



# shabash

*indian dining*



## menu

*shabash: to celebrate*

*Shābāsh (शाबाश, شَابَاش, स॰षा॰स, శబాష) the term used in the Indian subcontinent to signal commendation for an achievement, similar in meaning to bravo and kudos*



## starters

<b>Mishti Chips</b> .....	4.75
Fried sweet potato chips	
<b>Samosa Meat, Chicken or Veg</b> .....	4.95
Served with house greens and mint sauce	
<b>Sheekh Kebab Minced Lamb</b> .....	5.95
Mixed with herbs and grilled in a clay oven	
<b>Tikka Lamb, Chicken, Duck or Fish</b> .....	4.95
Marinated in yoghurt, cooked in a clay oven served with house greens and mint sauce	
<b>Quarter Tandoori Chicken</b> .....	5.95
Marinated chicken roasted in a clay oven	
<b>Shamie Kebab</b> .....	5.95
Spiced lamb patties wrapped in an omelette	
<b>Onion Bhaji 3 in a portion</b> .....	4.75
<b>Chaat Puri Lamb, Chicken, Duck or Fish</b> .....	5.95
Cooked in a tangy peppery sauce, served on puri bread	
<b>Tangri Wings</b> .....	5.95
Marinated tandoori chicken wings	
<b>Jinga Vaza</b> .....	6.95
Marinated king prawns, tandoori roasted	
<b>King Prawn Puri</b> .....	6.95
King prawns cooked in medium spices, served with puri bread	
<b>Mini Mix Tandoori</b> .....	6.95
Tandoori roasted sheekh kebab, chicken, lamb and paneer tikka	

## regional

<b>Bhuna (medium) with onions and tomatoes</b>	
<b>Ceylon (hot) with coconut milk</b>	
<b>Curry (medium) traditional indian curry</b>	
<b>Dansaak (hot sweet and sour) with lentils</b>	
<b>Dupiaza (medium) with onions, herbs and spices</b>	
<b>Kashmiri with bananas, coconut and almond</b>	
<b>Korma cooked with coconut cream and butter</b>	
<b>Madras (hot curry) with garlic and lemon jus</b>	
<b>Malayan with pineapple, coconut and almond</b>	
<b>Methi medium spiced sauce with fenugreek</b>	
<b>Paalak with spinach and blend of spices</b>	
<b>Pathia (hot sweet and sour) with pineapple</b>	
<b>Phall (extra hot) with ground chillies</b>	
<b>Rogan Josh (medium) with bed of sautéed tomatoes</b>	
<b>Vindaloo (hot curry) with red chilli and lemon jus</b>	
Chicken .....	10.95
Lamb .....	10.95
Chicken Tikka .....	11.95
Lamb Tikka .....	11.95
Duck Tikka .....	12.95
Prawn .....	11.95
Fish Tikka .....	12.95
King Prawn .....	14.95
Tandoori King Prawn .....	15.95
Vegetable .....	9.95

## biryani

<b>Pillau rice cooked in butter and spices</b>	
Ask for a recommended side to complement your biryani, otherwise it will be served with veg curry	
Chicken or Lamb .....	12.95
Chicken Tikka or Lamb Tikka .....	13.95
Duck Tikka .....	14.95
Prawn .....	14.95
Fish Tikka .....	14.95
King Prawn .....	15.95
House Special .....	16.95
Tandoori King Prawn .....	16.95
Vegetable .....	11.95

### staying healthy

All dishes can be cooked with coconut oil, which can benefit your heart and immune system as a healthy alternative to traditional oils

## street food - starters

<b>Katai Fry</b> .....	4.95
Lightly spiced whitebait in thin crispy batter	
<b>Chotpoti</b> .....	5.95
Potatoes and chickpeas served with a boiled egg	
<b>Malai Kalimirch Tikka</b> .....	5.95
Chicken breast chunks marinated in elachi, javitri and ground green chillies, coated in a grated paneer, black peppercorn and crushed peanut paste	
<b>MoMo Mushroom</b> .....	5.95
Mushrooms coated with mince & breadcrumbs	
<b>Paneer Tikka</b> .....	5.95
Roasted cubes of lightly marinated paneer	
<b>Pani Puri</b> .....	5.95
Crisp hollow wheat balls served with chickpeas and tamarind sauce	
<b>Goan Crab &amp; Mussels Puree</b> .....	6.95
Cooked in the shell with garlic, medium herbs, spices and served on a puri bread	
<b>Pakora Chicken or Veg</b> .....	5.95
Authentic fritters from the streets of India	
<b>Spicy Squid Rings</b> .....	6.95
Dipped in light spicy batter and deep fried	
<b>Tandoori Lamb Chops</b> .....	6.95
Tandoori roasted marinated lamb Chops	
<b>Aam Scallops Puri</b> .....	7.95
Cooked in a light mango sauce with spices and served on a puri bread	
<b>Naga Wings</b> .....	6.95
Tandoori Chicken wings coated with the famous Naga Chilli sauce. Extremely hot!	
<b>Grilled Salmon Tikka</b> .....	7.95
Tandoori roasted marinated salmon	

## traditional

<b>Masala creamy coconut sauce and almonds</b>	
<b>Passanda with yoghurt, cream and ground almonds</b>	
<b>Karahi with pepper, onions, tomato and coriander</b>	
<b>Jalfrezi with green chillies, capsicum and onions</b>	
<b>Atchaari with home made tangy pickle</b>	
<b>Karahi Chaat with tangy chaat masala spice</b>	
<b>Rara with sautéed onions garnished with ghee</b>	
<b>Sughati creamy sauce with mango and poppy seeds</b>	
Chicken Tikka or Lamb Tikka .....	11.95
Duck Tikka .....	12.95
Fish Tikka .....	13.95
Tandoori King Prawn .....	15.95
Vegetable .....	10.95

## charcoal tandoori

All tandoori dishes are served with house greens and mint sauce	
<b>Malai Kalimirch Tikka</b> .....	13.95
Chicken breast chunks marinated in elachi, javitri and ground green chillies, coated in a grated paneer, black peppercorn and crushed peanut paste	
<b>Tikka: Lamb, Chicken, Duck or Fish</b> .....	11.95
Marinated in yogurt with fresh spices then cooked in the clay oven	
<b>Half Tandoori Chicken</b> .....	11.95
Spring chicken marinated in yogurt with herbs, spices then cooked in the clay oven	
<b>Sheekh Kebab</b> .....	11.95
Minced lamb with onion, herbs and spices, cooked on skewers	
<b>Tandoori Lamb Chops</b> .....	14.95
Tender, marinated lamb chops full of flavour	
<b>Mixed Grill</b> .....	15.95
Roasted tandoori chicken, chicken tikka, lamb tikka and sheekh kebab	
<b>Tandoori King Prawns</b> .....	15.95
Marinated in yogurt with herbs and spices then cooked in the clay oven	
<b>Shaashlic</b>	
Marinated and garnished with tomatoes, peppers and onions and cooked in the tandoor	
Chicken or Lamb .....	13.95
Duck or Fish .....	14.95
Salmon .....	16.95
King Prawn .....	16.95
Vegetable .....	11.95



## signature dishes



<b>The Original Madhu Khatta</b> .....	13.95
Chargrilled chicken marinated with herbs and spices accompanied with a honey, lime and ginger green sauce	
<b>Butter Chicken</b> .....	12.95
Tandoori chicken stripped off the bone, prepared in medium spiced buttery sauce, please choose creamy or non creamy when ordering	
<b>Broadway Voujon</b> .....	13.95
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	
<b>Fouzli Chicken</b> .....	12.95
Marinated chicken tikka in an authentic thick mango sauce	
<b>Grilled Stuffed Murgh</b> .....	13.95
Marinated, chargrilled chicken breast stuffed with a lightly spiced potato and cheese filling with a sautéed onion and mixed pepper sauce	
<b>Tarka Machli Fish</b> .....	15.95
Grilled Bangladeshi fish smothered with an authentic thick Hyderabad gravy with fried garlic on top	
<b>Salmon Rawans</b> .....	16.95
Grilled marinated salmon cooked with fresh herbs and spices accompanied with a medium spiced bhuna sauce	
<b>Karrishab Lamb Chops</b> .....	15.95
A smooth authentic style medium strength curry, prepared with tender pieces of lamb chops from the tandoori oven	
<b>Chilli</b> .....	12.95
Chicken or Lamb Tikka pieces cooked with green chillies, in a thick Bengali style sauce	
<b>Jolrisha Murgh</b> .....	13.95
Half spring chicken cooked in a black olive and mustard sauce	
<b>Badaami Korma</b> .....	14.95
Half spring chicken in a creamy dish with ground almonds and fragrant spices cooked with cashew and pistachio nuts	
<b>Podina</b> .....	12.95
Tender lamb pieces in a rich cumin, cardamom and mint sauce, garnished with fresh mint	
<b>Maza Mutton</b> .....	13.95
Spicy pulled mutton with fresh green chillies and red peppers, dry finish yet moist - hot	
<b>Sangott Konkani</b> .....	19.95
Lightly spiced sautéed bangladeshi fish steaks accompanied with a honey infused bhuna sauce	



## vegetables

<b>3 in a Portion Onion Bhaji</b> .....	4.75
<b>Bombay Aloo</b> .....	4.75
<b>Mishti Aloo sweet potato</b> .....	5.25
<b>Saag Bhaji</b> .....	4.75
<b>Saag Aloo</b> .....	5.25
<b>Tarka Dhall</b> .....	4.75
Lentils served with a layer of ghee fried garlic	
<b>Cauliflower Bhaji</b> .....	4.75
<b>Chana Masala</b> .....	4.75
<b>Mushroom Bhaji</b> .....	4.75
<b>Aloo Chana chickpeas and potatoes</b> .....	5.25
<b>Aloo Gobi potato and cauliflower</b> .....	5.25
<b>Vegetable Curry</b> .....	4.75
<b>Niramish dry mixed vegetables</b> .....	4.75
<b>Bhindi Okra Bhaji</b> .....	5.25
<b>Brinjal Aubergine Bhaji</b> .....	5.25
<b>Broccoli &amp; Mangetout Bhaji</b> .....	5.25
<b>Saag Paneer</b> .....	5.25
<b>Chana Saag chickpeas and spinach</b> .....	5.25
<b>Mattar Paneer peas and cheese</b> .....	5.25
<b>Paneer Makhani</b> .....	9.95
Indian cheese baked in the tandoor, cooked in a passanda sauce with a hint of spice	
<b>Salli Vegetable</b> .....	9.95
Medium spiced stir-fried vegetables with sautéed onions and fried potato straws	
<b>Tarka saagdhal</b> .....	9.95
Spinach and lentils cooked with cumin seeds, onion, ginger and garlic with butter garnish	
<b>Vegetable Sambar</b> .....	9.95
Hot dish cooked with lentils, coconut cream and a hint of tamarind	

## rices

<b>Pillau Basmati</b> .....	3.95
<b>Sadaa Chawal Boiled Rice</b> .....	3.45
<b>Fried</b> .....	4.45
<b>Lemon</b> .....	4.45
<b>Mushroom</b> .....	4.45
<b>Special</b> .....	4.45
<b>Vegetable</b> .....	4.45
<b>Coconut</b> .....	4.45
<b>Keema</b> .....	4.75

## raita

<b>Natural Plain</b> .....	3.95
<b>Cool Cucumber</b> .....	4.45
<b>Sweet Honey</b> .....	4.75

## naans & grandads

<b>Plain Naan</b> .....	3.55
<b>Cheesy Naan</b> .....	3.95
<b>Garlic Naan</b> .....	3.95
<b>Keema Naan</b> .....	3.95
<b>Peshwari Naan</b> .....	3.95
<b>Cheesy Garlic Chili Naan</b> .....	4.25
<b>Chapatti</b> .....	2.95
<b>Parata</b> .....	3.95
<b>Vegetable or Keema Parata</b> .....	4.95
<b>Chips</b> .....	3.95
<b>Spicy Chips</b> .....	4.45
<b>Mishti Chips sweet potato</b> .....	4.75

## simply Vegan

As we prepare all of our dishes fresh, we can make the majority of our dishes Vegan friendly. Simply ask a member of our staff and our chefs will do the rest

## allergy notice

The following allergens are used as ingredients in a number of the dishes we prepare on our premises. Celery, crustaceans, eggs, fish, gluten, lupin, milk, molluscs, mustard, peanuts, sesame, soya, sulphites and tree nuts. If you have food allergies or a food intolerance, please ask our staff for assistance when ordering

## missing something?

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