



Our executive chef, the latest recruit at The Shalimar has previously worked at the opulent Oberoi Hotel in Hyderabad, India.

During his time there, he was privileged to have cooked for many celebrities including, His Royal Highness The Prince Of Wales & Lady Diana.

the
Shalimar
Restaurant
Truly in a class of its own

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All prices are inclusive of VAT. Vegan food is available on pre-request. Kindly let the restaurant manager know of any food intolerance that you may have. We are very health conscious. All our dishes are freshly prepared and cooked to individual order, this ensures the quality of our dishes. This means that food may take a little longer to serve. We appreciate your patience and co-operation.



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VEGETARIAN STARTERS

Pickle Tray (per person) 🍴

Plain Poppadom (each)

Spiced Poppadom (each)

Onion Bhajee (portion) 🍴

Round crispy onions fried in a authentic spice batter

Aloo Tikki 🍴

Fried potato patties stuffed with a combination of spices, dates, ginger, cashew nuts & a bed of chick peas. Topped with a sweet yoghurt & tamarind sauce

Vegetable Samosa (portion) 🍴

Stuffed with potatoes & green peas, tempered with cumin, ginger, green chillies & coriander

Bombay Chaat 🍴

Popular vegetarian roadside fare to melt-in-the-mouth snacks, drizzled with yoghurt, homemade chutneys and gram flour

Makkai Palak Pakora 🍴

The Punjabi passion! Fritters of chick peas, leafy spinach & corn, accompanied by a tangy chutney

Tandoori Chilli Paneer (Medium or Hot) 🍴🍴

Marinated homemade Indian cheese, cooked in a clay oven. Tossed with hot chilli, garlic & coriander

Puri (Channa, Paneer, Garlic or Mushroom) 🍴

Tossed with a blend of spices & served on our special puri bread

Vegetable Platter for Two 🍴

Onion bhajee, vegetable samosa, paneer tikka, makkai palak pakora

Soup of the Day

Choice of: Tomato, Daal or Mulligatawny Soup



🍴 Medium 🍴🍴 Hot 🍴🍴🍴 Very Hot

GRILL & GRIDDLE NON-VEG STARTERS

Chicken Tikka or Lamb Tikka 🍴

Tender pieces of chicken or lamb marinated in ginger & spices, cooked in a clay oven

Chandani Malai Tikka 🍴

White as moonlight, soft & mild tender chicken marinated in cream, cheese & light spices. Flavoured with cardamon & stems of coriander

Peshawari Lamb Chops 🍴

Tender lamb chops with Indian spices

Lucknow Seek Kebab 🍴

Seekh kebab of minced lamb with fresh herbs.

Complimented by mint chutney

Hot Chilli Fish 🍴🍴

Cod in crisp light special batter, tossed in a hot chilli garlic sauce

Tandoori Chicken 🍴

Chicken marinated in yoghurt with peperika spices & nut meg

Puri (Hot Meat, Chicken or Prawns) 🍴🍴

Tossed with a blend of spices & served on our special puri bread

Tandoori King Prawn 🍴🍴

King prawn with shell, lightly marinated in pickling spices & then grilled in the tandoor

Fish Pakora 🍴

Strips of Ruf Chanda, spiced & deep fried

Meat Platter for Two 🍴

Chicken tikka, lamb chops, lamb seekh kebab

Shashlik Kebab (Chicken or Lamb) 🍴

Grilled skewered chicken or lamb cooked with onions, peppers and tomato

Meat Samosa (portion) 🍴

Stuffed with minced lamb, potato & green peas, tempered with cumin, ginger, green chillies & coriander

BIRIANI 🍴

Aromatic preparation of basmati rice layered with spiced vegetables, chicken lamb or king prawns. Garnished with fried onions

Chicken

Lamb

Prawn

King Prawn

Mixed Vegetable

Hyderabdi Biriani

Fish Birini

Bhag Biriani

A preparation of basmati rice, exotic herbs & spices, minced lamb & marinated lamb tikka. Served with a desi curry sauce

RICE DISHES

Boiled Rice

Boiled basmati rice

Pillau Rice

Flavoursome basmati rice infused with saffron

Lemon Rice

Basmati rice tempered with mustard seed and freshly squeezed lemon juice

Fried Rice

Mushroom, Veg, Egg or Keema Rice

Special Fried Rice

House Speciality

🍴 Medium 🍴🍴 Hot 🍴🍴🍴 Very Hot

NAN BREADS

Tawa Chappatti

Whole wheat flour bread

Tandoori Roti

Whole wheat flour bread

Plain Nan

Garlic or Garlic & Tomato Nan

With garlic & coriander

Lachcha Paratha or Mint Paratha

Layered refined flour bread. Plain or with mint

Peshwari Nan

Stuffed with almonds, coconut & raisins

Cheese & Chilli Nan

Stuffed with cheese & fresh green chillies

Cheese, Garlic & Coriander Nan 3 Stuffed with Cheese,

fresh garlic & coriander

Kulcha Nans

Nan dough stuffed with your choice of fillings:- Chicken, Keema, Cheese, coriander or spiced potato



OBEROI CHEF'S SPECIALITIES

Introducing The Shalimar's new Executive Chef from India, he has cooked for many celebrities including, Prince Charles & Lady Diana

Seabass Delight

Pan fried Seabass in a bed of spices, green chilli, garlic, onions, tomatoes, mushrooms & mixed peppers

Chicken Tawa Masala

Succulent chicken tossed with fresh herbs and spices, a favourite authentic style bhuna

Butter Chicken

Chicken tikka blended in a smooth tomato creamy sauce

Laal Maas

Rajasthan's favourite curried preparation of lamb, whole red chillies and fresh spices (hottest dish!)

Garlic Chilli Jinga

King prawns marinated in garlic sauce and cooked with fresh green chillies, onions, tomatoes and capsicums

Mangia Machli

Succulent pieces of salmon marinated in a blend of tangy spices cooked in a loose consistency sauce with tomato, garlic, coriander and onions

Chettinaad (LAMB OR CHICKEN) (KING PRAWN)

Cooked with special hot Chettiyar spices

Rajasthan Handi Gosth

A famous dish from the West of India Rajasthan, succulent shoulder of lamb, cooked with green chillies, tomatoes, ginger, garlic, mushrooms and chef's own blend of spices

Salmon Lazeez

Succulent pieces of salmon cooked in garlic, coriander and blended with fresh tomatoes, onions and cumin seeds in a medium consistency sauce

Rara Gosth

A speciality dish of lamb cooked two ways diced and minced with whole spices and tomatoes

Goan King Prawn

The traditional dish of Goa, king prawn cooked with onions and coconuts, flavoured with curry leaves and mustard

Ruf Chanda

Originating from the rivers of Bangladesh. Ruf Chanda is a delicate Fish full of flavour, marinated in a wealth of exotic spices & cooked on the grill. Served on a bed of peppers, Onions & mushrooms

Murgh Methi Palak

Chicken cooked with fenugreek, fresh chillies tossed with a generous helping of fresh spinach

Medium Hot Very Hot

SHALIMAR SPECIALITIES

Chicken or
Lamb King
Prawn

Tikka Masala

The humble tikka masala, varies from place to place. We present our own exclusive recipe

Jalfrezi Special

Spicy chicken, lamb or king prawn tossed with peppers, onions, green chillies & tomatoes

Garlic Chilli

Chunks of chicken, lamb or king prawns, tossed with garlic, fresh green chillies & peppers

Achari Special

Special tangy sauce with pickling spices, onions & tomatoes

Karahi Special

All time favourite aromatic curry, cooked in authentic style karahi. Flavoured with punchpura and karahi spices

Balti Special

Chicken, lamb or king prawns cooked in a special balti sauce

Murgh Masala

Chicken cooked in a medium / thick sauce, consisting of spiced minced lamb, tomatoes, coriander & capsicums

Saag (chicken or lamb)

Tender pieces of chicken or lamb, tossed with fresh spinach & garlic

Medium Hot Very Hot

TAZI SABZI (FRESH VEGETABLES)

Full Half

New Bombay Potatoes

All time favourite curried potatoes, definitely worth a try

Saag Paneer

Cottage cheese & spinach in our own blended spices

Paneer Mirch Masala

Desi style cottage cheese with crunchy bell pepper, enriched with onion & tomato

Mix Vegetables

A selection of fresh vegetables cooked in home blended spices

Channa Paneer Masala

Chick peas & Indian cheese cooked in a desi home style

Achari Aubergine

Aubergine cooked with a pickled flavoured sauce

Bhindi Bhaji

Okra cooked with onion, tomatoes & spices

Aloo Gobi

A delicate balanced dish of cauliflower & potatoes

Tarka Daal

Yellow lentils tempered with garlic, cumin & green chillies

Daal Makni

Punjabi speciality, combination of black urad, rajma & chana daal, cooked with cream & butter

Mushroom Bhaji

Fresh mushrooms cooked in a bhuna sauce



Let us spoil you!
**GOURMET
BANQUET FEAST**

per person

A Specially Prepared Feast For You Of the
best Shalimar Cuisines.

A beautifully set table full of culinary delight
for you to sample and enjoy. you will be truly
spoiled for choice.

SUNDRIES

Raita

Yoghurt with cucumber & seasoning

Red Onion Salad

Kachumber Salad

Portion of Chips

EUROPEAN CUISINE

All served with chips, salad, mushrooms, peas & fried onions

Roast Chicken

British Sirloin Steak

Black Pepper Steak

Omelette

Please ask for our selection

KIDS SELECTION

All served with chips & salad

Fishcakes

Fish Fingers

Chicken Nuggets

Fried Scampi



Medium Hot Very Hot

TANDOORI GRILL & GRIDDLE

Marinade of home-made yoghurt, specially prepared herbs & spices,
cooked in charcoal clay ovens, garnished with lemon & salad

King Prawn Tandoori

whole tiger prawns with shell, lightly marinated in yoghurt, spices &
grilled in the tandoor

Full Tandoori Chicken (On The Bone)

Spring chicken marinated in yoghurt, herbs & spices,
cooked in clay oven

Half Tandoori Chicken (On The Bone)

Spring chicken marinated in yoghurt, herbs & spices,
cooked in clay oven

Chicken Tikka or Lamb Tikka

Chicken or lamb marinated in yoghurt and blended spices &
cook to order in our famous tandoori oven

Tandoori Mixed Grill

An assortment of kebabs including, lamb seek,
chicken tikka, lamb tikka & tandoori chicken

Shashlik (Chicken or Lamb)

Boneless chicken or lamb, marinated in yoghurt and
spices. Tossed with peppers & served on a hot sizzler

Garlic Tandoori (Chicken or Lamb)

Tender pieces of chicken or lamb fillet, marinated in
spices flavoured with garlic. Cooked in a clay oven

Tandoori Seabass

Whole seabass marinated in tandoori spices cooked in a clay oven and
finished on the char-grill

Medium Hot Very Hot

TRADITIONAL DISHES

Plain Curry) Korma Kashmiri

Malayan Dupiaza) Rogan Josh)

Bhuna) Patia) Dansak)

Madras)) Vindaloo)))

Sri Lanka (Ceylon))

SERVED WITH THE FOLLOWING:

Chicken

Chicken Tikka

Tandoori Chicken

Lamb or Keema

Prawn or Scampi

King Prawn

Mixed Vegetable

Fish

