




The Shalimar

Take Away Menu



01457 872576 - 01457 820799

103/107 High Street, Uppermill,
Saddleworth, OL3 6BD

 Shalimar Uppermill

 @ShalimarUppermill

www.shalimaruppermill.co.uk



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.

OPENING TIMES

Seven days a week
including bank holidays

Mon-Thu 5.30pm to 11.00pm

Fri-Sat 5.30pm to 12.30am

Sun 5.00pm to 11.00pm

ALL PRICES INCLUSIVE OF VAT

ALLERGY ADVICE

We cannot guarantee that all our dishes are dairy/nuts 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

Popadum (Plain & Spicy)	0.75	Onion Bhaji	3.95
Chicken/Lamb Tikka	4.75	Prawn Cocktail	5.75
King Prawn Tikka	5.75	King Prawn Butterfly	5.75
Chicken Tandoori	4.75	King Prawn Puri	6.95
Tandoori Mixed Kebab	5.25	Somosa (Meat/vegetable)	3.95
Sheek Kebab	3.95	Garlic Chicken	4.95
Reshmi Kebab	4.75	Tandoori Shashlick	6.25
Shami Kebab	4.50	Lamb Chop	6.25
Prawn Bhuna Puri	5.25	Nawaabi Khazana	6.25
Vegetable Pakora	4.50	Marinated chicken in batter, stir fried in a dry tangy sauce.	
Chicken Pakora	4.95	Katori Kebab	6.25
Chana Puri	5.25	Minced lamb and chicken cooked over charcoal with grilled tomatoes, onions and peppers.	
Chicken Chaat Puri	5.25	Chingri Roll	7.25
Vegetable Chaat Puri	5.25	King prawn and spinach in various spices wrapped in baked bread.	
Tandoori Fish	4.75	Fiery Chicken Chilli	6.25
Stuffed Pepper (Meat or vegetable)	5.95	Cubes of chicken breast cooked in a hot and spicy sauce. Fairly dry, served in a grilled pepper.	

Tandoori Sizzling Dishes

Tandoori King Prawns	13.95
Tiger king prawns marinated in freshly ground aromatic herbs and spices, cooked over charcoal.	
Chicken / Lamb Tikka	8.95 / 9.95
Diced boneless lamb/chicken pieces marinated and mildly seasoned, roasted in a tandoor.	
Tandoori Chicken	8.95
Tender half chicken, marinated in natural yoghurt, fresh spices and herbs roasted in a tandoor.	
Chicken/Lamb Shaslick	9.95 / 10.95
Very tender diced lamb/chicken marinated with mild spices, served with grilled tomatoes, onions, green peppers.	
Chicken Tikka Garlic	9.95
Diced boneless spring chicken pieces marinated and mildly seasoned in garlic sauce roasted in a tandoor.	
Tandoori Deluxe	12.95
Tandoori Chicken, Chicken Tikka, Lamb Tikka, Tandoori King Prawns, Sheekh Kebab, with a naan bread.	
King Prawn Shashlick	14.95
Tiger king prawns marinated with mild spices, served with grilled tomatoes, onions, green peppers.	



Signature Dishes

Murog Masala 11.95

Tandoori chicken cooked together with minced meat in a medium chef's spice, garnished with coriander and sliced boiled egg. A delightful, satisfying dish.

Balti Exotica 12.95

A combination of tandoori chicken, chicken tikka, lamb tikka and king prawn cooked in a medium spice balti, authentically prepared with fresh herbs and spices.

Lamb Rosti 11.95

Succulent lamb chops cooked with mash onion, fresh green peppers, coriander, green chillies and aromatic spices to give it a truly home style taste

Tasty Fish 9.95

Cubes of fresh water fish marinated in different spices and primarily cooked on a skewer over flaming charcoal in the clay oven. Then stir fried with different aromatic herbs. A wonderful stir-fry dish.

Karahi Fish 9.95

Cubes of fish specially prepared with fresh garlic, ginger, tomatoes, capsicum and flavoured with fresh herbs and spices.

Chicken Tikka Rezala 9.95

Mildly spiced, boneless chicken cooked in special yoghurt sauce.

Begun Bahar 11.95

Exquisite Bangladeshi country dish. Tender pieces of chicken, cooked with garlic, ginger, onion, coriander, fresh aubergine and tomatoes.

Chilli Chicken 9.95

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 Jaflongi 10.95

Fresh spring chicken cooked with fresh green chillies, garlic, green pepper, spring onion, star and seed, jeera, dehina in sizzling medium dry sauce. Garnished with lemon, red onion & coriander.

Fusion Dishes

Chicken Paiaza 9.95

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.

Naga Bahar 9.95

Chicken/Lamb cooked in aromatic herbs and spices with naga chilli. A traditional Bangladeshi dish!

Special Thawa 9.95

Chicken tikka cooked with slices of capsicum, onion and tomato. Highly spiced, garnished with cucumber and onion rings. A highly recommended dish!

Jinga Methi 13.95

A savoury Punjabi King prawn curry with fenugreek leaves.

Chicken/Lamb Nepalese 11.95

An exotic mix of spices, red and green peppers, tomatoes, green chillies and a special Nepalese chilli sauce.

Chicken/Lamb Narangi 9.95

Cooked in a delicate spicy sauce with fresh orange juice, almonds and fresh cream to produce a mild taste.

Kata Mita 9.95

Chicken/lamb tikka cooked in a sweet and sour sauce with mouth watering tamarind to give a distinctive taste.

Amchor Exotic 9.95

Succulent pieces of lightly spiced chicken/lamb cooked in mild creamy sauce with mango powder, almonds and juicy pieces of mango.

Chilli Chingri Masala 12.95

Whole king prawns cooked in fried onions, peppers, fresh green chillies in a thick spicy sauce. A raj style dish.

Ginger Chicken/Lamb 9.95

Chicken or lamb cooked in a combination of spices in a medium strength sauce with a selection of herbs and fresh chopped ginger to give this dish a truly unique flavour.

Kofta Paneer 9.95

An exotic range of herbs and spices cooked with meat balls and paneer to give a delicate taste.

Chicken Zafrani 11.95

Breast of chicken fillets filled with mince lamb cooked in a special sauce, garnished with green herbs. A delightful dish.

Phodina Murgh 11.95

Chicken cooked with fresh garden mint, tomatoes, onions, garlic, ginger, chillies and fresh tomatoes, lightly spiced.

Chef's Recommendation

- Chicken Dhanya Sylheti** 9.95
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** 9.95
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/Lamb Tikka Masala** 9.95
Diced tandoori roasted chicken or lamb tikka cooked in a sauce made with a delicate blend of aromatic spices and herbs simmered in butter and cream.
- Chicken Tikka Makhani** 9.95
Mildly spiced diced boneless chicken roasted in tandoor cooked in special sauce. Made with fragrant spices. Ground almond butter cream and cheese.
- Chicken/Lamb Tikka Bhuna** 9.95
A deliciously medium spicy dish of boneless spring chicken or lamb tikka cooked in tandoor. Cooked with onion, fresh tomatoes, touch of fenugreek, coriander and herbs.
- Chicken Anarkali** 13.95
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.

- Lamb Jaipuri** 11.95
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 Nawabi** 9.95
Tender sliced lamb pieces cooked in fresh cream, cultured yoghurt and mixed ground nuts, a very mild dish.
- Jinga Botera** 13.95
This dish captures an exquisite flavour of king prawns, roasted in tandoori, cooked in mild spices with cream and a touch of butter. Made to our own recipe - a most tasty dish.

Karahi Dishes

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

- Chicken/Lamb** 9.95
- Chicken/Lamb Tikka** 10.25
- Chicken/Lamb Tikka Chilli** 10.25
- Prawn** 9.95
- King Prawn** 12.25

Jalfrezi Dishes

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

- Chicken/Lamb** 9.95
- Chicken/Lamb Tikka** 9.95
- Prawn** 9.95
- King Prawn** 12.25

Balti Dishes

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/Lamb** 9.95
- Chicken/Lamb Tikka** 10.25
- Chicken/Lamb Tikka Chilli** 10.25
- Prawn** 9.95
- King Prawn** 12.25



Traditional Dishes

	Chicken/ Lamb	Veg	Prawn	King Prawn
Bhuna	9.95	8.95	8.95	10.95
Cooked in a thick spicy sauce with finely chopped onions, tomatoes and flavoured with green herbs				
Korma	9.95	8.95	8.95	10.95
Very mildly spiced, flavoured with dried nuts, cooked in a rich creamy sauce				
Dhansak	9.95	8.95	8.95	10.95
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 🍷	9.95	8.95	8.95	10.95
Cooked in fairly hot sauce with lemon juice and garlic				
Pathia	9.95	8.95	8.95	10.95
Cooked in a hot sweet and sour sauce with fresh tomatoes and herbs				
Sagwalla	10.95	10.95	10.95	12.95
Cooked in mild spices and herbs with fresh spinach				
Vindaloo 🍷🍷	9.95	8.95	8.95	10.95
Cooked with very hot spiced sauce with potatoes				
Rogan Josh	9.95	8.95	8.95	10.95
Cooked in medium spices, herbs, tomatoes and fresh green herbs				

Exclusive Presentations

Hyderbadi Gosht	11.95
Diced lamb cooked with ginger, garlic, coriander, peppercorn and whole red chili, finished with hyderbadi sauce	
Murgh Tikka Latpatta	11.95
Chicken tikka cooked in creamy fresh tomato gravy with ginger garlic and fresh coriander	
King Prawn Harapyaz 🍷	12.95
King prawns sauteed with ginger, block pepper, green chilli and spring onion	
Shashlick Karahi Chicken 🍷	11.95
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/Lamb Stir-fry	11.95
A new and popular dish cooked in a medium spice to the Chef's own secret recipe	
Reshmi Chicken	11.95
A flavoursome dish made with succulent pieces of chicken grilled in a medium spice with our unique herb and spices, fresh ginger, fresh coriander with savoury minced chicken.	

Biryani Dishes

Lightly cooked together with basmati rice & served with vegetable curry	
Shalimar Special Biryani	12.95
Chicken	10.95
Lamb	10.95
Prawn	10.95
King Prawn	13.95
Vegetable	10.95
Chicken Tikka	11.95
Lamb Tikka	11.95

English Dishes

All these dishes are served with chips, peas & tomato

Omelette	9.95
(Chicken, Prawn or Mushroom)	
Fried Chicken	9.95
Fried Scampi	9.95



Vegetables - Side Dishes

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

Brinjal Bhaji	4.95
Fresh aubergines cooked with onions and a touch of spices.	
Bhindi	4.95
Ladies fingers (okra) cooked with onions and a touch of spices.	
Sag Bhaji	4.95
Fresh spinach cooked with onions and fresh herbs.	
Tarka Dhall	4.95
Assorted lentils cooked with fried garlic and onions.	
Mushroom Bhaji	4.95
Fresh mushrooms cooked with onions and fresh herbs.	
Gobi Peas	4.95
Cauliflower and peas cooked in spices.	
Sag Aloo	4.95
Fresh spinach cooked with potatoes and fresh herbs.	
Bombay Aloo	4.95
Potatoes cooked in a fairly hot and sour sauce.	
Mattar Paneer	4.95
Cottage cheese and peas cooked in mild spices.	
Cauliflower Bhaji	4.95
Fresh cauliflower cooked with onions spices and herbs.	

Vegetable Bhaji	4.95
Several fresh vegetables cooked together in spices and herbs to our own recipe.	
Aloo Gobi	4.95
Cauliflower and potatoes cooked with fresh tomatoes, onions and a touch of spices and herbs.	
Sag Paneer	4.95
Fresh spinach cooked with cheshire cheese.	
Chana Masala	4.95
Chick peas cooked with fresh tomatoes, onions, herbs, and a touch of spices and cream.	
Raitha	2.95
Home made yoghurt with cucumber.	

Rice & Roti

Shabzi Pilau	3.75
Basmati rice cooked with mixed vegetables.	
Mushroom Pilau	3.75
Fried basmati rice cooked with peas and egg.	
Special Rice	3.75
Onion Fried Rice	3.75
Pilau Rice	2.75
Basmati rice specially cooked in butter.	
Boiled Rice	2.75

Nan	2.75
Leavened bread freshly baked in tandoor.	
Garlic Nan	3.25
Leavened bread freshly baked with garlic.	
Peshwari Nan	3.25
Leavened bread stuffed with nuts and almonds.	
Keema Nan	3.25
Leavened bread stuffed with cooked mince lamb.	
Garlic and Coriander Nan	3.25
Leavened bread freshly baked with garlic and coriander.	
Masala Kulcha Nan	3.25
Leavened bread stuffed with mildly spiced minced vegetables.	
Paratha	3.25
Buttered bread baked in a tandoor.	
Chapati	1.50
Thin baked bread.	
Chips	2.75



