Sides and Sundries

RICE DISHES		SUPPORTING SUNDRIES	5
Keema pilau	£4.30	Plain papadam	£1.00
Vegetable pilau	£4.30	Spiced papadam	£1.00
Mushroom pilau	£4.30	Assorted pickles (per person)	£1.00
Peas pilau	£4.30	Raita (Cucumber or onion)	£1.80
Onion pilau	£4.30	Chips	£3.30
Eggs pilau	£4.30	ENGLISH DISHES	
Peshwari pilau	£4.30	Fried scampi	£9.90
Plain pilau	£3.80	Chicken omelette	£9.90
Boiled	£3.80	Mushroom omelette	£9.90
NANS AND BREADS		All served with Salad & Chips	
Plain nan	£3.30	VEGETABLE SIDE DISHES	5
Plain nan Keema nan	£3.30 £4.30		£5.00
		Vegetable curry	
Keema nan	£4.30	Vegetable curry Vegetable bhajee	£5.00
Keema nan Peshwari nan	£4.30 £4.30	Vegetable curry Vegetable bhajee Mushroom bhajee	£5.00 £5.00
Keema nan Peshwari nan Garlic nan	£4.30 £4.30 £4.30	Vegetable curry Vegetable bhajee Mushroom bhajee Bhindi bhajee	£5.00 £5.00 £5.00
Keema nan Peshwari nan Garlic nan Cheese nan Paratha Stuffed paratha	£4.30 £4.30 £4.30 £4.30 £3.30 £4.30	Vegetable curry Vegetable bhajee Mushroom bhajee	£5.00 £5.00 £5.00 £5.00
Keema nan Peshwari nan Garlic nan Cheese nan Paratha Stuffed paratha Tandoori roti	£4.30 £4.30 £4.30 £4.30 £3.30 £4.30 £3.30	Vegetable curry Vegetable bhajee Mushroom bhajee Bhindi bhajee Cauliflower bhajee	£5.00 £5.00 £5.00 £5.00 £5.00
Keema nan Peshwari nan Garlic nan Cheese nan Paratha Stuffed paratha Tandoori roti Chapati	£4.30 £4.30 £4.30 £4.30 £3.30 £4.30 £3.30 £1.90	Vegetable curry Vegetable bhajee Mushroom bhajee Bhindi bhajee Cauliflower bhajee Aloo gobi	£5.00 £5.00 £5.00 £5.00 £5.00 £5.00
Keema nan Peshwari nan Garlic nan Cheese nan Paratha Stuffed paratha Tandoori roti	£4.30 £4.30 £4.30 £4.30 £3.30 £4.30 £3.30	Vegetable curry Vegetable bhajee Mushroom bhajee Bhindi bhajee Cauliflower bhajee Aloo gobi Saag aloo	£5.00 £5.00 £5.00 £5.00 £5.00 £5.00
Keema nan Peshwari nan Garlic nan Cheese nan Paratha Stuffed paratha Tandoori roti Chapati	£4.30 £4.30 £4.30 £4.30 £3.30 £4.30 £3.30 £1.90	Vegetable curry Vegetable bhajee Mushroom bhajee Bhindi bhajee Cauliflower bhajee Aloo gobi Saag aloo Saag bhajee	£5.00 £5.00 £5.00 £5.00 £5.00 £5.00 £5.00

PLEASE NOTE ALL PRICES
ARE INCLUSIVE OF VAT

Tarka dhal

£5.00

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 ñ 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 ñall for just £21.00 per person.

For more information or to book a table please call **01228 520050**.







CUMBRIA'S ORIGINAL TANDOORI RESTAURANT



20% OFF TAKEAWAYS

only when ordered with a main meal

01228 520050

89/91 Botchergate, Carlisle, Cumbria CA1 1RS

Starters

CHICKEN & LAMB

SHAHA CHICKEN TIKKA

£5.50

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

TANDOORI SPECIAL KEBAB

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

CHICKEN TIKKA

£5.00

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

LAMB TIKKA

£5.50

Cubed pieces of lamb marinated in yoghurt, herbs & spices, roasted in the tandoor £4.80

SHEEK KEBAB

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

TANDOORI CHICKEN

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

CHICKEN PAKORA

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

CHICKEN CHAT

£4.80

£4.50

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

MEAT SAMOSA

£4.10

£4.10

Triangular shaped pastries filled with minced lamb

SEAFOOD

BHUNA PRAWN PUREE

£4.80 Prawns cooked in a medium spiced sauce

served in a puri (indian style pancake)

PRAWN & MANGO PUREE Prawns cooked in a sweet & tangy medium

spiced sauce served in a puri BHUNA KING PRAWN PUREE £7.50

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

MYSORE CHILLI KING PRAWN £7.50

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

SALMON TIKKA

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

PRAWN COCKTAIL £4.10

FRIED SCAMPI

VEGETARIAN

ONION BHAJEE

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

VEGETABLE SAMOSA £4.10

Triangular shaped pastries filled with mixed vegetables

VEG PAKORA £4.10

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

PANEER CHAT

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

CHILLI PANEER

£4.80

£4.80

£4.50

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

Chefis Specials

£5.50 MYSORE CHILLI CHICKEN # £12.70

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 £13.70

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 £12.70/£13.70

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.

£12.70 MURGH JALALI

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.

HYDERABADI £12.70/£13.70

Chicken or Lamb

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

KOLKATA GARLIC CHICKEN E12.70

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

MONKFISH KHAKRI £15.90

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.

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

ROYAL BENGAL MASALA 🔑 £12.70

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 £16.70

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

ASAR CHICKEN £12.70

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 £12.70

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 £13.90

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.

£13.70 BOLLYWOOD SPECIAL

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 FF £12.70

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

£13.70 BALTI MIX SPECIAL

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 £12.70/£13.70

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 🌽 £12.70/£13.70

Chicken or Lamb

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

SIZZLING SALMON with salad £14.90 REZALA CHICKEN 🌽 £12.70

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

TANDOORI SPECIALTIES

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)	£11.00
TANDOORI COCKTAIL	£16.50
CHICKEN TIKKA	£11.50
LAMB TIKKA	£12.50
TANDOORI KING PRAWN	£17.50
CHICKED OR LAMB SHASHLIKE	13 50/£14 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 (£1 extra for alternative Nan)

CHICKEN TIKKA	£14.70
LAMB TIKKA	£15.70
CHICKEN	£13.70
LAMB	£14.70
PRAWN	£13.90
TANDOORI CHICKEN	£14.70
TANDOORI KING PRAWN	£17.90
VEGETABLE	£12.70

MASALA

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

CHICKEN TIKKA	£12.70
LAMB TIKKA	£13.70
TANDOORI CHICKEN	£12.70
TANDOORI KING PRAWN	£16.70
VEGETABLE	£10.90

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	£12.70
\mathcal{A}	LAMB TIKKA	£13.70
	CHICKEN	£11.70
- 1	LAMB	£12.70
1	PRAWN	£11.90
ı	KING PRAWN	£17.90
١	/EGETABLE	£10.90

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

(£1 extra for alternative Nan)

CHICKEN TIKKA	£15.70
LAMB TIKKA	£16.70
TANDOORI CHICKEN	£15.70
TANDOORI KING PRAWN	£18.70
VEGETABLE	£13.70

Classic Dishes

BANGLADESHI **F**

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	£12.70
LAMB	£13.70
VEGETABLE	£10.90
KING PRAWN	£16.70

BHUNA

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

SRI LANKA

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

PATHIA DO

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

DANSAK

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

VINDALOO POPO

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

MADRAS DOD

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	£11.70
LAMB TIKKA	£12.70
KING PRAWN	£14.70
CHICKEN	£10.70
TANDOORI CHICKEN	£11.70
LAMB	£11.70
PRAWN	£10.90
VEGETABLE	£9.90

HEAT GUIDE: MEDIUM MY SPICY MAN HOT MAN VERY HOT