

Sides and Sundries

RICE DISHES

Keema pilau	£2.95
Vegetable pilau	£2.95
Mushroom pilau	£2.95
Peas pilau	£2.95
Onion pilau	£2.95
Eggs pilau	£2.95
Peshwari pilau	£2.40
Plain pilau	£2.40
Boiled	£2.30

NANS AND BREADS

Plain nan	£2.10
Keema nan	£2.50
Peshwari nan	£2.50
Garlic nan	£2.50
Cheese nan	£2.50
Paratha	£2.10
Stuffed paratha	£2.50
Tandoori roti	£2.10
Chapati	£1.00
Puree	£1.00

SUPPORTING SUNDRIES

Plain popadom	£0.60
Spiced popadom	£0.70
Assorted pickles (per person)	£0.60
Raita (Cucumber or onion)	£1.00
Chips	£1.50

ENGLISH DISHES

Fried scampi	£6.95
Chicken omelette	£6.50
Mushroom omelette	£6.50

All served with Salad & Chips

VEGETABLE SIDE DISHES

Vegetable curry	£3.25
Vegetable bhajee	£3.25
Mushroom bhajee	£3.25
Bhindi bhajee	£3.25
Cauliflower bhajee	£3.25
Aloo gobi	£3.25
Saag aloo	£3.25
Saag bhajee	£3.25
Bombay aloo	£3.25
Chana bhajee	£3.25
Tarka dhal	£3.25

PLEASE NOTE ALL PRICES
ARE INCLUSIVE OF VAT

SERVICE CHARGE IS NOT INCLUDED

THE MANAGEMENT RESERVES
THE RIGHT TO REFUSE SERVICE

FOOD ALLERGY WARNING

OUR FOOD MAY CONTAIN NUTS, DAIRY, EGG, OR
SHELLFISH PRODUCTS. PLEASE ASK A SERVER IF
YOU HAVE ANY CONCERNS.

Welcome

Welcome to the Shaha Tandoori, an authentic tandoori restaurant and takeaway in Carlisle, established 1977. We are a family run business and take great pride in the service we offer our customers.

Our menu features a wide range of traditional dishes from India and Bangladesh. We use only the freshest ingredients available, with authentic herbs and spices to flavour.

The restaurant itself is friendly, informal and relaxing – and you are always ensured of a warm welcome, whether you are a new face or a regular visitor. Our effortlessly charming staff provide a discreet service so you can enjoy your meal, whatever the occasion.

We have seating for up to 82 people and can cater for large parties, although we appreciate advance notice for groups of 10 or more. Children are welcome, so bring the whole family.

You can also enjoy our delicious food in the comfort of your own home. Whether you fancy a Tandoori Chicken, a King Prawn Biryani or a Balti Mix Special, you'll get it freshly cooked in minutes.

And we are currently offering a 20% discount on all takeaways! To place an order please call 01228 520050. Collection only, no deliveries.

The restaurant is located in the heart of Carlisle, close to the city centre. Parking is available on the surrounding streets or in two nearby pay and display car parks.

We welcome large groups and parties at the restaurant and have a special offer for bookings of 10 or more people.

This includes a choice of mixed starters, main courses, nan breads, rice dishes, popadoms and pickles – all for just **£16.00 per person**.

For more information or to book a table please call **01228 520050** or email info@shahatandoori.co.uk.

www.shahatandoori.co.uk



Welcome to the



**CUMBRIA'S
ORIGINAL
TANDOORI
RESTAURANT**

20% off Takeaways

ONLY WHEN ORDERED WITH A MAIN MEAL

01228 520050

89 Botchergate, Carlisle, Cumbria CA1 1RS

www.shahatandoori.co.uk

Starters

CHICKEN & LAMB

Shaha Chicken Tikka £3.75

Morsels of chicken breast marinated in chefs secret blend of spices, roasted in the tandoor

Tandoori Special Kebab £5.25

A selection of chicken tikka, lamb tikka, sheek kebab & onion bhaji

Chicken Tikka £3.25

Morsels of chicken breast marinated in yoghurt, herbs & spices, roasted in the tandoor

Lamb Tikka £3.95

Cubed pieces of lamb marinated in yoghurt, herbs & spices, roasted in the tandoor

Sheek Kebab £3.25

Fresh minced lamb and aromatic spices skewered & roasted in the tandoor

Tandoori Chicken £3.25

Spring chicken on the bone marinated in yoghurt, herbs & spices, roasted in the tandoor.

Chicken Pakora £3.30

Chicken tikka pieces coated in a chick pea flour batter with herbs & spices then deep fried

Chicken Chaat £3.25

Diced Chicken tikka cooked with onions in a tangy, dry medium spiced sauce served in a puri (indian style pancake)

Meat Samosa £2.95

Triangular shaped pastries filled with minced lamb

SEAFOOD

Bhuna Prawn Puri £3.25

Prawns cooked in a medium spiced sauce served in a puri (indian style pancake)

Prawn & Mango Puri £3.40

Prawns cooked in a sweet & tangy medium spiced sauce served in a puri

Bhuna King Prawn Puri £5.95

King prawns in a medium spiced sauce served in a puri (indian style pancake)

Mysore Chilli King Prawn £5.95

Marinated king prawns cooked with chilli jam, tamarind, coconut & coriander

Salmon Tikka £5.95

Scottish Salmon marinated in light spices then grilled to perfection in the tandoor

Prawn Cocktail £3.25

Fried Scampi £3.25

VEGETARIAN

Onion Bhaji £2.95

Sliced onions, herbs & spices rolled into balls and deep fried till crisp & golden

Vegetable Samosa £2.95

Triangular shaped pastries filled with mixed vegetables

Veg Pakora £2.95

Sliced vegetables dipped in chick pea flour batter and fried till crisp & golden

Paneer Chaat £3.25

Indian curd cheese cooked with peas in a tangy medium spiced sauced. Served in a puri (indian style pancake)

Chilli Paneer £3.25

Indian curd cheese stir fried with onions, peppers, tomatoes & chilli jam

Chef's Specials

Mysore Chilli Chicken £8.75

Succulent morsels of chicken breast, cooked in a beautiful sweet & sour flavoured sauce made from coconut, chilli jam, and our homemade tamarind sauce. Garnished with fresh coriander.

Dhaba Lamb £9.50

Tender, boneless lamb leg pieces cooked in a fairly dry, thick sauce, consisting of garlic, onions, bell peppers, bay leaf, coriander and mustard seeds.

Naga £8.75/£9.50

Chicken or Lamb

Cooked in a thick, aromatic, spicy sauce using a Bangladeshi naga chilli paste. Quite a spicy dish but can be made spicier on request.

Murgh Jalali £8.75

Morsels of chicken breast cooked with strips of onions, peppers, mustard seed, ground coriander & fresh green chillies. A fairly hot dish. Garnished with fresh coriander.

Hyderabad £8.75/9.50

Chicken or Lamb

A medium spiced dish cooked with onions, toasted cumin & ground coriander. Finished with fried onions & a sprinkling of garam masala.

Kolkata Garlic Chilli Chicken £8.75

Cooked with fresh green chillies, onions & a spicy garlic paste. Garnished with fried garlic slices & fresh coriander.

Monkfish Khakri £11.95

Bite size pieces of monkfish simmered in delicately flavoured medium spiced sauce using diced white onion, garlic, turmeric, cumin & curry powder. Garnished with fresh coriander. Can be made spicier on request.

Sizzling Salmon £10.95

Scottish Salmon marinated in light spices then grilled to perfection in the tandoor. Served sizzling on a bed of fried onions.

Royal Bengal Masala £8.50

Tandoori chicken (off the bone) and minced meat prepared with ground Asian herbs and spice together with onions, peppers tomatoes and coriander.

Chefs Special King Prawns £11.95

Cooked "homestyle" with garlic peppers, chillies, onions and coriander. A fairly hot and dry dish served on a sizzler.

Asar Chicken £8.50

Tender chicken cooked with onions, chillies, peppers and a mix of herbs and spices with a very special chutney to give a unique tangy flavour - a fairly hot dish.

Tandoori Garlic Moglai £8.50

Tandoori chicken off the bone cooked with garlic, ground almond and a touch of cream along with a special blend of ground Asian spices, mild to medium strength.

Special Mixed Biryani £9.95

Chicken, lamb, prawn and king prawn cooked with basmati rice, herbs spices almond & sultanas dressed with egg net, tomato and cucumber. Served with a vegetable curry sauce.

Bollywood Special £8.95

A mixture of barbecued chicken and lamb cooked with ginger, star anise, cardamon, turmeric, cumin and a hint of chilli. Garnished with fresh coriander.

Chilli Chicken Masala £8.50

Marinated chicken with peppers, onions, chillies and a blend of ground hot and tandoori spices. Finished with fried birdseye chillies and coriander.

Balti Mix Special £8.95

A mixture of chicken, lamb and prawns prepared with a special sauce containing a wide range of herbs and spices. To create a dish of medium spice. Nan bread NOT included.

Tikka Jalfrezi £8.50/£9.50

Chicken or Lamb

Cooked with chillies, ginger, onions pepper and fresh coriander along with a wide selection of hot spices, creating a very tasty, spicy dish.

Shatkhora £8.75/£9.50

Chicken or Lamb

Cooked with onions, garlic, fenugreek, turmeric, cumin, coriander and Bangladeshi wild lemon to give a unique flavour. Medium spiced.

Rezala Chicken £8.50

Marinated chicken cooked with ginger, lime, onions and coriander. Medium spiced. Served on a sizzler.

TANDOORI SPECIALITIES

Traditional method of preparation marinated in a sauce of ground herbs and spices, cooked on skewers over flaming charcoal served with salad and mint yoghurt.

Tandoori Chicken (half) £7.25

Tandoori Cocktail £10.50

Chicken Tikka £7.50

Lamb Tikka £8.50

Tandoori King Prawn £12.95

Chicken or Lamb Shashlik £8.50/£9.50

cooked with pepper, onion & tomato.

BALTI Made with a special balti sauce consisting of a wide range of herbs & spices with onions, peppers and garnished with fresh coriander. Served with a plain Nan bread (40p extra for alternative Nan)

Chicken Tikka £8.75

Lamb Tikka £9.75

Chicken £7.75

Lamb £8.75

Prawn £7.95

Tandoori Chicken £8.75

Tandoori King Prawn £12.75

Vegetable £6.85

MASALA The nations favourite dish. Marinated in a special tandoori sauce cooked with ground almonds, fresh cream and a variety of mixed spices.

Chicken Tikka £8.30

Lamb Tikka £9.25

Tandoori Chicken £8.30

Tandoori King Prawn £12.50

Vegetable £6.50

BIRYANI Made by gently frying with saffron basmati rice, almonds, sultanas mild herbs and light spices. This dish is served with a special vegetable curry sauce.

Chicken Tikka £8.50

Lamb Tikka £9.50

Chicken £7.50

Lamb £8.50

Prawn £7.95

King Prawn £11.95

Vegetable £6.50

BALTI MASALA

Prepared in a similar manner to the balti dishes but in a rich masala sauce with tandoori spices and natural yoghurt. Served with a plain Nan bread (40p extra for alternative Nan)

Chicken Tikka £9.00

Lamb Tikka £9.95

Tandoori Chicken £9.00

Tandoori King Prawn £13.00

Vegetable £7.10

Classic Dishes

BANGLADESHI

Made from strongly flavoured spices, Hot with green chillies, garlic coriander and spring onions.

GARLIC

Preparation similar to Bhuna but with extensive use of garlic with the added flavours of spring onions and fresh coriander. Medium spiced.

SAAG

Spinach braised with garlic then cooked smoothly with onions and capsicum. Fairly dry and medium hot.

MAKHAN

Preparation of the sauce consists of butter ghee, fresh cream, ground almond, sultanas and creamed coconut.

MALAYAN

A unique flavoured dish cooked with fresh cream, banana and juicy pineapple. Very mild and creamy.

KORMA

A very mild and creamy dish cooked with creamed coconut, fresh cream and sultanas. A slightly sweet dish.

PASANDA

A preparation of mild spices yoghurt, fresh cream, ground almonds and sultanas are used to create this delicious and mild dish.

KASHMIRI

A mild dish cooked with fresh cream, almonds and banana creating a mild smooth fruity dish

ROGAN JOSH

The character of the dish is derived from tomatoes and onions fried together with medium herbs and spices.

DO PIAZA

Chunks of onion and green peppers fried with black jeera, coriander and fennel seeds, together with medium herbs and spices.

KORAI

Cooked with onions, garlic, ginger, bay leaves, cinnamon and fresh coriander to create a very tasty, medium spiced dish. Fairly dry and rich. This is the Chef's signature dish.

Chicken £7.50

Lamb £8.50

Vegetable £6.25

King Prawn £11.95

BHUNA

This dish is created by carefully frying onions and capsicums along with medium herbs and spices. Medium hot and fairly dry.

SRILANKA

Cooked with coconut in a thick sauce, which is fairly hot. Garnished with fresh lime.

PATIA

Prepared with a blend of ground herbs and spices together with onions, lemon juice with an additional touch of sweetness, Fairly hot and sour.

DHANSAK

Prepared with selected spices together with lentils, pineapple and citrus juices to give a slightly sweet, hot and sour flavour.

VINDALOO

It is traditionally a very hot curry with its roots based in Goa. It is created using a vast amount of chilli.

MADRAS

A dish created using a greater proportion of garam spices giving a fiery taste to its richness.

PLAIN CURRY

A basic range of ground herbs and spices are used to create this dish which is of medium consistency and strength.

Chicken Tikka £7.95

Lamb Tikka £8.95

King Prawn £10.95

Chicken £6.50

Tandoori Chicken £7.95

Lamb £7.50

Prawn £6.75

Vegetable £5.75

Heat Guide: (MEDIUM ((SPICY (((HOT (((((VERY HOT