

Sanjha

Share the Punjabi Experience

Introduction

Punjab is the land of Five Rivers and the land of the oldest civilisation in the world ‘the Indus valley civilization’. 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 for its adventurous, outgoing, eat well-drink well Punjabis. The emphasis has traditionally been on robust food, prepared with the simplest of ingredients and the simplest of basic techniques.

“Jinney Punjab Nahin Wekheya, Au Janamaya Hi Nahin.”

“He who has not seen Punjab has not lived at all”

Lassi & Shakes N

Salted Lassi – Yogurt blended with salt and roasted cumin	£2.95
Sweet Lassi – Sweetened yogurt churned with pistachio nuts.	£2.95
Mango & Ginger Lassi – Flavoured with mango puree and a hint of fresh ginger.	£3.45
Mango Shake: Fresh mangoes blended with ice cream and double cream.	£3.95
Banana Vanilla Shake: Bananas and vanilla ice cream churned together with honey and lemon.	£3.95
Rabri Falooda - Sweetened milk with Malai Kulfi and Vermicelli flavoured with Rooh Afza.	£3.95
Rooh Afza – Rose Flavoured milk	£1.95

Sanjha Drinks List

Coke Can	£0.75	Large Coke Bottle	£2.50
Diet Coke Can	£0.75	Large Diet Coke Bottle	£2.50
Fanta Can	£0.75	Apple & Mango J20	£1.75
Sprite Can	£0.75	Orange Passion Fruit J20	£1.75
Bottle of Water	£0.75	Appletiser	£1.75

Sanjha Special Set Meals

(Available All Day, No Discount Vouchers are applicable with these)

Light Bite for 1 Person (smaller portion) £6.95	Set Meals for 2 Persons £18.95
2 Mixed Vegetable Pakoras, Chicken Lababdar or Mixed Vegetable, Plain Rice or Plain Naan	2 Poppadoms with mango and coriander Chutney, 4 Pakoras, 2 Chicken Tikka, Chicken Lababdar, Mix Vegetables, Tadka Dal, Plain Rice and 2 Plain Naan.
Set Meal for 1 Person (smaller portion) £9.95	Set Meals for 4 Persons £34.95
1 poppadom with mango chutney, 2 Pakoras, 1 Chicken Tikka, Chicken Lababdar, Mix Vegetable, Plain Rice and Plain Naan.	4 Poppadoms with Chutneys, 4 Pakoras, 4 Chicken Tikkas, 4 Seekh Kebabs, Chicken Lababdar, Lamb Curry, Mixed Vegetable, Tadka Dal, 2 Plain Rice and 2 Plain Naan.

All set menus are fixed, any changes will be charged extra

Cold starters N V (from our chaat counter)

Papri Chaat Crisp fried dough wafers served with potatoes, chick peas, chilis, yogurt and tamarind chutney and topped with chaat masala and ‘sev’.	£2.95
Dahi Bhalla Soft lentil fritters topped with sweet yogurt, tamarind chutney and mint coriander chutney.	£2.95
Aloo Channa Chaat Sweet and sour medley of chick peas and potatoes with chopped tomatoes, onions and coriander.	£2.95
Masala Peanuts Spicy Roasted peanuts with chaat masala, onion, tomatoes and coriander.	£2.95
Bhel Puri Bhel puri is a savoury Indian snack made of puffed rice,vegetables and a tangy tamarind sauce. Bhelपुरi is often identified with the beaches of Mumbai (Bombay), such as Chowpatty. Bhelपुरi is called Jhaal Muri in Kolkata (meaning "hot puffed rice"). A native Mysore variant of Bhelपुरi is known as Churumuri in Bangalore. A dry variant of Bhelपुरi popularly known as Bhadang is consumed after garnishing with onions, coriander and lemon juice.	£2.95
Pani Puri (6 per portion) 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.	£2.95
Dahi Puri (6 per portion) Pani puri filled with sweet yogurt, tamarind chutney and mint coriander chutney.	£2.95
Mixed Chaat Samosa, aloo Tikki, papri and Bhalla topped with sweet yogurt mint, Imli and anchor chutney.	£6.95

- **Check your Server For the Latest Deals\Special Offers and For Day Specials.**
- **Pre Orders Are Welcome.**
- **Cooking times may vary, as all dishes are cooked to order.**
- **The prices on this menu are for Takeaway only, restaurant prices are different.**

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

Shuru Karen (Start With)

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

Punjabi Samosa N V Crisp triangular short crust pastry served with channa masala and mint chutney; stuffed with potatoes, green peas and raisins. OR Cumin flavoured Lamb mince and green peas.	£2.75	Prawn Butterfly Deep fried king prawns in spices and bread crumbs.	£5.95
Aloo Tikki V Pan fried patties of potato stuffed with cumin flavoured green peas and raisins, served with sweet yogurt, tamarind and mint chutney. With Channa	£2.75 £3.25	Prawn Puri Tangy shrimp prawns tossed in onion and tomato sauce served on a puri.	£5.95
Mixed Vegetable Pakoras V Crisp deep fried fritters of spinach, potato and onions served with mint and coriander chutney.	£2.45	Chicken Chaat Chopped up Chicken tikka mixed with tomatoes, onions and coriander in a tangy spice mixture.	£3.95
Pyajji (Onion Bhaji) V Traditional Punjabi onion pakoras fried in a gram flour batter flavoured with carom, pomegranate and whole coriander seeds.	£2.45	Chilli Chicken }} }} Cubes of chicken cooked with dices of onion, peppers and green chillies	(Starter) £4.95 (Main) £8.95
Machhi the Amritsari Pakora (Fish Pakora) Garlic and bishop weed flavoured cod fish fried in gram flour batter.	£4.95	Sweet Chilli Paneer }} }} Cottage cheese cooked in sweet chilli sauce flavored with coriander and black pepper	(Starter) £4.95 (Main) £8.95
Kukarh de Pakora (Chicken Pakora) Bite size chicken pieces flavoured with roasted royal cumin and batter fried.	£3.95	Chilli Prawns }} }} Deep fried crispy tiger prawns, finished to perfection with peppers & spring onions.	(Starter) £6.95 (Main) £10.95
Paneer Pakora N V Home made cottage cheese stuffed with paste of mint, coriander, green chilli and cashew nuts and deep fried.	£3.95	Vegetarian Starter Platter V Selection of Achaari Paneer, Punjabi Samosa, Aloo Tikki, Pakoras and onion bhaji.	£7.95
Mirchi Vada V Large Bullet chillies stuffed and wrapped in spicy potato mixture and then batter fried, served with sweet yogurt, sour tamarind and spicy mint chutney.	£3.45	Mixed Starter Platter Selection of Fish Pakora, Chicken Tikka, Seekh Kebab, Vegetable Samosa and Pakoras.	£9.95

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 N Succulent pieces of chicken flavoured with mace and cardamom folded in cheese, yogurt and fresh cream; cooked in clay oven.	Starter £3.95	Main £8.45
Chicken Tikka Bite size pieces of chicken marinated in ginger, garlic, green chili and hung yogurt with a dominant flavour of roasted cumin.	Starter £3.95	Main £8.45
Murgh Qualian (Chicken Wings) Chicken wings marinated in ginger, garlic and fresh mint; flavoured with cinnamon and clove powder and folded in hung yogurt; cooked to perfection in Tandoor.	Starter £3.95	Main £8.45
Bhatti Wala Murgh (Tandoori Chicken) World famous tandoori chicken needs no introduction. One of Punjab’s foremost offering to world cuisine. Served on the bone.	Starter £4.95	Main £8.95
Ajwani Prawn Shashlik Jumbo tiger prawns with cubes of onions and peppers marinated in carom seeds, fresh garlic and yogurt, spiced up with Kashmiri Deghi Mirch and mace powder.	Starter £6.95	Main £11.95
Tandoori Sea Bass Whole sea bass marinated in yoghurt, mint, lemon zest & lemon juice cooked to perfection in tandoori oven.	Main £13.95	
Machhi Da Tikka (Salmon Tikka) 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.	Starter £6.45	Main £10.95
Malai Lamb Chops <i>Succulent lamb chops marinated in mace and cardamom cooked in clay oven with mint, cream and cheese.</i>	Starter £6.95	Main £11.95
Gosht Seekh Kebab Lamb minced with cheese, mint, and green chillies roasted on skewers with pure butter ghee used for regular basting.	Starter £4.95	Main £8.95
Lamb Tikka Succulent cubes of lamb cooked to perfection in tandoori oven in a tangy spicy mixture.	Starter £4.95	Main £8.95
Achari Paneer Shashlik V Dices of homemade cottage cheese, red onions and peppers marinated in fennel, onion and bishops seeds.	Starter £3.95	Main £7.95
Tandoori Mix An ultimate mixture of Tandoori starters including Tandoori Chicken, Murgh Malai Tikka, Seekh Kebab, Lamb tikka and Ajwaini Prawn.	Starter £8.95	Main £14.95

Tawa Tak-A-Tak

Tracing the roots of tawa cuisine “An accidental creation of a wayside eatry” 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 }} }} N 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.	£7.45
Chicken Jhalfrezi Tawe Wali }} }} Punjabi spicy and sour chicken jhalfrezi cooked with red onion, peppers, jaggary, malt vinegar and lemon juice.	£7.45

Lawrence Road de Tawe da Lamb Lamb tikka cooked in desi ghee with ginger }} }} and onion sauce finished with lemon juice, fenugreek leaves and Dark Rum	£8.45
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Seekh Kebab Tawa Masala }} }} Lamb seekh kebab sliced in bite size pieces and cooked on the tawa with fresh herbs.	£8.45
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Jhinga Tawe Wala }} }} Tiger prawns marinated in carom seeds and garlic flakes cooked with mixed peppers, tomatoes and fresh coriander.	£9.95
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Bhindi Masala }} }} V Okra stuffed with spices cooked with cumin, fresh herbs and tomatoes.	Small £3.95 Main £6.95
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Paneer Tamatar Ki Bhurji }} }} V Lightly mashed cottage cheese cooked with chopped tomato and tempered with royal cumin.	Small £3.95 Main £6.95
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Malai Kofta }} }} N V Dumplings of cottage cheese and shredded spinach cooked in mild tomato gravy with loads of butter and cream with a hint of honey.	Small £3.95 Main £6.95
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Shahi Paneer }} }} N V Cottage Cheese cooked in smooth onion and cashew nuts gravy with fresh fenugreek flavour.	Small £3.95 Main £6.95
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Tawe Wali Khumb }} }} V Mushroom cooked with onion and tomato masala finished with coriander and fresh green chillies.	Small £3.95 Main £6.95
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Baigan Bhartha }} }} V Baby aubergine roasted in Tandoor, chopped up and cooked with onions, green chilli garlic and fresh coriander.	Small £3.95 Main £6.95
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Khatta Aloo Tawa Masala }} }} V Deep fried cubes of potatoes tossed with lemon juice, coriander and tomatoes.	Small £3.95 Main £6.95
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Khumb Hara pyaz aur bhutte }} }} }} V Medley of mushroom and fresh spring onions with sweetcorn tossed with fresh green chilli and tomatoes.	Small £3.95 Main £6.95
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Mild }} **Medium** }}}} **Medium Spicy** }}}}}} **Spicy** }}}}}}}} **Very Spicy** }}}}}}}}}} **Nut** N **Vegetarian** V

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Chicken or Lamb Curry

With every order over
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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.

Cream Chicken Kalimirch Wala }} }} N Succulent pieces of chicken Malai tikka cooked in yogurt and fresh cream sauce lightly spiced with crushed black pepper.	£7.45
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Lahori Kadhai Chicken }} }} }} Boneless pieces of chicken tikka cooked in a rich tomato gravy with peppers and three types of coriander; whole coriander seeds, fresh green coriander and coriander powder. Also ask the chef for kadhai lamb, tiger prawn or paneer.	£7.45
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Chicken or Paneer Tiger Prawn Lamb or Seekh Kebab	£7.45 £9.95 £8.45
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Chicken Lababdarff N Punjabi answer to chicken tikka masala.	£7.45
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Murgh Methi }} }} }} A semi dry chicken delicacy cooked with Kasoori Methi (fenugreek leaves) and yogurt.	£7.45
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Butter Chicken }} }} N As the name indicates, it is the classic dish of chicken tikka cooked in tomato paste, double cream, loads of white butter and a hint of honey. (Also ask the chef for cottage cheese option)	£7.45
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Chicken or Paneer Tiger Prawns	£7.45 £9.95
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Punjabi Chicken Curry }} }} Medium hot chicken curry cooked on the bone in homemade freshly ground spices and finished with fresh green coriander.	£7.45
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Raraha Gosht }} }} A combination of lamb cubes and mince cooked together to perfection with ginger, green chillies and tomatoes.	£8.45
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Masaledar Nalli Gosht }} }} }} N Lamb shank cooked to perfection in brown onion and cashew nut sauce flavoured with cinnamon and cloves.	£12.95
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Saag Wala Meat }} }} Boneless chunks of lamb stewed in a thick spinach puree. A finger licking Punjabi speciality.	£8.45
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Lamb Mughlai }} }} }} }} Lamb curry cooked on the bone with a predominant flavour of black cardamom and cinnamon.	£8.45
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Goat Curry }} }} Traditional goat curry on the bone prepared in a “BHUNA” process which involves stir frying goat in oil and spices and finished in stock.	£8.45
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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 chilies.	£8.45
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Sarson Wali Machhi }} }} Fish cooked in mustard flavoured thin tomato gravy.	£8.95
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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.	£9.95
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Sanjha Special Chicken Curry £7.45

Boneless Lamb Curry £8.45

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 flavour of the spices and herbs which are added in the beginning. All biryanis served from Sanjha are served with a pot of biryani sauce or raita

Saffron Prawn Biryani £11.95

Dum Ki Lamb Biryani £9.95
(On the bone lamb biryani available on request only)

Chicken Biryani £9.95
(On the bone chicken biryani available on request only)

Mixed Biryani £11.95
(Chicken, Lamb and Prawn)

Zaffrani Vegetable Biryani £8.95

Subzian (Vegetarian options) V

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

As Main £6.45

As Side Order £3.95

Punjratanee Subzee ff
Seasonal vegetables cooked with 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 Bhataras; a classic combination.

Saag Paneer / Aloo
Cubes of homemade cottage cheese/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
Try sanjha special selection of Saag Bhaji, Baigan Bhaji or Bhindi Bhaji

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

Aloo Jeera
Potatoes tempered with cumin and finished with fresh coriander. (Try with deep fried puri; a divine combination)

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.

On Indian Safari

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

Chicken £6.95

Lamb £7.95

Vegetable V £5.95

Tiger Prawns £8.95

Shrimps £7.45

Tikka Korma N
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, tomatoes and fresh green coriander.

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

Tikka Masala N
A British Indian creation needs no introduction.

Roganjosh
Earthy sauce with hint of cinnamon and black cardamom.

Vindaloo
Hot hot with potatoes.

Pasanda N
Creamy sauce with almonds and flavor of mace and cardamom powder.

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

Naan Rolls

A famous Punjabi quickie.

Seekh Kebab Roll
Lamb seekh kebab rolled in naan bread with lachha onion, pepper, and mint chutney and amchoor powder.

Single Kebab £3.45

Double Kebab £4.45

Chicken Tikka Roll
Succulent pieces of chicken in a creamy marinade cooked in Tandoor and rolled in naan bread layered with mint chutney, lachha onions and sprinkled with a tangy spicy mixture.

Single Tikka £3.45

Double Tikka £4.45

Paneer Roll V
Cottage Cheese cooked with sliced onions and peppers and tossed in a tangy masala and rolled in naan bread.

Small Roll £3.45

Large Roll £4.45

Aloo Tikki Roll V
Pan fried patties of potato served in a naan roll layered with sweet n sour tamarind chutneys and lachha onions.

Single Tikki £2.95

Double Tikki £3.95

Vegetable Pakora Roll V
Deep fried vegetable dumplings wrapped in a naan bread with mixed salad and mint coriander chutney.

Single £2.95

Double £3.95

Sath Sath (Accompaniments)

Rice and Breads

Biryani Rice £3.45
Dum cooked spicy rice with mint and brown onions.

Kesar Pulao £2.95
Dum cooked saffron flavoured rice with whole fragrant spices.

Jeera Mattar Pulao £2.95
Finest basmati rice cooked with green peas and tempered with royal cumin.

Sada Chawal £2.45
Plain steamed basmati rice.

Keema/Mushroom/Egg/Veg Rice £3.45

Mixed Naan Basket £6.45
Assortment of plain, garlic chilli, potato Kulcha and peshawari naan.

Sanjha Special Jumbo Naan £3.95
Large naan stuffed with keema or chicken tikka, red onions, Cheddar cheese and green coriander.

Plain Naan £1.75
Classic leavened bread made with refined flour cooked in Tandoor.

Butter Naan £1.95
Multilayered Traditional naan bread with butter incorporated within.

Garlic /Garlic Chilli Naan £1.95
Naan flavoured with fresh green chillies and garlic.

Peshawari Naan N £2.75
Bread stuffed with raisins, cashew nuts, pistachio and cherries.

Stuffed Kulcha £2.75
Leavened Naan Bread with stuffing of (Keema/ paneer/ cheese/ onion/ potato)

Tandoori Roti £1.45
Unleavened bread from whole wheat flour.

Lachha Paratha / Pudina (mint) Paratha £2.45
Unleavened whole wheat multilayered bread with or without mint flavour.

(Our Naan dough contains egg, if you want eggless naan bread please preorder)

Stuffed Paratha £2.75
Whole wheat flour bread stuffed with (Keema/ paneer/ cheese/ onion/ potato)

Bhataras £1.25
Deep fried semolina and refined flour bread.

Puri £1.25
Deep fried whole wheat flour bread.

Tawa Roti (Chapatti) £1.25

Side Orders

Poppadoms and Chutneys £0.75
Mixture of plain and spicy poppadoms served with homemade chutneys and relishes.

Spicy Onion Salad £1.50

Chatpate Chips £1.95
Fries Punjabi style, sprinkled with chaat masala.

Chatpate Onion Rings £1.95
Spicy onion rings sprinkled with chat masala.

Cucumber Raita £1.45

Meetha (Desserts)

Matka Kulfi N £3.95
Pistachio Kulfi served in a ceramic bowl (matka) containing saffron sauce and flavoured chopped almonds and pistachio nuts.

Kulfi £1.95
Indian ice cream made from whole milk, natural fruit, nuts and cream.

Rasmalai (2 pcs) N £2.45
Traditional Indian delicious patties of soft cottage cheese submerged in creamy milk and pistachio nuts.

Gulab Jamun (2 pcs) N £1.45
Homemade deep fried milk dumplings in sugar syrup.

Gajjar Halwa N £1.95
Fresh carrot pudding with khoya (reduced milk) and finished in butter ghee.



Order Online

Sanjha

Share the Punjabi Experience
Restaurant, Takeaway
& Event Management
Live Interactive Kitchen



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& Takeaway
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Inside



Tel: 01276 685 888
www.sanjha.co.uk

Sanjha Restaurant

We are proud to announce that we have recently launched Sanjha restaurant next to existing takeaway. For bookings call 02380 775565 and take a glimpse at true Punjabi heritage.

Easy Cook Service

For celebrating wedding, 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 advice on menu options and portions. Special discounted prices are offered when ordering large portions.

Share the Punjabi Experience

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

Open 7 Days a Week

Monday - Thursday: Lunch 12.00-14.30 Evening 17.30-22.30

Friday: Lunch 12.00-14.30 Evening 17.30-23.00

Saturday: 12.00-23.00 Sunday: 12.00-22.00

We accept all major credit cards

(Card are acceptable over the phone if registered to the food delivery address, minimum spend £10.00)



We do not accept Cheques

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Available Sunday to Thursday 17.30 - 19.00 Collection Only Excluding drinks, set menus & lunch menus.