

## NIBBLES & DIPS

<b>Papadom</b>	.70
<b>Masala Papadom</b>	.80
<b>Chutney</b> (each)	.60
Lal achar   mint raita   onion salad   mango chutney   lime pickle   hot mango	
<b>Chutney Tray</b>	2.00
Lal achar   mango chutney   mint raita   onion salad	

## STARTERS

<b>Lamb Chops</b>	6.95
Marinated in fresh ground roasted herbs and spices, cooked in tandoor	
<b>Salmon Dil Tikka</b>	6.95
Salmon infused with dil, parsley & spices	
<b>Thali Starter</b> 2 person 9.00 4 person 18.00	
Seekh kebab, chicken wings, onion bhaji & chicken tikka	
<b>Shami Kebab</b>	4.25
Meltingly soft pattie of lamb, lightly infused with Bengal garam spices, pan-fried to perfection	
<b>Tuna &amp; Aloo Samosa</b>	4.25
Spicy tuna and potato stuffed in fillo pastry	
<b>Murgh Lal Mirchi</b>	4.50
Char grilled pepper stuffed with chicken	
<b>Hariyali Jhinga</b>	7.50
King prawns marinated with fresh green herbs & spices, cooked in tandoor	
<b>Samosa's</b> (Vegetable   Chicken   Lamb)	3.95
Filo pasty stuffed with a choice of seasonal vegetables, spicy minced chicken or lamb	
<b>Paneer Shashlick</b>	3.95
Homemade cheese with onion, pepper & tomatoes subtly spiced and slow cooked in tandoor	
<b>Chicken Tikka   Lamb Tikka</b>	3.95   4.50
Boneless chicken or lamb marinated in yoghurt, garlic, green chilli, fresh coriander and ground spices. Cooked in tandoor	
<b>Machli Lal Mirchi</b>	4.50
Char grilled pepper stuffed with spicy fish	
<b>Prawn Puri   King Prawn Puri</b>	4.95   6.50
North Indian style prawns wrapped in a puri	
<b>Onion Bhaji</b>	3.95
Classic onion fritters	
<b>Seekh Kebab</b>	4.25
Minced lamb infused with fresh herbs and spices	

## SHAMRAT SPECIALS

<b>Masu Aloo</b>	9.50
Meat and potato cooked with tomato, fresh coriander and aromatic spices. A Bangladeshi classic! (fairly hot)	
<b>Bagh Chingri Jhul</b>	10.50
Tiger prawns cooked with chargrilled tomatoes, onion, pepper and garlic. Lightly spiced. (medium)	
<b>Garlic Chilli Chicken</b>	9.25
Cloves of garlic cooked with lemon, mango, tamarind, fresh green chilli and coriander. (hot)	
<b>Machli Salon</b>	9.50
Filletts of tilapia in turmeric, gently cooked in a spicy sauce and finished with a touch of coriander. (fairly hot)	
<b>Shank of Lamb</b>	11.95
Slowly braised until tender in garlic and ginger, with subtle hint of ground roasted spices. (medium)	
<b>Murgh Malaian</b>	12.50
Chicken cooked with couscous in pure butter, fresh cream and garam masala. (mild)	
<b>Palak Chicken   Lamb   King Prawn</b>	8.25   9.25   12.50
Fresh baby spinach cooked with garlic and roasted spices. (medium)	
<b>Piri-Piri Jalfrezi</b>	9.50
Tender strip of chargrilled chicken cooked in exotic blend of stone ground spices with fiery chillies, onions, peppers, garlic and ginger. (hot)	
<b>Murg Morisa</b>	9.50
Chicken cooked with capsicums, onions, and fresh green chillies in a hot sauce (fairly hot).	
<b>Duck Salon</b>	10.95
Duck cooked with onion, tomato, fresh coriander & aromatic spices. (medium)	
<b>Sathkhora Chicken   Lamb</b>	9.25   10.25
Chicken or Lamb cooked with Bangladeshi citric fruit, selected garam masala and spices, garnished with coriander. A unique selection from the Sylhet region. (medium)	
<b>Kashmiri Lamb Chops</b>	14.95
Tender lamb chops cooked with roasted spices, tempered with bell peppers, onions and tomatoes. (medium)	
<b>Tikka Masala Chicken   Lamb</b>	8.25   9.25
National dish that needs no introduction. (medium)	
<b>Roshen-e Chicken   Lamb   K Prawn</b>	11.50   12.50   15.50
Prepared with herbs & spices cooked with gartic. Served with pilau rice. (medium)	
<b>Murgh Masala</b>	11.95
Chicken off the bone blended with minced meat & covered with mixed spices to give a unique flavour. Served with pilau rice. (medium)	
<b>Jal Masala Chicken   Lamb</b>	11.95   12.95
Our unique masala sauce cooked with fresh green chillies. Served with pilau rice. (fairly hot)	
<b>Karai Chicken   Lamb   K Prawn</b>	11.50   12.50   15.50
Coarsely ground roasted spices with onion, pepper, tomato, coriander and methi patha. Served with pilau rice. (medium)	
<b>Makhanni Murgh</b>	11.50
Chicken prepared with butter, coconut, almond, pista and aromatic spices. Mild but rich creamy texture. Served with pilau rice. (mild)	

## TANDOOR

<b>Hariyali Jhinga</b>	16.50
King prawns marinated with fresh green herbs & spices, cooked in tandoor	
<b>Lamb Chops</b>	14.50
Marinated in fresh ground roasted herbs and spices, cooked in tandoor	
<b>Shashlick Chicken   Lamb</b>	10.25   11.25
Peppers, onions and tomato subtly spiced and slow cooked in tandoor	
<b>Mixed Grill</b>	15.95
Consisting of tandoori chicken, chicken tikka, lamb chop, lamb tikka, seekh kebab, hariyali jhinga. Served with nan bread and salad.	
<b>Spicy Chicken Tikka</b>	9.25
Diced pieces of tender breast chicken flavoured with green chilli, onions, garlic and peppers	
<b>Salmon Dil Tikka</b>	14.95
Salmon infused with dil, parsley & spices	
<b>Chicken or Lamb Tikka</b>	8.75   9.75
Boneless chicken or lamb marinated in yoghurt, garlic, green chilli, fresh coriander and ground spices	
<b>Tandoori Chicken (Half)</b>	8.75
Tender chicken marinated in yoghurt and spices on the bone, tandoori grilled	
<b>Paneer Shashlick</b>	8.50
Homemade cheese with onion, pepper & tomatoes subtly spiced and slow cooked in tandoor	

## OLD CLASSIC

<b>Korma</b> (mild)	
Prepared with fresh cream, yoghurt, coconut and mild spices	
Chicken 7.50   Lamb 8.50   King Prawns 11.25	
Vegetables 7.25	
<b>Rogan Josh</b> (medium)	
Prepared with freshly crushed ginger & garlic in a rich tomato sauce	
Chicken 8.25   Chicken Tikka 8.75   Lamb 9.95	
King Prawn 12.50   Vegetables 7.75	
<b>Dupiaza</b> (medium)	
Deep fried onion and peppers cooked in ground roasted spice	
Chicken 8.25   Chicken Tikka 8.75   Lamb 9.95	
King Prawn 12.50	

<b>Madras</b> (hot)   <b>Vindaloo</b> (very hot)	
Sun dried chilli with herbs and spices, hot sour taste	
Chicken 7.75   Chicken Tikka 8.25   Lamb 9.50	
King Prawn 12.25   Vegetables 7.25	
<b>Jal Frezi</b> (very hot)	
Hot preparation with onions, peppers and sprinkled whole green chillies.	
Chicken 8.25   Chicken Tikka 8.95   Lamb 9.95	
King Prawn 12.50   Vegetables 7.75	

<b>Balti</b> (medium)	
Freshly blended spices with tomato, pepper, onion and flavoured with herbs, served with Rice or Nan	
Chicken Tikka 10.95   Lamb 11.95   King Prawn 15.50	
Vegetables 10.50	

## PARSI

<b>Dhansak</b> (hot, sweet & sour)	
Cooked in lentil sauce combining sweet, sour and spicy. Served with pilau rice	
Chicken 10.50   Chicken Tikka 10.95   Lamb 11.95	
King Prawn 14.50   Vegetables 9.95	
<b>Pathia</b> (hot, sweet & sour)	
Tomato base in a hot, sweet and sour sauce. Served with pilau rice	
Chicken 10.50   Chicken Tikka 10.95   Lamb 11.95	
King Prawn 14.50   Vegetables 9.95	

## BIRYANI

Basmati rice flavoured with cardamom, cinnamon and cloves. Served with vegetable curry.	
Chicken 9.95   Chicken Tikka 10.50   Lamb 11.50	
King Prawn 14.50   Vegetables 9.50	

## BREAD

<b>Chapatti</b>	1.50
Unleavened whole wheat flour bread	
<b>Puri</b>	1.50
Flaky wheat flour puffed bread	
<b>Roti</b>	1.50
Clay oven roasted wheat bread	
<b>Paratha</b>	2.50
Unleavened wholemeal multi-layered bread pan-fried in butter	
<b>Stuffed Paratha</b>	2.95
Multi layered wholemeal bread fried in butter and stuffed with fresh vegetables	
<b>Plain Nan</b>	1.80
Unleavened Indian bread baked in tandoor	
<b>Keema Nan</b> (minced meat)	2.35
<b>Peshwari Nan</b> (coconut)	2.35
<b>Garlic Nan</b>	2.35
<b>Cheese Nan</b>	2.35
<b>Kulcha Nan</b> (seasonal vegetable)	2.35
<b>Cheese, Chilli &amp; Coriander Nan</b>	2.65

## RICE

<b>Plain Rice</b>	2.25	<b>Chilli Rice</b>	3.25
<b>Pilau Rice</b>	2.50	<b>Lemon Rice</b>	3.25
<b>Mushroom Rice</b>	3.25	<b>Cashew Nut Rice</b>	3.25
<b>Special Rice</b>	3.25	<b>Keema Rice</b>	3.95
<b>Coconut Rice</b>	3.25		

## EXTRA

<b>Raita plain</b>	1.50	<b>Onion or Cucumber</b>	1.75
<b>Salad</b>	1.50		

## VEGETABLE

	Main	Side
<b>Paneer Masala</b>	7.75	
Our unique masala sauce cooked with cubes of home made cheese. (medium)		
<b>Vegetable Makhanni</b>	10.50	
Prepared with butter, coconut, almond, pista and aromatic spices. Mild but rich creamy texture. Served with pilau rice. (mild)		
<b>Aloo Banda</b>	7.25	4.25
Potato with cabbage, mustard seeds & curry leaves cooked in a traditional Bangladeshi style		
<b>Brogobi Bhaji</b>	7.25	4.25
Broccoli cooked with onion, red pepper & light spices		
<b>Punch Dhal</b>	7.25	4.25
Combination of five types of lentils tempered with garlic, onion seeds and fresh coriander		
<b>Mushroom Bhaji</b>	5.25	3.50
<b>Bhindi Bhaji</b> (okra)	5.25	3.50
<b>Bringal Bhaji</b> (aubergines)	5.25	3.50
<b>Saag Bhaji</b> (spinach)	5.25	3.50
<b>Cauliflower Bhaji</b>	5.25	3.50
<b>Vegetable Curry</b>	5.25	3.50
<b>Bombay Aloo</b> (spicy potatoes)	5.25	3.50
<b>Tarka Dhal</b> (lentil)	5.25	3.50
<b>Chana Bhuna</b> (chickpeas)	5.25	3.50
<b>Saag Panir</b>	5.25	3.50
Spinach with melted cheese		
<b>Aloo Gobi</b>	5.25	3.50
Potato with cauliflower		
<b>Saag Aloo</b>	5.25	3.50
Spinach with potato		
<b>Matar Panir</b>	5.25	3.50
Peas with homemade cheese		

## DRINKS (takeaway only)

<b>Coca Cola   Diet Coke</b>	330ml 1.85	Large 2.75
<b>Lemonade</b>		Large 2.75
<b>Cobra   Kingfisher   Bangla</b>		Large 5.50
<b>Corona   Tiger   Peroni</b>		330ml 3.50
<b>Sauvignon Blanc, France</b>		750ml 12.95
<b>Pinot Grigio, Italy</b>		750ml 14.95
<b>Merlot, Chile</b>		750ml 13.95
<b>Shiraz, Australia</b>		750ml 14.95
<b>Zinfandel White, USA</b>		750ml 13.95

**Allergy Advice**  
If you suffer from a food allergy or intolerance, please let us know upon placing your order. Every care is taken to avoid any cross contamination when processing a specific allergen free order. We do however work in a kitchen that processes allergenic ingredients and do not have a specific allergen free zone



# TAKE AWAY MENU