

TRADITIONAL COOKING

Korma (DN) - Mild/with almond, coconut and cream

Karahi - Medium roasted peppers, and onions

Bhuna - Medium Spiced / tomatoes and herbs

Balti - Medium Spiced / thick tomato sauce

Dansak - Hot /sweet and sour, fresh herbs and lentils

Jalfrazi - Hot/Spicy, fresh herbs, mixed peppers and chilli

Phatia (N) - Madras Hot /sweet and sour, coconut

Madras - Hot

Rogan - Medium spiced / tomato, garlic, onion, fresh herbs and green pepper

Chicken	Lamb	King Prawn	Veg
10.50	11.50	15.00	9.50

Biryani (D) - Medium spiced rice served with vegetable curry

Chicken	Lamb	King Prawn	Veg
14.00	15.00	17.00	11.00



RICE

Plain Boiled	3.50
Pilau Basmati	4.00
Onion & Garlic	4.20
Mushroom	4.20
Kashmiri Rice (N) - Almond, coconut and sultana	4.20

VEGETABLE - SIDE DISHES

Bombay Aloo	5.00
Brinjal Bhaji - Aubergine	5.00
Mushroom Bhaji	5.00
Sag Bhaji	5.00
Sag Aloo	5.00
Tarka Dal	5.00
Mixed Vegetable Bhaji	5.00

BREAD - PICKLES

Plain Naan (D)	3.00
Keema Naan (D)	3.90
Garlic Naan (D)	3.90
Peswari Naan (DN)	3.90
Spicy Naan (D) - Chilli	3.90
Popadoms - Spicy/Plain	0.80 each
Pickles (D) - Mango/Mixed/Onion/Mint Sauce	0.80 each

Restaurant Dress Code - Smart/Casual Only

www.shilpaindian.com

OPENING HOURS

Open 7 Days (including Bank Holidays)
Lunchtime Booking Only
Monday to Sunday - 5.00 pm - 10.30 pm

(D) = Contains Dairy Products - (N) = Contains Nuts
(DN) = Contains Dairy Products and Nuts

Please note there is a 10% service charge

STARTERS

House Special Platter for Two - Tempura king prawn, grill chicken, grill lamb, salmon and lamb chop	15.00
Tandoori Mixed Platter- Sheek kebab, king prawn, chicken tikka and lamb tikka	9.00
Chilli Squid King Prawn - Spicy squid, tandoori smoked king prawn with bell peppers, flaked chilli, lime and chilli oyster sauce	9.00
Salmon Tikka - Marinated in exotic spices and then baked in a Tandoori oven.	8.00
Onion Bhaji	5.00
Chilli Ponir (D) - Soft cheese, flaked chillis, pickle base, juice of lime, tamarind and chick peas	7.00
Sheek Kebab - Lamb mince skewered and grilled in a clay oven	6.00
Chicken Tikka (D)	6.00
Chicken or Vegetable Chat	6.00
Mixed Starter - Lamb Samosa, Chicken Tikka and Onion Bhaji	8.00
King Prawn Puri	8.00
Lamb or Vegetable Samosa	5.00
Grilled Panir (D) - Grilled soft cheese, roasted coriander and cumin, sour mango, lime, honey with fresh herbs and bell peppers	7.00

GRILLED MAINS

Marinated in exotic spices and flame baked in the tandoori oven

Tandoori King Prawns (D)	17.00
Chicken / Lamb Tikka / Tandoori Murgh (Half) (D)	12.00
House Grill (D) - Chicken tikka, lamb tikka, lamb chop, sheek kebab and king prawn	17.00
Shashlick (D) (Chicken or Lamb)	14.00
Ponir Shashlick (D)	13.00

FUSION DISHES

Mango Murgh (DN) - Mango, coconut and almonds in cardamom and cinnamon cream sauce	13.00
Assam Mix - Spicy grilled chicken strips with mushroom fresh baby spinach, peppers, onion, garlic, black pepper, orange and lime zest, tossed in a wok	13.00
Tenga Mitta (Chicken or Lamb) - Chicken simmered in rich mango, lime sauce, dried mint and fresh coriander	12.00
Red Chilli (Chicken or Lamb) - Cooked with very hot Kashmiri chilli sauce and garlic	12.00
Green Chilli (Chicken or Lamb) - Simmered in a rich mango and lime sauce, mint, coriander, hor and sweet sour sauce	12.00
Mango Chilli Chicken - Supreme chicken in a hot and spicy mango and coriander sauce	15.00
Citrus Chicken - Spicy chicken cooked in coriander and chilli sauce along with imported citrus lime and aromatic spices	14.00
Kashmiri Panir (D) - Grilled soft cheese, garlic, ginger, exotic spices, yoghurt and fresh herbs	12.00

CLAY OVEN MASSALA

Tikka Massala (Chicken or Lamb) (DN)	Lamb 12.50	Chicken 11.90
King Prawn Massala (DN)		16.90
Passanda (Chicken or Lamb) (DN) - Mild with butter almonds, yoghurt and cream	Lamb 12.50	Chicken 11.90
Vegetable Massala (DN)		10.90

SIGNATURE DISHES

Rosemary Lamb Chilli (D) - Tender lamb marinated in mustard spiced yoghurt, whole dried chilli's, green chilli's in a pickle sauce finished with tempered fresh ginger and dry rosemary	17.00
Butternut Lamb (D) - Stewed lamb, roasted cumin, bell peppers, mustard, flaked chilli, steamed butternut, medium	16.00
Shilpa Mix (D) - Combination of king prawns, lamb grill, chicken grill, simmered in a spicy sauce along with leaf spinach and cream finished with black pepper	17.00
Tandoori King Prawn Chilli (DN)- Large king prawns cooked in generous roasted garlic with dried chilli flakes, fresh cherry tomatoes, roasted coriander, cumin, fresh herbs, lemon juice	18.00
Seafood Mix (D) - King prawn, sea bass, salmon cooked in three different styles then combined in a fenugreek and mint sauce, simmered in a massala cream and coriander sauce	22.00
Chittagon Chingri - Large roasted king prawn cooked in a sweet and sour tamarind sauce mild spices with courgette, bell peppers and onion	18.00
Sea Bass Special (D) - Pan fried sea bass, roasted cumin and coriander, tomatoes, in a bhuna sauce with aubergine mash and cream	17.00
SHILPA SEA FOOD (N) - King prawn, seabass, squid, cooked with coconut milk hot and spicy blended With shilpa unique spice and fresh herb	18.00
Seafood Grill (D) - King prawn, sa bass, salmon cooked in three different styles then combined in a fenugreek and mint sauce, simmered in a massala cream and coriander sauce	22.00

DUCK

Komla Duck - Duck confit, fresh herbs, lemon and lime zest tossed in an iron wok with sweet and sour orange sauce	14.00
Green Chilli Duck - Spicy duck in a hot sauce of tomato, bell peppers, green chilli mixed herbs, coriander and garlic	14.00

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ALLERGIES

If you suffer from an acute allergy to any of the following : Soya, Wheat, Nuts, or Dairy Products please do not hesitate to inform us when ordering. Please note that some food may contain, or have traces of nuts and nut oils, or may have been made alongside other products containing nuts.