



Shalimar

indian cuisine

ENTREES

- Onion Bhajji** Sliced onion in a mildly spiced chickpea batter, served with mint & Coriander sauce
- Eggplant Bhajji** Roundels of Eggplant, marinated in gramflour and cumin butter
- Lentil Pakoras** Gluten free lentil fritters with cumin seeds, served with mint & coriander sauce
- Butta Kebab** Potato Croquettes flavoured with fresh corn and white pepper, then deep fried and served with mint & coriander sauce
- Vegetable Manchurian** Grated vegetable dumplings – wok tossed with five spice, spring onion & capsicum
- Seekh kebab** Minced lamb with herbs & spices, finger rolled & grilled in the tandoor
- Vegetable Samosa** two pasty parcels of mildly spiced potato and peas, served with tamarind sauce
- Dips Platter** A selection of fresh tantalizing relishes & chutneys, served with naan
- Tandoor Chicken Salad** Tandoor cooked chicken with salad & mint sauce
- Lamb Chops** Marinated in a blend of Indian spices & grilled in the tandoor
- Tandoor Prawn Salad** Tandoor prawns with salad & mango dressing
- Veg Platter** 2 Vegetable Samosa, 2 mixed pakora, 2 onion Bhajji and 2 Bhutta Kebab with a tamarind sauce and mint sauce
- Tandoori Chicken Tikka** Marinated in yoghurt, accompanied with green salad & mint chutney
- Tandoori Experience** Chef's selection from the Tandoor.: 2 Chicken Tikka, 2 Lightly Crumbed Fish, 2 Lamb Chops &

MAINS

- Butter Chicken** Cooked in the tandoor, then pan-fried in a rich, creamy tomato & cashew nut sauce
- Mango Chicken** Chicken fillets cooked in thick mango flavour and coconut cream
- Korma Chicken, lamb or Beef** Succulent pieces of meat coated in a creamy sauce flavoured with ground cashew nuts
- Rogan Josh** An intense lamb curry flavoured with sun dried Kashmir chilli & green cardamom
- Chicken Achari** Fresh chicken cooked with tangy pickle spices
- Achar Ghost** Tender lamb cooked with tangy pickle spices
- Vindaloo (Hot)** Chicken, lamb or Beef Chunks of juicy meat cooked in traditional hot vindaloo sauce
- Tawa Tikka Masala** Chicken tikka sautéed on the tawa with onion and tomato, flavoured with green chilli, garlic and ginger
- Prawn Malabar** Prawns cooked with onion and tomato, garnished with cream & coconut. A must try prawn lovers
- Prawn Jalfrazi (Mild)** King prawns cooked with mixed vegetables
- Goat da pyaza** Tender goat flavoured with cardamom, in a tomato sauce infused with cumin, bay leaves & mace
- Goan Fish Curry** Seasonal fish cooked in traditional goan spices, enhanced with curry leaves and paprika
- Duck Curry** Tender duck legs cooked in freshly ground Indian spices, onion, ginger & garlic. Served with vegetable rice

Should you have any question about our menu, or need any suggestions when ordering – please ask