



shabash

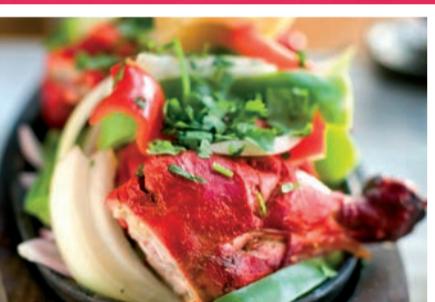
Sunday

SELECT MENU

eat fresh + not buffet + as much as u like

ADULT £13.95 / UNDER 12'S £5.95 / UNDER 5'S free

Available All Day



Fresh Delivery

7 DAYS A WEEK



Refreshing

ALCOHOLIC
BEVERAGES
NOW AVAILABLE
on all deliveries

Every Tuesday & Thursdays

TAPAS

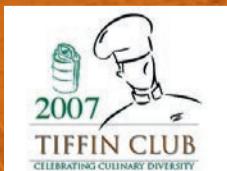
THALI MENU

selection of starters + 2 mains + vegetables + rice & naan

£11.95 a Thali



actual picture



WINNERS! Best Indian!
Echo
Essex Curry Awards

HOUSE OF PARLIAMENT AWARDS - TOP 20

AS VOTED BY THE LOCAL PUBLIC

56 The Broadway / Leigh on Sea / SS9 1AG

www.shabashindian.co.uk

shabash

indian dining

take away menu

free delivery
01702 476411 / 471904
reservations
01702 715552

vegan dishes & wines
Now Available - Please ask when ordering

www.shabashindian.co.uk

starters

Mishti Chips	3.95
Fried sweet potato chips	
Samosa Meat, Chicken or Veg	3.95
Served with house greens and mint sauce	
Sheekh Kebab Minced Lamb.....	3.95
Mixed with herbs and grilled in a clay oven	
Tikka Lamb, Chicken, Duck or Fish	3.95
Marinated in yoghurt, cooked in a clay oven served with house greens and mint sauce	
Quarter Tandoori Chicken.....	4.95
Marinated chicken roasted in a clay oven	
Shamie Kebab	4.95
Spiced lamb patties wrapped in an omelette	
Onion Bhaji 3 in a portion	3.95
Chaat Puri Lamb, Chicken, Duck or Fish.....	5.95
Cooked in a tangy peppery sauce, served on puri bread	
Tangri Wings	4.95
Marinated tandoori chicken wings	
Jinga Vaza	5.95
Marinated king prawns, tandoori roasted	
King Prawn Puri	5.95
King prawns cooked in medium spices, served with puri bread	
Mini Mix Tandoori.....	5.95
Tandoori roasted sheekh kebab, chicken, lamb and paneer tikka	

regional

Bhuna (medium) with onions and tomatoes	
Ceylon (hot) with coconut milk	
Curry (medium) traditional indian curry	
Dansaak (hot sweet and sour) with lentils	
Dupiaza (medium) with onions, herbs and spices	
Kashmiri with bananas, lychees, coconut and almond	
Korma cooked with coconut cream and butter	
Madras (hot curry) with garlic and lemon jus	
Malayan with pineapple, coconut and almond	
Methi medium spiced sauce with fenugreek	
Paalak with spinach and blend of spices	
Pathia (hot sweet and sour) with pineapple	
Phall (extra hot) with ground chillies	
Rogan Josh (medium) with bed of sautéed tomatoes	
Vindaloo (hot curry) with red chilli and lemon jus	
Chicken	6.95
Lamb.....	6.95
Chicken Tikka.....	7.95
Lamb Tikka	7.95
Duck Tikka	8.95
Prawn.....	8.95
Fish Tikka	9.95
King Prawn	11.95
Tandoori King Prawn	12.95
Vegetable	6.95

biryani

Pillau rice cooked in butter and spices

Ask for a recommended side to complement your biryani, otherwise it will be served with veg curry

Chicken or Lamb	7.95
Chicken Tikka or Lamb Tikka.....	8.95
Duck Tikka	9.95
Prawn.....	9.95
Fish Tikka	8.45
King Prawn	10.95
House Special.....	12.95
Tandoori King Prawn	12.95
Vegetable	6.95

missing something?

Fancy something not on our menu?
Simply ask a member of our staff and our chefs will do the rest

street food - starters

Katai Fry.....	3.95
Lightly spiced whitebait in thin crispy batter	
Chotpoti	4.95
Potatoes and chickpeas served with a boiled egg	
Malai Kalimirch Tikka.....	4.95
Chicken breast chunks marinated in elachi, javitri and ground green chillies, coated in a grated paneer, black peppercorn and crushed peanut paste	
MoMo Mushroom.....	4.95
Mushrooms coated with mince & breadcrumbs	
Paneer Tikka.....	4.95
Roasted cubes of lightly marinated paneer	
Pani Puri	4.95
Crisp hollow wheat balls served with chickpeas and tamarind sauce	
Goan Crab & Mussels Puree	5.95
Cooked in the shell with garlic, medium herbs, spices and served on a puri bread	
Spicy Squid Rings	5.95
Dipped in light spicy batter and deep fried	
Rapp-se Wrap: Lamb, Chicken, Duck or Fish....	4.95
Authentic wrap with a lightly sautéed filling	
Tandoori Lamb Chops	5.95
Tandoori roasted marinated lamb Chops	
Aam Scallops Puri	6.95
Cooked in a light mango sauce with spices and served on a puri bread	
Coconut Crab Cakes	6.95
Minced crab meat mixed with coconut and a blend of herbs and spices	
Grilled Salmon Tikka	6.95
Tandoori roasted marinated salmon	

traditional

Masala creamy coconut sauce and almonds	
Passanda with yoghurt, cream and ground almonds	
Karahi with pepper, onions, tomato and coriander	
Jalfrezi with green chillies, capsicum and onions	
Atchaari with home made tangy pickle	
Karahi Chaat with tangy chaat masala spice	
Rara with sautéed onions garnished with ghee	
Sughati creamy sauce with mango and poppy seeds	

Chicken Tikka or Lamb Tikka.....	7.95
Duck Tikka	8.95
Fish Tikka	9.95
Tandoori King Prawn	12.95
Vegetable	6.95

charcoal tandoori

All tandoori dishes are served with house greens and mint sauce

Malai Kalimirch Tikka.....	9.95
Chicken breast chunks marinated in elachi, javitri and ground green chillies, coated in a grated paneer, black peppercorn and crushed peanut paste	
Tikka: Lamb, Chicken, Duck or Fish	7.95
Marinated in yogurt with fresh spices then cooked in the clay oven	
Half Tandoori Chicken.....	8.95
Spring chicken marinated in yogurt with herbs, spices then cooked in the clay oven	
Sheekh Kebab	7.95
Minced lamb with onion, herbs and spices, cooked on skewers	
Tandoori Lamb Chops	9.95
Tender, marinated lamb chops full of flavour	
Mixed Grill	10.95
Roasted tandoori chicken, chicken tikka, lamb tikka and sheekh kebab	
Tandoori King Prawns	12.95
Marinated in yogurt with herbs and spices then cooked in the clay oven	

Shaashlic

Marinated and garnished with tomatoes, peppers and onions and cooked in the tandoor

Chicken or Lamb	9.95
Duck or Fish	10.95
King Prawn	13.95

signature dishes

The Original Madhu Khatta

Chargrilled chicken marinated with herbs and spices accompanied with a honey, lime and ginger green sauce

Butter Chicken

Tandoori chicken stripped off the bone, prepared in medium spiced buttery sauce, please choose creamy or non creamy when ordering

Broadway Voujon

Chicken stripped off the bone, cooked with minced meat and garnished with an egg in a medium sauce. Can also be served Madras or Vindaloo strength, so please choose when ordering

Fouzli Chicken

Marinated chicken tikka in an authentic thick mango sauce

Grilled Stuff Murgh

Marinated, chargrilled chicken breast stuffed with a lightly spiced potato and cheese filling with a sautéed onion and mixed pepper sauce

Tarka Machli Fish

Grilled Bangladeshi fish smothered with an authentic thick Hyderabadi gravy with fried garlic on top

Salmon Rawans

Grilled marinated salmon cooked with fresh herbs and spices accompanied with a medium spiced bhuna sauce

Lamb Shank Kolia

Slowly cooked tender lamb shank, pot roasted in a tasty, medium spiced gravy

Karrishab Lamb Chops

A smooth authentic style medium strength curry, prepared with tender pieces of lamb chops from the tandoori oven

Chilli

Chicken or Lamb Tikka pieces cooked with green chillies, in a thick Bengali style sauce

Swordfish Konkani

Lightly spiced sautéed swordfish steaks accompanied with a honey infused bhuna sauce

Jolrishha Murgh

Half spring chicken cooked in a black olive and mustard sauce

Badaami Korma

Half spring chicken in a creamy dish with ground almonds and fragrant spices cooked with cashew and pistachio nuts

Podina

Tender lamb pieces in a rich cumin, cardamom and mint sauce, garnished with fresh mint

Maza Mutton

Spicy pulled mutton with fresh green chillies and red peppers, dry finish yet moist - hot

vegetables

3 in a Portion Onion Bhaji

3.55

Bombay Aloo

3.55

Mishti Aloo sweet potato

3.95

Saag Bhaji

3.55

Laal Saag Indian red spinach.....

3.95

Saag Aloo

3.95

Tarka Dhall

3.95

Lentils served with a layer of ghee fried garlic

Cauliflower Bhaji.....

3.55

Chana Masala.....

3.55

Mushroom Bhaji.....

3.55

Aloo Chana chickpeas and potatoes

3.95

Aloo Gobi potato and cauliflower

3.95

Vegetable Curry

3.55

Niramish