shabash

indian dining

menu

shabash: *to celebrate*

Shābāsh (शाबाश, شاباش, મ.ાબ.સ., ಶಬಾಷ್) *the term used in the Indian subcontinent to signal commendation for an achievement, similar in meaning to bravo and kudos*

starters

Mishti Chips 3.95
Fried sweet potato chips

Samosa Meat, Chicken or Veg 3.95
Served with house greens and mint sauce

Sheekh Kebab Minced Lamb 3.95
Mixed with herbs and grilled in a clay oven

Tikka Lamb, Chicken, Duck or Fish 3.95
Marinated in yoghurt, cooked in a clay oven served with house greens and mint sauce

Quarter Tandoori Chicken 4.95
Marinated chicken roasted in a clay oven

Shamie Kebab 4.95
Spiced lamb patties wrapped in an omelette

Onion Bhaji 3 in a portion 3.95

Chaat Puri Lamb, Chicken, Duck or Fish 5.95
Cooked in a tangy peppery sauce, served on puri bread

Tangri Wings 4.95
Marinated tandoori chicken wings

Jinga Vaza 5.95
Marinated king prawns, tandoori roasted

King Prawn Puri 5.95
King prawns cooked in medium spices, served with puri bread

Mini Mix Tandoori 5.95
Tandoori roasted sheekh kebab, chicken, lamb and paneer tikka

regional

Bhuna (medium) with onions and tomatoes
Ceylon (hot) with coconut milk
Curry (medium) traditional indian curry
Dansaak (hot sweet and sour) with lentils
Dupiaza (medium) with onions, herbs and spices
Kashmiri with bananas, coconut and almond
Korma cooked with coconut cream and butter
Madras (hot curry) with garlic and lemon jus
Malayan with pineapple, coconut and almond
Methi medium spiced sauce with fenugreek
Paalak with spinach and blend of spices
Pathia (hot sweet and sour) with pineapple
Phall (extra hot) with ground chillies
Rogan Josh (medium) with bed of sautéed tomatoes
Vindaloo (hot curry) with red chilli and lemon jus

Chicken 8.95
Lamb 8.95
Chicken Tikka 9.45
Lamb Tikka 9.45
Duck Tikka 9.95
Prawn 9.95
Fish Tikka 10.95
King Prawn 12.95
Tandoori King Prawn 13.95
Vegetable 7.95

biryani

Pillau rice cooked in butter and spices
Ask for a recommended side to complement your biryani, otherwise it will be served with veg curry

Chicken or Lamb 9.95
Chicken Tikka or Lamb Tikka 10.45
Duck Tikka 11.45
Prawn 11.95
Fish Tikka 11.45
King Prawn 12.95
House Special 13.95
Tandoori King Prawn 13.95
Vegetable 7.95

staying healthy

All dishes can be cooked with coconut oil, which can benefit your heart and immune system as a healthy alternative to traditional oils

street food - starters

Katai Fry 3.95
Lightly spiced whitebait in thin crispy batter

Punjabi Samosa 3.95
Street style vegetable samosa

Chotpoti 4.95
Potatoes and chickpeas served with a boiled egg

Malai Kalimirch Tikka 4.95
Chicken breast chunks marinated in elachi, javitri and ground green chillies, coated in a grated paneer, black peppercorn and crushed peanut paste

MoMo Mushroom 4.95
Mushrooms coated with mince & breadcrumbs

Paneer Tikka 4.95
Roasted cubes of lightly marinated paneer

Pani Puri 4.95
Crisp hollow wheat balls served with chickpeas and tamarind sauce

Goan Crab & Mussels Puree 5.95
Cooked in the shell with garlic, medium herbs, spices and served on a puri bread

Spicy Squid Rings 5.95
Dipped in light spicy batter and deep fried

Rapp-se Wrap: Lamb, Chicken, Duck or Fish 4.95
Authentic wrap with a lightly sautéed filling

Tandoori Lamb Chops 5.95
Tandoori roasted marinated lamb Chops

Aam Scallops Puri 6.95
Cooked in a light mango sauce with spices and served on a puri bread

Coconut Crab Cakes 6.95
Minced crab meat mixed with coconut and a blend of herbs and spices

Grilled Salmon Tikka 6.95
Tandoori roasted marinated salmon

traditional

Masala creamy coconut sauce and almonds
Passanda with yoghurt, cream and ground almonds
Karahi with pepper, onions, tomato and coriander
Jalfrezi with green chillies, capsicum and onions
Atchaari with home made tangy pickle
Karahi Chaat with tangy chaat masala spice
Rara with sautéed onions garnished with ghee
Sughati creamy sauce with mango and poppy seeds

Chicken Tikka or Lamb Tikka 9.45
Duck Tikka 10.95
Fish Tikka 10.95
Tandoori King Prawn 13.95
Vegetable 7.95

charcoal tandoori

All tandoori dishes are served with house greens and mint sauce

Malai Kalimirch Tikka 10.95
Chicken breast chunks marinated in elachi, javitri and ground green chillies, coated in a grated paneer, black peppercorn and crushed peanut paste

Tikka: Lamb, Chicken, Duck or Fish 9.45
Marinated in yogurt with fresh spices then cooked in the clay oven

Half Tandoori Chicken 9.95
Spring chicken marinated in yogurt with herbs, spices then cooked in the clay oven

Sheekh Kebab 9.45
Minced lamb with onion, herbs and spices, cooked on skewers

Tandoori Lamb Chops 11.95
Tender, marinated lamb chops full of flavour

Mixed Grill 12.95
Roasted tandoori chicken, chicken tikka, lamb tikka and sheekh kebab

Tandoori King Prawns 13.95
Marinated in yogurt with herbs and spices then cooked in the clay oven

Shaashlic
Marinated and garnised with tomatoes, peppers and onions and cooked in the tandoor

Chicken or Lamb 10.95
Duck or Fish 11.95
King Prawn 14.95

signature dishes

The Original Madhu Khatta 11.95
Chargrilled chicken marinated with herbs and spices accompanied with a honey, lime and ginger green sauce

Butter Chicken 10.95
Tandoori chicken stripped off the bone, prepared in medium spiced buttery sauce, please choose creamy or non creamy when ordering

Broadway Voujon 11.95
Chicken stripped off the bone, cooked with minced meat and garnished with an egg in a medium sauce. Can also be served Madras or Vindaloo strength, so please choose when ordering

Fouzli Chicken 10.95
Marinated chicken tikka in an authentic thick mango sauce

Grilled Stuff Murgh 11.95
Marinated, chargrilled chicken breast stuffed with a lightly spiced potato and cheese filling with a sautéed onion and mixed pepper sauce

Tarka Machli Fish 11.95
Grilled Bangladeshi fish smothered with an authentic thick Hyderabadi gravy with fried garlic on top

Salmon Rawans 13.95
Grilled marinated salmon cooked with fresh herbs and spices accompanied with a medium spiced bhuna sauce

vegetables

3 in a Portion Onion Bhaji 3.95
Bombay Aloo 3.95
Mishti Aloo sweet potato 4.25
Saag Bhaji 3.95
Laal Saag Indian red spinach 4.25
Saag Aloo 4.25
Tarka Dhall 3.95
Lentils served with a layer of ghee fried garlic
Cauliflower Bhaji 3.95
Chana Masala 3.95
Mushroom Bhaji 3.95
Aloo Chana chickpeas and potatoes 4.25
Aloo Gobi potato and cauliflower 4.25
Vegetable Curry 3.95
Niramish dry mixed vegetables 3.95
Bhindi Okra Bhaji 4.25
Brinjal Aubergine Bhaji 4.25
Broccoli & Mangetout Bhaji 4.25
Saag Paneer 4.25
Chana Saag chickpeas and spinach 4.25
Mattar Paneer peas and cheese 4.25

Paneer Makhani 6.95
Indian cheese baked in the tandoor, cooked in a passanda sauce with a hint of spice

Salli Vegetable 6.95
Medium spiced stir-fried vegetables with sautéed onions and fried potato straws

Tarka saagdhal 6.95
Spinach and lentils cooked with cumin seeds, onion, ginger and garlic with butter garnish

Vegetable Sambar 6.95
Hot dish cooked with lentils, coconut cream and a hint of tamarind

allergy notice

The following allergens are used as ingredients in a number of the dishes we prepare on our premises. Celery, crustaceans, eggs, fish, gluten, lupin, milk, molluscs, mustard, peanuts, sesame, soya, sulphites and tree nuts. If you have food allergies or a food intolerance, please ask our staff for assistance when ordering

Lamb Shank Kolia 12.95
Slowly cooked tender lamb shank, pot roasted in a tasty, medium spiced gravy

Karrishab Lamb Chops 13.95
A smooth authentic style medium strength curry, prepared with tender pieces of lamb chops from the tandoori oven

Chilli 10.95
Chicken or Lamb Tikka pieces cooked with green chillies, in a thick Bengali style sauce

Swordfish Konkani 17.95
Lightly spiced sautéed swordfish steaks accompanied with a honey infused bhuna sauce

Jolrisha Murgh 11.95
Half spring chicken cooked in a black olive and mustard sauce

Badaami Korma 12.95
Half spring chicken in a creamy dish with ground almonds and fragrant spices cooked with cashew and pistachio nuts

Podina 10.95
Tender lamb pieces in a rich cumin, cardamom and mint sauce, garnished with fresh mint

Maza Mutton 11.95
Spicy pulled mutton with fresh green chillies and red peppers, dry finish yet moist - hot

rices

Pillau Basmati 2.95
Sadaa Chawal Boiled Rice 2.75
Fried 3.45
Lemon 3.45
Mushroom 3.45
Special 3.75
Vegetable 3.75
Coconut 3.75
Zeera 3.75
Keema 3.95

sides

Chutney 0.75
Mint Yoghurt Dip 0.75
Onion Salad 0.75
Pickle Chilli or Lime 0.75
Poppodoms 0.75
Spicy poppodoms 0.85
Chips 2.45
Spicy Chips 2.95
Mishti Chips sweet potato 3.95

raita

Natural Plain 2.25
Cool Cucumber 2.55
Sweet Honey 2.55

naans and breads

Plain Naan 2.45
Cheesy Naan 2.95
Garlic Naan 2.95
Keema Naan 2.95
Peshwari Naan 2.95
Keema Naan 2.95
Cheesy Garlic Chili Naan 3.25
Chapatti 1.95
Parata 2.45
Vegetable or Keema Parata 2.95

missing something?

Fancy something not on our menu? Simply ask a member of our staff and our chefs will do the rest