

# Shimla Cottage Specialities

Connoisseurs selection. Tandoori barbecue, rice not included. All the recipes on this page can also be prepared with the following:

**KING PRAWNS - £5 EXTRA / PRAWNS - £1.95 EXTRA / LAMB - £1 EXTRA / LAMB TIKKA - £1.50 EXTRA**

**CHICKEN TIKKA CHASNI £5.95**

A light smooth, slightly sweet and sour dish for those with a delicate palate

**ACHARI GOSHT £5.95**

A strong spicy dish, slightly sour, cooked with tangy pickle, green chillies and a wedge of lemon

**SHIMLA TIKKA MASALA £5.95**

Cooked in a mild sauce, prepared with fresh cream, diced onion, green peppers, ground cashew nuts with a touch of tandoori masala sauce

**REZAL-LA £5.95**

A hot, spicy, tangy sauce made with fresh green chillies, fresh herbs, spices and served in a karahi. A slightly hot dish.

**CEYLONESE CURRY £5.95**

A fiery hot curry with lemon, fresh herbs, fresh green chillies, creamed coconut, herbs & spices

**CHICKEN TIKKA MASALENDAR £5.95**

Chicken cooked in tikka style and prepared carefully in a slightly tangy sauce to desired strength using freshly ground Punjabi spices, capsicums and onions

**SOUTH INDIAN GARLIC CHILLI £5.95**

Chicken tikka pieces cooked in homemade chilli sauce

**CHICKEN TIKKA PARDESI £5.95**

A touch of spinach, shallow fried onions and mushrooms simmered in a rich ginger and garlic tarka with green chilli. A must for all connoisseurs

**CHICKEN TIKKA GARAM MASALA £5.95**

Tender chicken prepared tikka style and cooked with garlic butter and a blend of warm spices. An excellent dish of medium strength

**CHICKEN TIKKA MASALA £5.95**

Chicken cooked tikka style, simmered in a cream with yoghurt sauce giving an excellent mild dish

**CHICKEN TIKKA SHIMLA £5.95**

Chunks of chicken pieces cooked in a thick bhoona sauce with green peppers, mushrooms, prawns, onions and garnished with fresh coriander

**CHICKEN PUNJABI JUPURI £5.95**

Chunky bite size pieces of malai chicken cooked with Punjabi spices, peppers, mushrooms in a rich bhoona sauce.

A great medium to hot dish

**CHICKEN MASANDER £5.95**

First barbequed over charcoal, then cooked in a rich sauce with peppers, onions, green chillies, fresh herbs and spices, served in a cast iron karahi. A hot dish.

**CHICKEN JALANDARI £5.95**

A potent fusion of ginger, garlic, green chillies, simmered into a coconut sauce with sliced peppers

**SONIA SAGG MAZADAR £5.95**

Spinach prepared using a garlic butter sauce of medium strength topped with mozzarella cheese

**CHICKEN SHAKUTI £5.95**

Tikka chicken is added to a creamy coconut sauce with the helping of chillies to create a perfect medium to hot dish

**CHICKEN TIKKA SALSA £5.95**

A blend of vine tomatoes, jhelum herbs and spices. A medium dish

**MOONLIT CHICKEN £6.50**

A tangy sweet and sour dish cooked with Chardonnay wine lightly spiced

**LAMB MASALLUM £6.95**

lamb cooked with Punjabi spices and fresh okra

**KALI MIRCHI £5.95**

An unusual Goanese dish with green chillies, boneless morsel of meat marinated with a hint of tamarind ginger, garlic and fresh ground black pepper

**CHICKEN MALIDAR £5.95**

Sagg leaves simmered in a rich garlic based creamy sauce with ginger and green chillies, a smooth curry with a bit of bite

**KEEMA PEAS £5.95**

Lamb mince, green peas cooked with tomatoes, garlic, ginger and fresh green chillies and topped with corriander

**CHICKEN TIKKA NASH-E-DAR £6.50**

Chicken Tikka pieces cooked with onion, mushroom, subtle spices and a splash of Brandy giving a medium dish

**CHICKEN BEGUIM BEHAR £5.95**

Chicken tikka cooked with Lean lamb mince and fresh green chillies

**LAGAN KI BOTI (lamb only) £6.95**

Melt in the mouth lamb diced simmered slowly with ginger, chillies & our chefs secret garam masala ground from Asian spices Highly recommend

**CHICKEN GINGER BHOONA £5.95**

Chicken gently cooked with fresh ginger green chillies in a thick tomato based sauce creating an excellent punjabi dish

**BURGUNDY RED FORT LAMB £6.95**

Lamb marinated and cooked in a rich port. Creating a dark bhoona like dish of medium strength