

POPULAR DISHES

Chicken	£11.95	Jumbo Prawn	£16.95
Vegetables	£9.95	Paneer	£11.95
Lamb	£12.95	Prawn	£11.95

Shish Bhoona (N)

Cooked in a Sauce with fresh Tomatoes, Green Peppers, Garlic, Ginger & Fresh Coriander

Rogan Josh (D,N)

Medium strength Curry topped with a Sauce made with Tomatoes, Onions, Herbs & fresh Coriander

Peshwari (D,N)

Cooked in a mild sauce with ground Almonds & Mango which gives a sweet & fruity flavour to the dish

Shish Pasanda (D,N)

Cooked in a creamy Sauce blended with ground Almonds

Karahi (D,N)

Cooked with green peppers, fresh Coriander, Yoghurt, spices & finished off with fresh herbs.

Balti (D,N)

An authentic dish cooked & seasoned with fried spices. Slow cooking brings out the aroma to this dish

Vindaloo

Very hot curry cooked with Garlic, Ginger, ground hot chillies and fresh Coriander

KORMAS

These great favourites are generally made for the milder Palate with our unique blend of ingredients. Listed below are a few different types influenced by the different areas of India

Chicken	£10.95	Jumbo Prawn	£16.95
Vegetables	£10.95	Lamb	£11.95
Prawn	£12.95	Paneer	£11.95

Korma (D)

Is prepared with Coconut cream & fresh cream

Punjabi Korma (D)

White Wine is used in this particular Korma along with Coconut cream & fresh cream

Bombay Korma (D,N)

A mild Sauce with ground roasted Almonds, fresh Cream & a touch of Sweet & Sour Sauce

Lahoree Korma (D,N)

A Creamy Sauce blended with ground Almonds & fresh grated cheese

POPULAR TIKKA DISHES

Chicken	£12.95	Jumbo Prawn	£16.95
Vegetables	£11.95	Lamb	£13.95
Prawn	£13.95	Paneer	£12.95

Pardesi

Spinach, chopped Onions, Peppers, Mushrooms & topped with green chillies

Jaipuri (D,N)

Tikka of your choice, cooked green peppers, a touch of mild & tangy Sauce & Fresh Coriander

Tikka Masala (D,N)

Tikka style pieces of Meat in a rich, creamy sauce cooked with fresh cream & ground Almonds

Jalfrezi

Tandoori Meat & Vegetables are cooked in a medium Sauce with Green Peppers, Onions, Mushrooms & finished off with fresh Coriander

Chasni Tikka Masala (D,N)

A Sweet & Sour Sauce with crushed tomatoes & Almonds. Ideal with Chicken, Lamb or Prawn

Chilli Masala (D,N)

A hot Sauce made from a wonderful combination of herbs & spices amalgamated with fresh green chillies

BIRYANIS

£2.50 extra for any different sauce

Biryani is a Rice-based dish made with spices, Basmati Rice & Meat or Vegetables. In this dish the Rice is cooked separately from the curry. The Curry & Rice are then brought together & resulting in a dish of the contrasting flavours of Rice & intensely flavoured Sauce & Meat or Vegetables. Served with Curry Sauce

Chicken	£12.95	Jumbo Prawn	£17.95
Vegetables	£11.95	Lamb	£13.95
Prawn	£13.95	Paneer	£12.95

THE WEST

All dishes are served with chips

Lasagne	£12.95
Deep Fried Scampi	£12.95
Grilled Chicken	£12.95
Chicken Goujons	£12.95

VEGETARIAN DISHES

As a Main Dish	£10.95
As a Side Dish	£7.95

Saag Aloo Spinach & Potato

Mushroom Bhaji

Aloo Chana (D,N) Potato & Chickpeas

Aloo Gobi Potato & Cauliflower

Saag Paneer (D) Spinach & Indian Cottage Cheese

Turka Dal Lentil

ESSENTIALS

Boiled Rice	£3.50
Pilau Rice	£3.95
Mushroom Rice	£4.50
Coconut Rice	£4.50
Keema Rice	£4.50
Peas Pilau Rice	£4.50
Egg Rice	£4.50
Vegetable Rice	£4.50

BREADS

Plain Naan (D,G)	£3.50
Garlic Chilli Naan (D,)	£4.95
Chapati (G)	£1.95
Garlic Cheese Naan (D,G)	£4.95
Cheese Naan (D,G)	£4.95
Plain Paratha (G)	£3.50
Garlic Naan (D,G)	£4.75
Peshwari Naan (D,G)	£4.95

EXTRAS

Mixed Salad	£2.95	Lime Pickle	£1.10
Sauce	£0.95	Mixed Pickle	£1.10
Mixed Raita (D)	£2.95	French Fries	£2.95
Spicy Onions	£0.95	Mint Sauce	£1.95
Sweet Chilli Sauce	£1.10	Mango Chutney	£1.10

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STARTERS

Soups	
Spicy Lentil Tomato	£5.50
Plain Poppadom (Each)	£4.50
Served with Spicy Onions	
Spicy Poppadom (Each)	£0.75
Served with Spicy Onions	
Vegetable Pakora (G)	£0.95
Crispy Nuggets of Onion & Veg shallow fried in a tasty batter	
Chicken Pakora (G)	£4.25
Succulent Chicken Breast marinated with mixed spices & fried in spicy Batter	
Haggis Pakora	£5.25
Scottish Haggis amalgamated with Indian spice & fried in Shish spicy special Batter	
Chicken & Brie Pakora (D)	£5.95
Spicy Chicken & Soft Brie deep fried in our special Batter	
Onion Bhaji (G)	£5.95
Finely chopped onions coated In a spicy Batter & deep fried	
Mixed Pakora (G)	£4.95
A mixture of Onion Bhaji, Vegetable, Chicken & Mushroom Pakora	
Samosa (G,N)	£7.95
Please choose from: Chicken & Mushroom, Mince & Peas or Vegetables	
Chaat	£4.95
Please choose from: Chicken, Chana (Chick Peas) flavoured with sweet and saur sauce	
Tikka & Kebab (D,N)	£5.25
Please choose from: Chicken Tikka, Lamb Lamb Tikka, Shish Kebab	
Mixed Kebab (D,N)	£5.95
A mixture of Chicken Tikka, Lamb Tikka, Shish Kebab	
Paneer Tikka (D,N)	£9.95
Soft & Juicy Chunks of Indian Cottage Cheese marinated in our Chef's special tandoori masala roasted in the tandoori oven along with Onion & Peppers	

ALLERGENS

(D- contains Dairy) (G- contains Gluten) (N- contains Nuts)

OUR HEAT SCALE

Mild  Medium  Hot  Madras  Vindaloo 

SHISH SPECIAL

Chicken	£12.95	Paneer	£11.95
Jumbo Prawn	£16.95	Lamb	£14.95
Vegetables	£11.50	Prawn	£13.95

Nentara (D,N)

Medium Sauce with Onions, Tomatoes mixed with Peppers, Garlic, Ginger & fresh Coriander

South Indian Garlic Chilli

Freshly peeled Garlic & Ripe Green Chillies crushed together with peeled tomatoes to give a spicy and fresh taste

Kandhari (Sweet & Sour)

Cooked with chopped Onions, mixed peppers, Tomatoes & a touch of Sweet Chilli Sauce to give this dish its unique taste

Ghaly Masala (D,N)

This dish is specially prepared on low heat with ground Cashew Nuts, Roasted Coconut powder, Green Chillies & finished off with Coriander

Royal Tikka Masala (G)

Balti Sauce amalgamated with Bhoona Sauce, ginger & garlic creating a great tasty dish

Malai Masala (D,N)

Masala Sauce with fresh Cream, Ginger, Garlic & some Spinach to give this dish a delightful taste

Lamb Budha

Spicy tender lamb chunks in a rich Sauce finished with red vintage port

Saagwala

This dish combines Meat of your choice with our Chef's special appetizing spinach Sauce

Cream of Salmon Prawn Chilli (D)

Scottish Salmon, King Prawn & Prawns cooked in a creamy Tomato Sauce with a hint of Chilli & Spices

Chicken Sumandry

Chicken & Prawns cooked together with creamy Sauce & a touch of Green Chillies

Shish Chilli Tikka

Chicken, Lamb or King Prawn Tikka prepared with a touch of Olive oil, finely sliced Red Onion, mix pepper, green chillies & finished with Lemon juice. Served with Pilau Rice & Curry Sauce

Chicken	£14.95	King Prawn (D,N)	£18.95
Paneer (D)	£14.95	Lamb (D,N)	£15.95

TANDOORI & TIKKA DISHES

£2.50 extra for any different sauce

Paneer Tikka (D,N)	£12.95
Chicken Tikka (D,N)	£12.95
Lamb Tikka (D,N)	£14.95
Jumbo Prawn Tikka (D,N)	£17.95

All above dishes are boneless and marinated overnight in Yogurt based sauce using fresh Herbs & Spices & roasted in Tandoori Oven and served with Pilau Rice & Curry Sauce

Shish Kebab **£12.95**

Tender Lamb mince with herbs, Indian spices and barbecued on skewers in the tandoor

Tandoori Chicken (On the Bone) (D,N) **£13.95**

Tandoori chicken is recommended for the low calorie and low cholesterol conscious It is served with Pilau Rice, Curry Sauce

Tandoori Mix Platter (D,N) **£19.95**

Quarter Chicken, Chicken Tikka, Lamb Tikka, King Prawn & Shish Kebab served with Pilau Rice, Curry Sauce

Egyptian Kebab (Chicken) **£14.95**

Selected pieces of chicken mildly spiced & marinated overnight in a special Ginger & Garlic based Sauce & grilled in the tandoori oven with Onion & Capsicum

OLD FAVOURITES

Chicken	£11.95	Jumbo Prawn	£16.95
Vegetables	£9.95	Paneer	£11.95
Lamb	£12.95	Prawn	£11.95

Dopiazza

Chicken medium strength cooked in a Sauce with fresh coriander and chunks of Onions

Dansak

Medium Sauce with Lentils & fresh Coriander

Madras

Fairly hot Curry Sauce & fresh Coriander

Patia

Cooked in Sweet & Sour Sauce

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2015