

SHIMLA CONKS



£13.95

£11.50

£3.50

£5.00

£2.75

£3.95

Small Plates

flexibility to enjoy one by yourself, or order a few for the table to share as starters, or with mains.

Onion	Bhaji)				£4.95
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Onions coated with gram flour batter and deep fried to a crispy texture.

Garlic Mushrooms)) £5.50

Mushrooms marinated in a garlic, ginger tandoori sauce, grilled in the clay oven.

Chilli Paneer))) £5.50

Our version of a classic favourite.

Chilli Chicken))) £5.95

Chicken stir fried with onions and peppers to produce a sweet and spicy flavour.

Chicken Pakora)) £5.50

fillets of chicken coated in gram flour mixed with spices and deep fried.

Fish Amritsori))

Garlic and carom laced fish fillets deep fried in gram flour batter.

Prawn Puri))

Deep fried puri bread with masala spiced prawns.

Quorn® Tikka)) £5.50

Quorn® marinated in a spicy yoghurt and grilled in the tandoor.

SHARER or ON YOUR OWN!

Tandoori Mix Sizzler

£16.50

Tikka))

Shoshlik))

and peppers.

Hariyali)))

marinade

Tandoori Combination

Green Salad

Galic, ginger and deggi mirch.

Same as above, served with onions

A coriander, green chilli and mint

Ajwaini King Prawns, Chicken Tikka, Adraki Chops, Gilafi

Sheekh Kebab, Paneer Shashlik and Chicken Hariyali.

Chicken Tikka, Chicken Hariyali, Paneer Shashlik, Gilafi Sheekh Kebab and Adraki Chops.

Vegetarian Platter

£13.25

Paneer Shashlik, Garlic Mushrooms, Onion Bhaji, Aloo Tikki and Quorn® Tikka.

Chaat Corner

Papdi Chaat)))

Potatoes and chickpeas, topped with green chillies, onions, spices, yoghurt and tamarind.

Samosa Chaat)))

Crispy punjabi samosa's topped with a channa masala, onions, sev and a mixture of chutneys and chaot masala.

Aloo Tikki Chaat))) £5.50

Aloo Tikki topped with onions, sev and a mixture of chutneys and chaat masala.

Use our Chilli Guide to help make your choice

Mild Medium Met

From the Tandoor

Healthy and natural tones with the use of only fresh herbs and spices in the marinade resulting in definately the most delicious and succulent kebabs!!!

All large portions come on a sizzler, served with rice, salad and a curry sauce.	Small	Large
Ajwaini King Prawns))) King prawns in a carom and garlic flavoured spiced marinade, chargrilled in the tandoor oven.	£8.25	£19.95
Gilafi Sheekh Kebab)) Lamb mince with finely chopped onion and peppers creating an extraordinary play on tastes.	£5.50	£16.95
Paneer Shashlik)) Chunks of Indian cheese, with a spicy yoghurt marinade, barbequed with onions and peppers.	£5.50	£15.95
Salmon Tikka)) Salmon chunks roasted with a rich spicy marinade of dill, garlic, ginger, honey and mustard oil.	£8.25	£19.95
Adraki Chops)) Succulent chops marinated with traditional Indian spices and char grilled to perfection.	£7.25	£17.95
Chicken Succulent chicken coated with a spiced yoghurt marinade in the following choices:		

Hompaniments that are great on their own, with starters or main courses.					
Poppadoms per gu	est £1.25	Curry Sauce	£4.95		
With an assortment of (hutneys.	Available in Mild, Medium or Hot.			
Masala Chips)))	£4.50	Chips	£2.75		
Crispy chips tossed with (dry spices	Crispy fried chips			
and coriander.					
Raita		Plain Yoghurt	£1.95		
Yoghurt with tomatoes	s, onions	Churned Plain yoghurt.			
and cucumber.					

£2.75 £3.75 Onion Salad Onions, chillies and lemon.

£5.50

£5.50

£5.50

£16.95

£16.95

£16.95

£21.95

Lettuce, cucumber, tomatoes, onions, carrots, chillies, and lemon,

PLEASE NOTE: Our food is prepared in a kitchen where ALLERG We can not guarantee that anything is 100% free of allergens. Allergen guide is available instore & can found at: www.shimla

Make Your Own Curru

Step 1. Choose your protein:

Chicken £10.50 | Chicken Tikka £10.95 | Lamb £11.50 | Fish £12.95

Egg £9.95 | King Prawns £14.95 | Paneer £9.95 | Quorn® £11.95

Step 2. Choose your sauce:

Korma					Garlic & Chilli 1111
Mughlai	cream	and	cashew	nut	Cochin hot curry sauce flavoured with
based gr	ανψ.				chunks of garlic and green chillies.

Rogan Josh))

spices.

Karahi)))

pepper gravy.

Masala)

masala.

Kasmiri rich gravu of a muriad of

North Indian onion, tomato and fresh

Our own exclusive recipe of masala

sauce, made famous as a chicken tikka

Jalfrezi))

Assamese masala gravy, with peppers and onions.

Saag Wala))

Masala of spinach, mint, green chillies and spiced.

Butter))

A makhni sauce simmered in a buttery tomato and fenugreek gravy.

Step 3. Enjoy!

Tawa Dishes

Protein of your choice, cooked with coursely chopped onions, tomatoes and pepper, garnished with coriander and ginger

Chicken Tawa))	£11.95	King Prawn Tawa))	£15.95
Paneer Tawa))	£10.95	lamb Tawa))	£13.50
Quorn® Tawa))	£12.95	Fish Tawa))	£13.50

Biriuani

A favourite with the Nawabs of Hydrabad, tender pieces of protein and basmati rice, flavoured with saffron and an interesting blend of spices.

Accompanied with curry sauce, green salad and raita.

Chicken Biriyani))	£15.95	King Prawn Biriyani))	£18.95
Paneer Biriyani))	£14.95	Lamb Biriyani))	£16.95
Quorn® Biriyani))	£16.50	Vegetarian Biriyani))	£12.95

Vegetarian Choice

We have a wide and varying range of normally very underrepresented vegetarian dishes for you to enjoy as a:

Bombay Aloo))

Potatoes tossed with tomatos and cumin, a must for all potato fans.

Baingan Bharta)))

Barbequed Aubergine delicacy cooked with onions and tomatoes.

Tarka Daal))

An exotic lentil dish made with garlic, ginger and whole red chillies.

Vegetable Jalfrezi))

Assorted vegetables cooked with spicy masala sauce.

Daal Makhani)

Side £6.50

Favourite of Punjab, black daal cooked in creamy butter sauce.

Channa Masala))

Chick peas cooked in a tomato, onion and cumin gravy.

Dishes labelled as vegetarian on the menu is based on their ingrediants only, they me however be cooked close to or with non-veg items and therefore may contain traces.

Signature Dishes

The legendary Dum Pukht Indian Cuisine, the food of muth and fable.

Prawn Mango Curry 🕽 🕽

King Prawns cooked in a sweet mango gravų.

Kheema Peas Peshwari))) £10.50

Minced lamb, cooked along with fresh peas, a touch of ginger, garlic and cumin seeds, topped with tomatoes.

Goan Fish Curry) £12.95

This dish is from the western coast of India. A spicy delicacy of fish cooked in a coconut-based smooth gravy.

Lamb Chettinad))

South Indian Lamb dish, a delicacy from the Chettinad region of the Sivaganga district of Tamil Nadu.

Kaalimirch Methi Murgh)) £12.95

Chicken tikka cooked in a peppery fenugreek masala.

Egg Bhurji Masala 🕽 🕽 £10.95

Classic egg dish of scrambled egg mixed with a rich tomato and onion gravų.

Dhaba Murgh))

Steamed Rice

Kheema Rice))

Kheema Naan))

A Punjab favourite of slow cooked chicken with ginger, onion, coriander, fresh herbs and native spices.

Basmati Ki Bahar

Pulao Rice	£3.75
Mushroom Rice	£4.25
Jeera Rice	£4.25
Egg Fried Rice)	£5.00

Tandoori Bread Tandoori Naan

Garlic & Coriander Naan £3.75 Cheese & Chilli Naan))) £3.75 £3.95 Peshwari Naan £2.50 Tandoori Roti

All prices include V.A.T. at the prevailing rate. A minimum £10.00 per guest cover charge applies. A Discretionary 10% service is added to your bill.