



The New
SHALIMAR
Finest Indian Cuisine

Menu

T 01625 435 400 T 01625 614 734

Visit our website

www.thenewshalimar.co.uk



Starters

Starters are served accompanying chutney, dips and fresh crisp salad

Shahi Platter (For 4)

(chicken tikka, lamb chops, sheek kebab, onion bhaji, chicken wings)

£25.95

Banquet Starter (For 2)

(2pcs chicken tikka, 2pcs sheek kebab, 2 pcs chicken wings, 2pcs veg samosa, 2pcs onion bhaji)

£12.95

Meat Starters

Mix Starter

(chicken tikka, lamb tikka, sheek kebab & onion bhaji)

£6.95

Chicken Tikka

£4.95

Lamb Tikka

£5.50

Tandoori Chicke /Chicken Wings

£4.50

Sheek Kebab

£4.50

Shami Kebab

£4.95

Lamb Chops

£7.50

Chicken Chat Puri

£5.50

Nawabi Khazana (New)

£6.95

(Marinated chicken in batter, stir fried in a dry tangy sauce)

Murog Kebab

£4.95

Stuffed Pepper (meat)

£5.50

Meat Samosa

£3.95

Chicken Pakora

£4.70

Duck Stir-Fry (New)

£7.95

(Bangla style shredded duck cooked with onions and peppers, stir fried in sweet chilli sauce and dressed with beetroot and carrot)

Sweet Chilli Chicken (Highly Recommended)

£6.95

(Scented strips of chicken cooked with perumed chilli and curry leaves in a pastry basket on top of greek yoghurt)

Chilli Chicken Fry (New)

£6.95

Cheesey Chicken Tikka

£5.95

Seafood Starters

Tiger Prawns

(spicy tiger prawns, stir fried with onions, green peppers & garnished with coriander)

£6.95

Prawn Cocktail

£4.50

Salmon Tikka

£6.50

Prawn Puree

£5.50

Fish Pakora (New)

£5.50

King Prawn Butterfly

£5.95

King Prawn Puree

£6.95

Scampi

£3.95

Sardines Puree (Highly Recommended)

£5.50

Tawa Scallops (New)

£7.95

(Pan fried Scottish scallop served on bed of cauliflower and red pepper relish)

Veg Starters

Onion Bhaji

£4.50

Vegetable Samosa

£3.95

Garlic mushroom

£3.95

Aloo Chops

£4.50

Vegetable Pakora

£3.95

Paneer Tikka

£4.95

Jalpeno Bites

£4.40

Mulligatawny Soup

£3.90

Dall Soup

£3.90

Aloo Chat Puree

£4.50

Papadum (Plain or Spicy)

£0.80

Chutney Tray

£3.00

Lime Pickle or Mix Pickle

£1.00



Tandoori Sizzling Dishes

Served with salad & Vegetable Curry Sauce

1. BBQ Shredded Chicken £10.95

(Strips of chicken lightly spiced, cooked further with fresh pepper)

2. Masala Fish £13.95

(Fish filet spiced, fried & grilled)

Served with pilau rice & veg curry sauce.

3. Tandoori king Prawns £15.50

(Bengal King Prawn marinated and freshly ground aromatic herbs and spices, cooked over charcoal)

4. Lamb Tikka £10.95

(diced boneless lamb pieces marinated and mildly seasoned, roasted in a tandoor)

5. Chicken Tikka £9.95

(diced boneless chicken pieces marinated and mildly seasoned, roasted in a tandoor)

6. Tandoori Chicken £9.95

(Tender half chicken, marinated in natural yogurt, fresh spices and herbs roasted in a tandoor. (Charcoal Clay oven)

7. Tikka Shashlick

Chicken - £11.95 Lamb - £12.50

(Very tender diced lamb or chicken, marinated with mild spices, cooked over charcoal, served with grilled tomatoes, onions & green Peppers)

8. Lamb Chops £13.95

(spicy lamb chops marinated in yogurt freshly ground spices, roasted in clay oven)

9. Tandoori Deluxe £14.50

(Tandoori chicken, chicken tikka, lamb tikka, tandoori, king prawns & sheek kebab, served with nan bread)

10. Seafood Shashlick £14.95

(Fish & King Prawns) (Fish and king prawns cooked with onions, green peppers & tomatoes, served with salad & veg curry sauce)

11. Rupchanda £13.50

(Pomfred) (whole pomfred marinated in lemon grass, crushed coriander and delicate tandoori spices cooked in clay oven)

served with pilau rice.

House Specials

Recommended Dishes

1. Chicken Sherpur £11.50

(cooked with onions, peppers, cinnamon, bay leaves & herbs in a tangy flavoured sauce (medium)

2. Nepalese Chicken Tikka £11.50 Lamb Tikka £11.95

(chicken or lamb cooked in a exotic mix of spices, red & green peppers, tomatoes, green chillies with a special Nepalese chilli sauce (hot)

3. Jaan Special Chicken Tikka £11.50 Lamb Tikka £11.95

(chicken or lamb cooked with fresh orange, peeled tomato, fresh coriander in a medium sauce)

4. Fiery Marrakesh

Chicken Tikka £15.50 Lamb Tikka £15.95

(recommended) An Award Winning Dish

(Marinated chicken or lamb tikka, cooked with date puree honey, lemon juice, crispy fried onion & touch of Marrakesh spices, hot sauce) served with special rice.

5. Bisi Torkari Chicken £11.95 Fish or King Prawn £14.50

(Traditional Bangladeshi Home Style Dish)

(Cooked with Bangladeshi Beans in an exotic mix of spices, Green chillies spring onion and tomatoes, a beautiful and unique dish)

6. Nachnie Chicken Tikka £14.50 Lamb Tikka £14.95

(chicken or lamb marinated & cooked in exotic mix of spices with capsicum, spring onions, fresh ginger & BBQ sauce, garnished with fresh coriander, a li licking dish) served with special rice.

7. Hash Bhuna £12.95

(diced pieces of duck marinated with delicate herbs & spices, grilled in the tandoor, cooked with garlic, ginger, onion & tomatoes, garnished with coriander)

8. Thai Bengal £14.95

(chicken in an exotic mix of spices with red & green peppers in a special Thai chilli sauce. (Medium) served with pilau rice.

9. Chingri Badshahi £15.95

(king prawn stir-fried in an exotic mix of spices with capsicums, spring onions, green chillies, fresh coriander, served with pilau rice. (A must try dish!!!)

10. Stir fry £10.95

(Vegetarian, served with bhuna sauce) (spicy Indian cheese cooked in the tandoor & then stir fried with onion, peppers, mushrooms & mixed vegetables)

Signature Dishes

1. Murog Masala £13.95

(Tandoori Chicken cooked together with minced meat in a medium chefs spice, garnished with coriander and boiled egg, a delightful, satisfying dish)

2. Chand Puri Chicken Tikka £11.50 Lamb Tikka £11.95

(Highly recommended) (tender pieces of chicken or lamb tikka marinated in freshly ground aromatic herbs & spices, cooked in a special medium sauce, served with puri bread)

3. Balti Exotica £12.95

(a combination if tandoori chicken, chicken tikka, lamb tikka and king prawn cooked in medium spice balti authentically prepared with fresh herbs and spices)

4. Achari Chicken Tikka £11.50 Lamb Tikka £11.95

(chicken or lamb in a very delicious dish cooked with fresh herbs & spices, tempered with mustard & flavored with exotic pickle)

5. Karkhana Chicken Tikka £15.50 Lamb Tikka £15.95

(highly Recommended) (chicken or lamb tikka, cooked with onion, green, red & yellow pepper, spices & herbs in a tangy flavored sauce, a very tasty traditional dish, popular in Eastern Bangladesh) served with onion fried rice.

6. Begun Bahar £11.95

(Exquisite Bangladeshi country dish, five tender pieces of chicken, cooked with garlic, ginger, onion, coriander, fresh aubergine & tomatoes)

7. Chilli Chicken £12.50

(tandoori roasted chicken cooked in a exotic mix of spices with capsicum, spring onion, green chillies, garnished with fresh coriander, and satisfying hot dish)

8. Chicken Tikka Razala £11.50

(mildly spiced, diced boneless chicken cooked in special yogurt sauce)

Chef's Recommendation

1. Shalimar Fish Bakor 🌶️ 🌶️ 🌶️ £15.50

(highly recommended)
(pan fried Bangladeshi fish, cooked with freshly ground spice paste with jullienes of red, green & yellow pepper. Sauted in light spice) **Served with pilau rice.**

2. Chicken Dhanya Sylheti 🌶️ 🌶️ 🌶️ £11.95

(diced chicken cooked in thick spicy sauce with spring onion, coriander, garlic and ginger, garnished with tomatoes, green peppers and greenchilli, spicy hot dish)

3. Chicken Tikka Akbari 🌶️ 🌶️ 🌶️ £11.50

(tandoori baked chicken pieces cooked with garlic & finely chooped onions in a slightly hot spicy sauce, garnished with fresh tomatoes & green peppers)

4. Chicken Tikka Mossala 🌶️ 🌶️ 🌶️ £11.95

(Diced tandoon roasted chicken cooked in a sauce made with delicate blend of aromatic spices and herbs simmered in fresh tomatoes, butter and cream)

5. Lamb Tikka Mossala 🌶️ 🌶️ 🌶️ £12.50

(Diced tandoori roasted Lamb cooked in a sauce made with delicate blend of aromatic spices and herbs simmered in fresh tomatoes, butter and cream)

6. Chicken Tikka Makhani 🌶️ 🌶️ 🌶️ £11.95

(mildly spiced diced boneless chicken roasted in tandoor cooked in a special sauce, made with fragrant spices, ground almond butter cream and cheese)

7. Butter Chicken 🌶️ 🌶️ 🌶️ £12.50

(Marinated chicken in cream and butter with a mild flavoured sauce containing nuts, delicate flavour and light texture)

8. Gobi/Chicken Manchurian 🌶️ 🌶️ 🌶️ (New) £14.95

(A very tasty dish, buttered cauliflower or chicken cooked with red onions, garlic chilli & soya sauce garnished with spring onions) **Served with Chana rice.**

9. Lamb Shank j 🌶️ 🌶️ 🌶️ (New) £14.50

(Braised welsh lamb shank cooked in an authentic sauce)

10. Seabass Biran 🌶️ 🌶️ 🌶️ £15.95

(Seabass fillets grilled with a variety of vegetables, served with creamy risotto rice & topped with white wine)

11. Chicken Anarkali 🌶️ 🌶️ 🌶️ £16.50

(Highly Recommended) (diced pieces of tandoor chicken roasted with minced lamb, lightly spiced, wrapped in a Bangladeshi style omelette complimented with delicious sauce)
Served with pilau rice.

12. Lamb Jaipuri 🌶️ 🌶️ 🌶️ £13.95

(A Raj style dish, a combination of lamb bhuna and file of lamb skewered over charcoal with capsicum, fresh tomatoes and onion, served with fresh green salad)

13. Passanda Newabi

Chicken Tikka £11.50 Lamb Tikka £11.95

(tender sliced chicken pieces cooked in fresh cream cultured yogurt and mixed ground nuts, a very mild dish)

15. Shalima Tasty Tikka 🌶️ 🌶️ 🌶️ £11.95

(diced chicken tikka cooked in a thick spicy sauce cooked with coriander, garlic tomatoes, green chilli and fresh garden mint)

16. Lamb Ampora 🌶️ 🌶️ 🌶️ £11.95

(tender pieces of lamb cooked with fresh herbs, ginger, garlic, fennel seeds & exotic mango, a mouth watering dish)

17. Chicken/ Lamb Stir-Fry

Chicken £13.50 Lamb £14.50

(A popular dish cooked by the chef using his own secret recipe in a medium spice)

18. Chicken Shatkora 🌶️ 🌶️ 🌶️

Chicken £11.50 Lamb £11.95

(Shatkora is a fruit that is only grown in the region of Sylhet (Bangladesh), it gives the dish a citrus and aromatic flavour. A must in A Bangladeshi household)

Fusion Dishes

1. Chicken Jaflongi 🌶️ 🌶️ 🌶️ £11.50

(fresh spring chicken cooked with fresh green chillies, garlic, green pepper, spring onion staran seed, jerra, dehina in sizzling medium dry sauce, garnished with lemon, red onion & coriander)

2. Agortola 🌶️ 🌶️ 🌶️ Chicken Tikka £14.95 Lamb Tikka £15.50

(Highly Recommended)
(North Bangladeshi dish, marinated chicken or lamb tikka cooked with red onion, green peppers, fresh chillies in chefs special homemade sauce, to give a unique oriental flavour)

Served with onion fried rice.

3. Naga Bahar 🌶️ 🌶️ 🌶️ 🌶️ Chicken Tikka £11.50 Lamb Tikka £11.95

(Chicken/lamb cooked in aromatic herbs & spices with naga chilli) A traditional Bangladeshi dish)

4. Amchor Exotic 🌶️ 🌶️ 🌶️ £11.95

(Succulent pieces of lightly spiced chicken/ lamb cooked in mild, creamy sauce with mango powder, almonds & juicy pieces of mango)

5. Chilli Chingri Masala 🌶️ 🌶️ 🌶️ £13.95

(whole king prawns cooked in fried onions, peppers, fresh green chillies, in a thick spicy sauce, A raj style dish)

6. Flaming Cajun 🌶️ 🌶️ 🌶️ 🌶️ Chicken £15.50 King Prawn £15.95

(King Prawn Flaming Cajun (Tandoori roasted chicken or lamb tikka or king prawn, cooked with exotic mixed spices, smoked paprika, mustard, coriander & special lip licking southern fried cajun sauce, a fantastic dish) **Served with jeera rice.**

7. Special Thawa 🌶️ 🌶️ 🌶️ £12.50

(Highly recommended)
(chicken tikka cooked with slices of capsicum, onions, & tomato, highly spiced, garnished with cucumber and onion rings)

8. Kata Mita 🌶️ 🌶️ 🌶️ Chicken Tikka £11.50 Lamb Tikka £11.95

(Chicken / lamb tikka cooked in a sweet & sour sauce with mouth watering tamrind tropical Asian fruit to give a distinctive taste)

9. Ginger 🌶️ 🌶️ 🌶️ Chicken Tikka £10.95 Lamb Tikka £11.50

(Cooked in a combination of spices in a medium strength sauce, with a selection of herbs and fresh chopped ginger to give the dish a truly unique flavour)

10. Kofta Paneer 🌶️ 🌶️ 🌶️ £11.95

(an exotic range of herbs and spices used with meat ball, cheese to give a delicate taste)

11. Roshni 🌶️ 🌶️ 🌶️ Chicken Tikka £11.50 Lamb Tikka £11.95

(A preparation of chicken or lamb tikka cooked with extensive use of fresh garlic cloves, fragrant spices, coriander & green pepper)

Strength Guide: Medium 🌶️ Fairly Hot 🌶️ 🌶️ Very Hot 🌶️ 🌶️ 🌶️



Balti Dishes

Balti dishes are cooked and served in a cast iron pan known as a balti. They are cooked with freshly blended spices, fresh tomatoes, green pepper, onions and flavoured with green herbs. These dishes can be prepared to a strength to

Chicken or Veg	£10.50	Fish Balti	£12.50
Chicken/lamb Tikka/Balti Mossala	£12.95	Shalimar Special Balti (Mix)	£13.95
Chicken Tikka Chilli Balti	£11.50	Salmon Balti	£13.50
Prawn or Lamb	£10.95	Chicken Tikka Balti	£10.95
King Prawn	£13.95	Lamb Tikka Balti	£11.95

Khorai Dishes

These are popular dishes, cooked in oriental spices, touch of garlic, tomato & green pepper.

Chicken or Veg	£10.50	Lamb Tikka	£11.95
Chicken Tikka	£10.95	Salmon	£13.50
Prawn or Lamb	£10.95	Fangash (Bangladeshi Fish)	£12.50
King Prawn	£13.95	Special Khorai (Mix)	£13.95
Kufta or Keema	£11.50		

Jalfrezi Dishes

Prepared with fresh herbs & spices, cooked with green chilli, onions, fried capsicum & garnished with fresh coriander.

Chicken Or Veg	£10.50	Salmon	£13.50
Chicken Tikka	£10.95	Fangash (Bangladeshi Fish)	£12.50
Kufta Or Keema	£12.50	Lamb Tikka Jalfrezi	£11.95
Prawn Or Lamb	£10.95	Special Jalfrezi (Mix)	£13.95
King Prawn	£13.95		

Biryani Dishes

Lightly cooked together with basmati rice and served with vegetable curry

Shalimar Special Biryani Mix	£13.95	Vegetable Biryani	£10.95
Chicken	£11.95	Chicken or Lamb Tikka Biryani	£12.95
Prawn Biryani or Lamb	£12.50	Malaysian Chicken Biryani	£12.95
King Prawn Biryani	£13.95	(Served with Mossala Sauce)	

Traditional Dishes

Bhuna

(Cooked in thick spicy sauce with finely chopped onions, tomatoes and flavoured with green herbs)

Korma

(Very mildly spiced, flavoured with dried nuts, cooked in rich creamy sauce)

Dhansak

(Cooked with lentils and pineapple, spices, fresh green herbs and a touch of green peppers to produce a delicate, medium hot, sweet and sour taste)

Madras

Fairly Hot dish cooked with Fresh Lemon Juice & Garlic.

Pathia

(cooked in a hot sweet and sour sauce with fresh tomatoes and herbs)

Vindaloo

(Cooked in very hot spiced sauce with potatoes)

Rogan Josh

(Cooked in medium spices, herbs, tomatoes and fresh green herbs)

Sambar

(A fairly spicy dish, cooked with lentils, giving it a very rich and thick sauce)

Choose the curry style from above and filling from below

Chicken or Mushroom or Veg	£9.50	Salmon Fish	£13.50
Chicken Tikka	£10.50	Pangash (Bangladesi Fish)	£12.50
Kufta or Keema	£9.95	King Prawn	£13.50
Lamb Tikka	£11.50	Special Mixed	£12.95
Prawn or Lamb	£10.95	<small>(Chicken, Lamb, Prawn & Mushroom)</small>	

Mix Dishes with Veg

(A combination of spices, tomatoes & onions cooked together to produce a dish of medium strength & consistency)

Chicken/Lamb/Prawn Sagwala	£11.50	Chicken or Lamb or Prawn Dhall	£11.50
<small>Spinach)</small>		<small>(Lentils)</small>	
Chicken/Lamb/Prawn Bindi	£11.50	Chicken or Lamb Tikka	£11.95
<small>(Okra)</small>		<small>(with any of these curries)</small>	
Chicken/Lamb/Prawn Gobi	£11.50	King Prawn	£13.50
<small>Cauliflower)</small>		<small>(with any of these curries)</small>	

Veg Side Dishes

(The following dishes can be prepared as a main dish at an extra charge)

Brinjal Bhaji	£4.95	Mattar Paneer	£4.95
<small>(fresh aubergine cooked with onions and a touch of spices)</small>		<small>(Cottage cheese and peas cooked in mild spices)</small>	
Bhindi Bhaji	£4.95	Cauliflower Bhaji	£4.95
<small>(Ladies finger (okra) cooked with onions, spices and herbs)</small>		<small>(Fresh cauliflower cooked with onions, spices and herbs)</small>	
Sag Bhaji	£4.95	Vegetable Bhaji	£4.95
<small>(Fresh spinach cooked with onions and fresh herbs)</small>		<small>(Fresh mix veg cooked together in spices and herbs to our own recipe)</small>	
Tarka Dhall	£4.95	Aloo Gobhi	£4.95
<small>(Assorted lentils cooked with fried garlic and onions)</small>		<small>(Fresh cauliflower and potatoes cooked with fresh tomatoes, onions and a touch of spices)</small>	
Mushroom Bhaji	£4.95	Sag Paneer	£4.95
<small>(Fresh mushroom cooked with onions and fresh herbs)</small>		<small>(Fresh spinach cooked with Cheshire cheese)</small>	
Ghobi Peas	£4.95	Chana Mosala	£4.95
<small>(Cauliflower and peas cooked in spices)</small>		<small>(Chick peas cooked with fresh tomatoes, onions, herbs, a touch of spices and cream)</small>	
Sag Aloo	£4.95	Raitha (Cucumber or Onion)	£2.50
<small>(Fresh spinach cooked with potatoes and fresh herbs)</small>		<small>(Homemade yoghurt with cucumber or onion)</small>	
Bombay Aloo	£4.95		
<small>(Potatoes cooked in a fairly hot and sour sauce)</small>			



English Dishes

(All these dishes are served with chips, peas and salad)

Omelette (chicken, prawn or mushroom)	£9.95	Fried Scampi Reformed	£9.95
Fried Chicken	£9.95		

Rice And Bread

Pilau Rice (Basmati rice specially cooked in butter)	£3.10	Nan	£2.95
Boiled Rice	£3.00	Garlic Nan (Leavened bread freshly baked with garlic)	£3.80
Vegetable Pilau (Basmati rice cooked with several mixed vegetables)	£3.95	Garlic Chilli Nan (Leavened bread freshly baked with garlic and chilli)	£3.90
Mushroom Pilau (Basmati rice fried with mushroom)	£3.95	Pishwari Nan (Leavened bread stuffed with nuts and almonds)	£3.90
Special Rice (Fried basmati rice cooked with peas and eggs)	£4.10	Keema Nan (Leavened bread stuffed with cooked minced lamb)	£3.80
Lemon Rice (Fried basmati rice cooked with lemon juice)	£3.95	Massala Kulcha Nan (mix veg) (Leavened bread stuffed with mildly spiced minced veg)	£3.80
Jeera Rice (Basmati rice cooked with cumin seeds)	£3.95	Cheese Nan (Leavened bread stuffed with cheese)	£3.80
Garlic Rice (Fried basmati rice cooked with garlic)	£3.95	Paratha (Buttered bread freshly baked in the tandoor)	£3.80
Keema Rice (Fried basmati rice cooked with spiced minced lamb)	£4.10	Chapati (Thin baked bread)	£1.10
Egg Fried Rice	£3.95	Tandoori Roti	£1.80
Aloo Chilli Rice	£3.95	Chips	£3.10
		Spicy Chips	£3.95

Kids Meal

Served with fresh salad

Fish Fingers & Chips	£7.50	Chicken Tikka Massala & Chips	£7.95
Chicken Nuggets & Chips	£7.50	Chicken Omelet & Chips	£7.50
Chicken Korma & Chips	£7.95	Chicken Goujons & Chips	£7.50

Set Meal For 2

Starters

Papadum & Chutnies | Sheek Kebab
& Onion Bhaji

Main Course

| Chicken Tikka Massala
| Lamb Dhall

Vegetable Side Dish

Aloo Gobi

Rice & Roti

| Pilau Rice, | Garlic & Coriander Nan

Coffee

£39.95

Set Meal For 4

Starters

Papadum & Chutnies / Shahi Platter

Main Course

| Chicken Achari | Chicken Tikka Massala
| Kufta Balti | Chicken Shashlik

Vegetable Side Dish

| Bhindi Bhaji / | Tarka Dall

Rice & Roti

2 Pilau Rice, | Garlic & Coriander Nan,

| Peshwari Nan

Coffee

£75.95

We are delighted to welcome you to The New Shalimar and our extensive range of wonderful dishes.

We Have, of course, many of your firm favorites alongside a careful selection of chef's specialities, all beautifully prepared and remaining true to the regional cuisine of India and Bangladesh. The variety of starters chosen by our chef combine to create a glorious fusion of flavours and exotic palate of sub – continent.

All our dishes are prepared with care in The New Shalimar kitchen, using the finest ingredients and an authentic combination of spices. All spices are freshly ground and prepared in our kitchen. On rare occasions some spice may still be in your curry. This is because of the ingredients used for the dish.

We are dedicated to ensuring you enjoy your meal at The New Shalimar. Some dishes may contain nuts.

Any dishes that do not appear on the menu can be prepared upon request. If you are allergic to any ingredients, please ask before ordering. All prices inclusive of VAT.

*The Management reserve the right not to serve anyone without giving reason.
Please Note: No Side Dish or Sundries will be served without ordering Main Meals*

The New Shalimar Moto

Always strive on proving excellently prepared food with excellent service...

Customer Excellence Award Winner

www.thenewshalimar.co.uk

PLEASE NOTE:

Some dishes may have the following allergens, if concerned please mention, so that a suitable dish may be recommended.



CRUSTACEAN



SESAME



NUTS



GLUTEN



EGG



FISH



SHELLFISH



MUSTARD



CELERY



PEANUTS



MILK PRODUCTS



SULPHITE



SOYA



LUPINS