

**Manek Chowk and Babylon Lounge
(formerly known as 'The Aura')**

**Application for a Review of the Premises Licence
Application to Transfer a Premises Licence
Application to Change a Premises Supervisor (DPS)**

LICENCE HOLDER EVIDENCE PACK

Index

Items	Document title	Page No.
1	Witness Statement of Mithun Shah, Director of Eggwala	3
2	Solicitors Letter	10
3	Accountant Letter	12
4	Business Rates Statement	14
5	New Menus for Manek Chowk and Babylon Restaurant & Bar	16
6	Photostots	31

1. Witness Statement

Witness Statement of Mithun Shah

On behalf of Premises Licence Holder Eggwala Ltd

Introduction

1. I Mithun Shah am the Managing Director of Eggwala Ltd, the new premises licence holder and operator of premises, formerly known as The Aura, but now trading as Manek Chowk and “Babylon Restaurant and Bar” at 763-765 Harrow Road, HA0 2LW. I make this statement in response to (a) the review application by Brent police; (b) the application to transfer the licence from KN Bros Ltd to Eggwala Ltd and (c) the change of Designated Premises Supervisor into my own name. The transfer application was made on 14 December 2024 and had immediate effect. This means that my company, Eggwala Ltd is to be treated as the licence holder at the hearing before the licensing sub-committee on 7 February 2025.
2. Eggwala Ltd has been incorporated since 21 May 2021. I am the sole director of the company. I am able to confirm to members of the licensing sub-committee that, save as disclosed in this statement, neither I nor my company has any financial, personal, family or similar relationship with the former licence holder KN Bros Ltd or its directors.
3. Eggwala Ltd have been established as a takeaway food business since 2023 at 93A Ealing Road in Wembley. We operate under the trading name Manek Chowk. The business provides a range of Northern and Southern Indian style foods for takeaway. The food offered is popular with the Asian community in Brent. As a director I have 20 years of experience in the food catering trade.
4. We are a bona fida company with the settled intention to take over the whole of the business that previously operated as The Aura and operate it in full compliance with the terms of the premises licence and in a manner that promotes the licensing objectives. I have read the documents served by police

and other interested parties setting out their concerns. Whilst it is not my role to condemn, nor praise, the previous licence holder KN Bros Ltd, I readily accept that the evidence discloses very serious issues as to the manner in which the former operator ran The Aura and their poor compliance record. I am aware of the two previous reviews of The Aura's premises licence and the seriousness of the issues raised.

5. I do not operate my company in the same manner as the previous licence holder. I believe that compliance with the hours and conditions on a premises licence is mandatory, not optional, and recognise that the restrictions on the licence are there to safeguard the public interest by promoting the licensing objectives of preventing crime and disorder, preventing public nuisance, protecting children from harm and public safety.

Involvement with The Aura

6. Our involvement with The Aura began in June 2024 when Eggwala Ltd took a management agreement to operate a new restaurant concession at the front of the premises. We were not responsible for the overall management of The Aura but focused on providing a high quality Indian food offering in our section where we operated a new restaurant known as "Manek Chowk". The idea was to test if the Eggwala Ltd concept could be successful at The Aura in a different location to our current takeaway venue at premises on the Ealing Road. The results from 7 months of trading show that trade in the restaurant and takeaway services have financial potential and that we can build a business based on the Eggwala concept.
7. We became aware that The Aura was being put up for sale in October 2024. We saw this as a good opportunity to expand our food concession into a full sit-down restaurant and take over the whole premises so more dining customers could enjoy our food together with a bar and lounge facilities. Although the bar and lounge elements will be ancillary to the main restaurant, we currently see

this element as essential to the financial viability of this popular local venue. It is not uncommon for large restaurants to also have a bar and lounge areas. This does not mean we have any intention of running the venue as a quasi-nightclub. We do not. That is not our background or business model.

The purchase process

8. Eggwala Ltd have instructed our own solicitors Saracens to act on the company's behalf to purchase the business and transfer the leasehold for the whole of The Aura to my company for a 15 year period.
9. The process involves an agreement for the landlord as the freeholder of the property RHS Banqueting to assign the lease from the current lessee KN Bros trading as the Aura to Eggwala Ltd.
10. At the time of this licensing sub committee hearing I can confirm that parties are in the process of agreeing to transfer a lease. I enclose a copy of a letter from my solicitors [*at section 2 of the evidence pack*] that explains the current progress of the sale.
11. I also enclose a letter [*at section 3 of the evidence pack*] from my company's accountant on financing, as well as bank statements [*at section 4 of the evidence pack*] to show means to purchase the business.
12. The sub-committee will appreciate that the full sale and handover of money for the business cannot take place until we know if a premises licence still exists for the premises. Without a licence there is no business to purchase.
13. I can assure the sub-committee that if the licence survives this review process in a shape that makes the venue viable to operate, then none of the previous owners or managers of The Aura will work for our new restaurant. I am happy to accept conditions being added to the licence to this effect so my promise has legal force.
14. I can also confirm that Eggwala Ltd has transferred other regulatory matters into

its name for example the business rates [*at section 5 of the evidence pack*]. This is in addition to the transfer of the premises licence to our company and the change of Designated Premises Supervisor which is in my name

The new concept

15. We have already rebranded Aura as Babylon Restaurant and Lounge and have provided a new and improved layout, new food (offering a Lebanese and Asian cuisine) plus beverage menu and new seating facilities to be able to change the overall theme of the venue. It will be food led with regulated entertainment and, from time to time, live music for the enjoyment of our diners. With reference to Manek Chowk we will continue to operate as a full vegetarian restaurant and propose to open the business from 12 noon. I enclose some photographs [*at section 7 of the evidence pack*] to show the new concept and the existing restaurant(s) we have created.

16. We are aware that the manner in which The Aura was previously operated caused issues to local residents. I have indicated we are seeking to attract a different clientele from the past. Since it is my intention to be a far better neighbour than the previous operator, I am prepared to take the following steps and offer the following concessions in relation to the operation of the business as follows:

- a) To reduce the terminal hour by 1 hour everyday of the week this shall mean that alcohol timings shall be reduced to Sun-Thurs until 00:00 and Fri and Sat to 01:00 with a closing time of 30 minutes later.
- b) The owners and management team previously employed at The Aura shall not work in any capacity at the new licensed venue.
- c) New training to be provided to improve and resolve previous issues with non-compliance with licensing conditions and so ensure that conditions on the existing premises licence are complied with to promote the licensing objectives.

- d) The capacity of the premises to be reduced from 220 persons to 200 persons (amending condition 19).

Meeting with police on 8 November 2024

17. We originally suggested a transfer of the premises licence into the name of my wife Ana Maria Grama. It was hoped she would be involved in assisting me in managing the new venue hence why she was put forward. At this stage I hadn't taken any legal advice on the appropriate identity of the licence holder and now realise this was a mistake. We went into this meeting thinking it was an informal introductory meeting rather than one having formal legal implications that would be used in evidence against us. However, given our lack of preparation, I do understand why police have raised concerns about my wife's lack of experience.

18. On advice received from our licensing agents after this meeting it was decided to withdraw this transfer application and make a more professional application. We therefore applied to transfer the licence into the name of my existing food company Eggwala Ltd. I also nominated myself as the Designated Premises Supervisor given my experience in the hospitality trade and my intention to take direct operational control of the business.

Conclusion

19. We believe our new restaurant and lounge bar will be welcomed by people who live and work in the area – so long as it is run responsibly and professionally. Which is exactly what I intend to do. We are not aiming to attract the same clientele as before and expect a more mature customer base to be attracted to our food-led venue.

20. I have never faced any licensing or regulatory enforcement action in my professional career since 2002 of over 20 years. I ask to be judged on my record rather than on the poor record of the previous licence holder. If the sub-committee permits the licence to continue I will be offering employment to some 25-30 people and ensure that a popular venue serves the public rather than becomes another boarded up commercial venue. I respectfully ask the sub-committee to give me a chance to prove I will be good to my word by allowing the transfer of the premises licence and DPS position into my name and taking steps on the review application that enable my new venue to thrive.

Statement of Truth

This statement consisting of 6 pages is true to the best of my knowledge and belief.

Print Name: Mithun Shah

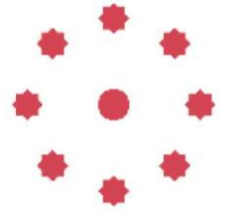
Signature: *Mithun Shah*

Dated: 05/02/25

2. Solicitors Letter

4th February 2025
Our Ref: HBS/Eggwala

SARACENS
SOLICITORS



Brent Council Alcohol and Licensing Sub-Committee
Brent Civic Centre
Engineers Way
Wembley
Middlesex
HA9 0FJ

SARACENS SOLICITORS
Multicom House
2 Spring Villa Road
Edgware HA8 7EB
Tel. 44(0)20 3588 3500
Fax. 44(0)20 3004 1699
www.saracenssolicitors.co.uk

Dear Sirs

Re: Property: 763-765 Harrow Road Wembley HA0 2LW
Our Client: Eggwala Ltd

We write in relation to the above referenced matter and can confirm that we are instructed by Eggwala Ltd on the Assignment of the lease to them.

We are liaising with the current lessees solicitors, Bradberrys Solicitors who have confirmed that they are instructed by the lessee KN Bros Limited, and are in the process of preparing a draft contract pack for us

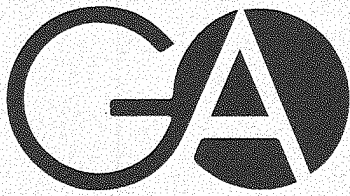
I am now also informed that Harold Benjamin Solicitors are acting for the landlord, RHS Banqueting Limited, in regards the Assignment formalities and their requirements. I am informed that the landlord has no objection to the assignment of the lease to Eggwala Ltd.

Our client has instructed that they wish to complete the Assignment of the Lease as soon as possible

Yours faithfully

Saracens Solicitors

3. Accountant Letter



GOWER ACCOUNTANCY

CHARTERED CERTIFIED ACCOUNTANTS

Second Floor, 150-151 Fleet Street, London, EC4A 2DQ | Tel: 020 7440 1820 | Fax: 020 7440 1821
Email: enquiries@goweraccountancy.co.uk | Website: www.goweraccountancy.co.uk

05th February 2025

To whom it may concern

We act as the accountant for Eggwala Ltd (CRN – 13414318) since it's incorporation and in that capacity we confirm that the company is bona fida company and I have known the director Mr Mithun Shah for over 15 years. The company has funds in it's bank account from it's trading activity.

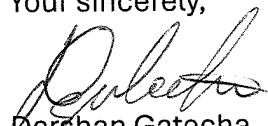
Eggwala Ltd has the fiancé to purchase the leasehold and assets of The Aura as a going concern.

The shareholder and director Mr Mithun Shah also has sufficient available funds to acquire the business should the need arise.

Should you require any further information please get in touch.

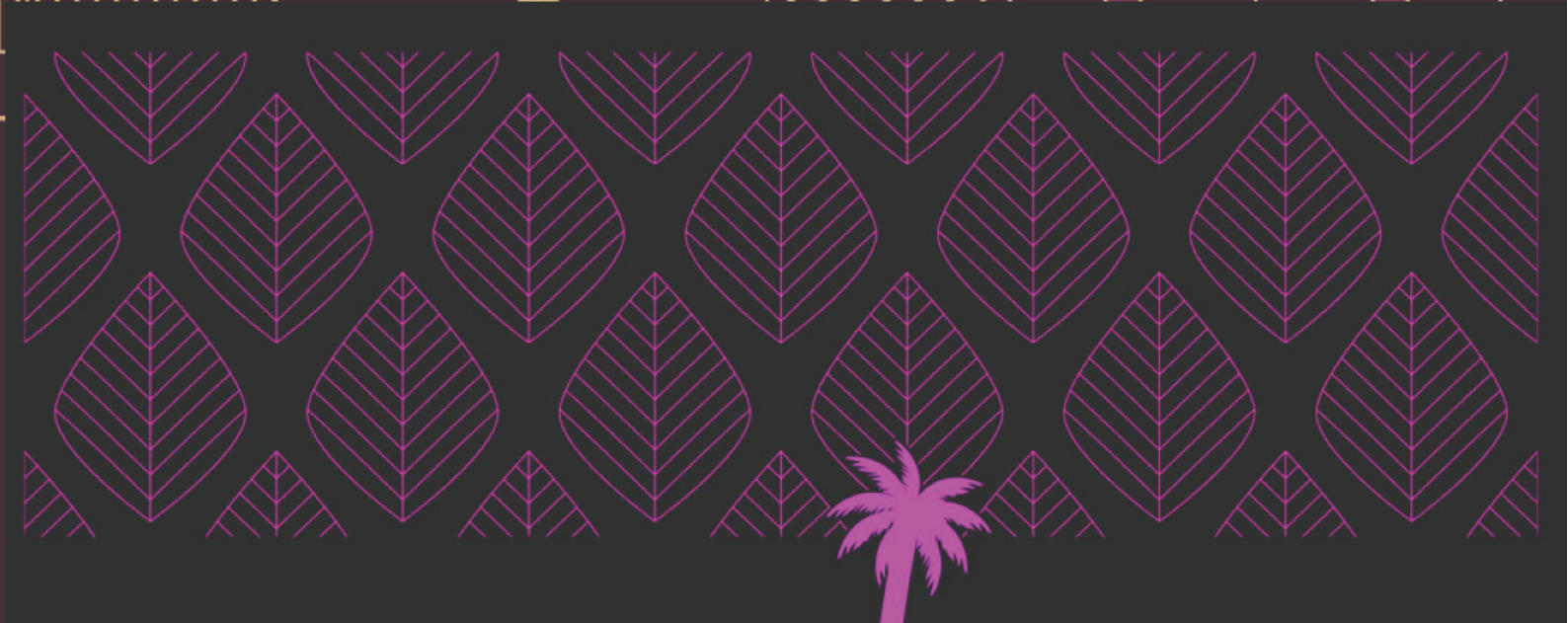
As it invariably this company's policy, the above reference is given without any responsibility on the part of the company or the writer.

Your sincerely,


Darshan Gatecha
General Manager

4. Business Rates Statement

5. New Menus for Manek Chowk and Babylon



BABYLON

BAR & RESTAURANT

FOOD MENU



Sushi

Vegan Maki Roll Avocado, Pickled Cucumber, Cheese, Tanuki, Spice With Avocado On Top	8.95
Spicy Avocado Roll Avocado, Pickled Cucumber, Cheese, Tanuki, Spice With Avocado On Top	9.95
Sake Avocado Roll Inside And Outside Salmon, Avocado On Top Kewpie Mayo And Drizzle With Panzu Sauce	11.5
Ebi Tempura Roll Penko Fried Ebi Prawns, Cucumber, Avocado, On Top, Teriyaki Glaze And Sesame Seed	11.5
Spicy California Roll Marinated Crab Stick, Avocado, Cucumber, Masago On Top	11.5
Tempura Crab Crispy Crab, Avocado, Tempura Flakes With Teriyaki Glaze	12.5
Veg Platters Any Two Roll Avocado Salsa Tacos And Two Vegan Temaki	25.5
Non Veg Platters Any Two Roll, Salmon & Tuna Sashimi, Salmon And Tuna Nigiri	28.5

Asian Tapas

Vegetable Gyoza (Momo) Pan Fried Vegetable Dumpling Served With Spicy Chilli Garlic Sauce	11.95
Chicken Gyoza (Momo) Pan Fried Chicken Dumpling Served With Spicy Garlic Sauce	9.95
Chicken Bao Panko Fried Chicken, Onion Cucumber And Sriracha Mayo	11.95
Prawns Gyoza Pan Fried Shrimp Dumpling Served With Chilly Garlic Sauce	10.95
Ebi Bao Crispy Fried Prawns, Spicy Mayo, Avocado, Cucumber Served With Teriyaki Glaze On Top	11.95
Aromatic Duck Tacos Deep Fried Vegan Duck With Cucumber & Avocado Mix With House Spice Sauce	12.95

Appetizers (Vegetarian)

Hummus Pured Chickpea, Tahini Paste, Olive Oil Lemon Juice, Garlic, Pepper Served With Warm Pitta Bread	6.95
Guacamole Hummus Traditional Hummus Topped With Mashed Avocado, Tomato, Onion, Coriander & Lemon Served With Warm Pitta Bread	6.95
Deep Fried Halloumi Fried Halloumi Cheese Sprinkle Of Paprika & Served With House Made Bang Bang Sauce	8.95
Cheesy Nachos Oven Heated Nachos Topped With Cheese, Olives, Jalapeno, Micro Green Served With Cheese And Salsa Sauce	7.95
Falafel Mixture Of Ground Chick Peas And Garlic, Onion, Parsley, Spices Served With Salad And House Made Sauce	7.95
Cheese Falafel Stuff Cheese Of Ground Chick Peas, and Garlic, Onion, Parsley, Spices Served With Salad And House Made Sauce	8.95

Appetizers (Non-Vegetarian)

Grilled Chicken Hummus Pured Chickpea, Tahini Paste, Olive Oil Lemon Juice, Garlic, Pepper Served Topped With Grilled Chicken Slices With Warm Pitta Bread	8.95
Grilled Lamb Hummus Traditional Hummus Topped With Mashed Avocado, Tomato, Onion, Coriander & Lemon Served With Warm Pitta Bread	9.95
Golden Fried Prawns Panko Crispy Prawns Served In House Rainbow Colour Sauce	12.95
Crispy Prawns Tacos Fried Panko Prawns & Mix Leaf, Cucumber Toasted In House Spice Sauce	11.95
Fried Calamari Marinated Calamari Rings Topped With Spice Served With Yoghurt Base Sauce	9.95
Barbeque Chicken Wings Marinated Chicken Wings Lime, Tomato Paste Served With Chilly, Salad And Sauce	11.5

Authentic Indian Culinary (Vegetarian Starter)

Paneer Tikka 9.95
Tender Cottage Cheese Marinated With Hang Curd And Tandoori Masala Served With Mint Chutney

Tandoori Soya Chap 9.95
Tender Soybean Chop Marinated With Tandoori Spices Finish With Chat Masala And Coriander

Hara Bhara Kebab 8.95
Delicate Shammi Deep Fry Stuffed With Cheese And Spinach Kebab

Panjabi Samosa 4.95
Tistung With Potatoes And Green Peas, Raisins, Deep Frying Served With House Special Chutney

Chilli Paneer 9.95
Crispy Fried Indian Cottage Cheese, Tossed With Chilli Sauce And Bell Pepper Sprinkle With Spring Onion

Chilli Garlic Mushroom 9.95
Fries Crispy Mushroom, Chilli Garlic Sauce And Bell Pepper

(Non - Vegetarian Starter)

Mutton Seekh Kebab 8.95
Kashmiri Style Lamb Kebab Topped With Pepper Served With Mint Chutney

Chicken Tikka 10.95
A Traditional Chicken Preparation Marinated Over Night In Yogurt Marinating With Exotic Spices, Cooked With Tandoor

Amritsari Fish Fried 11.95
Panjabi Style Spice Gram Flour Battered Fried Fish Served With Mint Sauce

Ajwani Fish Tikka 11.95
Cubes River Of Basa Marinated Thrice Finally With Creamy Yogurt Cheese Spiced And Ajwain And Cooked In Tandoor

Chicken Lollypop 9.95
Coated Fried Chicken Wings Toasted With Sanchez Sauce

Chilli Chicken 9.95
Boneless Fried Chicken Tossed In Spice Garlic Chilli Sauce, Spring Onion And Bell Pepper

Main Course (Vegetable Curry)

Tarka Dal A Homemade Yellow Lentil, Tempered With Cumin, Garlic, Green Chill Onion And Tomato	10.95
Dal Makhani Traditional Punjabi Dish Made From Black Lentils And Tempered With Garlic, Red Chilli And Cumin Topped With Cream	9.95
Channa Masala Chickpea Cooked In Popular Panjabi Style	8.95
Subz Jalfrazi Seasonal Vegetables Tossed With Indian Spices, With Onion Tomato Masala	9.95
Lasooni Aloo Palak House Special Chopped Palak And Potatoes Toasted With Garlic Sprinkler With Cream And Butter	9.95
Kadhai Paneer Paneer Cooked With Tomatoes, Capsicum, Onion & Blend Of Indian Kadhai Masala	9.95
Paneer Butter Masala Cubes Of Paneer Simmered In Silky Tomato Puree, Finished With Cream	9.95
	11.95
Khoya Kaju Curry King Of Richness Curry Cooked With Khoya And Whole Cashew Nut	11.95

Main Course

Penne Pasta Veg / Chicken Al-dent Penna Pasta Cooked With Garlic, Cheese, Cream, Dry Basil Served With Olive And Parmesan Cheese	12.95 / 14.95
Grilled Chicken Shish Tawook A Popular Lebanese Grilled Chicken Skewers Served With Chef Special Sauce And Salad	15.45
Charcoal Lamb Cubes Marinated Lamb With Lemon And Spice Cooked In Charcoal Served With Salad And House Made Sauce	17.45
Charcoal Grilled Lamb chops Marinated Lamb Chops Lemon And Spices Served With Salad And Yoghurt's Base Sauce	23.95
Marinated Lamb Shank 48 Hrs Fresh Herb Marinated With Slow Cook Lamb Shank Served With Nuts And Lebanese Rice	23.5
Whole Spice Sea bass Charcoal Fresh Sea bass Marinated With Chilli, Lemon And Parsley Served With Herb Vegetable, Lemon And Salad	21.5

Main Course (Non - Vegetarian Curry)

Kadhai Chicken Chicken Cooked With Tomatoes, Capsicum, Onion & Blend Of Indian Spices	12.95
Chicken Tikka Masala Charcoal Marinated Chicken With Toasted With Chop Masala With Green Coriander	12.95
Butter Chicken Boneless Chicken Tikka Cooked In Thick Tomato Gravy, Butter & Finished With Kasoori Methi	12.95
Mutton Rogan Josh Kashmiri Style Spice Lamb Curry With Saffron And Onion Masala	13.95
Bhuna Mutton Mutton Boneless Carefully Cooked In Its Own Gravy On Dum, Perfumed With Ghee	13.95
Dal Gosht Chef Special Chana Dal And Boneless Lamb Curry	13.95

Rice and Biryani

Chicken Biryani Chicken Marinated In A Mixture Of Curd, Brown Onion, Whole Spices, Parboiled Basmati, Sprinkle With Saffron, Ghee Served With Raita	13.95
Vegetable Biryani Season's Vegetable And Rice Cooked On Dum Flavored By Veg Stock Served With Raita	10.95
Jeera Rice A House Special Ghee Cumin Tossed Rice	5.95
Steamed Rice Long Grain Steam Plain Rice	4.95

Sides

Olives Bowl	5.95
Slow Cooked Lebanese Rice	4.95
Ciabatta Garlic Bread	4.95
Warms Pitta Bread	4.95
French Fries	5.95
Sweet Potato's Fries	6.50
Parmesan Oregano Fries	6.95
Cheesy Loaded Fries	6.95

Tandoori Bread

Roti, Plain Naan	2.45
Chilli Garlic Naan	2.95
Garlic Naan	2.95
Lachha Parantha	2.95
Cheese Naan	3.25
Butter Naan	2.95

Dips

Bang Bang Sauce	1. 5
Sweet Chilli Sauce	1. 5
Garlic Mayo Sauce	1. 5
House Made Sauce	1.
	57.9

Desserts

Chocolate Pear Tart	
Cheese Cake	7.95
Double Chocolate Fudge Cake	9.95
Chocolate Brownies	7.95
Ice Cream	4.95

Salads And Wraps

Caesar Salad Veg, Chicken Crunchy Lettuce Mix With Parmesan Cheese And Caesar Dressing Served With Bread Croutons And Parmesan Flakes	11.95
Fattoush Salad A Refreshing Lebanese Salad Made With A Mix Of Crisp Greens, Cucumbers, Tomatoes, Radishes and Toasted Pita Bread Croutons	9.95
Halloumi Wrap Stuff With Fried Halloumi Mix Lettuce Pickled Cucumber, Jalapeno, Olives And Spice Sauce Served With Bang Bang Sauce	11.95
Falafel Wrap Deep Fried Chickpea Croquette Mix Lettuce Pickled Cucumber, Jalapeno, Olives And Spice Sauce Served With Bang Bang Sauce	10.95
Grilled Chicken Wraps Marinated Charcoal Chicken Cube Mix With Mix Lettuce Pickled Cucumber, Jalapeno, Olives And Spice Sauce Served With Bang Bang Sauce	11.95
Lamb Wrap Juicy Marinated Lamb With Mix Lettuce Pickled Cucumber, Jalapeno, Olives And Spice Sauce Served With Bang Bang Sauce	12.95
Green Salad Fresh Indian Salad	4.95
Toast Indian Salad Diced Cucumber, Mix Pepper With Lemon And Chat Masala	4.95
Masala Lachha Onion Mix With Chat Masala With Lemon Dressing And Green Coriander	2.5
Roasted Papad Oven Roasted Papad	2.6
Masala Papad Fried Papad Topped With Cucumber, Onion, Tomato And Masala	3.5

IMPORTANT ALLERGY INFORMATION

Please be advised that our menu items may contain or come into contact with common allergens, including dairy, eggs, wheat, soy, nuts, and shellfish. If you have any allergies or dietary restrictions, inform your server, and we will do our best to accommodate your needs.

CATERING SERVICES

We also provide catering for your special events. Please get in touch with us at 07383449499 to discuss your needs and make arrangements.



MANEK CHOWK
INDIAN STREET FOOD
& RESTAURANT

763-765 Harrow Road
Sudbury, Wembley, HAO 2LW

Tel: 079 444 27 119

PRE-APPETIZER

- Roasted Papad (2 pcs) 1.95
- Fried Papad (2 pcs) 1.95
- Masala Papad (1 piece) ... 2.45
- Mix Olives Bowl 3.95
- Crispy Corn 5.95
- Kurkure Bhindi 7.95

CHAAT HOUSE

- Pani Puri* 2.95
- Ragda Pani Puri* 2.95
- Sev Puri* 3.95
- Dahi Puri* 3.95
- Bombay Bhel* 3.95
- Cheese Bombay Bhel* ... 4.95
- Samosa Chaat* 5.95
- Aloo Tikki Chaat* 5.95
- Papdi Chaat* 5.95
- Khasta Kachori Chaat* .. 5.95
- Dahi Vada* 4.95
- Raj Kachori* 6.95
- Katori Chaat* 6.95
- Bombay Pav Bhaji ^{oil} 6.95
- Bombay Pav Bhaji ^{butter} .. 7.95
- Family Pack Pani Puri* ..12.95

VADA PAV

- Regular Vada Pav 2.45
- Butter Vada Pav 2.95
- Cheese Vada Pav 3.45
- Masala Fry Vada Pav ^C 2.95
- Cheese Masala Fry ^C 3.95
- Schezwan Vada Pav 3.95

DABELI

- Regular Dabeli* 2.45
- Butter Dabeli* 2.95
- Cheese Dabeli* 3.45
- Sev Onion Dabeli 2.95
- Sev Cheese Onion 3.45
- Katka Dabeli 3.95
- Cheese Katka Dabeli 4.45

CHIPS

- Chips* 2.45
- Loaded Chips* 4.95
- Masala Chips* 3.95
- Plain Mogo* 4.95
- Masala Mogo* 6.95
- Chilli Garlic Mogo 6.95

TANDOORI SIZZLERS

- Tandoori Aloo 6.95
- Tandoori Soya Chap 8.95
- Hara Bhara Veg Kebab ... 8.95
- Paneer Tikka 9.95
- Mix BBQ Platter 13.95

BHAJIYA

- Crispy Bhajiya* 5.95
- Methi Bhajiya* 5.95
- Dal Vada* 5.95
- Mix Veg Pakora* 5.95
- Batata Vada 5.95
- Onion Bhaji 5.95

SAMOSA

- Veg. Samosa 2.95
- Punjabi Samosa* 2.95
- Bun Samosa 2.95
- Cheese Bun Samosa 3.45
- Spring Roll 3.95

SANDWICH

- Cheese Toast* 3.45
- Veg Sandwich* 3.45
- Veg Cheese Sandwich* .. 4.45
- Panner Tikka Sandwich. 4.95
- Bombay Grilled* 4.95
- Ghughra Sandwich 4.95
- Grilled Club 5.95

PUFF

- Regular Puff* 1.95
- Cheese Puff* 2.95
- Sev Onion Puff 2.95
- Cheese Sev Onion Puff .. 3.95
- Manek Chowk Sp. Puff . 4.95
- Masala Fry Puff ^C 4.95

LIVE INDO CHINESE

- Veg Manchurian (Dry) ... 7.95
- Gobi Manchurian 7.95
- Hakka Noodles* 7.95
- Schezwan Noodles* ^C 7.95
- Manchurian Noodles 7.95
- Chilli Paneer* 7.95
- Paneer 65* 7.95
- Gobi 65* 7.95
- Veg Chowmin 7.95
- Veg Fried Rice 7.95
- Manchurian Rice 7.95
- Chilli Garlic Mushroom 7.95
- Chinese Bhel ^C 8.95

PUNJABI CUISINE

- Tadka Dal 8.95
- Dal Makhani 8.95
- Chana Masala* 8.95
- Lasoni Aloo Palak 8.95
- Mix Veg ^{Handi} 8.95
- Bhindi ^{Masala} 9.95
- Palak Paneer 9.95
- Karahi Paneer ^C 9.95
- Paneer Bhurji 9.95
- Paneer Butter Masala 9.95
- Aloo Methi 9.95
- Shahi Paneer* 9.95
- Koya Kaju 10.95
- Paneer Tikka Masala ^C 10.95
- Kaju Curry ^C 10.95
- Cheese Butter Masala ... 10.95
- Methi Mutter Malai 10.95

NAAN & ROTI

- Tandoori Roti 1.95
- Tandoori Butter Roti 2.45
- Gujarati Rotli (2pcs) 2.45
- Bhakhri (2pcs) 2.45
- Bajri Rotlo (2pcs) 4.95
- Bhatura (1 piece) 2.45
- Plain Naan 2.45
- Butter Naan 2.75
- Garlic Naan ^C 2.95
- Chilli Naan ^C 2.95
- Chilli Garlic Naan ^C 3.45
- Cheese Naan 3.45
- Tandoori Laccha Paratha 3.45
- Tandoori Stuffed Kulcha 3.95
- Cheese Chilli Garlic Nan 4.45

KATHIYAWADI

- Cabbage Sambharo* 6.95
- Sev Tomato* 7.95
- Lasaniya Batata ^C 7.95
- Dahi Tikhari* 7.95
- Tuver Thotha 7.95
- Pangan no Oro ^{bharta} ^C 8.95
- Kaju Ganthiya 8.95
- Sadi Khichdi & Kadhi 7.95
- Rajwadi Khichdi served with Kadhi & Papad ... 8.95
- Rotli (2 pcs) 2.45
- Bhakhri (2 pcs) 2.45
- Bajri Rotlo (2 pcs) 4.95
- Vagharelo Bajri Rotlo ... 7.45
- Ghee & Gor 1.45
- Live Dhokla* 5.95
- Dal Bati Churma 9.95
- Extra Bati (2pcs) 1.95
- Extra Dal 4.45

SIDES

- Plain Yoghurt 1.95
- Raita 2.95
- Onion Salad 1.45
- Green Salad 3.95

SEV USAL

- Sev Usal ^C 4.95
- Cheese Sev Usal 6.45
- Sev Tari ^C 6.45
- Cheese Sev Tari 7.45
- Extra Raso 1.95
- Extra Bun 0.95
- Extra Sev 0.95

SOUTH INDIAN

- Idli Sambhar* (3pcs) 4.45
- Medu Vada Sambhar* ^{3pcs} 4.45
- Plain Dosa* 4.45
- Paper Dosa* 4.95
- Masala Dosa 5.95
- Mysore Masala Dosa 6.95
- Chocolate Dosa* 6.95
- Paneer Masala Dosa 7.95
- Chili Fried Idli* 5.45
- Cheese Dosa* 5.95
- Cheese Masala Dosa 7.95

MOMO'S

- Steam Momo 6.95
- Fried Momo 6.95
- Chilli Momo ^C 8.95

RICE

- Steam Rice 3.45
- Jeera Rice 4.45
- Pulao Rice 5.95
- Vegetable Biryani 8.95 (Served with Raita & Papad)

MANEK CHOWK SPECIAL

- Live Dhokla* 5.95
- Ghughra Sandwich 5.95
- Regular Pav Bhaji 6.95
- Butter Pav Bhaji 7.95
- Chole Bhature* 8.95
- Chole Kulche* 8.95
- Hara Bhara Veg Kebab. 8.95
- Dal Bati Churma 9.95

^C Spicy (hot) * No Onion-Garlic

^C Spicy (hot) * No Onion-Garlic

HOT DRINKS

Masala Chai	1.00
Coffee with milk	1.95
Mint Tea Pot.....	2.45

SOFT DRINKS

Mineral Water	1.45
Fizzy: Coca Cola, Sprite, Coke Zero, Diet Coke, Fanta Orange)	1.95
Indian Fizzy: Thumbs up, Jeera Soda, Limca	1.95
Virgin Mojito	5.95
Passion Juice	3.95
Passion Juice Jug	12.95
Orange Juice	2.45

FALOODA

Falooda (n)	4.95
Rose/Pista/Mango	

LASSI

Salted	2.45
Sweet	2.45
Mango	2.95
Rose	2.95
Rajwadi Lassi Rose/Mango.	3.95
Jug of Lassi (Sweet, Salted, Mango)	11.95
Buttermilk (Chaas) (Plain/salted/masala) ..	1.95
Jug of Buttermilk	6.95

DESSERT

Gulab Jamun (2 pcs)	2.45
Ice Cream: Vanilla/Choc	2.45
Kulfi Stick	2.45
(Pista/Malai/Mango)	
Cheese Cake	2.95
Hot Chocolate Brownie with Ice cream	3.95
Carrot Halwa	3.95

- Many of our dishes contain Nuts, Gluten, or other Allergens. Please inform member of staff of any allergies/intolerances you may have before ordering.
- Prices and products subject to change depending on availability.
- 12½ % discretionary service charge will be applied to your bill.

No Onion-Garlic many food items available marked with ★ in this Menu

Outdoor Catering Services for all occasions

Banqueting/Party Hall Facility available for your event

FREE Home Delivery over £20- within 3 miles radius

6. Photos of New Layout for Manek Chowk and Babylon

Photographs of Manek Chowk and Babylon Bar and Restaurant (formerly Aura) - 2025

Photo 1 - Exterior of Manek Chowk and Babylon Bar and Restaurant (formerly Aura) looking from the Harrow Road as at Feb 2025



Photo 2 – Showing restaurant seating area inside front terrace of Manek Chowk



Photo 3 – Showing restaurant seating area inside front terrace of Manek Chowk



Photo 4 – Showing events and lounge area inside Babylon Lounge (set up for a wedding event)



Photo 5 and 6 – Showing seating area inside main lounge and bar area



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