Veer Dhara

XPRESS LUNCH MENU

DRINKS

Soft Drinks £2.95
Coke · Diet Coke · Lemonade

Fruit Juice £3.25
Orange · Pineapple · Apple · Mango · Cranberry

Lassi £5.25
Mango

Beer
Cobra Half Pint £3.95
Cobra Pint £5.95

House Wine *(Red/ White)*
Glass 175ml £5.95
Bottle 700ml £21.95

Tea £2.99
Everyday Brew · Green Tea
Darjeeling Earl Grey · Fresh Mint

Lavazza Coffee £3.25
Espresso · Cappuccino · Decaf
Flat White · Filter · Café Latte

3 COURSE LUNCH SET MENU

Poppdums & Dips
Starter *(Choose any one)*
Main Platter/ Dum Biryani *(Choose any one)*
Dessert/ Hot Beverage *(Choose any one)*

Vegetarian £15.99 *per person*
Non-Vegetarian £16.99 *per person*

V Vegetarian
GF Can be Gluten Free on request
Medium Spicy · Spicy
VG Can be made Vegan on request

TO START WITH

Poppdum GF VG £1.25
Plain or Spicy. Served with variety of flavoursome dips.

Potato Wedges GF VG £3.25

STARTERS

(Served with fresh julienne salad & crispy poppadum cone)

Onion Bhajiya GF VG £4.99
The all time favourite "bhaji" with a Veer Dhara twist of shredded potatoes, spinach and Indian herbs.

Honey Chilli Cauliflower £5.49
A Veer Dhara speciality of cauliflower, stir-fried with natural honey, garlic & chillies.

Vegetable Samosa VG £4.99
Lamb Samosa £5.49
Punjabi Style samosa with option of coriander and pepper spiced potato or spiced minced lamb and peas.

Xpress Assorted Vegetarian £7.99
Assortment of Paneer Tikka, Onion Bhajiya, Vegetable Samosa and Honey Chilli Cauliflower.

Lamb Seekh Kebab £6.49
Ground Lamb kebab with aromatic spice is wrapped around skewers & roasted on hot charcoal embers.

Murg Malai Tikka GF £6.49
Tandoor glazed supreme of chicken marinated with ginger, green chilli, cream cheese and coriander stem.

Fish Amritsari GF £6.49
Tilapia marinated in garlic, carom seeds & chilly powder coated in gram flour batter & fried, topped with lemon juice and chat masala.

Xpress Non-Vegetarian Platter £8.99
Assortment of Lamb Seekh Kebab, Murg Malai Tikka, Fish Amritsari and Lamb Samosa.

MAIN PLATTERS

(All our main platters are served with a baby Naan, Pulao Rice, fresh Julienne salad & crisp poppadum cone)

Daal Makhani V GF £8.99
Speciality of the house, black lentil stewslowly cooked overnight to perfection.

Saag Bhaji/ Paneer/ Aloo V GF £8.99
Home-style spinach tempered with garlic and cumin seeds, served on its own, or with the option of added baby potatoes or Indian cottage cheese.

Paneer Makhani V GF £8.99
Char-grilled cottage cheese cubes cooked in a creamy tomato sauce.

Pindi Chana GF VG £8.99
Chickpeas cooked with gram-flour & Punjabi spices.

Lamb Rogan Josh GF £10.49
Classic Lamb curry from Kashmir, undoubtedly a prince amongst curries.

Tandoori Chicken GF £9.99
Half baby chicken marinated with yogurt, ginger, garlic & red chillies cooked in traditional clay oven.

Chicken Tikka Masala GF £9.99
Tandoor grilled chicken breast in creamed fresh tomatoes flavoured with fenugreek leaves, ginger and fresh coriander.

Chicken Korma GF £9.99
Diced Chicken breast cooked in rich cashew nut gravy, flavour with coconut & finished with fresh cream.

Chicken Curry GF £9.99
Boneless chicken cubes in spicy North-Indian style curry.

Lamb Pasanda GF £10.99
A saffron-flavoured mild lamb dish, cooked in a yoghurt, cashew nut & almond paste, finished with cream.

DUM BIRYANI GF

Braised basmati rice, browned onions, herbs, rose water, ground spices & saffron, cooked in exotic spice mix with melange of vegetables or meat.

All biryani dishes are served alongside vegetable curry or Raita *(yogurt side)*

Vegetable Biryani VG £8.99
Chicken Biryani £9.99
Lamb Biryani £10.99

NEW

SIGNATURE ROLL

Naan bread wrap stuffed onion, pepper and tikka of your choice :

Paneer £8.99
Chicken £8.99
Lamb £9.99

HOMEMADE DESSERTS

Gulab Jamun £3.99
A classic dessert from North India, soft delicious dumplings, served hot in cardamom and rose flavoured syrup. Each serving comes with two pieces or one can be substituted with a scoop of vanilla custard ice cream.

Kulfi on a stick GF £4.99
A sweet creamy treat. To say "kulfi jam gai" is to say "I'm feeling very cold!".
Gulkand *(Rose Petals & Honey)* • Mango
Malai *(Rich Dairy)* • Chocolate • Pistachio

Banoffee Pie £4.99
Homemade English dessert pie made from fresh bananas, cream and caramel on a buttery biscuit base.

- A discretionary 10% service charge will be applied to your total bill.
- Kindly ask your server for the à la carte and the drinks & wine menu to enjoy a broader selection of options.
- Please inform your server of any allergies or specific dietary requirements you may have.

Veer Dhara

Exquisite North Indian - Punjabi Restaurant I St. Albans

XPRESS
LUNCH MENU

We prioritise the value of your time, especially during a busy day.

Our menu is generously crafted yet perfectly balanced, providing just the right portion. Each main dish includes a fluffy, golden-brown baby naan, aromatic pulao rice, a vibrant julienned salad, and a crisp poppadum cone.

From the moment you order, our skilled chefs spring into action to ensure your Xpress Lunch is freshly made and served to your table within 15 minutes.

Flip the page and embark on a delectable journey through the rich flavours of exquisite North-Indian Punjabi cuisine.