

The Queen of Brick Lane Curries

SHEBA

Brick Lane

www.shebabricklane.com

Serving great food since 1974

Thank you for choosing to dine at Sheba Brick Lane today.
We endeavor to serve you real wholesome tasty food from the Indian sub-continent.
Our menus are based on the highest quality produce and fresh seasonal ingredients
from all corners of South East Asia as well fresh locally sourced products.
We hope you enjoy our food and make us
your home for a good Indian curry.

MENU

KEY GUIDE
Strength can be adjusted on most dishes according to your needs.
All dishes are medium unless otherwise stated

Mild Fairly Hot Very Hot Extremely Hot

Light Bite – Starters

Light Indian starters and street snacks perfect way to start your meal.

1. KEBAB KE KARISMA £10.95
   A selection of succulent and delicious kebabs,it includes chicken, lamb chop, mince kofta kebab. Recommend as a starter for 2 people very popular in the sub continent.
2. CHICKEN/LAMB TIKKA £3.95
   Chicken/lamb marinated in a special homemadetikka sauce grilled in tandoor.
3. ONION BHAJI (V) £3.95
   Classic dish of onion mixed with spices, gram flour and fresh herbs
4. CHICKEN / VEGETABLE PAKORA £3.95
   Popular street snack, spicy chicken or vegetables in crispy batter
5. LAMB SHEEK KEBAB £4.25
   Spiced Lamb Sheek Kebab grilled in the tandoori oven
6. VEGETABLE/LAMB SOMOSA £3.95
   Crispy triangular patties stuffed with spicy lamb or mixed vegetables
7. ¼ TANDOORI CHICKEN £3.95
   Chicken grilled with chef special spices in the tandoor
8. CHILLI PONIR (V) £4.95
   Delicious cubed Paneer mixed with peppers and special chilli spices
9. BUTTERFLY KING PRAWNS £4.95
   King Prawns cooked in a lightly spiced, crispy batter
10. KABULI CHICKEN £4.95
    Chicken Wings marinated in jerk seasoning and mustard mix then grilled in a Tandoor oven
11. ¼ SPICY CHICKEN £4.95
    Spicy chicken on the bone grilled with chef special hot spices in the tandoor
12. MOGUL TANDOORI LAMB CHOPS £5.95
    Succulent Lamp Chops marinated with Indian spices and grilled to perfection
13. PRAWN / CHICKEN/LAMB CHAAT PURI £4.95
    Sumptuous diced chicken/lamb or prawns cooked with fresh herbs and chat masala served in desi fried bread.
14. SHEBA ZALZALA BREAD £4.50
    A special naan stuufed with cheese, chilli, garlic, light spices and mince meat - a real favourite!

Tandoori Delights

Cooking in a tandoor is a traditional method which creates a delicious taste.With temperatures approaching 400 degrees celsiusits perfect for creating a crisp outer layer on the food without sacrificing the moistness inside. All these dished have been cooked in the tandoor. Enjoy!

15. SYLHETI SIZZLING CHICKEN £12.95
    Chicken leg/breastsmarinated overnight with hot Bengali sauce, ginger, garlic, mixed spices and then grilled in the tandoori oven served sizzling. Try it its great!
16. SYLHETI SIZZLING KING PRAWNS £14.95
    Chicken leg/breasts or king prawns marinated overnight with hot Bengali .sauce, ginger, garlic, mixed spices and then grilled in the tandoori oven served sizzling. Try it its great!
17. TANDOORI CHICKEN £9.95
    Prime chicken marinated overnight and cooked using the chefs special herbs and spices
18. CHICKEN/LAMB TIKKA £9.95
    Tender pieces of prime chicken or lamb marinated with fresh spices and yoghurt cooked to perfection.
19. TANDOORI KING PRAWN £14.95
    King prawns marinated with special herbs and spices and roasted in tandoor, great taste.
20. CHICKEN/LAMB SHASHLIK £12.95
    Chicken or lamb marinated in spices and charcoal grilled with tomatoes, spicy peppers and onions..
21. TANDOORI MIXED GRILL £14.95
    A sizzling dish, the ultimate tandoori experience platter with chicken tikka, lamb tikka, sheesh kebab, tandoori king prawns, tandoori chicken and lamb chops.
22. PONIR SHASHLIK £9.95
    Dry roasted marinated ponir cheese with tomatoes, peppers and onions, erved with mint sauce.
23. TANDOORI SALMON £11.95
    Mildly spiced prime cubes of selected salmon marinated with dill, fennel, ginger, honey and mustard oil. A firm favourite of regulars.

Ultimate Shashlik Special

The chefs premium dish using two different styles of cooking hence taking longer and more effort to cook but creating a memorable flavour. Meat is charred in the tandoor with peppers, onions and tomatoes and then cooked in a unique sauce. Truly recommended for shashlik lovers!

24. CHICKEN/ LAMB SHASHLIK MASALA £14.95
25. CHICKEN/ LAMB SHASHLIK BHUNA £14.95
26. KING PRAWN SHASHLIK BHUNA £16.95

Sheba All Time favourite Meat Specialties

These dishes have proved so popular over the last 20 years are now part of Sheba's fabric. Great tasting dishes made with premium products
(chicken alternatives available please ask)

27. SHEBA SPECIAL LAMB CHOP BHUNA £14.95
Great dish lamb chops mixed with minced lamb in medium spiced gravy
28. BENGAL LAMB SHANK £14.95
Tender Lamb Shanks cooked Bengali style slow roasted with carrots, aromatic herbs, spices and saffron – a favourite with regulars – bursting with flavour!
29. NAWABI SHANK £14.95
A rich princely dish cooked deliciously with lamb mince meat and tender lamb shanksin a lovely medium spiced flavour. Fit for the nawaabs of Bengal, highly recommended!
30. BOLLYWOOD BLAST £12.95
Not for the faint hearted! Tender Lamb chunks cooked in a sauce of green chilli, Mexican chilli, Naga chilli, African chilli, spring onion and red kidney beans. Recommended for die hard Chilli Warriors and mad hatters!
31. LAMB BHUNA NAGA £11.95
A classic hot and spicy lamb cooked with fresh Bangladeshi naga chilies in a bhuna sauce
32. SHOFRI GHUST £11.95
Traditional Bangladeshi dish slow cooked with soft lamb and fresh Bengali pumpkin. A delicious dish combining the natural sweetness of the pumpkin and spices of Bengal, hot and sweet medium strength!
33. LAMB LADYFINGER £11.95
Medium spiced lamb curry cooked with okra (bhindi) highly recommended!
34. LAHORI GOHST £11.95
A favourite for spice lovers – made of tender lamb meat pieces cooked in thick and spicy sauce with fresh green chilies and spicy onions. Hot and delicious!
35. URI BISI GHUST (LAMB WITH INDIAN BEAN) £11.95
Soft lamb meat cooked with crunchy uribisi in a medium spiced bhuna sauce. A Classic Indo-Bengali dish!
36. LAMB ROGAN JOSH (CHICKEN SUBSTITUTE AVAILABLE PLEASE ASK) £10.95
Delicious medium spiced aromatic lamb curry cooked with fresh cherry toma toes – a firm favourite dish!
37. DRY MEAT £10.95
Finely diced lamb slow cooked yet slightly charred, served and sizzling in medium spiced dry gravy garnished with onions and coriander.

Sheba All Time Favourite Chicken Specialties

These dishes have proved so popular over the last 20 years are now part of Sheba's fabric. Great tasting dishes cooked with passion and pride!

38. MURGH MASALLAM JALFRY £12.95
Hot prime chicken on the bone cooked home style with onions, peppers, in sauce full of flavour; Recommended by the chef.

39. SHEBA SPECIAL MURG MASALA £12.95
Popular dish chicken leg/breast grilled in oven then mixed with minced lamb in medium spiced gravy.

40. SHORISHA CHICKEN £11.95
A popular Bangladeshi dishrich and spicy in flavour cooked with fresh mustard seeds and spices.Highly recommended.

41. CALCUTTA CHICKEN REZALA £11.95
A rich and hot curry from Calcutta comes in thick gravy blended with yoghurt, cream, ginger, onions, with hot green chillies.

42. SULEMANI CHICKEN £11.95
Tender pieces of stripped chicken marinated in fresh spice, cooked with mango puree, yoghurt, almond, coconut and cream, creating a delicious sauce with hint of sweetness and mango flavour, very mild highly recommended!

43. ADRAKWALA MURG (GINGER CHICKEN) £11.95
Delicious chicken cooked with fresh ginger, garlic, fresh spicy onions, lemon and mix of fresh spices creating a medium hot dish.

44. CHICKEN XACUTI £11.95
A taste of Goa, this unique curry combines chicken, coconut milk, yoghurt and fairly hot spices creating a dish full of flavour. Highly Recommended!

45. GARLIC CHICKEN GRILL BHUNA (lamb substitute available please ask) £11.95
Chicken grilled and cooked with fresh garlic, spring onions in a medium spiced sauce. Highly Recommended!

46. CHICKEN ROYALE £11.95
A delicious dish cooked with coconut, chunks of mango and cream.

47. CHICKEN TIKKA MASALA £11.95
Boneless pieces of chicken charcoal grilled and cooked in tomato gravy with butter, cream and homemade spices.

48. ZAFRANI CHICKEN KORMA (BUTTER) £11.95
Succulent pieces of chicken slow cooked with saffron infused cream, butter, yoghurt, cashews, almonds and homemade spices.

CHEF'S SIGNATURE DISHES

Selection of premium dishes prepared using the chef's knowledge and experience of the Indian Sub-Continent; a great choice for real food lovers and recommended by the Chef.

49. GRILLED LAMB CHOP KARAHI £13.95
Cooked in a kadai, and served sizzling style. Choose your own spice level.

50. METHI CHICKEN/LAMB NOORANI £11.95
Diced chicken/lamb cooked with fenugreek, star anise & chef's special spices creating a medium hot dish.

51. BADSHAH SIKANDARI RAAN £13.95
Slow cooked chicken leg/drumstick spiced with ginger, garlic, chilli and chef's special ground spices with hint of cream creating a hot pungent curry bustling with flavour. Highly Recommended!

52. CHANA GOHST BHUNA (AVAILABLE IN CHICKEN) £11.95
Lamb pieces slow cooked with Indian split lentils in a fairly hot dish infused with chilli, garlic and chef's special sauce. Popular in Bangladesh, India and Pakistan!

53. KING PRAWN MALABAR £13.95
Plump king prawns cooked with fresh green chillies,crushed mustard seeds, coconut cream and mixed spices – a truly delicious south Indian dish. One of the most popular and tastiest dishes on the menu!

54. BENGAL ROAST CHICKEN BIRYANI £13.95
A traditional Bengali biryani served on special occasions; Bengali style roasted chicken servedwith a spicy boiled egg on top, recommended by the chef.

55. VILLAGE STYLE CHICKEN CURRY HANDI £13.95
Indo-Bengali village style curry with both on the bone and off the bone chicken pieces cooked with traditional spices creating medium hot gravy. Often cooked with exotic vegetables when available, great dish for the discerning curry lover!

56. KALI HARI MIRCH MURGHI £11.95
A classic Rajasthani dish with delightful combination of diced chicken with roasted black chilli and green chilli in a hot bhuna sauce.

Traditional Dishes

Classic Indian dishes that have proved to be really popular since the curry revolution! Cooked the Sheba way since the 1970s

		Lamb/Chicken	Prawn	King Prawn	Vegetable
57.	MADRAS	£9.95	£8.95	£13.95	£6.95
58.	VINDALOO	£9.95	£8.95	£13.95	£6.95
59.	BHUNA	£9.95	£8.95	£13.95	£8.95
60.	DANSAK	£9.95	£8.95	£13.95	£8.95
61.	SAAG	£9.95	£8.95	£13.95	£8.95
62.	KORMA	£10.95	£8.95	£13.95	£8.95
63.	SHATKORA	£10.95	£8.95	£13.95	£8.95
64.	JALFREZI	£11.95	£9.95	£13.95	£9.95
65.	KARAHI	£11.95	£9.95	£13.95	£9.95
66.	BIRYANI	£11.95	£9.95	£13.95	£9.95
67.	BALTI	£11.95	£9.95	£13.95	£9.95

MADRAS - A south Indian dish cooked with fresh herbs and spices creating a hot and spicy curry.

VINDALOO - Popular Goan curry cooked with potatoes in a very hot sauce, for those who can handle hot spices.

BHUNA - Medium spiced curry with hint of tomato and aromatic spices. Very popular Indian dish!

DANSAK - A hot dish cooked with lentils in sweet and sour curry base. Very popular dish!

SAAG - Delicious medium spiced dish cooked Bangladeshi style with spinach

KORMA - Popular dish prepared with cream, coconut, almonds, cashews, mild herbs and light spices for those who prefer mild tasting curry.

SHATKORA - A Famous Bangladeshi dishes from the region of Sylhet. A medium spiced curry cooked with Bengali bitter citrus creating a delicious unique taste.

JALFREZI - Prepared meticulously using fresh green chilies, capsicum, onions, Bengali herbs and spices on a bed of thick gravy. Very popular dish!

KARAHI - Slow cooked chicken/lamb cooked in exotic spices served sizzling in a hot cast iron wok.

BIRYANI - Special long grained rice flavoured with exotic spices and layered with lamb, chicken, or king prawn in thick gravy, cooked over low heat to bring out full flavour

BALTI - Balti dishes are cooked with unique blend of herbs and spices with onion and green pepper and Tomatoes and special Balti sauce.

Vegetarian Specialties

People from the Sub-Continent are a nation of vegetable lovers. Fresh vegetables are a staple part of the diet and at Sheba we proudly serve you desi style dishes!

68. **PONIR SHASHLIK BHUNA** £10.95
Indian cottage cheese grilled with peppers, onions, tomatoes in a lovely bhuna sauce.

69. **SHORISHA PUMPKIN WITH LENTILS** £9.95
Chef special butternut squash with lentils, mustard seeds on a bed of spicy curry sauce!

70. **BEGUN TOMATO JHOOL** £8.95
Fresh Aubergine and Tomato curry delicately spiced and baked in a Tandoor

71. **MIXED VEGETABLE CURRY** £8.95
Delicious mixed vegetable in a medium spiced curry sauce

72. **SAG URIBISI GHATA** £8.95
Fresh spinach cooked with Bengali beans in a medium curry sauce.

73. **CHANA MASALA** £8.95
Chickpeas in a medium spiced curry sauce

74. **SAG PONIR** £8.95
Spinach cooked with Indian cottage cheese

Bay of Bengal Fish Catches

Sheba gives you the opportunity to try some of the freshest seafood dishes the Bengali way. The chef creates both traditional and modern fish dishes full of flavour.

75. KING PRAWN TAWA £14.95
Kingprawns in light spices, onions, chopped peppers served in a dry sauce

76. CHITOL KOFTA BANGLA CURRY £11.95
Minced chitol fish spiced fish balls cooked in a rich Bangladeshi inspired sauce

77. MACHER TENGA (TANGY FISH CURRY) £11.95
Delicious tilapia fillets cooked with tomato giving it a real zest and flavour. Very traditional dish highly recommended!

78. CHITTAGONG FISH SUPREME £11.95
Marinated with special spices and mustard, the fish is shallow fried and presented in a beautiful sauce, comprising of coconut cream and hint of lime.

79. ROOPCHANDA JHOL £13.95
Whole Pomphret marinated in lemon juice, cooked with exotic spices, freshly made coriander sauce with tomatoes and garlic, very popular dish in Sylhet district of Bangladesh.

80. BOAL FISH FRY £12.95
Boal fish, which marinated over several hours, then cooked in a freshly madecoriander sauce with tomatoes, garlic & red chilies', traditional dish in Bangladesh, medium hot.

81. LOBSTER BENGAL SPECIAL £15.95
A large Bengali king prawn – marinated for several hours, slow grilled in clay oven, then cooked with onion in chefs own special recipe.

82. SPECIAL TANDOORI KING PRAWNS KORAI £14.95
Delicious sizzling king prawns – cooked in the tandoor with onions, tomato, and coriander then finished off with the chefs amazing korai sauce. Medium hot!

83. KING PRAWN CORIANDER £13.95
Selected large king prawns cooked with homemade coriander paste, aromatic spices, mustard, green chilies and yoghurt. Creating a dish bursting with flavour, medium to hot dish!

84. BEGUN KING PRAWN MASALA £14.95
Plump King Prawn's, fresh aubergines cooked in light tomato gravy with homemade spices. A Sheba Classic Dish!

85. KOFTA JHINGA BHUNA BENGALI STYLE £15.95
Minced fish kofta in a spicy sauce with fat king prawns, selected ground spices, tomatoes, green chilies, spicy onions creating a hot dish!

Vegetable Side Dishes

86. ALOO GOBI £3.95
Potato and cauliflower curry with dry sauce

87. SAG ALOO £3.95
Spinach and potato dry dish

88. CAULIFLOWER BHAJI £3.95
Cauliflower sautéed with onions and light spices

89. TARKADAAL £3.95
Traditional lentil curry infused with garlic and dry chilli

90. SPICY DAALAUBERGINE SPECIAL £4.95
Spicy aubergines and lentils cooked with nagachilli

91. BHINDI BHAJI £3.95
Okra sautéed with onions and light spices

92. BOMBAY ALOO £3.95
Fairly hot spiced potato dish

93. CHANA MASALA £3.95
Chickpeas in a medium spiced curry sauce

94. MUSHROOM BHAJI £3.95
Mushrooms sautéed with Indian spices

95. MISHTIKODU (BENGAL PUMPKIN) £3.95
Butternut squash sautéed with onions and tomatoes in light spices

CHANA DAAL FRY £3.95
Indian Split lentils fried with onions, garlic and spices.

Accompaniments

96. NAAN £2.90
Traditional leavened bread, freshly baked in the Tandoor

97. GARLIC NAAN £2.90
Puffy, Fresh Naan baked with Garlic

98. CHEESE NAAN £3.20
Naan bread baked with cheese

99. PESHWARI NAAN £3.20
Naan stuffed with almonds and coconut

100. KEEMA NAAN £4.10
Naan bread baked with minced lamb

101. PARATHA £3.20
Shallow fried fresh wheat bread

102. CHAPATI £2.70
Thin layer bread

103. RICE £3.00
Boiled Basmati rice

104. PILAU RICE £3.20
Basmati rice with Saffron

105. MUSHROOM RICE £4.10
Basmati Rice cooked with Mushrooms

106. CHILLI AND GARLIC RICE £4.10
Basmati rice infused with fresh chilli, onions, and garlic

107. CUCUMBER RAITA £3.50
Indian Yoghurt with cucumber to accompany hot dishes

108. POPADUMS £0.90
Indian crisp

109. SPICY POPADUMS £0.90
Spicy Indian crisp

110. CHUTNEY (PER PERSON) £0.90
Indian relish

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