

Valentines Menu at £25.00 per head

Glass of champagne on arrival

mini starter

Gol Guppa

Lentil and tamarind stuffed whole-wheat biscuits; fill them with the spicy dressing and pop whole into the mouth warm.

Please select one dish from each category

starter

Dhal Poori - Puffed hollow biscuits filled with chick peas mash and splashed with yoghurt and chutneys.

Spicy Tiger Prawns - Tiger prawns marinated with fresh herbs and spices and cooked in tandoor.

Spicy Calamari - Fresh calamari stir-fried with onions, peppers and green chilli.

Jalali Shami Kebab - Melting soft pattie of lamb, lightly infused with Bengal spices, pan-fried to perfection. Served with fresh tandoori grilled potatoes, mashed with finely chopped onions, fresh chilli and fresh coriander.

Stuffed Mirchi - South Indian specialty, spicy chicken stuffed in a grilled red pepper.

main

Khodhu Gosht (medium)

Lamb and sweet pumpkin cooked with onion, fresh coriander and aromatic spices. A Bangladeshi classic! Served with plain rice.

Piri Piri Jalfrezi (hot)

Tender pieces of char grilled chicken cooked in exotic blend of stone ground spices with fiery chillies, onions, pepper & garlic. Served with pilau rice.

Murg Maliyaan (mild)

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

Palak Chicken or lamb (medium)

A semi dry home style curry cooked with fresh baby spinach. Served with pilaou rice.

Shank of lamb (medium)

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

Panner Karai (medium)

Char grilled cubes of homemade cheese, coarsely ground roasted spices with onion, pepper, tomato, coriander and methi patha. Served with pilaou rice.

side dish (to share)

Saag Paneer - fresh baby spinach with homemade cheese.

Aloo Banda - baby potato with cabbage, mustard seeds & fresh curry leaves

Onion Bhajee - classic onion fritters

Mushroom Bhajee - mushrooms lightly spiced with touch of fresh coriander.

bread (to share)

Moddhu Nan - unleavened Indian bread with honey.

Garlic & Cheese Nan - stuffed with cheese and garlic.

Kemma or Peshwari Nan - stuffed with minced meat or coconut & almond

Thin Roti Paratha - unleavened multi layered bread pan-fried.

Chapati - unleavened whole wheat flour bread.

dessert

Balo-Basha (share for 2)

Assorted selection of Indian pudding & sweet:

Gajar Halwa (a classic Indian pudding made with fresh carrots cooked in milk, pure butter) **Rosmali** (fresh soft cottage cheese dumplings) & **Gulab Jamon** (sinfully sweet, succulent, soft dough balls, smothered in sugar syrup & brandy).

Flute Limon cello - Fresh lemon ice cream with swirls of lemon liqueur sauce.

Tartufo - Chocolate ice cream with a zabaglione centre, coated with crushed hazelnuts, dusted with cocoa powder.

Mango & Passion - Mango ice cream and raspberry coulis, decorated with passion fruit sauce and desiccated coconut.

to finish

Tea or Coffee | Cappuccino | Latte | Espresso

A Valentines evening to remember

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Join us on Tuesday 14th february
for an evening of sumptuous food
in an intimate setting.

Book your
table now!