

WHITE WINE

131. House White	£15.95
<i>125ml Glass</i>	<i>£3.75</i>
<i>175ml Glass</i>	<i>£4.45</i>
<i>250ml Glass</i>	<i>£5.95</i>
132. Pinot Grigio, Casa Del Maia	£16.95
<i>Italy</i>	
133. Sauvignon Blanc, Vistamar Brisa	£17.95
<i>Chile</i>	
134. Chardonnay, Dry River	£18.95
<i>Australia</i>	
135. Chenin Blanc, Dudley's Stone	£20.95
<i>South Africa</i>	
136. Gewurtztrainer Riesling Willowglen	£21.95
<i>Australia</i>	
137. Sauvignon Blanc, Southern Lights	£23.95
<i>New Zealand</i>	
138. Chablis, La Lotte	£25.95
<i>France</i>	

RED WINE

139. House Red Wine	£15.95
<i>125ml Glass</i>	<i>£3.75</i>
<i>175ml Glass</i>	<i>£4.45</i>
<i>250ml Glass</i>	<i>£5.95</i>
140. Merlot, Vistamar Brisa	£16.95
<i>Chile</i>	
141. Shiraz, Dry River	£17.95
<i>Australia</i>	
142. Montepulciano, Il Caggio	£18.95
<i>Italy</i>	
143. Malbec, Trivento Tribu	£19.95
<i>Argentina</i>	
144. Rioja, Vega Piedra	£21.95
<i>Spain</i>	
145. Cotes Du Rhone, La Chapelle De Martin	£25.95
<i>France</i>	

ROSÉ WINE

146. House Rose	£15.95
<i>125ml Glass</i>	<i>£3.75</i>
<i>175ml Glass</i>	<i>£4.45</i>
<i>250ml Glass</i>	<i>£5.95</i>
147. White Zinfandel, Wildwood	£18.95
<i>California</i>	

CHAMPAGNE & SPARKLING

148. Prosecco	£19.95
<i>Italy</i>	
<i>20cl</i>	<i>£7.95</i>
149. Moet Chandon	£46.00
150. Laurent Perrier Cuvee Brut	£76.00
<i>France</i>	
151. Dom Perignon Brut	£151.00
152. Louis Roederer Cristal	£251.00

BEERS & CIDER

153. Cobra (ABV 4.8%) 330ml	£4.00
154. Large Cobra (ABV 4.8%) 620ml	£6.45
155. King Cobra (ABV 7.5%) 750ml	£10.00
156. Heineken Zero (ABV 0.0%) 330ml	£3.50
157. Kingfisher (ABV 4.8%) 330ml	£4.00
158. Large Kingfisher (ABV 4.8%) 650ml	£6.45
159. Budweiser (ABV 5.0%) 330ml	£4.00
160. Peroni (ABV 5.1%) 330ml	£4.00
161. Bulmers Original (ABV 4.5%) 500ml	£5.00
162. Bulmers Fruit (ABV 4.1%) 500ml	£5.25
163. Woodpeckers (ABV 4.0%) 275ml	£3.75
164. John Smith (ABV 3.6%) 440ml	£4.00
165. Fosters (ABV 4.0%) 440ml	£4.00
166. Shandy (ABV 4.5%) 568ml	£4.00

SPIRITS

167. Vodka	£3.50
<i>Double</i>	<i>£5.00</i>
168. Vodka (Grey Goose)	£5.00
<i>Double</i>	<i>£8.00</i>
169. Gin	£3.50
<i>Double</i>	<i>£5.00</i>
170. Flavoured Gin	£4.50
<i>Double</i>	<i>£6.50</i>
171. Bacardi	£3.50
<i>Double</i>	<i>£5.00</i>
172. Whiskey (Bells)	£3.50
<i>Double</i>	<i>£5.00</i>
173. Whiskey (Famous Grouse)	£4.00
<i>Double</i>	<i>£6.00</i>
174. Whiskey (Black Label)	£4.50
<i>Double</i>	<i>£6.00</i>
175. Whiskey (Red Label)	£4.00
<i>Double</i>	<i>£6.00</i>

176. Whiskey (Jameson)	£4.00
<i>Double</i>	<i>£6.00</i>
177. Jack Daniels	£4.00
<i>Double</i>	<i>£6.00</i>
178. Whiskey (Glenfiddich)	£4.00
<i>Double</i>	<i>£6.00</i>
179. Sothorn Comfort	£4.00
<i>Double</i>	<i>£6.00</i>
180. Lambs Navy Rum	£3.50
<i>Double</i>	<i>£5.00</i>
181. Morgans Spiced Rum	£4.00
<i>Double</i>	<i>£6.00</i>
182. Disaronno	£4.00
<i>Double</i>	<i>£6.00</i>
183. Brandy	£4.00
<i>Double</i>	<i>£6.00</i>
184. Baileys Irish Cream	£3.50
<i>Double</i>	<i>£5.00</i>
185. Tia Maria	£3.50
<i>Double</i>	<i>£5.00</i>
186. Malibu	£3.50
<i>Double</i>	<i>£5.00</i>
187. Archers	£3.50
<i>Double</i>	<i>£5.00</i>
188. Martini Bianco	£3.00
<i>Double</i>	<i>£4.50</i>
189. Martini Rosso	£3.00
<i>Double</i>	<i>£4.50</i>

SHOTS

190. Sambuca	£2.50
191. Jagermeister	£2.50
192. Tequila	£2.50

SOFT DRINKS

193. Coke 330ml Bottle	£2.25
194. Diet Coke 330ml Bottle	£2.25
195. Sprite / 7up 330ml Bottle	£2.25
196. Fanta 330ml Bottle	£2.25
197. J20 275ml Bottle	£2.75
<i>(Apple/ Mango, Orange / Passion Fruit, Apple / Raspberry)</i>	
198. Appletiser 275ml Bottle	£2.75
199. Mineral Water (Still) 330ml	£2.00
<i>1Ltr Bottle</i>	<i>£4.00</i>
200. Mineral Water (Sparkling) 330ml	£2.00
<i>1 Ltr Bottle</i>	<i>£4.00</i>
201. Tonic 125ml Bottle	£1.75
202. Slimeline Tonic 125ml Bottle	£1.75
203. Ginger Ale 125ml Bottle	£1.75
204. Coke / Diet Coke / Lemonade	
Irn Bru / Fanta Half Pint	£1.75
<i>Pint</i>	<i>£2.75</i>
<i>Jug</i>	<i>£6.00</i>
205. Blackcurrant, Orange, Lime & Lemonade Half Pint	£1.75
<i>Pint</i>	<i>£2.50</i>
206. Blackcurrant, Orange, Lime & Water Or Soda Pint	£1.30
<i>Pint</i>	<i>£2.50</i>

CHILLED FRUIT DRINKS

207. Lime Water Glass	£2.95
<i>Jug</i>	<i>£5.00</i>
208. Lassi (Mango, Sweet, Salty) Glass	£2.95
<i>Jug</i>	<i>£6.50</i>
209. Mango Juice Glass	£2.50
<i>Jug</i>	<i>£6.00</i>
210. Pineapple Juice Glass	£2.50
<i>Jug</i>	<i>£6.00</i>
211. Orange Juice Glass	£2.50
<i>Jug</i>	<i>£6.00</i>
212. Apple Juice Glass	£2.50
<i>Jug</i>	<i>£6.00</i>
213. Cranberry Juice Glass	£2.50
<i>Jug</i>	<i>£6.00</i>
214. Fruit Shoot	£1.25
<i>(Orange / Blackcurrent)</i>	

🌿 Vegetarian 🌱 Vegan (Contains **D** Dairy **E** Egg **G** Gluten **N** Nut)

No Chilli, Plain 🔥 Mild 🔥🔥 Got a little kick, Spicy 🔥🔥🔥 Extra Hot 🔥🔥🔥🔥



TEMPTING

1. Poppadum **V** £0.75
2. Pickle **VN** £2.50

TICKLE THE TASTE BUDS

3. Lamb Seekh Kebabs **(**) £5.45
Lamb mince mixed with our special spices and grilled over charcoal. Served with salad.

4. Cheesy Seekh Kebabs **D** **(**) £5.95
Lamb mince mixed with our special spices and grilled over charcoal with extra cheese. Served with salad.

5. Chicken Seekh Kebabs **(**) £4.95
Chicken mince mixed with our Asian spices and grilled over charcoal. Served with salad.

6. Chicken Tikka **DEG** **(**) £4.95
Boneless chicken marinated in our unique herbs and spices cooked over charcoal. Served with salad.

7. Luigikhan's Mixed Grill **DEG** **(**) £11.95
Lamb seekh, chicken seekh, chicken tikka, lamb chops. Served with salad.

8. Chicken Wings **G** **(**) £4.95
Grilled chicken wings spiced in marinade of spices, lemon and honey cooked over charcoal. Served with salad.

9. Grilled Lamb Chops **G** **(**) £5.95
Lamb chops marinated, crushed whole spice and cooked over charcoal grill. Served with salad.

10. Liver Tikka **DE** **(**) £6.45
Chicken liver marinated in Asian spices coated in crushed whole. Served on a bed of onions.

11. Chicken Nambali **D** £5.95
Chicken breast pieces marinated, grilled and finished with melted cheese.

12. Spicy Nambali **D** **(**) **(**) **(**) £6.45
Chicken breast pieces marinated, grilled and finished with melted cheese.

13. Grilled King Prawn & Salmon **DEG** **(**) £8.95
Tiger prawns and salmon marinated in our special herbs and spices cooked over charcoal. Served with salad.

14. Grilled Salmon Tikka **DEG** **(**) £8.45
Salmon steak marinated In special Punjabi spices and simply grilled. Served with salad.

15. Masala Fish **(**) £5.95
Fish infused with our chefs special spices and masala, deep fried and served with salad.

16. Lahori Fried King Pawns **G** **(**) £8.45
Marinated in Asian spices, coated in gram flour, deep fried and served with a mixed salad.

17. Prawn & Chicken Puri **DEG** **(**) £5.95
Prawns and chicken in a rich tomato sauce with coriander and fresh chilli served in a fried puri.

18. Chicken Pakora **(**) £5.45
Spiced chicken pieces deep fried in a spicy tempura batter served with salad.

19. Fish Pakora **(**) £5.95
Fish cutlets coated in a spicy tempura batter and deep fried. Served with salad.

Please note that some items may contain traces of nuts and nut oils or may have been made alongside other products containing nuts. Please advice the staff of any particular allergies as the restaurant cannot be held responsible for any issues resulting from food allergies.

20. Prawn Cocktail **E** **(**) £5.95
Cold water prawns served with crisp iceberg and marie rose sauce.

21. Onion Bhaji **VE** **(**) £4.95
Thinly sliced onions, deep fried in a spicy Indian gram flour, batter and served in a mixed salad.

22. Potato Skins **V** £4.95
Served with garlic mayonnaise.

23. Mushroom & Potato Puri **VDEG** **(**) £4.95
Chopped mushrooms & potato in a rich tomato sauce with coriander and fresh chilli. Served in a fried puri.

24. Mixed Vegetable Platter **VDEG** **(**) £8.45
Selection of freshly made vegetable pakora, mushrooms pakora, paneer tikka, vegetable roll and onion bhaji. Served with fresh salad.

25. Mushroom Pakora **V** **(**) £5.45
Mushrooms coated with a spicy batter and deep. Served with fresh salad.

26. Paneer Tikka **VDE** **(**) £5.45
Traditional Indian cheese dipped in a spicy batter and deep fried served with salad.

27. Samosa Chaat **V** **DG** **(**) £4.95
Roasted vegetables in with a hint of spice wrapped in a pastry and fried, served with spicy chickpeas, salad, mint yoghurt sauce and a tangy tamarind sauce.

28. Lahori Papri Chaat **V** **DGN** **(**) £4.95
Spice infused potato and chickpeas, garnished with yoghurt wheat crisps with a hot sweet chutney.

THE MAIN EVENT CHEF SPECIALTIES

29. Chicken Jalfrezi **E** **(**) £10.95
Tender pieces of chicken cooked with herbs, spices and egg.

30. Lamb Jalfrezi **E** **(**) £11.95
Tender pieces of lamb cooked with herbs, spices and egg.

31. Chicken Tikka Jalfrezi **DEG** **(**) £11.95
Tender pieces of chicken grilled over charcoal and then cooked with herbs and spices.

32. Lamb Paneer **D** **(**) £11.95
Spring lamb cooked with traditional Indian curd cheese in a rich sauce.

33. Achar Gosht **(**) £11.95
Lamb cooked in onions, fresh tomatoes with extra diced onions, bullet chillies, fresh ginger with a hint of mixed pickles.

34. Special Lamb Handi **(**) £11.95
Lamb on the bone cooked in home style with a variety of spices.

35. Special Chicken Handi **(**) £10.95
Chicken on the bone cooked in home style with variety of spices.

36. Tandoori Chicken **DEG** **(**) £11.45
Half chicken marinated tikka spices with fresh chopped garlic, fresh coriander, coated in yoghurt and cooked in the tandoor. Served with garlic and coriander rice.

37. Luigikhan's Meat Platter **DEG** **(**) £21.95
A special meat platter gently cooked in a slow oven, containing chicken breast, chicken leg, four lamb chops, chicken seekh kebab, two chicken wings, all served with egg fried rice.

FOR THE CONNOISSEUR

(ALL THESE DISHES ARE SLOW COOKED, SUBJECT TO AVAILABILITY)

38. Nihari **G** **(**) **(**) £10.95
slow cooked lamb shank in lahori spices –fairly hot –served with sliced lemon, ginger and fresh chillies.

39. Haleem **G** **(**) **(**) £10.95
A stew composed of slow cooked meat, lentils and ponded wheat made into a delicious texture. Served with sliced lemon, ginger and fresh chillies.

40. Paya **(**) **(**) £10.45
Another lahori favourite lamb trotters slow cooked with chefs secret spices, sauteed onions, tomatoes, garnished with fresh coriander.

41. Kunna Gosht **DG** **(**) £10.95
Another popular dish from around Lahore with chunky pieces of lamb on the bone enriched with exotic spices.

STANDARD CLASSICS

- DOPIAZA**
Traditional curry with a lot of onions

42. Chicken Dopiazza **(**) £9.95
43. Lamb Dopiazza **(**) £10.95

44. King Prawn Dopiazza **(**) £12.95
45. Vegetable Dopiazza **V** **(**) **(**) £9.95

- DANSAK**
Persian style curry with a sweet and sour taste, made with pineapple, lentils and sweetcorn.

46. Chicken Dansak **(**) £9.95
47. Lamb Dansak **(**) £10.95

48. King Prawn Dansak **(**) £12.45
49. Vegetable Dansak **V** **(**) £9.95

- KORMA** *(contains coconut)*
Sweet mild with a creamy coconut sauce.

50. Chicken Korma **DN** £9.95
51. Lamb Korma **DN** £10.95

52. King Prawn Korma **DN** £12.45
53. Vegetable Korma **V** **DN** £9.95

- ROGAN JOSH**
Cooked in a rich sauce using tomatoes garnished with coriander.

54. Chicken Rogan Josh **(**) £9.95
55. Lamb Rogan Josh **(**) £10.95

56. King Prawn Rogan Josh **(**) £12.45
57. Vegetable Rogan Josh **V** **(**) **(**) £9.95

- MADRAS**
A classic dish cooked with chillies for a taste to be remembered.

58. Chicken Madras **(**) **(**) **(**) £9.95
59. Lamb Madras **(**) **(**) **(**) £10.95

60. King Prawn Madras **(**) **(**) **(**) £12.45
61. Vegetable Madras **V** **(**) **(**) **(**) £9.95

- VINDALOO**
Hot and highly spiced.

62. Chicken Vindaloo **(**) £9.95
63. Lamb Vindaloo **(**) **(**) **(**) £10.95

64. King Prawn Vindaloo **(**) **(**) **(**) **(**) £12.45
65. Vegetable Vindaloo **V** **(**) **(**) **(**) **(**) £9.95

- MASALA**
Marinated in spices, cooked over a charcoal grill and then finished with ginger, garlic, onions, tomatoes, with a dash of coriander finished off in a rich creamy sauce.

66. Chicken Tikka Masala **ND** **(**) £10.45
67. King Prawn Masala **ND** **(**) £12.45

- BIRYANI**
Traditional rice dish from the Indian subcontinent, it is made with spices, rice and meat or vegetables.

68. Chicken Biryani **(**) £10.45
69. Lamb Biryani **(**) £11.95

70. King Prawn Biryani **(**) £13.45
71. Vegetable Biryani **V** **(**) **(**) £9.95

72. Luigikhan's Special Mixed Moghul Biryani **(**) £12.45
Chicken, lamb, king prawns

73. Afghani Lamb Pilau **N** **(**) £12.95

- THE BALTI OPTION**
ORIGINAL BALTI
All cooked with fresh ginger, onions, tomatoes, capsicums and chillies given a unique balti taste.

74. Chicken Balti **(**) £9.95
75. Lamb Balti **(**) £11.95

76. Keema Aloo Matar Balti **D** **(**) £10.45
77. Prawn Balti **(**) £10.45

78. Vegetable Balti **V** **(**) **(**) £9.95

- LUIGIKHAN'S SPECIALTY BALTIS**
79. Luigikhan's Special Balti **(**) £11.95
A combination of chicken, lamb, mushrooms and potatoes cooked with fresh spices and ingredients, garnished with fresh coriander.

80. Chicken Tikka & Garlic Balti **DE** **(**) £10.95
Chicken pieces, marinated in yoghurt and spice, grilled and finally roasted in balti using all fresh ingredients plus a large helping of garlic.

81. Chicken & Potato Balti **(**) £10.95
Tender chicken cooked with baby potatoes, garnished with coriander.

82. Lamb & Potato Balti **(**) £12.45
Tender lamb cooked with baby potatoes, garnished with coriander.

83. Chicken & Chilli Balti **(**) **(**) **(**) **(**) £10.95
A hot and fiery balti cooked with peppers and green chillies, garnished with coriander. (hot dish)

84. Chicken & Mushroom Balti **(**) £10.95
Chicken cooked with mushrooms in a balti, garnished with coriander.

85. Lamb & Spinach Balti **D** **(**) £12.45
A very traditional combination of tender lamb and spinach cooked carefully chosen delicate spices.

FROM THE KARAHI (DESI STYLE)

- KARAHI DISHES**
Cooked apna style with onions, pepper, tomatoes, garlic, ginger and fresh coriander.

86. Karahi Chicken **(**) £10.95
87. Karahi Chicken & Palak **D** *(Spinach)* **(**) £11.95

88. Karahi Chicken & Potato **(**) £10.95
89. Karahi Chicken & Keema Mix **D** **(**) £10.95

90. Karahi Lamb **(**) £12.45
91. Karahi Lamb & Palak *(Spinach)* **D** **(**) £12.95

92. King Prawns & Fish Karahi **(**) £13.45
93. Karahi Fish **(**) £11.45

VEGETABLE SPECIALTIES (Or As A Side Dish For £4.95)

94. Palak Aloo Dhal **VD** **(**) £8.45
Spinach, potatoes and lentils cooked to a traditional balti recipe.

95. Bhindi & Tomato **VD** **(**) £8.45
Okra cooked with ginger, garlic, onions and extra tomatoes, gently cooked together with herbs and spices.

96. Mushroom Paneer **VD** **(**) £8.45
Mushrooms cooked in a delicate Indian cheese.

97. Palak Aloo & Mushrooms **VD** **(**) £8.45
A traditional vegetable balti – potatoes, spinach and mushrooms cooked with selected spices and ginger, garlic, onions and tomatoes, garnished with methi and coriander.

98. Tarka Dhal **VD** **(**) £8.45
Lentils cooked in a balti with fresh ingredients.

99. Palak & Paneer **VD** **(**) £8.45
spinach and vegetable cheese cooked in a spicy sauce, garnished with coriander.

100. Matar Paneer **VD** **(**) £8.45
A popular with Indian curd cheese and peas.

101. Mixed Vegetable Karahi **V** £8.45
Mixed vegetables cooked with ingredients to an authentic balti recipe and garnished with coriander.

102. Aloo Chana **V** **(**) **(**) **(**) £8.45
Potato with chick peas, cooked in a thick sauce.

103. Aloo Gobi & Matter **VD** **(**) **(**) **(**) **(**) £8.45
Potato and cauliflower, cooked with green peas.

104. Achari Vegetables **V** **(**) **(**) **(**) £8.45
Mixed vegetables cooked in a tangy and spicy pickle

SUNDRIES & SIDES

105. Pilau Rice **V** **(**) £2.95
106. Keema Pilau Rice **D** £3.95

107. Matar Pilau Rice **VD** **(**) £3.95
108. Mushroom Pilau Rice **V** **(**) **(**) £3.95

109. Vegetable Pilau Rice **V** **(**) **(**) £3.95
110. Boiled Rice **V** **(**) **(**) £2.95

111. Egg Fried Rice **VE** £3.95
112. Luigikhans Special Rice **EN** £4.45

113. Plain Naan **VDEG** £2.95
114. Family Plain Naan **VDEG** £4.75

115. Garlic Naan **VDEG** £3.95
116. Family Garlic Naan **VDEG** £4.95

117. Keema Naan **DEG** £4.95
118. Peshwari Naan *(Sweet)* **VDEGN** £5.95

119. Garlic & Coriander Naan **VDEG** £4.25
120. Family Garlic & Coriander Naan **VDEG** £5.95

121. Cheese Naan **VDEG** £4.50
122. Chapatti **V** **(**) **(**) £0.95

123. Tandoori Roti **V** **(**) **(**) £2.25
124. Chips **V** **(**) **(**) £2.95

125. Spicy Chips **V** **(**) **(**) £3.45
126. Raita **VD** £2.45

127. Plain Yoghurt **VD** £1.00
128. Green Salad **V** **(**) **(**) £2.95

KIDS MENU

129. Chicken Nuggets & Chips **G** £5.45
130. Fish Fingers & Chips **G** £5.45

LUIGIKHAN'S MONSTER CHALLENGE

- Mixed Balti, **(**) Family Naan And Pilau Rice. If Finished Then You Get A Free Dessert Of Your Choice. **£16.45**

- FOLLOW US:**
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-  Facebook/luigikhansrestaurant
 Instagram@luigikhans