



## Lucknow Junction Authentic Indian Food

**Sunday to Wednesday 5:00 PM to 10:00 PM**

**Thursday to Saturday 5.00 pm to 11.00 PM**

(The last order will be one hour before closing time, keep a watch on Facebook and Google profiles for any changes in time)

27, Higher Market Street, Farnworth, Bolton BL48HQ



+44 07565250522



**Lucknow Junction, Bolton** on Google Maps



<https://www.instagram.com/lucknowjunctionuk>



<https://www.facebook.com/lucknowjunctionuk>

**\*Any Allergies? Talk to Member of staff before ordering**

### Wraps

<b>50. Chicken Tikka Wrap</b>	<b>£9.00</b>	<b>56. Mutton /Chicken Shami</b>	<b>£9.00</b>
<b>51. Chicken Malai Wrap</b>	<b>£9.00</b>	<b>57. Egg Wrap</b>	<b>£6.00</b>
<b>52. Butter Chicken Wrap</b>	<b>£10.50</b>	<b>58. Vegan Wrap (V VG)</b>	<b>£8.00</b>
<b>53. Chicken Chilli Wrap</b>	<b>£10.00</b>	<b>59. Veg Galauti Wrap (V)</b>	<b>£8.00</b>
<b>54. Chicken Egg Wrap</b>	<b>£9.50</b>	<b>60. Palak Paneer Wrap(V)</b>	<b>£11.00</b>
<b>55. Chicken Manchurian Wrap</b>	<b>£10.00</b>	<b>* All Wraps will be served with chutneys, and chips</b>	

### Main Course

<b>61. Chicken Handi</b>	<b>£9.50</b>	<b>68. Chick Pea Curry (Chole Masala)</b>	<b>£8.00</b>
Slowly cooked chicken immersed in a gravy of roasted spices and herbs, grind together, and cooked with tomatoes and yogurt		White chickpeas simmered in a spicy & tangy gravy made of onion, tomatoes, ginger and garlic(V VG)	
<b>62. Chicken jalfrezi</b>	<b>£11.00</b>	<b>69. Soya Chaap Curry</b>	<b>£9.50</b>
Chicken, stir-fried and served in a thick spicy sauce that includes green chili peppers, onions, and tomatoes		Marinated and shallow fried soya chaps simmered in a heavenly rich creamy nutty gravy (V)	
<b>63. Butter Chicken Curry</b>	<b>£10.00</b>	<b>70. Matar Paneer</b>	<b>£8.50</b>
Chicken tikka infused in a buttery sauce made up of fresh tomatoes, cashews, spices and herbs		Paneer and peas simmered in a tomato-onion-based sauce seasoned with whole garam masala and some authentic Indian spices garnished with coriander (V)	
<b>64. Chicken Korma Curry</b>	<b>£10.00</b>	<b>71. Dal Makhani</b>	<b>£8.00</b>
A mild curry consisting of pieces of chicken on the bone, braised in a rich, creamy sauce made up of yogurt, nuts, and spices.		Whole black lentils and kidney beans slowly cooked for a few hours with tomatoes, spices, clarified butter and garnished with butter and ginger julians (V)	
<b>65. Chicken Tikka Masala</b>	<b>£10.00</b>	<b>72. Black ChickPea (Kala Chana)</b>	<b>£7.00</b>
Succulent pieces of chicken that are marinated in a yogurt sauce mingled with fragrant Indian spices, then skewered, grilled, and simmered in a luxuriously creamy curry sauce		Boiled black grams cooked with homemade masala paste and tomato gravy garnished with coriander (V)	
<b>66. Mutton Handi</b>	<b>£11.00</b>	<b>73. Kidney Beans Curry (Rajma Masala)</b>	<b>£8.00</b>
Soft and juicy pieces of mutton immersed in a velvety rich masala gravy		Red kidney beans simmered in a spicy velvety gravy made of tomato, ginger, garlic, and onions (V VG)	
<b>67. Mutton Jalfrezi Curry</b>	<b>£12.50</b>	<b>V= Vegetarian   VG= Vegan   GF= Gluten free   N= Nuts</b>	
Lamb, stir-fried and served in a thick spicy sauce that includes green chili peppers, onions, and tomatoes		<b>All curries will be served with a small portion of steamed Rice</b>	



## Street Food

- 1. Pani Puri** £4.50  
Crisp little shells of plain flour filled with a heavenly explosion of hot, spicy, sweet, and tangy flavors **(V VG)**
- 2. Dahi Puri.** £6.50  
Bite-sized masterpieces, filled with mushy peas and a flavorful fusion of chutneys garnished with chat masala and crispy flakes **(V)**
- 3. Dahi Bhalla Chat** £6.50  
Soft lentil fritters immersed in an ocean of yogurt and topped with chutneys and chat masala **(V)**
- 4. Soya Popcorn Chat** £6.50  
Marinated and fried soya chunks tossed with onion, garlic, ginger and sautéed in IndoChinese spices **(V VG GF)**
- 5. Chicken Pakoda Chat** £6.50  
Juicy inside and crisp outside, chicken fritters topped with chutneys and garnished with chopped onion and coriander
- 6. Samosa Chat (Chicken/Veg).** £7.00  
Masala chickpeas poured on hot samosa, garnished with sweet yogurt, chutneys, and crisp bhujia
- 7. Khasta Kachori Aloo Chat.** £7.00  
Spicy lentil-filled, deep-fried, savory crunchy masala khasta kachori(bread), served with spicy. potatoes, chutneys and salad **(V VG)**
- 8. Papdi Khasta Chat** £6.50  
Crispy fried flour crackers topped with cooked white peas and potatoes, flavored with an array of tangy, spicy chutneys and yogurt **(V)**.
- 9. Basket Chat** £8.50  
A medley fusion of varieties of chats served together in a homemade crispy potato basket, garnished with chutneys **(V/can be made Vegan)**

## Kebabs

- 10. Galauti Veg Kebab** £5.00  
An exquisite combination of lentil, bean flour, ginger, garlic, and hot spices that melts in the mouth and leaves your palate in the heaven of flavors **(V VG)**
- 11. Palak Paneer Kebab** £7.00  
Healthy, flavourful, savoury pan-fried patties loaded with spinach, green peas, potatoes and Paneer **(V)**
- 12. Chicken Chapli Kebab** £7.00  
Mince chicken mixed with onion, ginger, garlic, and spices - shallow fried and garnished with green coriander
- 13. Chicken Malai Tikka Kebab** £8.00  
Delectable boneless chicken breast marinated in a paste of cashews, cream, herbs - garnished with shredded onion
- 14. Veg Kebab** £6.00  
Mouth melting, soft yet filled with flavours of Kidney beans mixed with Indian earthy spices **(V)**
- 15. Soya Malai Chap Kebab** £7.00  
Scrumptious soya chap marinated in a paste of cashews, cream, herbs, slowly cooked in charcoal, garnished with shredded onion **(V)**
- 16. Chicken Leg Bhuna Kebab** £8.00  
Tender and juicy chicken in the gorgeous marination of yogurt, garam masala, lemon, and herbs
- 17. Shami Kebab** £8.50  
**Chicken /Mutton**  
Flavors of minced lamb, lentil, hot spices, ginger, garlic with some herbs infused together in the form of kebab garnished with lemon juice and shredded onions

## Starters

- 18. Idli / Vada Sambhar** £5.50  
Soft fluffy steamed rice and lentil cakes (idli)/deep fried lentil fritters (vada) served with veg lentil stew and chutneys **(V VG GF)**
- 19. Paneer/Gobhi Chilli.** £6.50  
Battered fried paneer/cauliflower sautéed with chillies and pepper, flavored with a hint of vinegar and soy sauce. **(V GF/V VG GF)**
- 20. Samosa(Veg/Chicken) Portion** £4.00  
(add £2 for chicken)  
Asian pastry stuffed with a spicy flavorful mix of (potatoes and peas)/chicken served with mint and tamarind chutneys
- 21. Crispy Bhajji (Pakode)** £5.50  
(aloo/onion/spinach/ aubergine/egg/chicken)  
Spicy crispy gram flour fritter, prepared with the given options, served with homemade chutneys **(V VG GF)**
- 22. Masala Poppadom** £5.00  
Crackling poppadoms topped up with peas melt in the mouth, spices, chutneys garnished with onions and coriander **(V VG GF)**
- 23. Soya Malai Chap** £5.00  
Tender pieces of soya chunks marinated in a creamy sauce, slowly roasted and served with home made dips **(V VG GF)**
- 24. Chicken Tikka** £5.00  
Boneless pieces of chicken, marinated in spices, yogurt and subsequently strung through a skewer to be cooked, served with home made dips
- 25. Chole Bhature** £8.50  
Deep-fried bread/bhature served with chana masala (spicy white chickpeas) and salad **(V VG)**
- 26. Dosa Masala** £6.50  
A crispy crepe made of fermented rice and lentil batter served with flavorful spiced lentil curry and coconut chutney **(V VG GF)**
- 27. Chicken Egg Pav** £7.00  
Indian-style burger stuffed with chicken tikka, juicy omelet topped with homemade sauces
- 28. Pav Bhaji** £7.50  
Spicy curry of potatoes, capsicum, paneer, and tomatoes cooked in a blend of spices with butter, served with soft buttered pav(muffins) and salad **(V VG)**
- 29. Veg/Chicken Manchurian Dry.** £7.50  
(add 1.50 for chicken)  
Vegetables/Chicken dumplings, sautéed capsicum and onion, dunked into a gorgeous interplay of hot sweet, sour, and salty flavors of Chinese sauce
- 30. Stuffed Mirch Pakoda** £6.50  
Fried gram flour, coated long green nonspicy chillies stuffed with masala potato, served with homemade chutneys **(V VG GF)**
- 31. Chicken Chilli** £6.50  
Overnight Marinated chicken cooked/fried until it gets crispy and tender, tossed with peppers, green chilly and addictively delicious hot tangy and sweet sauce



## Biryani /Rice

### 100. **Lakhnawi Mutton Biryani** **£14.00**

Biryani of Nawabs with an exceptionally delectable taste flavored with a unique blend of spices, herbs, and yogurt

### 101. **Chicken Biryani** **£12.00** **(Awadhi Murgh Biryani)**

Marinated Chicken ,Awadhi style dum (slow) cooked in yoghurt and spices in between the layers of aromatic basmati fragrant rice ,barista and saffron

### 102. **Mushroom Rice** **£7.50**

Rice infused with earthy mushroom flavor tossed through with caramelized mushrooms **(V VG GF)**

### 103. **Jeera Rice** **£6.50**

Fragrant basmati rice scented with cumin seeds, cardamom, and green chili (optional) **(V VG GF)**

### 104. **Steamed Rice** **£4.50**

Fragrant basmati rice steamed on slow flame **(V VG GF)**

**Biryani's will be served with raita and curry sauce**

## Bread

### 150. **Tawa Roti** **£1.50**

### 151. **Tawa Paratha** **£2.00**

### 152. **Tandoori Roti** **£2.50**

### 153. **Tandoori Naan** **£2.50**

### 154. **Garlic Naan** **£2.50**

### 155. **Coriander chilli Naan** **£2.50**

### 156. **Stuffed Aloo Paratha** **£3.00**

## Kids Menu

### 200. **Chicken Nuggets , Chips and Kids drink** **£5.50**

### 201. **Chicken Curry , Rice and Kids drink** **£6.50**

### 202. **Toddlers Pancake with Kids drink** **£4.50**

### 203. **Hash brown with Kids drink** **£4.00**

## Desserts

### 210. **Lakhnawi Spl Halwa** **£3.00**

### 211. **Gulab Jamun** **£4.50**

### 212. **Ice Creams (Chocolate/ Vanilla)** **£4.50**

## Drinks

### 220. **Masala Chai** **£2.00**

### 221. **Salted (Khari ) Lassi** **£3.00**

### 222. **Fresh Lime Soda** **£2.00**

### 223. **Fruit Shoot** **£1.00**

### 224. **Mineral Water** **£1.50**

### 225. **Dryfruit Lassi** **£5.50**

### 226. **Soft Drink Can** **£2.00**

## Allergen Notice: Talk to us

We use the following Allergens massively in our kitchen and almost every Menu item (cereals [wheat, rice], eggs, milk, mustard, Lupin, peanuts, tree nuts, sesame, soybeans). Be very cautious if you have allergies to any of these.

Following allergens not used in our kitchen at all: Celery, crustaceans (prawns, crabs and lobsters), fish, molluscs (mussels and oysters), sulphur dioxide and sulphites). If you have allergies to any of these, Please do let us know so we can check before serving your requested dish.