

↔ WELCOME ↔

The Shahin

Exquisite Indian Cuisine

Est. 1965

At the Shahin, we are confident that you will take pleasure in our breathtaking restaurant featuring exotic cuisines of the Indian sub-continent. We are sure you will discover many mouthwatering specialities such as Badami Chicken, succulent Tandoori dishes and tender tikkas, grilled to perfection.

The dishes in our menu are either taken from the kitchens of renowned chefs from the Indian and Bengal regions, or are created by our own experienced chefs, specially trained and dedicated to preparing a fusion of healthy, pure, vibrant food.

TRY OUR EXCLUSIVE SUNDAY BUFFET
Eat as much as you like (16 items)

Lunch 12.00-2.30pm
Adults: £10.95 Children(under 5): £6.95

Evening 6.00-10.00pm
Adults: £12.95 Children(under 5): £8.95

FOOD EXPERIMENTAL BANQUET NIGHT
(every Tuesday only)

5 course meal, any dish from the menu
ONLY £16.95.

Any starter, any main course,
any side dish with rice or naan, filter coffee
(Some fish dishes extra £3.50, duck & king prawn extra £3.50, lamb shank £3.50.
Excluding Shahin and Sayed)

ALLERGY AWARENESS
SOME OF OUR DISHES MAY CONTAIN NUTS OR DAIRY PRODUCTS. IF YOU SUFFER FROM ANY ALLERGIES OR INTOLERANCES, PLEASE SPEAK TO A MEMBER OF STAFF BEFORE ORDERING.

↔ AWARDS ↔

Curry Life Best Chef 2016



↔ APPETISERS ↔

Shahin (minimum for 2 people, price per person)	8.50
Selection of starters consisting of pancake. Kebab, Aloo Chat, King Prawn Suka, Stuffed Chilli, Nazakat served with salad & dips	
Sayed (minimum for 2 people, price per person)	8.50
Selection of starters consisting of Grilled Duck, Jinga Garlic, Tandoori Chicken, Sheek Kebabs, Chicken Chat served with salad & dips	
Prawn Puree	4.95
Prawns cooked dry medium on deep fried puree	
King Prawn Puree	6.50
King Prawns cooked dry medium on deep fried puree	
King Prawn Butterfly	6.50
King Prawns buttered and deep fried until crispy	
Mussels	6.50
Indian Style Mussels	
Stuffed Chilli	4.95
Fresh whole chillies stuffed with cheese	
Badami Chicken	4.95
Skewered. grilled chicken breast in peanut sauce	
Lamb Chops	6.00
Marinated chops grilled in the tandoor	
Meat or Vegetable Samosa	3.25
Triangular pastry filled with minced lamb	
Onion Bhajee	4.25
Clusters of deep fried onions with lentils and battered herbs	
Chicken Tikka	4.50
Diced breast of chicken/lamb marinated in herbs and spices, grilled in the tandoor	
Lamb Tikka	4.95
Diced breast of chicken/lamb marinated in herbs and spices, grilled in the tandoor	
Duck Tikka	5.95
Duck marinated in herbs and spices, grilled in the clay oven	
Tandoori Chicken	4.50
Spring chicken marinated in herbs and cooked in the tandoor	
Sheek Kebab	4.50
Minced lamb with ginger, mixed herbs and hot spices, grilled in the tandoor	
Pancake Kebab	4.50
Pancake stuffed with delicious tender lamb	
Jinga Garlic	6.95
Marinated king prawns baked in the clay oven, then flavoured with garlic	
Chilli Fried Calamari	6.95
Squid fried with coconut milk and tai sweet chilli	
Chilli Fried Scallop	6.95
King scallop fried with coconut milk and tai sweet chilli	
Nazakat	4.95
Delicate pieces of chicken marinated then skewered and cooked in the clay oven, highly flavoured with garlic	
Murgh Liver	4.95
Deep fried liver cooked with chef's own recipe	
Ajwani Salmon	6.50
Salmon marinated in herbs and cooked in a clay oven	

➤ TANDOORI SPECIALITIES ◀

Tandoori Mixed Grill	13.95
Consists of Chicken Tikka, Tandoori Chicken, Lamb, Sheek Kebab and King Prawn	
Lamb Tikka	9.50
Cubed lamb marinated in special herbs and spices, grilled in the tandoor	
Chicken Tikka	8.95
Cubed chicken marinated in special herbs and spices, grilled in the tandoor	
Tandoori King Prawns	13.95
King Prawns marinated in special sauce, skewered and flamed then served sizzling hot with garnish	
Tandoori Duck	11.95
Marinated in special herbs and cooked in the clay oven	
Lamb Shashlick	10.50
Grilled onions, peppers and tomatoes	
Chicken Shashlick	9.95
Grilled onions, peppers and tomatoes	
Tandoori Monkfish	13.95
Monkfish marinated in medium spices, cooked in the tandoori oven	
Murgh Shaba	8.95
Very hot - chicken marinated and very well spiced	
Salmon Tikka	11.95
Marinated Salmon, grilled in the tandoor	
Tandoori Lamb Chops	11.95
Marinated lamb chops, grilled in the tandoor	
Tandoori King Prawn Shashlick	13.95
Shelled king prawns, delicately spiced and skewered with tomato, onions and garnished with fresh coriander	
Nazakat Chicken	10.50
Delicately spiced succulent chicken, skewered and grilled in the tandoor, flavoured with garlic and nutmeg	
Duck Shashlick	12.50
Off the bone duck, capsicum, tomato and onion, marinated in fragrant spices, skewered and grilled in the tandoor	
Badami Chicken	9.95
Chicken marinated and covered in sweet peanut sauce, skewered and grilled in the tandoor	
Tandoori Chicken	8.95
On the bone chicken marinated in aromatic herbs, chef's special paste, skewered and grilled in the tandoor	



↔ SHAHIN SPECIALITIES ↔

Duck Cashewnut	11.95
Succulent roasted duck cooked in coconut milk with cashewnuts	
Duck Ananash	11.95
Roast duck breast cooked in creamy coconut sauce - mild - blended with aromatic spices, complimented with pineapple	
Lamb Shank	11.95
Knuckles of lamb cooked in an medium spice along with chick peas	
Murgi Masala	9.95
Marinated chicken cooked with minced lamb and hard boiled egg, medium hot	
Chicken Chilli Masala	9.95
Cooked with garlic and chilli, fairly hot	
Butter Chicken	9.95
Shredded chicken cooked in a special sauce with almonds	
Mix Tikka Masala	12.95
Chicken, lamb and king prawn in Chef's secret masala sauce	
Duck Korai	11.95
Tender duck cooked in a curry sauce, delicately flavoured	
Duck Jalfrezi	11.95
Delicate duck curry, cooked with chilli, a fairly hot dish	
Chicken Paharia	9.95
Strips of chicken breast, cooked with broccoli, coconut, mild and aromatic ground spices	
Shahin Special Balti	12.95
On the bone chicken, lamb, king prawn cooked medium hot	



	Chicken	Lamb
Ramo Balti	9.95	10.50
Cooked fairly hot with onions, green peppers and chillies		
Shambo Balti	9.95	10.50
Chicken or lamb cooked with herbs and medium spices Nepalese style		
Tikka Masala	9.95	10.50
Mild - breast of chicken or lamb marinated in mild spiced, grilled and cooked in Chef's secret masala sauce		
Tikka Passanda	9.95	10.50
Very mild tender chicken/lamb, cooked in a special sauce with almonds		
Jalfrezi	9.95	10.50
Fairly hot, cooked with green chillies, green peppers and onions		
Korai	9.95	10.50
Tender chicken or lamb cooked with shallots, peppers, tomato and onion, in a selection of medium spices and fresh herbs		
Agni	10.95	11.50
Medium - high flavours with garlic		

↔ SEAFOOD SPECIALITIES ↔

Tandoori King Prawn Masala	13.95
Shelled king prawns marinated in spices. grilled, then cooked in a special masala sauce	
King Prawn Birany	14.50
Cooked with fresh basmati rice and served with vegetables	
Goan Fish Curry	14.50
Tandoori monkfish cooked in coconut milk	
Monkfish Masala	14.50
Monkfish grilled and cooked in masala sauce	
King Prawn Asari	13.95
King Prawn cooked in creamy cashewnut sauce	
King Prawn Moglai	13.95
Shelled king prawns cooked with mild cashewnuts	
Sea Food Molly	14.50
A mild mixed seafood cooked in a traditional South Indian style	
Chingri Saag Paneer	13.95
King prawn with spinach and cheese, with a hint of garlic	
Chingri Johl	12.95
King prawn cooked in medium sauce, delicately flavoured with herbs and spices	
Baigon Ada King Prawn	13.95
King prawn and aubergine cooked in spices with fresh ginger and herbs	
Salmon Rushni	12.95
Tandoori salmon cooked in a medium spiced bhuna sauce	
Prawn Bhuna/Madras/Dansak/Patia/Korma	11.95
King Prawn Bhuna/Madras/Dansak/Pathia/Korma ...	12.95



↔ TRADITIONAL SELECTION ↔

	Chicken	Lamb
Birany	9.95	10.50
Cooked with basmati rice, served with vegetables		
Tikka Birany	10.50	10.95
Marinated chicken or lamb cooked with basmati rice, served with vegetables		
Bhuna	8.50	8.95
Medium spiced cooked in thick sauce with onion and tomatoes		
Dansak	8.50	8.95
Hot, sweet and sour, cooked with lentils		
Pathia	8.50	8.95
Highly spiced curry, sweet, sour and hot		
Korma	8.50	8.95
Mild, cream and coconut		
Dupiaza	8.50	8.95
Medium spiced with onions		
Rogan	8.50	8.95
Medium Spiced, cooked in a thick sauce with lots of tomatoes		
Madras	8.50	8.95
Fairly hot curry		
Vindaloo	8.50	8.95
Very hot curry		
Saag	8.50	8.95
Cooked with spinach, fenugreek and herbs		



➤ VEGETARIAN MAIN DISHES ◀

Sabzi Korma	7.50
Fresh vegetables in a very mild sauce with cream & coconut	
Sabzi Birany	8.95
Stir fried spiced vegetables with basmati rice, chopped herbs and fresh coriander, served with vegetable curry	
Sabzi Masala	7.50
Cooked in a mild and creamy masala sauce	
Baigon Aloo Karai	7.95
(medium) Spicy potatoes with aubergine	
Sabzi Jalfrezi	7.95
(hot) Mixed vegetables cooked together with shredded ginger, garlic, red, green pepper & fresh green chillies	
Paneer Sashlik	8.95
Cottage cheese grilled in a clay oven, with capsicums, onions and tomatoes	

➤ VEGETARIAN SIDE DISHES ◀

All vegetable dishes are available as main courses at £7.50

Mater Paneer	4.50
Peas and cheese, creamy sauce	
Saag Aloo	4.25
Spinach and potato	
Bombay Aloo	4.25
Dry spicy potatoes	
Saag Paneer	4.50
Spinach & cheese - mild	
Dhall Masala	4.25
Spicy lentils	
Tarka Dhall	4.25
Lentils, fried garlic	
Baigon Bhajee	4.25
Aubergine	
Saag Bhajee	4.25
Spinach	
Mushroom Bhajee	4.25
Mushroom	
Onion Bhajee	4.25
Clusters of deep fried onions with lentils and battered herbs	
Aloo Gobi	4.50
Potato and cauliflower	
Niramish	4.50
Dry mixed vegetables	
Vegetable Curry	4.25
Bindi Bhajee	4.50
Okra	
Chana Masala	4.50
Chick peas - medium	
Saag Dhall	4.50
Spinach and lentils	

➔ RICE AND ACCOMPANIMENTS ◀

Rice

Pilau Rice 3.25	Mushroom Rice 4.50
Basmati	cooked with fresh mushrooms
Boiled Rice 2.95	Sabzi Rice 4.25
Basmati	cooked with mixed Vegetable
Lemon Rice 4.25	Shahin Special Rice 4.65
Cooked with fresh lemon	cooked with egg and peas
Garlic Rice 4.50	Keema Rice 4.50
Cooked with fresh garlic	With minced lamb

Bread

Naan 2.95	Shahin Special Naan 3.50
Plain naan bread	Chilli and crushed pineapple
Peshwari Naan 3.25	Paratha 3.50
Stuffed with coconut and sultanas	Indian flat-bread
Keema Naan 3.25	Aloo Paratha 3.50
Stuffed with spicy minced lamb	Stuffed with potatoes
Garlic Naan 3.50	Chapati 1.80
Stuffed with garlic and coriander	Unleavened flat-bread
Kulcha Naan 3.25	Tandoor Roti 2.95
Coriander and onion	Crispy bread prepared in the tandoor



Sundries

Shahin Special Raita 2.50
Yoghurt seasoned with coriander, cumin, mint and other herbs and spices
Papadom 0.90
Thin crispy Indian wafer
Spicy Papadom 0.90
Thin crispy and spicy Indian wafer
Pickles and Chutney 0.80
(per head, compulsory charge) Lime pickle, mango, chutney

↔ DRINKS ↔

House Wines

1. Les Oliviers Chardonnay, Pays de Cotes de Gascogne France ..14.95
Smooth and refined, with an underlying twist of freshness and supple, soft ripe fruit, with a twist of melon. Unoaked and easy drinking.

2. Cape Heights Merlot, Western Cape South Africa 14.95
A juicy, soft, creamy and sensuous Merlot, with lush plump dark fruits and a gentle leafy finish.

House wines by the glass..... 4.50

Spritzer (175ml) 4.50

Rose

3. Percheron Grenache Rose South Africa 17.95
Packed with bright, juicy, wild strawberry fruit and poise, delicious!

4. Les Cerisiers Rose, Cotes du Rhone France.....21.95
A truly elegant and full flavoured rose with with textured berry and raspberry fruits, deliciously moreish!

Champagne - Sparkling Wines

5. Prosecco Brut Santome Italy21.00
Light and fresh with hints of lemon in a soft mousse. An excellent Prosecco!

6. Italia Prosecco Spumante Brut (20cl) Veneto Italy .. 8.95
A light, fresh, dry and creamy, Prosecco, with hints of lemon, apple and peaches on the palate. Delicious.

7. Champagne Lallier Grand Cru Grande Reserve Brut France..... 47.95
A Gold Medal winner and world class sparkling delivering elegance, poise and luxury!

8. Veuve Clicquot Brut NV France 77.95
This well known favourite has classic flavours of white fruits, raisons and notes of brioche and vanilla



White Wines

9. Ancora Pinot Grigio, IGT Provincia di Pavia Italy 18.50

A fresh, dry white with gentle floral and citrus aromas. crisp and delicate with light honeyed fruit

10. Sierra Grande Chardonnay Chile 18.95

Ripe white peaches and mango, very pure, crisp and clean

11. Domaine de Vedilhan Viognier, Pays d'Oc France 18.95

A full flavoured Viognier, richly textured with bitter sweet aromas or orange peel, ginger and cream

12. False Bay Wild Yeast Chenin Blanc South Africa 18.95

This beautiful wine is rich, creamy, dry and fruity with moreish honeysuckle flavours. Delicious!

13. Artesa Rioja Viura..... 19.95

100% unoaked Viura. Fresh, lifted and attractively floral nose with orange blossom and hints of lemon and citrus. The palate has fresh apricot and citrus flavours too -lively with zesty acidity and a clean, dry finish.

14. Moko Black Sauvignon Blanc - Marlborough

New Zealand 20.95

Wonderful stone fruits aroma, with zesty citrus and gooseberry fruit.
A delightful Sauvignon

15. Domaine Michel Girard Sancerre, Loire 27.95

A pure, delicate and classy Sancerre with great depth of fruit, soft layers of green apples and lemons coming through.

Red Wines

16. Bellfontein Merlot, Pays d'Oc France 18.50

A soft and smooth red with rich, vibrant and aromatic plummy fruit

17. Sierra Grande Cabernet Sauvignon Chile 18.95

Unoaked and with bright redcurrant fruit, this medium bodied wine is fresh with dusky spicy notes

18. Artesa Rioja Tempranillo Spain 18.95

A youthful, fruity red with a deep ruby colour and ripe, juicy red berry aromas, with hints of sweet spice

19. Tesoro de los Andes Malbec Bonarda,

Mendoza - Argentina 18.95

This delicious wine offers mixed spice, bramble fruit bomb, followed by dark, smooth damson and savoury overtones

20. False Bay Wild Yeast Pinotage South Afrika 19.95

This wine is as elegant as Pinotage can be! Rich and soft with spicy red fruits, well rounded revealing juicy fruits. A most enjoyable and easy drinking wine

21. Le Fou Pinot Noir, Pays d'Oc - France 20.95

This smooth and appealing red, has warm, ripe cherry fruit. Intense and sweet with a savoury twist. A beautiful Pinot Noir!

22. Tyrell's Old Winery Shiraz Australia 24.95

Vibrant blackberry and plum notes lead to a wonderful mouthful of smooth ripe berry fruit. Just delicious!



Soft Drinks & Mixers

Coke/Diet Coke	2.50
Lemonade	2.50
Tonic Water.....	2.50
Canada Dry Ginger Ale.....	2.50
Soda Water	2.50
Orange Juice.....	2.50
Apple Juice.....	2.50
Pineapple Juice	2.50
Mineral Water Still/Sparkling 750ml.....	3.50
Lassi (Mango/Sweet/Salty).....	3.50

Draft Beer

Cobra 4.3%	
1/2 Pint.....	2.95
Pint.....	4.95

Bottled Beer

Cobra 4.8 % 660ml.....	5.50
Tiger 4.8% 660ml	5.50
Bangla 4.8% 660ml	5.50
Strongbow Cider 330ml	2.95
Fullers London Pride 550ml	5.50
Cobra Non-Alcoholic 330ml	2.95
Lime Cordial Extra	0.50



Spirits

Bells Scotch Whisky.....	3.50
Jack Daniels.....	3.50
Southern Comfort.....	3.50
Smirnoff Vodka	3.50
Bacardi	3.50
Captain Morgan Rum	3.50
Gordons Gin.....	3.50
Bombay Sapphire Gin	3.50
Mixers.....	+1.00

Brandy

Martel	3.50
Courvoisier.....	3.50
Remy Martin VSOP	4.00

Aperitifs, Sherry & Port

Martini, Dry or Sweet.....	3.50
Cinazo.....	3.50
Campari	3.50
Sherry, Dry, Medium or Sweet.....	3.50
Port.....	3.50

Liqueurs

Amaretto	3.50
Archers.....	3.50
Baileys	3.95
Cointreau	3.50
Drambuie	3.50
Malibu.....	3.50
Sambuca.....	3.50
Tia Maria	3.50
Dubonnet	3.50
Tequila	3.50
Benedictine	3.50
Grand Marnier.....	3.50

