

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.



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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”

- 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

Set Menu

Minimum for two persons

Menu 1

£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 3

£19.95 per person

Poppadoms & 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 2

£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 4

Vegetarian Option
£17.95 per person

Poppadoms & Chutneys
Bhel Puri
Starters
Achaari Paneer Tikka
Vegetable Samosa
Aloo Tikki
Mixed Vegetable Pakoras
Main Course
Lahori Kadhai 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

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
Punjratanee Subzee  		Bombay Aloo  	
Seasonal vegetables cooked with mild spices and herbs.		Cumin flavoured potatoes with green peppers	
Pindi Chole  		Pilee Daal Tadka  	
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.		Yellow lentils-staple diet of Punjabis, tempered with chopped onions, garlic and tomatoes with a hint of asafoetida (heeng)	
Saag Aloo  		Dhabe Wali Daal  	
Potato cooked with spinach and tempered with cumin and garlic.		Blend of urad daal (black lentils), channa daal and red kidney beans tempered with garlic, onions and chunks of tomatoes. (Mrs Khuranas own recipe)	
Sanjha's Special Bhaji  		Dal Makhni  	
Choose one of sanjha special selection of Saag Bhaji or Mushroom Bhaji or Bhindi Bhaji		Urad dal (Black Lentils) cooked in butter, cream, garlic and tomato puree.	
Aloo Gobhi Adraki  			
A healthy dish of stir fried potato and cauliflower cooked with fresh ginger and tomatoes.			

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
Egg Rice	£5.25
Mushroom Rice	£5.25
Vegetable Rice	£5.25
Mixed Naan Basket Assortment of plain, garlic chilli, cheese, and peshawari naan.	£8.25
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
Keema Naan Stuffed with spiced up lamb mince	£4.25
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
Tandoori Roti Unleavened bread from whole wheat flour	£2.75
Stuffed Paratha Whole wheat flour bread stuffed with (Lacha/ paneer/ cheese/ onion/ potato/ mint)	£3.55
Tawa Roti (Chapatti)	£1.95

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

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.

Tawa 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.

Bhindi Masala 🍴🌿 £10.45

Okra cooked with cumin, fresh herbs and tomatoes.

Malai Kofta 🍴🌿 £10.45

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

Baigan Bhartha 🍴🌿 £10.45

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

Nuts 🌿 Vegetarian 🌿 Vegan 🌿 Gluten Free 🌿

Mild 🍴 Medium 🍴 Medium Spicy 🍴🍴 Spicy 🍴🍴🍴 Very Spicy 🍴🍴🍴🍴

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 served with tomato and coriander chutney.

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 mint and coriander chutney.

Hara Bhara Kebab 🌿 £4.25

Deep fried vegetable kebab with spinach, green peas, cottage cheese and corn served with tamarind chutney

Punjabi Samosa 🌿 £4.95

Crisp triangular short crust pastry served with channa masala stuffed with potatoes and green peas. OR

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.

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

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'.

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.

Dahi Bhalla £4.95

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

Dahi Puri (6 per portion) £4.95

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

Bhel Puri 🌿🌿 £4.95

Bhel puri is a savoury Indian snack made of puffed rice, vegetables and a tangy tamarind sauce.

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.

Bhatti Wala Murgh (Tandoori Chicken) **Starter £7.95** **Main £12.95**

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.

Dum Biryani 🌿

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**

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 🍷🍷 **£11.45**

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

Punjabi Chicken Curry 🍷🍷 **£11.45**

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

Raraha Gosht 🍷🍷 **£12.45**

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

Lamb Mughlai 🍷 **£12.45**

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

Lamb Mirchan Mar Ke 🍷🍷🍷 **£12.45**

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!)

Sarson Wali Machhi 🍷🍷 **£13.45**

Fish cooked in mustard flavoured thin tomato gravy.

Prawn Curry 🍷 **£13.45**

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

Sanjha Special **Chicken Curry £11.45**

Boneless **Lamb Curry £12.45**

Side Orders

Poppadoms and Chutneys 🌿 **£1.25**

Mixture of plain and spicy poppadoms served with homemade chutneys.

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**