

# Shimla Cottage Tandoori Specials

King Prawns, Chicken or Lamb marinated in a yoghurt base sauce, spiced with our own freshly ground masalas with fresh herbs and cooked on skewers in our clay ovens. All dishes are served with Basmati Saffron Rice, Salad and Curry Gravy of medium strength.

<b>CHICKEN TIKKA</b> (Breast)	<b>£7.00</b>	<b>SHISH KEBAB TURKISH</b>	<b>£8.95</b>
<b>LAMB TIKKA</b>	<b>£8.95</b>	Made with fillet steak	
<b>BEEF TIKKA</b>	<b>£8.95</b>	<b>TANDOORI MIX GRILL</b>	<b>£9.95</b>
Made with fillet steak		Consists of chicken tikka, lamb tikka, seekh kebab, tandoori chicken, king prawn, saffron rice and curry sauce	
<b>CHICKEN TIKKA SHASHLIK</b>	<b>£7.95</b>	<b>SEEKH KEBABS</b>	<b>£7.95</b>
barbequed pieces of chicken, topped with onions, mushrooms and peppers		Minced lamb, lightly spiced and cooked in the tandoor oven	
<b>CHICKEN TANDOORI</b>	<b>£8.45</b>	<b>TANDOORI MIX TIKKA</b>	<b>£8.95</b>
Two whole chicken breasts on the bone		Chicken & lamb	
<b>KING PRAWN TANDOORI</b>	<b>£10.95</b>		

## Karahi's

All these Punjabi favourite dishes are cooked with the choice of ingredients, blended with freshly ground Punjabi spices, with peeled and grated ginger and garlic, cumin seeds and butter. A great tasty dish prepared and served in a Karahi. Rice not included.

<b>KING PRAWN KARAHİ</b>	<b>£9.95</b>	<b>LAMB TIKKA BHOONA</b>	<b>£7.45</b>
<b>LAMB BHOONA KARAHİ</b>	<b>£6.95</b>	<b>BEEF TIKKA BHOONA</b>	<b>£7.45</b>
<b>CHICKEN BHOONA</b> (Breast)	<b>£5.95</b>	<b>CHICKEN TIKKA &amp; PRAWN</b>	<b>£6.95</b>
<b>PRAWN BHOONA</b>	<b>£6.95</b>	<b>KOFTA KARAHİ</b>	<b>£6.50</b>
<b>METHI KEEMA</b> (Mince)	<b>£6.95</b>	<b>CHICKEN TIKKA</b> (with spinach)	<b>£5.95</b>
<b>CHICKEN TIKKA BHOONA</b>	<b>£5.95</b>	<b>KEEMA TAVA</b>	<b>£6.95</b>
With mushrooms			

## Biryani's

A royal dish of Mogul origin consisting of chicken, lamb or fish cooked with saffron rice. These dishes are served with curry gravy made to medium strength.

<b>KING PRAWN BIRYANI</b>	<b>£9.95</b>	<b>CHICKEN &amp; MUSHROOM BIRYANI</b>	<b>£6.95</b>
<b>PRAWN BIRYANI</b>	<b>£7.50</b>	<b>SPECIAL MIXED BIRYANI</b>	<b>£7.95</b>
<b>LAMB BIRYANI</b>	<b>£6.95</b>	<b>MINCE BIRYANI</b>	<b>£6.95</b>
<b>CHICKEN BIRYANI</b>	<b>£6.75</b>	<b>CHICKEN TIKKA JUPURI BIRYANI</b>	<b>£7.50</b>
<b>CHICKEN TIKKA BIRYANI</b>	<b>£7.50</b>		
<b>VEGETABLE BIRYANI</b>	<b>£5.95</b>		

## Balti

All these dishes are prepared tikka style and cooked with fresh garlic, ginger and a touch of spice or pickle mix. A great tasty dish.

<b>CHICKEN BALTI</b>	<b>£5.95</b>
<b>LAMB BALTI</b>	<b>£6.95</b>
<b>KING PRAWN TANDOORI</b>	<b>£9.95</b>
<b>MIX TIKKA BALTI</b>	<b>£6.95</b>
Chicken & lamb	

## Vegetarian Selection

<b>SARSON KA SAAG &amp; PANEER</b>	<b>£4.95</b>
Spiced spinach with homemade indian cheese	
<b>MUSHROOM PANEER BHOONA</b>	<b>£4.95</b>
<b>CHANNA BHOONA</b>	<b>£4.95</b>
Chickpeas in a spicy masala sauce	
<b>ALOO GOBI</b>	<b>£4.95</b>
Potatoes and cauliflower with tomatoes, onions and fenugreek	
<b>MIX VEGETABLE BHOONA</b>	<b>£4.95</b>
<b>MIX INDIAN VEG BHOONA</b>	<b>£4.95</b>
<b>BOMBAY POTATO</b>	<b>£4.95</b>
<b>BOMBAY MUSHROOMS</b>	<b>£4.95</b>
<b>TURKA DAAL</b> (Lentil Curry)	<b>£4.95</b>
Yellow lentil, fried with cumin butter and tomatoes	
<b>BHINDI DOPIAZA</b>	<b>£4.95</b>
Okra in thick slices with onions tossed in indian spices finished with chilli and coriander	