Contain	May Contain		May Contain	✓
122 Chapati		Wheat												
123 Puri		Wheat												

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<b>Sundries</b>														
124 Plain Papadum														
125 Masala Papadum		May Contain								May Contain	May Contain	May Contain	May Contain	
126 Mango Chutney														
127 Onion Salad														
128 Lime Pickle									✓	May Contain	May Contain			
129 Mint Sauce	May Contain			May Contain			May Contain		May Contain	May Contain	May Contain		May Contain	May Contain
130 Green Salad														
131 Plain Raita							✓							
132 Ocucumber Raita							✓							
133 Onion Raita							✓							
134 Mixed Raita							✓							
<b>English Dishes</b>														
135 Chips														

Review date:  
10/01/2022

Reviewed by:  
Head Chef



You can find more information at  
[www.food.gov.uk/allergy](http://www.food.gov.uk/allergy)