

welcome

to Café du Regal,
a family run restaurant.
All our food is cooked
fresh using the highest
quality ingredients.

Appetizers

Seekh Kebab (2 pieces)

Minced meat with onions, green chillies, herbs & spices formed on a skewer & grilled.

Chicken Kebab (2 pieces)

Minced chicken with onions, green chillies, herbs & spices formed on a skewer & grilled.

Chicken Cheese Kebab (2 pieces)

Minced chicken with cheese, onions, green chillies, herbs & spices formed on a skewer & grilled.

Chicken Haryali Kebab (6 pieces)

Boneless chicken marinated with fresh green herbs.

Shami Kebab (2 pieces)

Minced meat, lentils & special spices, fried with egg white.

Reshmi Kebab (2 pieces)

Minced chicken with tomatoes, onions & spices, cooked in a special lahori style.

Meat Samosa (2 pieces)

Crispy leaves of pastry filled with spiced minced meat, potatoes, chick peas & deep fried.

Samosa Chaat (Chicken or Meat)

Samosa topped with cooked chickpeas, fresh onions & special punjabi style sauce.

Dahi Wala Samosa Chaat (Chicken or Meat)

Samosa topped with cooked chickpeas, yogurt, tamarind spicy sauce and chopped fresh onions.

Chicken Samosa (2 pieces)

Crispy leaves of pastry filled with spiced minced chicken & deep fried.

Chicken Pakora (150g)

Chicken strips coated with spicy gram flour batter, deep fried.

Chilli Chicken Strips

Chicken strips coated into a spicy flour batter, deep fried & cooked in a special spicy sauce.

Chicken Paratha Roll

Special paratha rolled and filled with fried egg & spiced chicken.

Lahori Fried Fish

Fish Marinated in special masalas & cooked with lahori batter.

Masala Fish

Fish Marinated in special spices, herbs & cooked to perfection.

Vegetarian Appetizers

Paneer Kebab ✓

Homemade paneer kebabs mixed in a special spiced batter & deep fried.

Veg. Pakora (200g) ✓

Gram flour, fresh onion mixed with green chillies, fresh spinach, spices & deep fried.

Veg. Samosa (2 pieces) ✓

Crispy leaves of pastey filled with mixed vegetables & potatoes with spices and deep fried.

Gol Gappay ✓

Puffed up crispy pastries served with a bowl of chickpeas & tamarind spicy sauce.

Aloo Tikki ✓

Mashed potatoes fresh and dry coriander dipped in spicy gram flour, pasted and fried.

Dahi Bhalle ✓

Lentil soft patties and diced potatoes & chickpeas served with yogurt and tamarind spicy sauce.

Veg Samosa Chaat ✓

Veg Samosa topped with cooked chickpeas a fresh onions & special punjabi style sauce.

Mushroom Pakora (150g) ✓

Mushroom dipped in spicy, gram flour batter & deep fried.

Masala Mirch (1 piece) ✓

Green chilli filled with mashed spicy potatoes dipped in gram flour batter and deep fried.

Chana Chaat ✓

Chickpeas, potatoes, tomatoes, onions mixed with Tamarind sauce and finished with yogurt & spices.

Regal Special Sizzlers

All the sizzling platters are served with pilau rice, fried onions, fries and a choice of mushroom or peppercorn sauce.

Half Chicken Platter (serves 1)

Full Chicken Platter (serves 1-2 people)

Chicken Steak Platter

Lamb Steak Platter



Regal Special Grills

Grilled to Perfection



Mixed Grill

A mixed selection of mutton chops, chicken wings, chicken boti, mutton & chicken kebabs, marinated in garlic, tomato sauce, spices & fresh onions.

Jumbo Mixed Grill

A mixed selection of 4 pcs mutton chops, 4 pcs chicken wings, 8 chicken tikka pcs, 2 pcs meat kebabs, 2 pcs chicken kebabs.

Mutton Chops

(5 pieces)



Chicken Wings

(4 pieces)

Chicken Malai Boti

(6 pieces)

Pieces of chicken marinated with mild spices then mixed into cream and grilled to perfection.



Chicken Tikka Boti (4 pieces)

Paneer Tikka (4 pieces)

Homemade paneer marinated in desi spices and grilled with onions, tomatoes & peppers.

King Prawns (4 pieces)

Served with a choice of potato wedges, fries or pilau rice.

Fish Tikka (6 pieces)

Fish marinated in special spices, herbs and grilled to perfection.



Burgers

Cheese Burger & Fries

Peri Peri Chicken Burger & Fries

Fish Burger & Fries



Steaks

Our finest steaks marinated in special spices coated with herbs grilled & served with mixed vegetables, served with a choice of mashed potatoes or fries & a choice of mushroom or peppercorn sauce.

Char Grilled Chicken Steak

Char Grilled Lamb Steak



Wraps

Add portion of fries 80p extra

Chicken Wrap

Chicken Seekh Wrap

Meat Seekh Wrap

Kids

Fish Fingers & Fries (4 pieces)

Breaded strips of fried fish.

Chicken Nuggets & Fries (4 pieces)

Succulent nuggets chicken chunks.

Fruit Shoot

Orange or Black Current

Core Meals

Lamb Handi

Pieces of boneless lamb cooked with fresh onion, tomatoes, garlic & blend of spices.

Lamb Karahi

Traditional punjab style in a rich thick dry sauce using green chillies, tomatoes, coriander & spices.



Saag Gosht

Lamb meat cooked with spinach, herbs, spices, fresh tomatoes & green chillies.

Bhindi Gosht

Lamb & fresh okra cooked in a curry sauce with herbs, fresh tomatoes, garlic & spices.

Karela Gosht

Lamb cooked with fresh bitter gourd, fresh tomatoes, onions & masalas. A must try for all karela fans.

Champ Masala

Chops barbecued then cooked in a special karahi with tomatoes, coriander himalayan spices.

Chicken Handi

Pieces of boneless chicken cooked with fresh onion, tomatoes, garlic & blend of spices.



Chicken Karahi

Traditional punjabi style in a rich thick dry sauce using green chillies, tomatoes, coriander & spices.

Chicken Tikka Masala

Chicken barbecued then cooked in a special karahi with tomatoes, coriander & himalayan spices.

Chicken Korma

Chicken cooked with onions, desiccated coconut, almonds & lightly spiced.

Chicken Chana

Pieces of chicken cooked with fresh onion, tomatoes, garlic, chickpeas & a blend of spices.

Chicken Palak

Chicken boneless pieces cooked with spinach, tomatoes, green chillies & spices.

Chicken Tikka Keema

Chicken boneless pieces marinated in spices grilled & cooked in mince meat with onions, tomatoes & green chillies.

Keema (Peas & Potatoes)

Minced meat cooked with peas or potatoes, onions, tomatoes, garlic, ginger & spices.

Karahi Fish

Haddock / cod in small pieces cooked with onions, tomatoes, garlic, ginger & spices.

Karahi King Prawns

King prawns barbecued then cooked in a special karahi with tomatoes, coriander & Himalayan spices.

Fish Khara Masala

Haddock fish in chunks cooked with onions, tomatoes, garlic, ginger & spices.

Regal Special

Paya

Trotters cooked in a special lahori style sticky soup.

Niharee

Traditional lahori dish made with lower part of sheeps leg. Cooked in a curry sauce. Garnished with ginger, coriander & green chillies.

Haleem

Shredded chicken & mixed lentils, cooked over a long period.

Maghaz (30 mins cooking time)

Brain cooked in spices and finished to perfection in a punjabi style.

Highly Recommended



Namak Mandi Special

Fresh chicken/lamb karahi cooked in traditional oshawari style. Cooking time 30 mins. Its worth the wait.

Highly Recommended



Charsi Karahi Chicken (H)

Charsi Karahi Chicken (F)

Charsi Karahi Lamb 1/2 kg

Charsi Karahi Lamb 1 kg

Shorba's

Lamb Kofta Shorba

Lamb minced meat balls cooked over long period in special spicy soup.

Desi Murgh Shorba

Desi chicken cooked over long period in special spicy soup.

Vegetarians Dishes



Daal Karahi ✓

Yellow lentils cooked with onions, tomatoes & mixed spices.

Mixed Vegetable ✓

Variety of fresh vegetables cooked with tomatoes, garlic & spices.

Aloo Palak ✓

Fresh spinach & potatoes cooked with garlic, tomatoes & spices.

Bhindi ✓

Fresh Okra cooked in curry sauce with herbs, fresh tomatoes, garlic & spices.

Daal Saag ✓

Yellow lentils cooked with spinach, onions, tomatoes & mixed vegetable.

Saag Paneer ✓

Paneer (goat cheese) cooked with fresh spinach, fried garlic, green chillies, tomatoes & spices.

Chana Masala ✓

White chickpeas cooked with fresh onions, garlic, ginger tomatoes & spices.

Mutter Paneer ✓

Punjabi style green peas & goat cheese cooked to perfection with our special herbs & spices.

tawa

Fresh minced meat / chicken cooked with tomatoes, garlic herbs and special spices. Waiting Time 30 minutes

Meat Keema 1/2 kg

Chicken Keema 1/2 kg

Side Orders

Peas Pilau Rice

Boiled Rice

Egg Fried Rice

Raita

Chips

Chips (Large)



Peri Peri Chips

Potato Wedges

Mash Potato

Onion Rings

Cheesy Keema

& Chips



Sundries

Tandoori Roti

Baked in a clay oven.



Plain Paratha

Shallow fried flat bread.

Aloo Naan

Aloo Paratha

Filled with potatoes & mixed spices.



Keema Paratha

Filled with minced meat & mixed spices.



Plain Naan

Fluffy flat bread rich in texture & baked in a clay oven.

Garlic Naan

Fluffy flat bread rich in texture & baked in a clay oven.

Kulcha

Kulcha naan is a type of leavened punjabi bread.

Roghni Naan

Fluffy flat bread topped with sesame seeds baked in a clay oven.

Peshawari Naan

Fluffy flat bread mixed with coconut & raisins.

Cheese Naan

Cheese & Garlic Naan

Cheese & Coriander Naan

Chilli Naan

Biryani

Served with the finest raita.

Chicken Biryani

Lamb Biryani

Veg Biryani



Lassi

Lassi Glass

Choice of sweet, salted or mango lassi.

Lassi Jug

Choice of sweet, salted or mango lassi.

Fresh Orange Juice

Glass

Freshly Squeezed

Jug

Freshly Squeezed



Hot Drinks

Desi Tea

English Tea

Peshawari Kahwa

Mint Tea

Green Tea

Hot Chocolate (with cream 50p)

Café Latte

Cappuccino

Espresso

Mocha



Mocktails

Beach Sunset

Orange, Lemon, Grenadine & Mint

Strawberry Daiquiri

Strawberry, Lime & Mint

Virjin Mojito

Mint, Lemon & Lime



Qasr-e-Shereen

Rasmalai
Lahori Falooda
Gulab Jaman
Rasgullah
Kulfi
Kulfa
Gajar Halwa
Ice Cream (2 Scoops)
(Chocolate, Vanilla, Strawberry)
Dhood Jelabi
Any Cake Slice
* 1 Scoop ice cream 50p extra
Jam Rolly Polly & Custard
Chocolate Cake & Custard
Cornflake Tart & Custard
Jam Coconut & Custard
Peanut Butter Stack
(Served with ice cream or custard)

Cold Drinks

Coke
Diet Coke
Sprite
Fanta Orange
J20
Apple & Mango, Orange & Passion, Apple & Raspberry
Water Bottle (500ml)

Jug

Cans 330ml

Coke
Diet Coke
Rubicon Mango
Rubicon Guava
Pepsi
7up
Fanta

We use
Pink Himalayan Salt
in our cooking
which enhances our
recipes health
effectiveness.