



The Shalimar

Indian cuisine is a combination of subtle tastes. Fragrant and exotic spices from India are delicately blended to create the dishes presented to you by one of the most experienced chefs in the UK.

The dishes are of a Northern Indian and Bangladeshi origin and are prepared in the Shalimar exactly as in our own homes.

We are also able to offer a selection of our dishes prepared as a low calorie, healthy eating option - please ask for details.

Our Customers are special to us. That is why we have specially picked our dishes and we will freshly prepare and cook them for you in the finest traditional way. Any dish that does not appear on the menu can be served on request.

The management sincerely hope that you will be able to enjoy your meal with us.

ALL PRICES INCLUSIVE OF VAT



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www.shalimarpuppermill.co.uk

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ALLERGY ADVICE

We cannot guarantee that all our dishes are dairy/nut/gluten/egg/mustard/sesame/sulphur dioxide/lupin free as several dishes we make contain these products and they are all prepared in the same kitchen. Chicken, fish and meat may contain bones. All dishes may contain ingredients not listed in the menu description. If you suffer from any allergies or require any information please enquire.

APPETISERS

Papadom (Plain/Spicy)	0.85
Chutney Tray	2.25
Lime Pickle/Hot Sauce	1.25

STARTERS

Chicken Tikka	5.50
Lamb Tikka	5.95
King Prawn Tikka	7.95
Chicken Tandoori	5.50
Tandoori Mixed Kebab	6.75
Sheek Kebab	5.50
Shami Kebab	5.50
Reshmi Kebab	6.25
Chicken Pakora	6.25
Chicken/Vegetable/Prawn Chat Puri	6.75
Tandoori Fish	5.50
Onion Bhaji	4.25
Lamb Chops	7.95
King Prawn Puri	8.25
Samosa (Meat/Vegetable)	4.25
Chicken Tikka Garlic	5.75
Tandoori Shashlick	6.95
Nawaabi Khazana	7.95
Marinated chicken in batter, stir fried in a dry tangy sauce	
Katori Kebabs	7.95
Minced lamb and chicken cooked over charcoal with grilled tomatoes, onions and peppers	
Chingri Roll	8.25
King prawn and spinach in various spices wrapped in baked bread	
Fiery Chicken	7.95
Cubes of chicken breast cooked in a hot and spicy sauce, fairly dry and served in a grilled pepper	
Shalimar Mixed Platter for 2	12.95
Chicken Tikka, Lamb Tikka, Fish Tikka, Onion Bhaji, Vegetable Samosa, Fried Mushrooms	
Shalimar Mixed Grill Platter for 2	16.95
Sheek Kebab, Lamb Chops, Chicken Tikka, Fish Tikka, King Prawn Tikka, Fried Mushrooms	

TANDOORI SIZZLERS

Tandoori Chicken	10.95
Tender half chicken, marinated in yoghurt, fresh spices and herbs roasted in a tandoor (charcoal clay oven) Accompanied by fresh salad	
Tandoori King Prawns	15.95
Tiger King prawns marinated in freshly ground aromatic herbs and spices, cooked over charcoal	
Tandoori Deluxe	15.95
Tandoori chicken, chicken tikka, lamb tikka, tandoori King prawns, sheekh kebab, served with fresh salad and nan bread	
Chicken Tikka	10.95
Diced boneless chicken pieces marinated and mildly seasoned, roasted in a tandoor. Accompanied by fresh salad	
Lamb Tikka	11.95
Diced boneless lamb pieces marinated and mildly seasoned, roasted in a tandoor. Accompanied by fresh salad	
Fish Tikka	10.95
Marinated in a variety of herbs and yoghurt. Cooked in clay oven	
Chicken Tikka Garlic	11.95
Diced boneless spring chicken pieces marinated and mildly seasoned in garlic sauce roasted in a tandoor. Accompanied by fresh salad	
Paneer Tikka	10.95
Paneer cubes marinated in a variety of herbs and yoghurt. Cooked in clay oven	
Chicken Shashlick	12.95
Lamb Shashlick	13.95
Very tender diced lamb/chicken marinated with mild spices, cooked over charcoal, served with grilled tomatoes, onions & green peppers, complimented by fresh salad	
King Prawn Shashlick	16.75
King prawns marinated with mild spices cooked over charcoal, served with grilled tomatoes, onion and green pepper, complimented by fresh salad	
Fish Shashlick	12.95
Fillet of fish marinated with mild spices, cooked over charcoal, served with grilled tomatoes, onions and green peppers, complimented by fresh salad	
Lamb Chops	14.95
Lamb chops marinated in yoghurt with a touch of herbs and spices.	

SIGNATURE SELECTIONS

Balti Exotica	15.95
A combination of tandoori chicken, chicken tikka, lamb tikka and king prawn cooked in a medium spiced balti, authentically prepared with fresh herbs and spices	
Lamb Rosti	14.95
Succulent lamb chops cooked with mash onion, fresh green peppers, coriander, green chillies and aromatic spices to give it a truly home style taste (Hot)	
Tasty Fish	12.95
Cubes of fresh water fish marinated in 20 different spices and primarily cooked on a skewer over flaming charcoal in the clay oven. Then secondarily in the frying pan with 15 different aromatic herbs. A wonderful stir-fry dish	
Karahi Fish	12.95
Cubes of fish specially prepared with fresh garlic, ginger, tomatoes, capsicum and flavoured with fresh herbs and spices	
Begun Bahar	14.95
Exquisite Bangladeshi country dish. Tender pieces of chicken, cooked with garlic, ginger, onion, coriander, fresh aubergine and tomatoes	
Chilli Chicken	14.95
Tandoori roasted chicken cooked in an exotic mix of spices with capsicum, spring onion, green chillies. Garnished with fresh coriander, a highly recommended and satisfying hot dish	
Chicken Jajlongi	14.95
Fresh spring chicken cooked with fresh green chillies, garlic, green pepper, spring onion, star aniseed, jeera, coriander in sizzling medium dry sauce. Garnished with lemon, red onion and coriander. (Hot)	
Jinga Botera	15.95
This dish captures an exquisite flavour of king size prawns, roasted in tandoori, cooked in mild spices with cream and a touch of butter. Made to our own recipe - a most tasty dish	
Achari Murgh Zinger	14.95
Chicken cooked with onions, pickling spices, tomatoes, and chilli in a thick spicy sauce. Served on a sizzler. (Hot)	

FUSION CREATION

Chicken Paiza	12.95
Chunky pieces of chicken roasted in the tandoori oven cooked in a special thick sauce with a touch of African chilli, garnished with chilli strips. (Hot)	
Naga Bahar Chicken	12.95
Naga Bahar Lamb	13.95
Cooked in aromatic herbs and spices with naga. A traditional Bangladeshi dish! (Hot)	
Amchor Exotic Chicken	12.95
Amchor Exotic Lamb	13.95
Succulent pieces of lightly spiced chicken or lamb cooked in mild creamy sauce with mango powder, almonds and juicy pieces of mango	
Chilli Chingri Masala	15.95
Whole king prawns cooked in fried onions, peppers, fresh green chillies in a thick spicy sauce. A raj style dish! (Hot)	
Special Thawa	13.95
Chicken tikka cooked with slices of capsicum, onion and tomato. Highly spiced, garnished with cucumber and onion rings. A highly recommended dish!	
Ginger Chicken	12.95
Ginger Lamb	13.95
Chicken or lamb cooked in a medium strength sauce with a selection of herbs and fresh chopped ginger to give this dish a truly unique flavour	
Kofta Paneer	12.95
An exotic range of herbs and spices cooked with meat balls & cheese to give a delicate taste	
Chicken Nepalese	14.95
Lamb Nepalese	15.95
Cooked in an exotic mix of spices, red and green peppers, tomatoes, green chillies and a special Nepalese chilli sauce. (Hot)	

CHEF'S RECOMMENDATIONS

Chicken Dhanya Sylhet	12.95
Diced chicken cooked in thick spicy sauce with spring onion, coriander garlic and ginger. Garnished with tomatoes, green pepper and green chilli. Spicy hot dish	
Chicken Tikka Akbari	12.95
Tandoori baked chicken pieces cooked with garlic and finely chopped onions in a slightly hot spicy sauce, garnished with fresh tomatoes and green peppers	
Chicken Tikka Masala	12.95
Diced tandoori roasted chicken cooked in a sauce made with a delicate blend of aromatic spices and herbs simmered in butter and cream	
Lamb Tikka Masala	13.95
Diced lamb cooked in a sauce made with a delicate blend of aromatic spices and herbs simmered in butter and cream	
Chicken Tikka Makhani	12.95
Mildly spiced diced boneless chicken roasted in tandoor cooked in special sauce. Made with fragrant spices, ground almond butter cream and cheese	
Chicken Anarkali	15.95
Diced pieces of tender chicken cooked with minced lamb, lightly spiced wrapped in a Bangladeshi style omelette complimented with a delicious sauce served with pilau rice and fresh salad	
Chicken Tikka Bhuna	12.95
A deliciously medium spicy dish of boneless spring chicken cooked in tandoor. Cooked with onion, fresh tomatoes, touch of fenugreek, coriander and herbs	
Lamb Tikka Bhuna	13.95
A deliciously medium spicy dish of boneless spring lamb cooked in tandoor. Cooked with onion, fresh tomatoes, touch of fenugreek, coriander and herbs	
Lamb Jaipuri	14.95
A Raj style dish. A combination of lamb bhuna and fillet of lamb skewered over charcoal with capsicum, fresh tomatoes and onion, served with fresh green salad	
Lamb Passanda Newabi	13.95
Tender sliced lamb pieces cooked in fresh cream, cultured yoghurt and mixed ground nuts, a very mild dish	

EXCLUSIVE COLLECTION

Chilli Jingra	17.95
Tiger King Prawns prepared with roasted tomatoes, green peppers, red peppers, red chillies and served with creamy risotto. (Hot)	
Biraan Macchi	16.95
Sea bass fillets grilled with a variety of vegetables. Served with creamy risotto rice.	
Shalimar Macchi	16.95
Appetising chunky fillets of salmon cooked on the grill and made in a mildly spiced marinade consisting of dill, fennel and ginger then topped with a handful of mustard seed. Served with creamy risotto rice.	
Hyderbadi Gosht	15.95
Diced lamb pieces cooked with ginger, garlic, coriander, peppercorn and whole red chili, finished with Hyderbadi sauce	
Murgh Tikka Latpatta	14.95
Chicken tikka cooked in creamy fresh tomato gravy with ginger, garlic and fresh coriander	
King Prawn Harapyaz	16.95
King prawns sautéed with ginger, black pepper, green chilli and spring onion cooked in a special sauce	
Shashlick Karahi Chicken	14.95
Marinated chicken, green peppers, onion and tomato grilled together in the tandoor then transferred to a pan to cook with the Chef's special sauce. Garnished with fresh coriander and green chillies	
Chicken Stir-fry	14.95
Lamb Stir-fry	15.95
A new and popular dish cooked in a medium spice to the Chef's own secret recipe	
Reshmi Chicken	14.95
A flavoursome dish made with succulent pieces of chicken grilled in medium spices with our unique herbs, fresh ginger, fresh coriander with savoury minced chicken	



BIRYANI

Lightly cooked together with basmati rice and served with vegetable curry

Shalimar Special Biryani	15.95
Chicken	12.95
Lamb	13.95
Chicken Tikka	13.95
Lamb Tikka	14.95
Prawn	12.95
King Prawn	15.95
Vegetable	12.95

JALFREZI

Cooked with green chillies, fresh ginger, diced onions, capsicum, tomato, fresh coriander and very rich spices and herbs

Chicken	12.95
Lamb	13.95
Chicken Tikka	13.95
Lamb Tikka	14.95
Prawn	12.95
King Prawn	16.95
Vegetable	12.95

BALTI

Balti dishes are cooked 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 suit your individual taste

Chicken	12.95
Lamb	13.95
Chicken Tikka	13.95
Lamb Tikka	14.95
Chicken Tikka Chilli	13.95
Lamb Tikka Chilli	14.95
Prawn	12.95
King Prawn	16.95
Vegetable	12.95

KARAHI

A blend of fresh onions, tomatoes, coriander, garlic, ginger and fresh fenugreek which are fried together to give a distinct flavour

Chicken	12.95
Lamb	13.95
Chicken Tikka	13.95
Lamb Tikka	14.95
Prawn	12.95
King Prawn	16.95
Vegetable	12.95

TRADITIONAL

	Chicken	Lamb	Prawn	Vegetable	King Prawn
Bhuna <i>Cooked in a thick spicy sauce with finely chopped onions, tomatoes and flavoured with green herbs</i>	11.95	12.95	11.95	11.95	14.95
Korma <i>Very mildly spiced, flavoured with dried nuts, cooked in rich creamy sauce</i>	11.95	12.95	11.95	11.95	14.95
Dhansak <i>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</i>	11.95	12.95	11.95	11.95	14.95
Madras 🌶️ <i>Cooked in fairly hot sauce with lemon juice and garlic</i>	11.95	12.95	11.95	11.95	14.95
Pathia <i>Cooked in a hot sweet and sour sauce with fresh tomatoes and herbs</i>	11.95	12.95	11.95	11.95	14.95
Sagwala <i>Cooked in mild spices and herbs with fresh spinach</i>	13.95	14.95	13.95	13.95	16.95
Vindaloo 🌶️🌶️ <i>Cooked with very hot spiced sauce with potatoes</i>	11.95	12.95	11.95	11.95	14.95
Rogan Josh <i>Cooked in medium spices, herbs, tomatoes and fresh green herbs</i>	11.95	12.95	11.95	11.95	14.95

ENGLISH SELECTION

Served with chips, peas and tomato

Omelette <i>(Chicken, Prawn or Mushroom)</i>	11.95
Chicken Nuggets	11.95
Fried Scampi	11.95

VEGETABLE SIDE DISHES

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

Brinjal Bhaji <i>Fresh aubergines cooked with onions and a touch of spices</i>	5.95
Bhindi <i>Ladies fingers (okra) cooked with onions and a touch of spices</i>	5.95
Sag Bhaji <i>Fresh spinach cooked with onions and fresh herbs</i>	5.95
Tarka Dhall <i>Assorted lentils cooked with fried garlic and onions</i>	5.95
Mushroom Bhaji <i>Fresh mushrooms cooked with onions and fresh herbs</i>	5.95
Gobi Peas <i>Cauliflower and peas cooked in spices</i>	5.95
Sag Aloo <i>Fresh spinach cooked with potatoes and fresh herbs</i>	5.95
Bombay Aloo <i>Potatoes cooked in a fairly hot and sour sauce</i>	5.95
Mattar Paneer <i>Soft cheese and peas cooked in mild spices</i>	5.95
Cauliflower Bhaji <i>Fresh cauliflower cooked with onions spices and herbs</i>	5.95
Vegetable Bhaji <i>Several fresh vegetables cooked together in spices and herbs to our own recipe</i>	5.95
Aloo Gobhi <i>Cauliflower and potatoes cooked with fresh tomatoes, onions and a touch of spices and herbs</i>	5.95
Sag Paneer <i>Fresh spinach cooked with Cheshire cheese</i>	5.95
Chana Masala <i>Chick peas cooked with fresh tomatoes, onions, herbs, and a touch of spices and cream</i>	5.95
Raitha (Cucumber & Onion)	3.95
Curry Sauce	4.25

ACCOMPANIMENTS

Vegetable Pilau	3.95
Mushroom Pilau	3.95
Special Rice <i>Fried basmati rice cooked with peas and egg</i>	3.95
Pilau Rice	3.25
Boiled Rice	3.25
Nan	3.25
Garlic Nan	3.75
Peshwari Nan	3.75
Keema Nan	4.25
Masala Kulcha Nan <i>Leavened bread stuffed with mildly spiced minced vegetables</i>	3.75
Paratha <i>Buttered bread baked in a tandoor</i>	3.75
Chapati	1.95
Chips	2.95
Indian Green Salad	3.25

