



Vegan Menu

Starter ~ Veg Pakora

A mixture of vegetables lightly spiced and coated in a gram flour batter, deep fried and crispy. Served with tamarind chutney, cucumber and mint raita, lettuce and pomegranate seed salad and a fresh lemon wedge.
(soya)

Main ~ Rajma

Kidney beans are soaked overnight and cooked in a thick tomato sauce, flavoured with bay, cinnamon and fenugreek. A Punjabi classic

Side ~ Saag Aloo

Waxy potatoes cooked in a spinach base, flavoured with cumin, fenugreek and plenty of ginger and garlic.

Rice ~ Jeera Rice

Fluffy basmati rice finished with fried cumin seeds

Bread ~ Paratha

Flatbreads folded into layers, rolled into a square shape and fried.
(gluten)

Dessert ~ Mango Mousse and Nankhatai

Creamy mango puree whipped with coconut cream and garnished with fresh mango. Served with a cardamom biscuit.
(gluten)

*****Gluten free bread available, please email us to order*****

ALLERGENS

Produced in a home kitchen handling all 14 allergens. Please contact us in advance of ordering if you have any allergies or intolerances you wish to discuss. lockdowndhaba@gmail.com

See our hygiene rating here:

<https://ratings.food.gov.uk/business/1283856/lockdown-dhaba>



Reheating Instructions

STEP ONE

Preheat your oven to 200 degrees

STEP TWO

Remove the lids from the Pakora, main and side dish and reheat them in the oven for 15-20 minutes or until piping hot

STEP THREE- serving your starters

Serve the Pakora on top of the salad, drizzled with the yogurt and chutney or dip in if you prefer

STEP FOUR

For the last 5 mins of the main and side in the oven, place the Paratha (still in the foil), into the oven. Remove the lid and heat your rice in a microwave (about 3 minutes) or stir fry on a high heat.

STEP FIVE

Stir your main and side and check they are piping hot before removing from the oven. If you want to leave them for longer, cover the tubs to prevent them from drying out, Add a splash of water at this point if they need it.

STEP SIX - Serving Your Main

The main, side dish and rice can be taken to the table in the pots so you can self-serve, or be plated up. For a proper Punjabi meal, serve with a dollop of yogurt and bread on the side.

STEP SEVEN - Serving Your Dessert

Your dessert is ready to eat cold.

See our hygiene rating here:

<https://ratings.food.gov.uk/business/1283856/lockdown-dhaba>



Alternative Reheating Options

All dishes can be microwaved, or heated on the hob if you prefer. If using the microwave, please remove the lids from the packaging and take the breads out of the foil; keep the bread wrapped once reheated to keep them soft and prevent them drying out. Your bread will reheat well in an airfryer if you have one

Our ingredients and packaging

Our ingredients are all sourced from an Indian grocery store in Wolverhampton that our family have used for many years.

Our packaging is provided mainly by vegware, it is made from recycled materials and is commercially compostable. Please **dispose of it in your general household waste** where it will compost down over time.

You can find out more here:

<https://www.vegware.com/uk-en/page/faq/>

Sometimes we use foil trays - these should be cleaned and recycled with your household recycling.

Your carrier bag can be used as a food caddy liner or home composted.

Enjoyed your dinner? Please spread the word and share your pics with us on Instagram or Facebook, we are @lockdowndhaba

See our hygiene rating here:

<https://ratings.food.gov.uk/business/1283856/lockdown-dhaba>