

SHAHI

INDIAN EXPERIENCE

Entrees

Papad

Crispy Bread \$1.50

Samosa (2 large pieces) - Timeless

Conical pastry filled with delicately spiced potatoes and peas. Cooked and served with tamarind sauce. \$10.90

Onion Bhajjia - Divine!

Finely chopped onion mixed with chickpea flour batter. Cooked and served with tamarind sauce. \$10.90

Garlic Prawn - Fat Buster ♥

Prawns marinated in spices, cooked with garlic & served with mint sauce. \$18.90

Shahi Cigar - Politically incorrect but delectable

Finely chopped chicken mixed with suitable spices, fresh coriander and green chillies. Stuffed in a cigar shaped pastry. Served with tamarind sauce. \$13.90

Chicken Tikka - Boneless Tandoori Dish ♥

Boneless chicken thighs marinated with yoghurt, ginger and spices for over a day and then barbecued. Served with mint sauce. \$13.90

Punjabi Lamb - Robust

Lamb marinated in robust spices and sautéed with capsicum, onions and tomatoes. Finished with fresh coriander and served on a bed of lettuce. \$13.90

Mixed Platter - Delicious Variety of Entrees For Two Diners

Samosa, Shahi Cigar, Onion Bhajjia, Chicken Tikka. Served with mint and tamarind sauce. \$22.90

Mains

Chicken Mughlai - Mild Dish

Chicken cooked in cashew nut sauce with aromatic spices, garnished with coriander. \$23.90

Butter Chicken - Most Popular

Boneless tandoori chicken cooked with sumptuous sauce of tomatoes, fresh coriander and spices. Sml \$16.90 Lrg \$23.90

Chicken Tikka Masala - English Special

Boneless chicken cooked in a lightly spiced sauce with capsicum, ginger and fresh coriander. \$23.90

Chicken Curry - Fat Free ♥

Chicken marinated in spices and then cooked in home style curry. Sml \$16.90 Lrg \$23.90

Chicken Jalfrezi - Sumptuous

Chicken marinated in spices, ginger and garlic. Finished with tomatoes, chunks of capsicum and onions. \$23.90

Mango Chicken - Exotic

Chicken cooked in delicately spiced mango sauce. \$23.90

Tandoori Chicken - Healthy ♥

Skinless chicken marinated in spices for over a day and then cooked in tandoor. Served with mint sauce. Sml \$18.00 Lrg \$28.00

Fish Makhnwala - Synchronised swimmers ♥

Fillet of fish delicately cooked with ginger, garlic, onions, tomatoes, yoghurt and aromatic spices. \$24.90

Prawn Malabari - Kiwi Favorite

Shelled prawns cooked in a exotic sauce of tomatoes, dried whole coriander, mustard seed and spices. Finished with coconut cream and garnished with fresh coriander. \$28.90

Kadai Gosht - Bank Manager's Favorite

Lean Lamb delicately cooked with exotic spices and finished with capsicum and onion. Garnished with fresh ginger and coriander. (Dairy Free) \$23.90

Akbari Gosht

Succulent lean lamb dish cooked with yoghurt and spices and finished with nuts. Garnished with fresh coriander. Sml \$16.90 Lrg \$23.90

Saag Gosht - Romantic Interlude ♥

Lean lamb cooked with tomatoes, robust spices and spinach. \$23.90

Rogan Josh - Chef's Speciality ♥

Traditional lean lamb dish in tomato gravy with spices. Sml \$16.90 Lrg \$23.90

Beef Vindaloo - Ring Burner

Prepared the traditional way - beef cooked in hot, fiery and spicy sauce. \$23.90

Goat Curry - Sophisticated

Succulent goat on the bone cooked in secret traditional spices. \$24.90

From the Garden

Tadka Dhal - Staple Food

Yellow split cooked and tempered with garlic, onion, mustard seeds and finished with coriander. Sml \$16.90 Lrg \$21.90

Vegetable Curry - Vegan Special ♥

Seasonal vegetables cooked in a lightly spiced gravy with tomatoes. Sml \$16.90 Lrg \$21.90

Pea & Mushroom Curry - Magic

Mushrooms and peas cooked beautifully with light spices. \$21.90

Pea Panir

Peas and panir cooked in tomato based curry. Sml \$16.90 Lrg \$21.90

Saag Panir ♥

Spinach pureed and cooked with delicate spices and panir. \$22.90

♥ - Healthy Dishes

All the mains are gluten free

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Rice Dishes

Chicken or Lamb Biryani

Northern Indian dish of rice cooked with chicken or lamb, cashew nuts and raisins. \$24.90

Vegetable Biryani

Northern Indian dish of rice cooked with vegetables, cashew nuts and raisins. \$23.90

Breads

Roti

Wholemeal bread \$3.99

Buttered Nan

Standard flour kneaded into a dough with yoghurt, eggs, yeast and baked in tandoor. \$4.99

Garlic Nan

Same as buttered nan with garlic. \$5.99

Cheese Nan

Same as buttered nan stuffed with cheese. \$7.99

Cheese and Garlic Nan

Nan stuffed with cheese topped with garlic. \$7.99

Peshawari Nan

Nan stuffed with nuts and raisins. \$7.99

Masala Kulcha

Nan stuffed with potatoes and spices. \$7.99

Shahi Nan - Delicious

Freshly cooked nan stuffed with cheese, onion and green chilli. \$7.99

Accompaniments

(Highly recommended. They are a must with curries)

Raita

Yoghurt with cucumber. \$4.99

Green Salad

Sliced cucumber, lettuce, carrot and tomatoes with a wedge of lemon. \$9.99

Mixed Vegetables

Seasonal vegetables sautéed with garlic. \$9.99

Raw Onions \$5.00

Green Chillies \$3.00

Sweet Mango Chutney | Mint Chutney |

Tamarind Chutney | Mixed Pickle (salty n'sour) \$4.99

Deserts

Sweet Lassi Sweet yoghurt drink. \$6.00

Mango Lassi

Indian Ice Cream and Mango Topping. \$7.99

Cardamom Kulfi Indian Ice Cream. \$7.99

Mango Kulfi

Indian ice cream topped with mango. \$9.99

Gulab Jamun Dumpling

Dumplings dipped in caramelised sugar syrup, flavoured with cardamom. \$9.99

Beverages

White Wine

Odyssey Sauvignon Blanc \$10 \$45

Vibrant passion fruit with gooseberry flavours, luscious palate - defining finely finish, create this fresh and concentrated wine.

Oyster Bay Chardonnay \$10 \$45

Elegantly fragrant white peach, vibrant citrus and a delightful creamy texture.

Bohemian Pinot Gris \$10 \$45

Fresh aromatics of red apple, honeydew melon and lychee combine. A dry palate, with textured notes of red apple and honeycomb dominating.

Red Wine

Thornbury Hawkes Bay Merlot \$10 \$45

A wine which oozes plum, boysenberry and pepper aromas and lovely layers of dark chocolate and smoky oak. Its a rib-sticking red with a long, warming finish.

Villa Maria Cellar Selection Hawkes Bay

Merlot Cabernet Sauvignon \$10 \$45

Layers of berry, cassis and dark plum combine with cedar and savoury characters in this generous, full bodied wine.

Homer Pinot Noir \$10 \$45

Displays ripe red cherry, dried herb and spice characters on the nose. The palate is beautifully fruited with the smooth texture and supple tannins. A fabulous drink.

Philip Shaw Shiraz, Orange, Australia \$10 \$45

Spicy and lifted aromas, with a hint of liquorice. Full red fruit flavours in a medium-bodied package, with silky tannins on the finish.

Soft Drinks

Coke | Diet Coke | Sprite \$4.00

Ginger Beer | Orange Juice \$5.00

San Pellegrino Sparking Water 500ml \$8.00

Beer

Amstel Light \$7.00

Kingfisher Indian Beer \$10.00

Heineken | Steinlager Pure \$8.00

Hot Drinks

Indian Tea

Tea leaves with cardamom, ginger, cloves finished with milk. \$5.00

BYOW Only: Corkage \$3.50 per person

15% surcharge applies on public holidays