

Easy Cook Service

For celebrating weddings, birthdays, anniversaries or any other occasions, we provide meals for 10, 20 or up to 800 people. If you want to order just one item or complete meal we would be more than happy to advise on menu options and portions. Special discounted prices are offered when ordering large portions.

Sanjha

Share the Punjabi Experience

67 - 69 Park Street, Camberley, Surrey GU15 3PE

Tel: 01276 685 888

www.sanjha.co.uk

Open 6 Days a Week

Tuesday - Saturday: Dinner: 17:00-22:45

Sunday: Dinner: 17:00-21:45

Monday closed

Love Sanjha?

If you have enjoyed your meal this evening please do leave us a review on TripAdvisor or Google - we'd love to hear from you.



@sanjharte



@sanjhacamberley

ALLERGY NOTICE

Our dishes may contain: gluten, crustaceans, molluscs, eggs, fish, peanuts, nuts, soybeans, milk, celery, mustard, sesame seeds, lupin and sulphur dioxide. If you are allergic to certain ingredients please notify our staff before ordering.



Sanjha

Share the Punjabi Experience



Check into Sanjha

Share the Punjabi Experience Introduction

Punjab, the land of Five Rivers. Perhaps, it would be appropriate to call it the Land of Plenty!! The fertility of its fields and the richness of its dairy have been the envy of the subcontinent.

Punjab is famous its adventurous, outgoing, eat well and drink well locals – The Punjabis. The emphasis has traditionally been on robust food, prepared with the simplest of ingredients and the simplest of basic techniques. Punjab - this side of the border or that – is situated at the crossroads of Silk Route. This allowed the Punjabis – Sikh, Hindu and Muslims – to imbibe diverse culinary

influence. They tasted the best of the rest before anyone else on the subcontinent. The proximity with Persia, Afghanistan and central Asia gave them a taste for fresh and dried fruits and exotic nuts.

Jinney Punjab Nahin Wekheya, Au Janamaya Hi Nahin.
“He who has not seen Punjab has not lived at all”

Since the days of Maharaja Ranjit Singh, Punjab has not only been the seat of imperial power, but a font of cosmopolitan culture. Between the two world wars, Punjab was the Paris of the east. It drew, like the proverbial magnet, scholars and scientist, poets and painters, musicians and dancers, and, above all the greatest chefs from all over. This was where GOOD LIFE was lived. It was during this era that Punjabi Food Standards were set.

Post Partition of India Punjabis got displaced all over India and Pakistan and once they found their feet the ‘resaturation’ of the Punjabis began and what they introduced the rest of the country was the new cooking styles (Tandoor Food), way to eat out the way to explore the new flavours. Today whenever or wherever we speak of Indian food one of the first things which come to our mind is Tandoori Food and Rich Curries.

With the world shrinking and everyone’s appetite for new culinary experience growing, the Punjabi genius for creative cooking is at the forefront of a grand revival of Indian Cuisine.

A word from the Team

Dear Guest, Welcome to Sanjha,

At Sanjha, we always try to bring you traditional Indian flavours using simple fresh ingredients. As you are about to explore, food from Sanjha is quite different from your around the corner curry house, this is because we try to bring you the authentic Indian food as it should be. If you cannot find something on the menu which you really crave for or if you want to change a particular item to be more or less spicy or any other variation, please let your server know about it and we will be delighted to accommodate it as much as we can.

Enjoy the Punjabi Experience....

- Check with your Server For Day Specials.
- Pre Orders Are Welcome.
- Cooking times may vary, as all dishes are cooked to order.

Food allergies and intolerance. Please speak to our staff before ordering

Nuts Vegetarian Vegan Gluten Free

Mild Medium Medium Spicy Spicy Very Spicy

(MANAGEMENT HAS THE RIGHT TO REFUSE SERVICE WITHOUT ANY EXPLANATION)

Sath Sath (Accompaniments)

Rice and Breads

Biryani Rice Dum cooked spicy rice with mint and brown onions.	£5.25
Peshawari Rice Rice with raisins, cashew nuts and cherries.	£5.25
Kesar Pulao Dum cooked saffron flavoured rice with whole fragrant spices.	£4.25
Jeera Mattar Pulao Finest basmati rice cooked with green peas and tempered with royal cumin.	£4.25
Sada Chawal Plain steamed basmati rice	£3.65
Keema Rice	£5.25
Mushroom Rice	£5.25
Egg Rice	£5.25
Vegetable Rice	£5.25
Mixed Naan Basket Assortment of plain, garlic chilli, cheese and peshawari naan.	£8.25
Sanjha Special Jumbo Naan Large naan stuffed with keema or chicken tikka, red onions, Cheddar cheese and green coriander	£5.25
Plain Naan Classic leavened bread made with refined flour cooked in Tandoor.	£2.55
Garlic Chilli Naan Naan flavoured with fresh green chillies and garlic	£3.25
Peshawari Naan Bread stuffed with raisins, cashew nuts and cherries.	£3.55
Stuffed Kulcha Leavened Naan Bread with stuffing of (Paneer/ cheese/ onion/ potato)	£3.55
Keema Naan Stuffed with spiced up lamb mince	£4.25
Tandoori Roti Unleavened bread from whole wheat flour	£2.75
Roomali Roti Chefs speciality paper thin bread	£3.75
Stuffed Paratha Whole wheat flour bread stuffed with (Lacha/ paneer/ cheese/ onion/ potato/ mint)	£3.55
Bhaturas Deep fried semolina and refined flour bread	£2.25
Puri Deep fried whole wheat flour bread	£1.95
Tawa Roti (Chapatti)	£1.95

(Our naan dough contains egg.)

Side Orders

Poppadoms and Chutneys Mixture of plain and spicy poppadoms served with homemade chutneys.	£1.25
Onion, Chilli and Lemon Salad	£2.95
Chatpate Chips Chips Punjabi style, sprinkled with chaat masala.	£3.25
Chatpate Onion Rings Spicy onion rings sprinkled with chat masala.	£3.25
Cucumber Raita	£2.25
Plain Yogurt	£1.40
Green Chillies (Chopped/whole)	£1.00

(A discretionary 10% service charge will be added to tables of 6 or more.)

Sanjha Speciality (Vegetarian Options)

As Main £10.95 **As Side Order** £6.45

Bhindi Masala

Okra cooked with cumin, fresh herbs and tomatoes.

Malai Kofta

Dumplings of cottage cheese cooked in mild tomato gravy with loads of butter and cream with a hint of honey.

Shahi Paneer

Cottage Cheese cooked in smooth onion and cashew nuts gravy with fresh fenugreek flavour.

Baigan Bhartha

Aubergines roasted in Tandoor, chopped up and cooked with onions, green chilli garlic & fresh coriander.

Khumb Hara Pyaz Aur Bhutte

Medley of mushroom and fresh spring onions with sweetcorn tossed with fresh green chilli and tomatoes.

Subzian (Vegetarian options)

A large population of Punjabi women are pure vegetarian and so there is wide range of fresh finger licking blends of seasonal vegetables that are consumed in the region.

As Main £9.95 **As Side Order** £6.45

Punjratnee Subzee

Seasonal vegetables cooked with mild spices and herbs.

Pindi Chole

A tangy dish of white chick peas tempered with carom seeds. (A classic dish from Rawalpindi, now in Pakistan). Try pindi chole with Bhaturas; a classic combination.

Saag Aloo

Potato cooked with spinach and tempered with cumin and garlic.

Mattar Paneer

Cubes of cottage cheese cooked with green peas in gravy with tomatoes, onions & fresh cream spiced with green cardamom, cumin and kasoori methi.

Bhaji

Choose one of sanjha special selection of Saag Bhaji or Mushroom Bhaji or Bhindi Bhaji

Aloo Gobhi Adraki

A healthy dish of stir fried potato and cauliflower cooked with fresh ginger and tomatoes.

Bombay Aloo

Cumin flavoured potatoes with green peppers

Pilee Daal Tadka

Yellow lentils-staple diet of Punjabis, tempered with chopped onions, garlic and tomatoes with a hint of asafoetida (heeng)

Dhabe Wali Daal

Blend of urad daal (black lentils), channa daal and red kidney beans tempered with garlic, onions and chunks of tomatoes. (Mrs Khuranas own recipe)

Dal Makhni

Urad dal (Black Lentils) cooked in butter, cream, garlic and tomato puree.

Set Menu

Menu 1

Minimum for 2 People
£26.95 per person

Poppadoms & Chutneys

Papri Chaat

Starters

Ajwaini Prawn Shashlik

Lamb Chops

Murgh Malai Tikka

Paneer Roll

Aloo Tikki

Main Course

Prawn Masala

Punjabi Chicken Curry

Saag Aloo

Dhabe Wali Daal

Kesar Pulao

Mixed Naan Basket

Dessert

Gajjar Halwa

or Gulab Jamun with Ice Cream

Menu 2

Minimum for 2 people
£21.95 per person

Poppadoms & Chutneys

Papri Chaat

Starters

Fish Pakora

Murgh Malai Tikka

Gosht Seekh Kebab

Vegetable Samosa

Mixed Vegetable Pakoras

Main Course

Butter Chicken

Lamb Rogan Josh

Saag Aloo

Tadka Daal

Pulao Rice

Mixed Naan Basket

Dessert

Gulab Jamun Or Gajjar Halwa

Menu 3

Minimum for 2 People
£19.95 per person

Poppadom & Chutneys

Bhel Puri

Starters

Tandoor Chicken

Gosht Seekh Kebab

Onion Bhaji

Aloo Tikki

Main Course

Butter Chicken

Lamb Rogan Josh

Bombay Aloo

Tadka Daal

Pulao Rice

Butter Naan

Menu 4

Vegetarian Option
Minimum for 2 persons
£17.95 per person

Poppadoms & Chutneys

Bhel Puri

Starters

Achaari Paneer Tikka

Vegetable Samosa

Aloo Tikki

Mixed Vegetable Pakoras

Main Course

Lahori Kadhni Paneer

Bombay Aloo

Dal Makhni

Kesar Pulao

Garlic Chilli Naan

Note: At Sanjha you just choose one of the menu options and you get to taste all the delicious food items listed in that menu.

Discount Vouchers not applicable



Shuru Karen (Start With)

Punjabi food is popular for its snacks and it bits generally eaten with afternoon tea or before full meal.

Mixed Vegetable Pakoras   **£4.25**
Crisp deep fried fritters of spinach, potato and onions

Pyajji (Onion Bhaji)   **£4.25**
Traditional Punjabi onion pakoras fried in a gram flour batter, flavoured with carom and whole coriander seeds.

Amaritsari Tikki  **£4.25**
Deep fried bite size spicy potato patties with corn, green peas and fenugreek leaves, rolled in sesame seed and deep fried.

With Channa  **£4.95**

Methi Paneer Roll  **£4.25**
Fenugreek flavoured cottage cheese and potato dumplings deep fried and served with coriander chutney.

Hara Bhara Kebab  **£4.25**
Deep fried vegetable kebab with spinach, green peas, cottage cheese and corn served with coriander chutney.

Punjabi Samosa  **£4.95**
Crisp triangular short crust pastry served with channa masala; stuffed with potatoes and green peas.

Lamb Samosa Lamb mince and green peas. **£5.45**

Mirchi Vada   **£6.25**
Large Bullet chillies stuffed and wrapped in spicy potato mixture and then batter fried, served with sweet yogurt, sour tamarind and spicy mint chutney.

Machhi the Amritsari Pakora (Fish Pakora)  **£7.45**
Garlic and bishop weed flavoured cod fish fried in gram flour batter.

Prawn Butterfly **£8.25**
Deep fried king prawns in spices, bread crumbs and sesame seeds.

Prawn Puri **£8.25**
Tangy prawns tossed in onion and tomato sauce served on a puri.

Chicken Chaat  **(Starter) £6.25 (Main) £10.95**
Chopped up Chicken tikka mixed with tomatoes, onions and coriander in a tangy spice mixture. Why not try with puri

Vegetarian Starter Platter  **£11.95**
Selection of Achaari Paneer, Punjabi Samosa, Aloo Tikki, Pakoras and onion bhaji.

Mixed Starter Platter **£13.95**
Selection of Fish Pakora, Chicken Tikka, Seekh Kebab, Vegetable Samosa and Pakoras.

Sweet Chilli   
Our special homemade sweet & chilli sauce cooked to perfection with onions, peppers and coriander along with your favourite corn flour battered choice

Paneer	Starter £6.25	Main £10.95
Chicken	Starter £6.25	Main £10.95
Prawn	Starter £8.45	Main £12.95

On Indian Safari

Any of the dishes below can be prepared with chicken, lamb, vegetables or tiger prawns. If you cannot find your favourite sauce please ask your server.

Chicken	£11.45	Vegetable	£10.45
Lamb	£12.45	Tiger Prawns	£13.45

Tikka Korma  
Creamy sauce with ground cashew nuts, almond and coconut. A sweet and mild curry cooked with chicken tikka.

Pathia 
A sweet and sour curry with mashed aubergine and tomatoes.

Madras    
Tempered with mustard seeds, garlic, green chilli and curry leaves and cooked in a fairly hot sauce.

Dhansak  
Sweet and sour curry cooked with lentils.

Bhuna  
Stir fried in a medium hot sauce with onions and tomatoes with fresh green coriander.

Balti   
Cooked in a tangy balti sauce with peppers, onions and tomatoes.

Roganjosh   
Earthy sauce with hint of cinnamon and black cardamom.

Vindaloo    
Hot hot with potatoes.

Pasanda  
Creamy sauce with almonds and flavour of mace and cardamom powder.

Tikka Masala  
A British Indian creation needs no introduction.

Do Pyaza   
Medium hot curry cooked with 2 types of onions.



Chulhe Se (Main Course)

Punjab represents rich freshly prepared curries which are very diverse in flavours by using a wide range of spices and herbs.

Butter Masala

As the name indicates, it is the classic dish cooked in tomato paste, double cream, fenugreek, loads of white butter and a hint of honey.

Chicken	£11.45	Paneer	£11.45
Lamb	£12.45	Tiger Prawns	£13.45

Lahori Kadhai

Cooked in a rich tomato gravy with peppers and three types of coriander; whole coriander seeds, fresh green coriander and coriander powder.

Chicken or Paneer	£11.45	Seekh Kebab	£12.45
Lamb	£12.45	Tiger Prawn	£13.45

Saag Wala

Stewed in a thick spinach puree.
A finger licking Punjabi speciality.

Chicken	£11.45	Tiger Prawns	£13.45
Lamb	£12.45		

Chicken Lababdar

Punjabi answer to chicken tikka masala, with red onion and fresh coriander.

£11.45

Murgh Methi

A semi dry chicken delicacy cooked with Kasoori Methi (fenugreek leaves) and yogurt.

£11.45

Punjabi Chicken Curry

Medium hot chicken curry cooked on or off the bone in homemade freshly ground spices and finished with fresh green coriander.

£11.45

Cream Chicken Kalimirch Wala

Succulent pieces of chicken Malai tikka cooked in yogurt and fresh cream sauce lightly spiced with crushed black pepper.

£11.45

Raraha Gosht

A combination of lamb cubes and mince cooked together to perfection with ginger, green chillies and tomatoes.

£12.45

Lamb Mughlai

Lamb curry cooked off the bone with a predominant flavour of black cardamom and cinnamon.

£12.45

Lamb Mirchan Mar Ke

A dish for customers with iron lined stomach. Cubes of lamb cooked with a blend of red chilli powder and fresh green chillies.
(Order with care as this is the hottest dish around!)

£12.45

Sarson Wali Machhi

Fish cooked in mustard flavoured thin tomato gravy.

£13.45

Prawn Curry

Tiger prawns tempered with turmeric and freshly chopped garlic and cooked in onion and tomato gravy finished with fresh green coriander and tomatoes.

£13.45

Sanjha Special

Chicken Curry £11.45

Boneless

Lamb Curry £12.45

Cold starters from our chaat counter

Papri Chaat

£4.95

Crisp fried dough wafers served with potatoes, chick peas, chillies, yogurt and tamarind chutney and topped with chaat masala and 'sev'.

Dahi Bhalla

£4.95

Soft lentil fritters topped with sweet yogurt, tamarind chutney and mint coriander chutney.

Aloo Channa Chaat

£4.95

Sweet and sour medley of chick peas and potatoes with chopped

Bhel Puri

£4.95

Bhel puri is a savoury Indian snack made of puffed rice, vegetables and a tangy tamarind sauce. Bhel puri is often identified with the beaches of Mumbai (Bombay), such as Chowpatty.

Bhel puri is called Jhaal Muri in Kolkata (meaning "hot puffed rice"). A native Mysore variant of Bhel puri is known as Churumuri in Bangalore. A dry variant of Bhel puri popularly known as Bhadang is consumed after garnishing with onions, coriander and lemon juice.

Pani Puri (6 per portion)

£4.95

It is a round, mini hollow puri, fried crisp and filled with a mixture of water, tamarind, chaat masala, potato, onion and chickpeas. It is small enough to fit completely in one's mouth. It is a popular street food dish in India.

Dahi Puri (6 per portion)

£4.95

Pani puri filled with sweet yogurt, tamarind chutney and mint coriander chutney.

Mixed Chaat

£8.45

Samosa, aloo Tikki, papri and Bhalla topped with sweet yogurt mint, Imli and anchor chutney.



Tandoor Se,

Tandoori cooking is a very popular way of baking, roasting and grilling simultaneously, named after clay oven called "The Tandoor". People in Punjab have been using Tandoor since centuries. Tandoor also known as "Bhatti"- is used for cooking breads and also for whole chicken and large chunks of meat lowered into Tandoor on specially designed skewers. Tandoori food is generally very low fat healthy food; meats are very moist with a distinctive earthy aroma absorbed by the clay lining of the oven.

All Tandoori starters are served with Tandoori salad and mint coriander chutney.

All Tandoori main course portions are served with Small rice, salad and gravy.

Murgh Malai Tikka Starter £6.95 Main £12.95

Succulent pieces of chicken flavoured with mace and cardamom folded in cheese, yogurt and fresh cream; cooked in clay oven.

Chicken Tikka Starter £6.95 Main £12.95

Bite size pieces of chicken marinated in ginger, garlic, green chili and hung yogurt with a dominant flavour of roasted cumin.

Achari Paneer Shashlik Starter £6.95 Main £12.95

Dices of homemade cottage cheese, red onions and peppers marinated in fennel, onion and bishops seeds.

Bhatti Wala Murgh (Tandoori Chicken) Starter £7.95 Main £13.45

World famous tandoori chicken needs no introduction. One of Punjab's foremost offering to world cuisine. Served on the bone.

Gosht Seekh Kebab Starter £8.45 Main £13.95

Lamb minced with cheese, mint, and green chillies roasted on skewers with pure butter ghee used for regular basting.

Ajwani Prawn Shashlik Starter £9.95 Main £14.95

King prawns with cubes of onions and peppers marinated in carom seeds, fresh garlic and yogurt, spiced up with Kashmiri Deghi Mirch and mace powder.

Machhi da Tikka (Salmon Tikka) Starter £9.95 Main £14.95

Cubes of salmon marinated in dill, honey, lemon juice, mustard oil and cheese yogurt mixture roasted in clay oven and sprinkled with pinch of dry mango powder and dried fenugreek.

Tandoori Lamb Chops Starter £9.95 Main £14.95

Succulent lamb chops marinated in ginger and garlic; flavoured with cinnamon and clove powder and folded in hung yogurt; cooked to perfection in Tandoor.

Tandoori Mix Starter £11.95 Main £18.95

An ultimate mixture of Tandoori starters including Tandoori Chicken, Murgh Malai Tikka, Seekh Kebab, Lamb Chops and Ajwaini Prawn.

Tawa Tak-A-Tak

Tracing the roots of tawa cuisine "An accidental creation of a wayside eatery" this type of cuisine was born around the time of partition of India amongst refugee camps set up across the border. Tawa food is a perpetual range in North West India particularly during the onset of monsoon and popularly known as Tak-a-Tak.

"The cooking style lays emphasis on fresh ingredients subjected to quick fire on Tawa" Food is cooked in a colourful blend of spices, herbs, condiments and sauces.

Chicken Tikka Tak-a-Tak £11.45

Roughly chopped pieces of chicken tikka and peppers cooked with fresh ginger, garlic and smothered with onion and tomato masala, finished with fresh coriander and green chilli.

Chicken Jhalfrezi Tawe Wali £11.45

Punjabi sweet & sour chicken jhalfrezi cooked with red onion, peppers, jaggary, malt vinegar & lemon juice.

Lawrence Road de Tawe da Lamb £12.45

Lamb cooked in desi ghee with ginger and onion sauce finished with lemon juice, fenugreek leaves and Dark Rum

Prawn Masala £13.45

Tiger prawns marinated in carom seeds and garlic flakes cooked with mixed peppers, tomatoes and fresh coriander.

Dum Biryanis

The dum method of cooking stews food in a pan sealed with dough or foil to prevent the steam from escaping. The Meats, prawns or vegetables steams slowly in its own juices, absorbing the delicate flavor of the spices and herbs which are added in the beginning. All biryanis served from Sanjha are served with a pot of masala sauce or Raita.

Saffron Prawn Biryani £15.45

Lamb Biryani £13.45

Chicken Biryani £13.45

Mixed Biryani (Chicken, Lamb and Prawn) £15.45

Zaffrani Vegetable Biryani £12.45



Nuts  Vegetarian  Vegan  Gluten Free 

Mild  Medium  Medium Spicy  Spicy  Very Spicy 