Kids Meal 7.95

Please Choose your meal, Drink and Ice Cream. All the meals are served with Fries or Curly fries

Main Meal	Choose your Drink	Choose your Ice Cream
Cheese Naan with Fries	Coke, Coke Zero,	Chocolate or Vanilla
Garlic Bread with Cheese	Lemonade, Apple Juice,	
Mozerella Bites	Pineapple Juice,	
Chicken Nuggets	Orange Juice	
Fish Fingers		

Déjà vu Lunch Menu

Our Special Lunch Rolls 7.95

All rolls served with mix salad chilli sauce and inhouse spicy mayo

Add Chips or Curley Fries for 1.50 extra

Veg Rolls	Nonveg Rolls
Chana Masala Roll	Chicken Tikka
Beetroot Tofu Kebab Roll	Pahari Kebab Roll
	Lamb Seekh Kebab

2 Course 12.95 **3 Course 15.95**

Starter — Choose One

- Garlic Bread with Cheese
- DV Paneer
- Masala Mogo (VE)
- Chilli Garlic Mogo (VE)
- Crispy Cauliflower (VE)
- Punjabi Cocktail Samosa
- Chana Chat (VE)
- Chicken Wings
- Cajun Chicken Wings
- Lamb seekh Kebab
- Fried Calamari
- Tilapia Fish Masala

Curry — Choose One

- Chana Masala (VE)
- Methi Corn
- Saag Aloo
- Kadai Paneer (N)
- Tadka Daal
- DV Chicken Curry (N)
- Fish Curry
- Kadai Lamb Keema (N)
- Handi Chicken
- Kadai Lamb (N)

Dessert — Choose One

- Gulab Jamun (N)
- Rasmalai (N)
- Gajar Ka Halwa (N)

All the lunch menus comes with
1 portion of Naan/Roti/Rice
(Choose only one)
All the portions are smaller than our
A-la-Carte portions

Tuesday to Friday 1200-1500

A 10% discretionary service charge will be added to your bill.

Please speak to the team regarding any allergy concerns you may have. Whilst every effort is made, we cannot guarantee that each dish is free from traces of allergens due to being produced in a kitchen that contains ingredients with allergens as well as products that have been produced by suppliers. Any guests with an allergy should be aware of this risk and should ask a member of the team for the allergen menu specifications.

DEJA-VU

Food Menu

Small Bites

Papad (Fried/Roasted) 2.5

Garlic and Herb Bread 3

Garlic and Herb Bread with Cheese 4

Masala Garlic Bread 5
Mixed masala veggies on the garlic bread served with cheese on top

Desi Nachos 6.5
Tortilla served with homemade desi tomato chutney, crushed avocado, cheese and chillies

Veg Starter

Beetroot Tofu Seekh Kebab (VE) 7.5
Mince beetroot and tofu cooked in tandoor to its perfection, served with salad.

Punjabi Cocktail Samosa 5.5
Deep fried stuffed vegetable pastries served with tamarind sauce.

Samosa Chat 7.5
Stuffed Pastry served with sweet yogurt and mint sauce and tamarind chutney.

Chana Chatpata Chat (VE) 7
Boiled chickpeas mixed with onion, tomato, kuchumber and topped up with mint and tamarind sauce.

Lasooni Paneer (N) 8.5
Tender paneer pieces marinated in garlic, herb paste and peppers.

Déjà vu Paneer (N) 8.5
Paneer cubes tossed in Spicy red pepper and tomato sauce with the touch of cream.

Plain Mogo (VE) 5.5

Chili Garlic Mogo (VE) 7.5
Fried Cassava tossed in spicy Chili Garlic sauce.

Masala Mogo (VE) 8.5
Fried Cassava tossed in mix peppers and chilies with chopped masala.

Tandoori Mushrooms 7.5
Perfectly marinated mushroom cooked in the clay oven.

Crispy Cauliflower (VE) 7.5
Spiced Battered fried cauliflower.

Chili Tofu (VE) 8.5
Vegans favorite marinated tofu spicy chili sauce

Nonveg Starters

Cajun Chicken Wings 7.5
Cajun spiced chicken wings served with house special mayo.

Tandoori wings 7.5
Spicy marinated Chicken wings cooked in our slow flamed tandoor.

Chicken Tikka 8.5
Perfectly Marinated chicken Pieces cooked in the clay oven.

Mari Chicken on the bone 9.5
Marinated chicken cooked in black pepper sauce.

Pahari Kebab 8.5
Boneless chicken marinated in coriander, green chili, and special spices.

Lamb seekh kebab 8.5
Lamb minced mix with chefs' special herbs and spices cooked in clay oven

Tandoori Lamb Chop 11
Tender tandoori lamb chops served with salad.

Tilapia Fish Masala 9.5
Fried Tilapia tossed in mix peppers and chilies with Chefs spicy masala.

Fried Calamari 8.5
Dust fried squid rings served with house special sauce

DV Prawns 13.5
Tiger Prawns tossed in chefs special chili garlic sauce

Veg Main Course

Paneer Butter masala (N) 8.5
Soft panner cubes simmered in tomato cashew nut rich gravy.

Soya Keema (VE) 8.5
Finely minced soya with ginger, garlic and green chilies in chefs' special sauce

Hara Bhara Mix veg. 8
Assorted vegetable in spicy and tangy green masala

Channa Masala (VE) 8
Chickpeas in semi dry onion and tomato gravy

Kadhai Paneer (N) 8.5
Marinated paneer cooked in chefs special kadhai masala with peppers and chillies.

Veg Main Course

Methi Corn 8
Fresh fenugreek and sweetcorn in homemade chopped masala

Saag Aloo 8.5
Potato and spinach cooked with ginger, garlic and Mixed spices.

Tadka Dal 7.5

Dal Makhani 8.5

Nonveg Main Course

Déjà vu spicy Chicken curry (N) 10.5
House special Slow cooked chicken blended into desi style curry.

Butter Chicken (N) 10.5
Tender Shredded chicken simmered in tomato cashew nut rich gravy

Handi Chicken curry on the bone 11.50
Traditional chicken curry on the bone

Slow cooked Indian spiced Lamb shank 16.5
Slow roasted spiced tender lamb shank served in spicy rich onion gravy

Kadhai Lamb (N) 12
Tender boneless lamb cooked to perfection

Kadhai Lamb Keema (N) 12
minced lamb simmered with fresh ginger, garlic paste & spices

Goan Prawn Curry 13.5
Everyone's favorite spicy coconut gravy with tiger prawns

DV Fish Curry 12.5
Fish cooked in tomato and onion gravy tempered with curry leaves and touch of coconut milk

Rice

Steam Rice 3.5

Jeera Rice 4.5

Saffron Rice 5.5

Vegetable Biryani served with raita 11

Chicken Biryani served with raita 12

Lamb Biryani served with raita 13

Breads

Tandoori Roti 2.3

Butter Naan 2.5

Garlic Naan 2.7

Chili Garlic Naan 3

Chilli cheese Naan 4

Salad

House Salad 4.5

Kachumber Salad and Crushed Avocado with vinegar dressing 6.5

Chicken Tikka Caesar salad 8.5

Sides

Mix veg Raita 2.5

Curley fries 3.5

Masala chips 4.5

Dessert Menu

Ras Malai (N) 5.5

Gulab Jamun (N) 5.5

Gajar ka Halwa (N) 5.5

Double Chocolate Fudge Cake with Vanilla Ice Cream 6.50

New York Cheese Cake 5.5

Ice Cream 2 scoops 4.5
Vanilla/Chocolate/Pistachio

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*Dishes marked with (N) Contain Nuts (VE) Vegan

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