# COVERED WAGON



# MENU



# **COVERED WAGON**

# **OUICK BITES**

Served Daily from 12PM - 5PM

### THE WAGON WRAP J

A fresh tandoori naan with salad, mint yogurt, tamarind, mayonnaise and a sweet chilli dressing. A choice of:

Chicken Tikka 9.45 Lamb Sheesh Kebabs 9.45 Fish Pakora 9.45 Paneer Tikka 8.95 Sova Tikka 9.95

# MAIN MENU

Served Daily from 12PM - 10PM

# STARTERS

Chilli Paneer 🏙 🏄 🏂 🏂 🖠 Chicken Tikka 🌶 7.95

Indian cheese pieces marinated and tossed in our hot and spicy

Punjabi spices, cooked in a Tandoor until smoky and tender Sheesh Kebab 7.95

Minced lamb blended with warming spices, shaped onto skewers and cooked in a tandoor for a juicy, smoky finish

Chicken pieces marinated in yogurt and our house blend of

Lamb Chops 🌶 9.95

Succulent lamb chops marinated in our house blend of spices and cooked in a tandoor for a tender inside and a charred crust

Fish Pakora 9.50

Fish fillet pieces coated in a spiced gram flour batter and deep fried until crispy and golden

Chilli Chicken 9.95

Chicken pieces marinated, fried and tossed in our wagon sweet and spicy sauce with onions and peppers

Chilli Fish 9.95

Battered fish pieces cooked in our wagon sweet and spicy sauce with onions and peppers

11.45 Sizzling Prawns **メ**カカ

Battered prawns marinated with our house blend of spices and served on a sizzling platter coated in our hot sauce

11.45 Chilli Prawns

Battered prawns marinated and tossed in our hot and spicy sauce with onions and peppers

7.95 Chicken Wings 🥖

Chicken Wings marinated with our house blend of spices and yogurt and cooked in a Tandoor

7.95

sauce with onions and peppers

7.95 Samosa Chaat 🏙 🏄

Samosas served on a bed of spiced chickpeas and drizzled with tamarind sauce, yogurt and a mint & coriander chutney.

Samosa 🏙 🌶 6.50

Mixed vegetables encased in pastry and deep fried

7.95 Paneer Tikka 🏙 🤌

Indian cheese pieces marinated and cooked in a tandoor until soft and smoky.

8.45 Desi Popcorn Soya 🕍 🄰

Coated pieces of Soya tossed in lemon, coriander and our special dry masala mix

9.45 Soya Tikka 🏙 🌶

Soya pieces marinated with yogurt and our house blend of spices and cooked in the tandoor

Vegetarian Manchurian 🎆 🥖 7.95

Mixed vegetables marinated in mild spices and fried for a crispy finish before being tossed in a mild homemade sauce

Chilli Soya 🏙 🍏🍏 9.95

Soya pieces cooked in our sweet and spicy sauce with onions and peppers

Gol Gappe Bombs 🏙 🍏 🧳

5 hollow crispy-fried puri bombs, filled with a mixture of spiced potatoes, chickpeas and served with tangy, spicy water

# **TANDOORI** WAGON MIXED GRILLS

#### Regular Sizzler 🥖 17.95

Chicken Tikka, Chicken Wings, Sheesh Kebab, Lamb Chop served sizzling on a bed of caramelised onions

#### Large Sizzler 🥖

More Chicken Tikka, Chicken Wings, Sheesh Kebab, Lamb Chop served sizzling on a bed of caramelised onions

# Wagon Special Sizzler 🄰

23.95 Even more Chicken Tikka, Chicken Wings, Sheesh Kebabs, Lamb

Chops but with pieces of Fish Pakora served sizzling on a bed of caramelised onions

# Regular Vegetarian Sizzler 🏙 🌶

Paneer Tikka, Samosa, Desi Popcorn Soya and Soya Tikka served sizzling on a bed of caramelised onions

#### 20.95 Large Vegetarian Sizzler 🏙 🌶

Even more Paneer Tikka, Samosa, Desi Popcorn Soya and Soya Tikka served sizzling on a bed of caramelised onions

7.45

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# MAINS

If you'd like your curry 'Desi Style' (extra fried green chillies and HOT) please ask when placing your order

#### **CHICKEN DISHES**

# Signature Butter Chicken 🥖 11.50

Tandoori chicken pieces simmered in a rich tomato and cream sauce enhanced with butter and our house blend of Punjabi spices - a true Indian classic (N)

#### Chicken Tikka Masala 🧳 11.50

Tandoori chicken pieces cooked in a creamy tomato based sauce in our house blend of mild spices (N)

#### Chicken Madras 10.50

Chicken breast pieces simmered in a rich sauce, infused with our blend of spices, coconut milk and curry leaves

#### Chicken Jalfrezi 10.50

Pieces of tandoori chicken sautéed in a spicy thick sauce with peppers and onions

# Chicken Korma

10.50

11.75

Chicken breast pieces cooked delicately in a sauce of cashews, coconut milk and warm, mild spices (N)

# Desi Style Chicken Curry 10.50

Chicken breast pieces cooked in a traditional Punjabi sauce with our house blend of spices

#### Chicken Saag 🔰 10.75

Tender chicken breast pieces cooked with spiced spinach and aromatic herbs and spices

#### Chicken Karahi 10.50

Chicken breast pieces cooked in peppers. onions, chillies, ginger and North Indian spices

#### Chicken Balti 10.50

Chicken breast pieces cooked in fresh peppers and onions with our house blend of spices

#### Chicken Bhuna 🄰 10.50

Chicken breast pieces cooked in a thick. spicy sauce with herbs, spices and fresh tomatoes



#### LAMB DISHES

#### Lamb Korma 11.50

Tender lamb pieces cooked in a base of coconut milk, cashew nuts and warm mild spices (N)

#### Lamb Curry 🔰 11.50

Tender pieces of lamb cooked with our house blend of spices to create a traditional Punjabi spicy sauce

#### 11.50 Lamb Balti

Small pieces of lamb cooked in fresh peppers and onions with our house blend of spices

# Lamb Saag

Tender lamb pieces and spiced spinach cooked with warm herbs and spices

# Lamb Kheema Mutter

Minced lamb cooked with our house blend of spices in tomatoes, onions and fresh green peas

#### Lamb Rogan Josh 🔰 11.50

Tender pieces of lamb cooked in a traditional sauce with warm spices and fresh ginger

# Lamb Bhuna 🔰

Lamb pieces cooked in a thick, spicy sauce with herbs, spices and fresh tomatoes

11.50

# Lamb & Chicken Rara

Succulent chicken pieces cooked in spiced lamb mince - a hearty North Indian classic

# The Wagon Special Curry 12.50

Tender pieces of chicken, lamb and prawns cooked in a traditional Punjabi style sauce and fresh ginger

# FISH DISHES

#### Fish Curry 11 11.50

Battered pieces of fish cooked in a rich base of tomatoes, coconut milk, warm spices and curry leaves

# Prawn Curry 11

Prawns simmered in a tomato and coconut milk based sauce with our house blend of spices and curry leaves

#### Prawn Jalfrezi 11.75

Juicy prawns sautéed in a rich tomato and onion based sauce with fresh onions, peppers and ginger

# **VEGETARIAN DISHES**

#### Channa Masala 🔰 9.50

A North Indian favourite made with chickpeas simmered in a tomato-onion gravy with aromatic spices

#### Tharka Daal 🧳 8.75

Yellow lentils cooked in tomatoes and onions with whole spices, butter and garlic

#### Butter Paneer 🔰 10.00

Indian cheese pieces cooked in a rich sauce of butter and cream infused with our house blend of Punjabi spices (N)

#### Vegetable Karahi 🌖 🌶 9.50

Mixed vegetables and paneer cooked in a thick sauce with fresh peppers and onions

#### Paneer Karahi 950

Indian cheese pieces cooked with fresh onions and peppers in a thick sauce of tomatoes, onions and butter (N)

#### Paneer Madras 9.50

Indian cheese pieces simmered in a rich sauce, infused with our blend of spices. coconut milk and curry leaves

# EST. The 2017 **COVERED WAGON**

**VEGETARIAN DISHES** 

Palak Paneer 9.50

Indian cheese pieces cooked with spiced spinach and aromatic herbs and spices

Aloo Gobi 🥠 8.75

Potatoes and cauliflower cooked with onions and our house blend of spices

Sarson Ka Saag 🔰 9.45

A traditional Punjabi dish of mustard greens cooked with spinach, garlic, ginger, chillies and our house blend of spices

Desi Style Soya Curry 🔰 11.00

Soya pieces cooked in a traditional Punjabi sauce with our house blend of spices

Butter Soya 11 11.00

Tandoor cooked soya pieces simmered in a rich creamy sauce with butter, cream and our house blend of Punjabi spices (N)

**BIRIYANI DISHES** 

All Biryani dishes come served with a traditional Indian curry sauce

Chicken Biriyani 11.95

Rice cooked in bold spices with tender chicken pieces

Lamb Biriyani 🌖 🍏 🍏 12.45

Basmati rice cooked in fragrant spices with lamb pieces

Vegetable Biriyani 🏙 🔰 10.95

Rice cooked in bold spices with vegetables and paneer

13.45 The Wagon Special Biriyani

Aromatic basmati rice cooked in warm spices with chicken, lamb and prawns RICE

Plain Rice 3.75

Boiled Basmati rice

Pilau Rice 4.25

Rice cooked with mild spices and onions

Egg Fried Rice 4.25

Basmati rice boiled and fried with eggs

Mushroom Fried Rice 4.25

Basmati rice boiled and fried with mushrooms

Jeera Rice 3.95

Basmati rice cooked with onions and cumin





3.95



**TANDOORI** INDIAN BREAD

Plain Naan 3.50

Served buttered

Garlic Naan 3.75

Naan topped with garlic and coriander

Kheema Naan 4.25

Naan stuffed with spiced lamb mince

- CHIPS

Loaded chips 🧳 9.95

Choose from lamb kheema cheese, butter chicken (N), chicken tikka masala (N)

Plain Chips 3.75

Traditional English Chips

Masala Chips 🏙 🔰 4.45

Chips tossed in lemon juice, coriander and our dry masala blend

Chilli Chips 4.95 急 グググ

Chips coated in our special chilli sauce

Mogo chips 4.75

Fried cassava lightly spiced with dry Indian spices

Peshwari Naan 🛚 🍇

Naan stuffed with a sweet fruit and nut mixture (N)

Chilli Naan 🏻 🏙 🔰 3.95

Naan topped with green chilli

3.95 Cheese Naan

Naan stuffed with cheese

Chilli Cheese Naan 🕍 🏄 4.45

Naan stuffed with cheese and topped with green chilli

Garlic Cheese Naan 4.45

Naan stuffed with cheese and topped with garlic

Tandoori Roti 🏻 🏙 3.50

Chapatti cooked in a Tandoor

Onion Kulcha 🏙 🏄 4.45

Fresh flatbread stuffed with onions, cheese, spices and coriander

**SIDES** 

Poppadoms 🏨

3.50

Thin, large, fried flat bread (2 pieces)

Spicy Poppadoms 🏙 🔰 3.25

Thin and spicy flat bread (2 pieces)

Green Salad 3.95

Cucumber, Tomatoes, Lettuce, Green Chillies, Carrot, Red Onion

Raita 3.00

Cucumber, onion, coriander yogurt dip

6.45 Curry Sauce **3** 

Choose from Bhuna, Madras, Karahi, Balti or Tikka Masala (N)

2.45 Plain Yogurt 🏽 🎕

Natural plain yogurt

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