

## STARTERS

Garlic mushroom	3.95	Soup of the day	2.95
Prawn cocktail	3.95	Onion bhajee	2.95
Prawn puri <i>meat/chicken/veg</i>	4.50	King prawn puri	6.95
Prawn pineapple puri	4.95	King prawn butterfly	5.95
Aloo chat	3.95	Tikka <i>(chicken, lamb)</i>	3.95
Chicken chat	3.95	Chicken pakora	3.95
Samosa <i>(meat or veg.)</i>	2.95	Sheek kabab or Shami kabab	3.95
Assorted <i>(meat or veg.)</i>	4.95	* Sizzling fish <i>(masala fish)</i>	4.95
Chicken Rashmi kebab	4.50	Green pepper delight	4.95

## TANDOORI (CLAY OVEN) DISHES

Tandoori chicken	6.95
<i>Half, tender chicken prepared with mild spices and cooked in a Tandoori</i>	
Tikka <i>(chicken or lamb)</i>	6.95
<i>Boneless chicken or lamb pieces flavoured with mild spices and cooked in a Tandoori</i>	
Shashlick <i>(chicken or lamb)</i>	8.95
<i>Chicken or lamb pieces flavoured with special spices and cooked with onions, capsicum and tomatoes</i>	
Tandoori mix grill	9.95
<i>Tandoori chicken, chicken tikka, lamb tikka and kebab</i>	
Tandoori king prawn	14.95
<i>king prawns flavoured with various spices and tenderly cooked in the Tandoori</i>	
* Sizzling fish	8.95
<i>Bengal style, spicy fried fish served with fried onions</i>	
Sheek kebab	6.95
<i>Minced lamb, medium spices, skewered and cooked in the Tandoori</i>	
Paneer tikka	7.95
<i>Marinated Indian vegetarian cottage cheese, grilled in a Tandoori oven</i>	
Paneer Shashlick	8.95
<i>Flavoured with special spices and cooked with onions, capsicum and tomatoes</i>	

## CHEF'S RECOMMENDATIONS

Shimla Spice Special Curry	13.95
<i>Served with king prawn, lamb &amp; chicken in a medium thick savoury sauce</i>	
Vegetarian Thali	13.95
<i>Served with veg curry, Dhall, Bombay aloo, onion bhajee, rice, nan, yogurt and poppadum</i>	
Meat Thali	14.95
<i>Served with Tandoori chicken, sheek kebab, Nan, meat Bhuna, veg curry, pilau rice and poppadum</i>	
Karahi <i>(chicken, lamb or vegetable)</i>	8.25
<i>Chicken or lamb sautéed with chopped onion, pepper, fresh herbs and spices</i>	
Zalfrezi <i>(chicken, lamb or vegetable)</i>	8.25
<i>Diced boneless chicken or lamb pieces grilled over charcoal and then fried with tomatoes, onion and pepper</i>	
Zalfrezi <i>(king prawn)</i>	13.95
<i>Diced boneless chicken or lamb pieces grilled over charcoal and then fried with tomatoes, onion and pepper</i>	
Jeera chicken <i>(with rice)</i>	10.95
<i>Complete meal for one person served with pilau rice and salad</i>	
Tikka masala <b>(N)</b> <i>(chicken, lamb or vegetable)</i>	8.25
<i>Boneless chicken or lamb cooked in a special masala sauce and spices, mild, creamy &amp; sweet</i>	
Tandoori king prawn masala <b>(N)</b>	13.95
<i>King prawn cooked in a masala sauce and spices, mild, creamy &amp; sweet</i>	
King prawn special	14.95
<i>Whole tailed king prawns passionately cooked in chef's own recipe</i>	
Rezella chicken	8.25
<i>Boneless chicken cooked with bullet chillies in a savoury sauce to shimla's own recipe</i>	
Dhakeswari <b>(N)</b>	8.25
<i>Mild, tender pieces of chicken in a creamy sauce cooked with fresh spices</i>	
Archari <i>(chicken, lamb or vegetable)</i>	8.25
<i>Boneless chicken or lamb cooked in a thick, tangy, fairly hot home-made pickle</i>	
Garlic tikka Bhuna <i>(chicken, lamb or vegetable)</i>	8.25
<i>Marinated chicken or lamb cooked in a tomato &amp; garlic sauce</i>	
Chicken tikka chilli masala <i>(hot)</i>	8.25

## BALTI DISHES

(with any vegetable extra 95p)

* Fish dishes may contain bones	
<b>(N) Mild Dishes contain nuts(Allergy)</b>	
Chicken	7.95
Lamb	7.95
Keema	7.95
Prawn	7.95
King prawn	13.95

## CHICKEN CURRY DISHES

Curry <i>(medium) madras or vindaloo extra 50p</i>	6.50
Bhuna <i>(medium)</i>	6.95
Chilli <i>(hot)</i>	6.95
Dopeza <i>(medium with onions)</i>	6.95
Pathia <i>(hot, sweet&amp; sour)</i>	6.95
Sagwala <i>(with spinach)</i>	7.50
Danshak <i>(hot, sweet &amp; sour with lentils)</i>	7.50
Rogon <i>(medium with tomato)</i>	7.50
Kurma <b>(N)</b> <i>(mild, creamy &amp; sweet)</i>	7.50
Any Extras	0.80

## LAMB CURRY DISHES

Curry <i>(medium) - madras or vindaloo extra 50p</i>	6.95
Chilli gosth <i>(hot)</i>	7.25
Bhuna gosth <i>(medium)</i>	7.25
Dopeza <i>(medium with onions)</i>	7.25
Pathia <i>(hot, sweet&amp; sour)</i>	7.50
Danshak <i>(hot, sweet &amp; sour with lentils)</i>	7.50
Kurma <b>(N)</b> <i>(mild, creamy &amp; sweet)</i>	7.50
Rogon <i>(medium with tomato)</i>	7.50
Sag gosth <i>(with spinach)</i>	7.50
Keema Bhuna <i>(minced meat)</i>	6.95
Pathia <i>(hot, sweet &amp; sour)</i>	6.95

## SEA FOOD CURRY DISHES

Fish kofta	8.95
<i>cooked in a thick savoury sauce with fresh herbs and a hint of chilli</i>	
* Bengal fish curry <i>madras or vindaloo extra 50p</i>	8.95
Prawn curry <i>(medium)</i>	6.95
Prawn kurma <b>(N)</b> <i>(mild, creamy &amp; sweet)</i>	7.95
Prawn Bhuna <i>(medium dry)</i>	7.95
Prawn patia <i>(highly spiced hot, sweet and sour)</i>	7.95
Prawn Dansak <i>(hot, sweet &amp; sour with lentils)</i>	7.95
Sag prawn <i>(with spinach)</i>	7.95
King prawn curry <i>(medium)</i>	9.95
King prawn Bhuna <i>(medium dry)</i>	10.95
King prawn dopeaza <i>(medium with onions)</i>	10.95
King prawn Patia <i>(highly spiced hot, sweet&amp; sour)</i>	10.95
King prawn kurma <b>(N)</b> <i>(mild, creamy &amp; sweet)</i>	10.95

## BIRYANI DISHES

cooked with basmati rice and served with curried vegetables

Chicken or meat	9.50
Prawn	9.50
King prawn	13.95
Vegetable	8.50
Chicken or lamb tikka	10.50

## SHIMLA SPICE SPECIAL

24 hour notice and a small deposit are required.

Kulchi lamb for 2 people: £49.95; for 4 people £85.95  
Kulchi chicken for 2 people: £39.95; for 4 people £74.95

*These dishes are cooked all freshly grounded spices and preparation in a slow cooking method to bring out the most delicious taste and a completely extra special flavour.*

## VEGETARIAN DISHES

served with main dishes only

Vegetable tray <i>(three different vegetables)</i>	7.95
Mixed vegetable curry	3.50
Vegetable bhajee <i>(dry)</i>	3.50
Tarka Dall <i>(lentil)</i>	3.50
Mushroom bhajee	3.50
Bhindi bhajee <i>(orka)</i>	3.50
Brinjal bhajee <i>(aubergine)</i>	3.50
Chana bhajee <i>(chick peas)</i>	3.50
Cauliflower bhajee	3.50
Sag bhajee <i>(spinach)</i>	3.50
Bombay potato	3.50
Aloo gobi <i>(potato &amp; cauliflower)</i>	3.95
Sag aloo <i>(spinach &amp; potatoes)</i>	3.95
Sag paneer <i>(spinach &amp; cottage cheese)</i>	3.95
Any vegetarian main dish	6.50

## SUNDRIES

Shimla spice special fried rice	5.95
<i>Served with prawns, mushroom, green chilli &amp; dressing with omilette on top</i>	
Vegetable rice <i>(basmati)</i>	3.95
Mushroom rice <i>(basmati)</i>	3.50
Special rice <i>(basmati)</i>	3.50
Egg fried rice <i>(basmati)</i>	3.50
Pilau rice <i>(basmati)</i>	2.75
Fried rice <i>(basmati)</i>	2.75
Plain rice <i>(basmati)</i>	2.50
Chapatti or puri	1.50
Parata	2.50
Stuffed Parata	2.95
Raita <i>cucumber or onion in a mildly spiced yoghurt</i>	1.95
Poppadum	0.95
Masala pappadum	1.00
Nan - plain	2.50
Nan - peshawari / Nan veg	2.95
Nan Keema / Nan Kulcha	2.95
Nan Garlic / Nan Cheese	2.95
Tandoori Roti	2.50
Chips	2.50

## EUROPEAN TOUCH

the following dishes are served with salad and chips

French fried chicken	9.95
Scampi & chips	9.95
Omelettes <i>(chicken, prawn, mushroom or spinach)</i>	9.95
Sirloin steak <i>(fried onion and mushroom)</i>	12.95

## SET MEAL

### NON VEGETARIAN

for 2 persons

2 Poppadoms

1 Meat assorted

1 Prawn puri

1 Chicken zalfrezi (M)

1 Chicken tikka masala (M)

1 Vegetable curry (S)

1 Mushroom rice

1 Peshwari Nan

**£34.95**

### VEGETARIAN

for two persons

2 Poppadoms

1 Vegetable assorted

1 Aloo chat

1 Sag paneer (M)

1 Cauliflower bhajee (M)

1 Tarka Dall (S)

1 Cucumber raita

1 Plain rice

2 Chapatti

**£29.95**

(M) = Main Dish

(S) = Side Dish

## SUNDAY TIME BUFFET EAT AS MUCH AS YOU LIKE

12pm – 2:30pm

**£9.95**

PER PERSON

The management reserves the right to refuse admission

All prices inclusive of V.A.T

Service charge at your discretion

20% discount on all take away

Min. 1 main course per person

£3 cover charge per person

The manager will be happy to arrange preparation of any dish you might like that is not on a menu providing time and possibility permit

Thank you  
The management

Outside Parties, Catered for, Please Contact the Manager

# SHIMLA SPICE



## CONTEMPORARY INDIAN CUISINE

[www.shimlaspice.net](http://www.shimlaspice.net)  
[www.shimlaspice.com](http://www.shimlaspice.com)