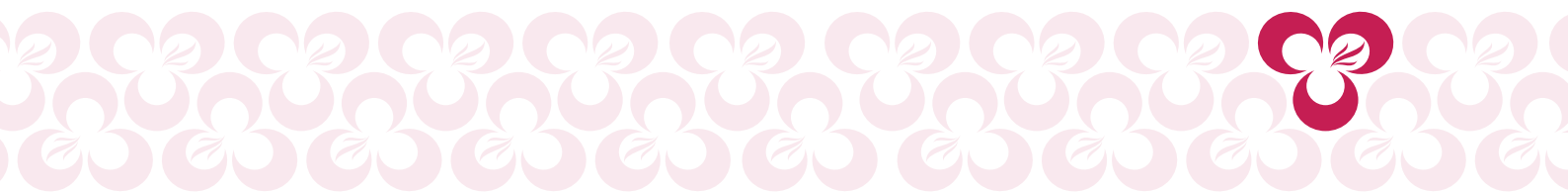


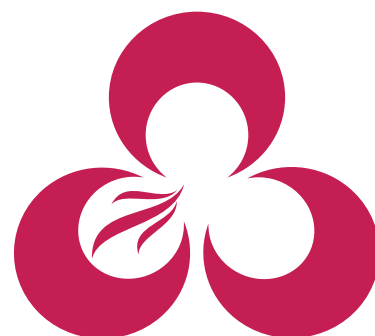
**Shamrat**  
INDIAN BRASSERIE



Service charge not included except for parties of eight or more when a discretionary service charge of 10% will be added.

## Appertisers

<b>Popadom</b>	<b>£0.60</b>	<b>Mass Biryani</b>	<b>£6.25</b>
<b>Spicy Masala Popadom</b>	<b>£0.70</b>	Fried fillets of Bangladeshi fish lightly spiced	
<b>Chutney's per person</b>	<b>£0.50</b>	<b>Paneer Shashlick</b>	<b>£4.95</b>
<b>Tandoori Aloo</b>	<b>£3.95</b>	Homemade cheese, peppers, onions and tomatoes subtly spiced and slow cooked in tandoor	
Baby potato cooked in tandoori masala		<b>Chicken or Lamb Tikka</b>	<b>£3.95</b>
<b>Lamb Chops</b>	<b>£5.50</b>	Boneless chicken or lamb marinated in yoghurt, spices, garlic, green chilli and fresh coriander, cooked in charcoal tandoor	
Marinated pieces of lamb with fresh ground herbs & spices, cooked in tandoor		<b>Prawn or Raj Prawn Poori</b>	<b>£4.75 / £5.95</b>
<b>Chicken Wings</b>	<b>£3.95</b>	North Indian styles prawns wrapped in a poori	
Marinated in herbs & spices, cooked in tandoor		<b>Onion Bhajee</b>	<b>£3.45</b>
<b>Salmon Dil Tikka</b>	<b>£5.95</b>	Classic onion fritters	
Salmon infused with dil, parsley and light spices		<b>Samosa (Chicken, meat or vegetable)</b>	<b>£3.45</b>
<b>Aloo Pakora</b>	<b>£3.75</b>	Fillo pastry with seasonal vegetables or spicy chicken / mincemeat	
Fresh thin cut potato with coriander and curry leaves		<b>Seekh Kebab</b>	<b>£3.95</b>
<b>Thali Starter - for 2 persons or 4 person</b>	<b>£8 or £16</b>	Mincd lamb infused with fresh herbs and variety of aromatic spices, onion and spices	
Selection of seekh kebab, chicken tikka, onion bhajee, chicken wings. Served with salad and fresh mint raitha.		<b>Shami Kebab</b>	<b>£3.95</b>
<b>Spicy Crab Cake</b>	<b>£5.95</b>	Meltingly soft pattie of lamb, lightly infused with bangal garam spices, pan fried to perfection	
Fresh crab meat, mashed potatoes with finely chopped onions, ginger & spices		<b>Trio Samosas</b>	<b>£4.25</b>
<b>Machli Lal Mirchi</b>	<b>£4.75</b>	Three mini parcels of fillo pastry with seasonal vegetables, spicy tuna and potato and spicy minced meat with fresh green peas.	
South Indian Specialty, spicy fish stuffed in a grilled red pepper			
<b>Murgh Lal Mirchi</b>	<b>£4.75</b>		
South Indian Specialty, spicy chicken stuffed in a grilled red pepper			
<b>Haryali Jhinga</b>	<b>£6.95</b>		
King Prawns marinated with fresh green herbs and spices, cooked in tandoor			



## Shamrat Specials

### Jhinga Peri Peri

King prawns poached in an exotic blend of stone ground coastal spice with fiery chillies.  
Served with Pilau rice

£15.95

### Masu Aloo

Lamb and potato cooked with tomato, fresh coriander and aromatic spices, a Bangladeshi classic!  
Served with Plain rice

£10.95

### Bagh Chingri Jhul

Tiger prawns marinated & cooked with grilled tomato, onion, green pepper & garlic. Lightly spiced.  
Served with Pilau rice

£12.95

### Garlic Chilli Chicken

Cooked with cloves of garlic, chilli, tamarind, lemon, mango & fresh coriander. Served with Pilau rice

£11.95

### Machli Salon

Fillets of Bengali fish in turmeric and gently cooked in a spicy sauce and finished with a touch of coriander.  
Served with Plain rice

£12.95

### Shank of Lamb

Slowly braised until tender in ginger and garlic, with subtle hint of ground roasted spices.  
Served with Pilau rice

£11.95

### Duck Salon

Duck cooked with onion, fresh coriander & aromatic spices. Served with Pilau rice

£12.95

### Murgh Malaian

Chicken marinated & cooked with couscous, pure butter, fresh cream and garam masala.  
Served with cashew nut rice

£12.95

### Murgh Morisa

A highly recommended dish tender pieces of grilled chicken cooked with capsicums, onions, and fresh green chilli's in a hot sauce. Served with Pilau rice

£11.95

### Sathkhora Murgh

Chicken cooked with Bangladeshi citric fruit, selected garam masala and spices, garnished with coriander. A unique selection from the Syhlet region.  
Served with Plain rice

£12.95

### Peri Peri Jalferzi

Tender pieces of char grilled chicken cooked in exotic blend of stone ground spices with fiery chillies, onions, peppers, garlic and ginger. Served with Pilau rice

£11.95

### Taw'aa Chicken or Lamb

A dry preparation delicately flavoured with cloves and fresh roasted spices. Served with Plain rice

£12.95

### Tikka Masala Chicken or Lamb

National dish that needs no introduction

£7.95

### Roshen-e Chicken or Lamb

Prepared with herbs & spices cooked with garlic.  
Served with Pilau rice

£11.95 / Jhinga £14.95

### Flambé O'Cognac Chicken or Lamb

Marinated in red wine with onion, green pepper, mushroom & flambéed in brandy. Served with Pilau rice

£11.95

### Murgh Masala

Chicken off the bone blended with minced meat & covered with mixed spices to give a unique flavour.  
Served with Pilau rice

£11.95

### Jal Masala Chicken or Lamb

Our unique masala sauce cooked with fresh green chillies. Served with Pilau rice

£11.95

### Karai Chicken or Lamb

Coarsely ground roasted spices with onion, pepper, tomato, coriander and methi patha. Served with Pilau rice

£10.95 / Jhinga £14.95

### Pasanda Chicken or Lamb

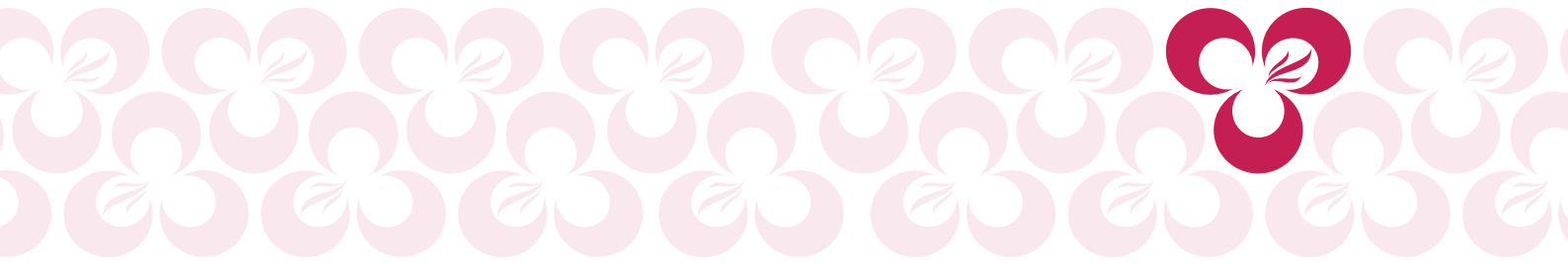
Prepared with herbs & spices, cooked with cream & red wine. Served with Pilau rice

£11.95 / Jhinga £14.95

### Makhani Murgh

Chicken prepared with medium spices, butter, almond, pista, cream sauce. Served with Pilau rice

£10.95



## Tandoor

### Haryali Jhinga £14.95

King Prawns marinated with fresh green herbs and spices, cooked in tandoor

### Tikka Chicken or Lamb £7.95

Boneless chicken or lamb marinated in yoghurt, spices, garlic, green chilli and fresh coriander, cooked in charcoal tandoor

### Tandoori Chicken £7.50

Tender chicken marinated in yoghurt and spice on the bone

### Paneer Shashlick £8.50

Homemade cheese, peppers, onions and tomato subtly spiced and slow cooked in tandoor

### Lamb Chops £12.95

Marinated pieces of lamb with fresh ground herbs & spices, cooked in tandoor

### Spicy Chicken Tikka £8.50

Diced pieces of tender breast chicken flavoured with green chilli, onions, garlic and peppers.

### Shashlick Chicken or Lamb £9.50

Peppers, onions and tomato subtly spiced and slow cooked in tandoor

### Tandoori Mixed Grill £14.95

Tandoori chicken, chicken tikka, lamb chop, lamb tikka, seekh kebab, haryali jhinga, served with nan bread and salad

## Old Favourites

### Korma

Chicken or Lamb £6.50  
King Prawn £10.95

### Rogan Josh

Chicken Tikka £7.95  
Lamb £7.95  
King Prawn £11.50

### Dupiaza

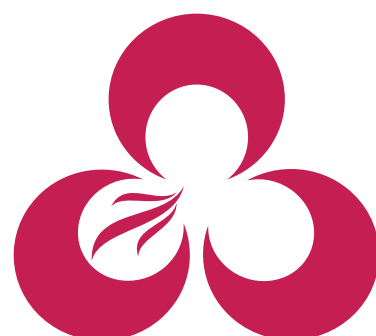
Chicken Tikka £7.95  
Lamb £7.95  
King Prawn £11.50

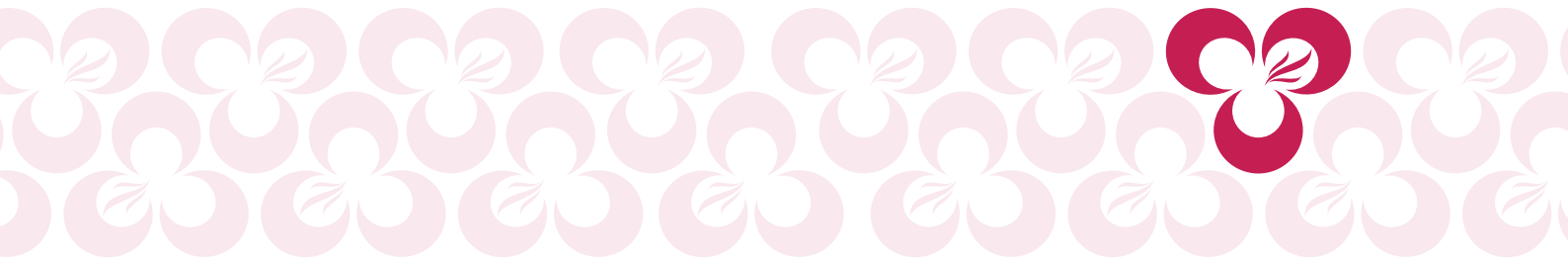
### Madras / Vindaloo

Chicken Tikka £6.95  
Lamb £6.95  
Prawn £8.50  
King Prawn £10.95

### Jalferzi

Chicken Tikka £7.50  
Lamb £7.50  
King Prawn £11.50





## Pharcey Choice

### Dhansak

Cooked in lentil sauce combining sweet, sour and spicy.  
Served with Pilau rice

<b>Chicken Tikka</b>	<b>£9.50</b>
<b>Lamb</b>	<b>£9.50</b>
<b>Prawn</b>	<b>£10.95</b>
<b>King Prawn</b>	<b>£14.50</b>

### Pathia

Hot, sweet and sour sauce.  
Served with Pilau rice

<b>Chicken Tikka</b>	<b>£9.50</b>
<b>Lamb</b>	<b>£9.50</b>
<b>Prawn</b>	<b>£10.95</b>
<b>King Prawn</b>	<b>£14.50</b>

### Biryani

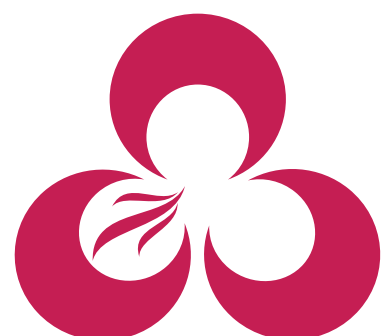
Basmati rice fried with your choice.  
Served with fresh vegetables

<b>Chicken Tikka</b>	<b>£9.50</b>
<b>Lamb</b>	<b>£9.50</b>
<b>King Prawn</b>	<b>£14.95</b>

### Balti

Style of cooking originating from Khyber Pass.  
Served with Pilau rice or Nan

<b>Chicken Tikka Balti</b>	<b>£9.50</b>
<b>Chicken Saag Balti</b>	<b>£10.95</b>
<b>Lamb Balti</b>	<b>£9.50</b>
<b>Lamb Saag Balti</b>	<b>£10.95</b>
<b>King Prawn Balti</b>	<b>£14.95</b>



## Sabzi: Vegetable Mains

### Vegetable Biryani £8.50

Basmati rice fried with fresh mixed vegetables.  
Served with vegetable curry

### Vegetable Korma £5.95

Mild preparation with fresh cream, coconut, almond

### Vegetable Masala £7.50

National dish that needs no introduction

### Vegetable Rogan £6.95

Prepared with medium herbs and spices with tandoori grilled tomatoes, spring onion and fresh coriander

### Vegetable Dhansak £8.50

Cooked in lentil sauce combining sweet, sour and spicy. Served with Pilau rice

### Vegetable Pathia £8.50

Hot, sweet and sour sauce. Served with Pilau rice

### Vegetable Makhani £8.95

prepared with medium spices, butter, almond, pista, cream sauce. Served with Pilau rice

### Vegetable Roshene £8.95

Prepared with herbs & spices cooked with garlic. Served with Pilau rice

### Vegetable Karai £8.95

Coarsely ground roasted spices with onion, pepper, tomato, coriander and methi patha. Served with Pilau rice

### Vegetable Balti £8.95

Style of cooking originating from Khyber Pass. Served with Pilau rice or nan

## Vegetable Sides

### Asparagus Turwala £4.75

Baby corn with asparagus cooked with aromatic spices

### Aloo Tilwala £3.95

Baby potato with sesame seeds

### Punch Dahl £3.95

Five types of lentils cooked with onion, garlic, fresh coriander & curry leaves

### Aloo Banda £3.95

Potato with cabbage, mustard seeds & curry leaves cooked in a traditional Bangladeshi style

### Brogovi Bhajee £3.95

Broccoli cooked with onion, red pepper & light spices

### Mushroom Bhajee £3.25

### Bhindi Bhajee (Okra) £3.25

### Saag Bhajee (Spinach) £3.25

### Cauliflower Bhajee £3.25

### Vegetable Curry £3.25

### Bombay Aloo (Spicy potatoes) £3.25

### Tarka Dahl (Lentils tempered with garlic) £3.25

### Onion Bhajee £3.25

### Brinjal Bhajee (Aubergine) £3.25

### Vegetable Bhajee £3.25

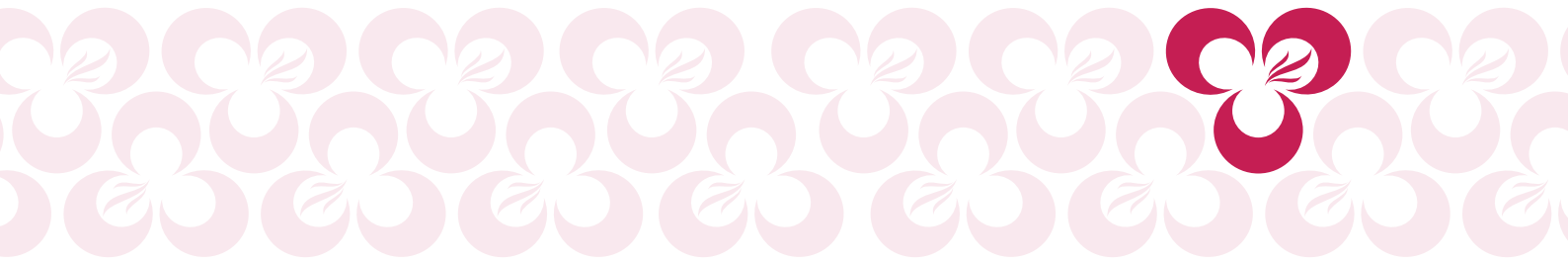
### Chana Bhuna (Chickpeas) £3.25

### Saag Paneer (Spinach and home made cheese) £3.25

### Aloo Gobi (Potato and cauliflower) £3.25

### Saag Aloo (Spinach and potato) £3.25

### Motor Paneer (Peas with home made cheese) £3.25



## Bread

**Chapati** £1.25  
Unleavened whole wheat flour bread

**Poori** £1.25  
Flaky wheat flour puffed bread

**Tandoori Roti** £1.50  
Clay oven roasted wheat bread

**Paratha** £2.25  
Unleavened wholemeal multi layered bread  
pan-fried in butter

**Stuffed Paratha** £2.75  
Multi layered wholemeal bread fried in butter  
& stuffed with fresh vegetables

**Nan** £2.25  
Unleavened Indian bread baked in tandoor

**Keema Nan** £2.60  
Stuffed with minced meat

**Peshwari Nan** £2.60  
Stuffed with coconut & almond

**Garlic Nan** £2.60  
stuffed with fresh garlic

**Kulcha Nan** £2.60  
Stuffed with fresh vegetables

**Cheese Nan** £2.60  
stuffed with home made cheese

**Cheese Chilli Coriander Nan** £2.95  
Stuffed with cheese, chilli and coriander

## Rice

**Plain Rice** £2.50

**Pilau rice** £2.50

**Special Rice** £2.95

**Lemon Rice** £2.95

**Cashew Nut Rice** £3.25

**Mushroom Rice** £2.95

**Coconut Rice** £2.95

**Chilli Rice** £2.95

**Keema Rice** £3.25

## Extra

**Raitha (Plain, onion or cucumber)** £1.50 / £1.75

**Green salad** £1.50

**Chips** £2.25

