



Shish Mahal  
A Passion for Fine Dining

## SNACKS

<b>CRISPY POPPADOMS</b>	1.5
The kids love them, if you leave any!	
<b>SPICED ONIONS</b>	2
The perfect accompaniment for any Indian dish	
<b>SPECIAL ONION SALAD</b>	3
Chopped lettuce, onion, tomato & cucumber with dressing, hara bhara garden fresh	
<b>MANGO CHUTNEY</b>	2
Sweet, tangy and mouth watering good	
<b>LIME PICKLE</b>	3
The saucy accompaniment with that extra bite	
<b>RAITA</b>	3
A cool, creamy blend of yoghurt, cucumber, potato & spice mmm!	

## SPICY POORI STARTERS

A light fluffy pancake and embraced with either	
<b>CHILLI CHICKEN</b>	9
<b>CHANA v</b>	7
<b>SPINACH &amp; CHEESE v</b>	7
<b>PRAWN POORI s</b>	9

## MURIDWALA BIRYANI WALLA

<b>CHICKEN TIKKA BIRYANI</b>	17
<b>CHICKEN BIRYANI</b>	17
<b>LAMB BIRYANI</b>	17
<b>PRAWN BIRYANI s</b>	17
<b>VEGETABLE BIRYANI v</b> vegetable & mint	14

It is a combination of some of the traditional spices mixed with basmati rice, fried with ghee, then served with curry sauce, shish spices & saffron. You may ask to be served with small vegetable curry instead of gravy for an extra - 5

## LUXSHMI CHAWK STARTERS

A favourite in Punjabi people Selection of Pakoras - The classic tasty starter to get the taste buds going. Made with flour, onion, green chillies and other spices Fried and served with salad and sauce, varieties are as follows:

<b>GARLIC PRAWNS</b>	9	<b>MACCHI SALMON TIKKA s</b>	13
<b>GARLIC MUSHROOMS</b>	7	cubes of salmon marinated in tandoori spices	
<b>MALAI MUSHROOMS</b>	7	& cooked to perfection in a clay oven	
<b>PAKORA PLAIN v</b> onion	5	<b>ZAHRANI KING PRAWNS s</b>	13
<b>MUSHROOM</b>	6	butter, garlic, coconut, lime, mint & chilli sauce	
<b>FISH S</b> whiting	9	<b>CHICKEN CHAAT</b>	7
<b>CHICKEN</b>	9	<b>PAPRIE SAMOSA CHAAT v</b>	7
<b>VEGETABLE v</b> cauliflower and potato	6	<b>CHANA CHAAT v</b>	7
<b>MIX S</b> chicken, fish, mushroom, veg & plain	9	<b>SEEKH KEBAB</b> served with salad 2 pieces	9
<b>JHINGA TANDOORI S</b> served with salad	12	<b>HASINA LAMB CHOPS</b>	per piece - 3
<b>CHICKEN CHAPLI KEBAB</b>	9	made with ginger, garlic & green herbs	
chopped onion, tomato, whole mixed spices & pan fried (2 pieces)		<b>SAMOSA v</b> vegetable or lamb	7
<b>CHICKEN TIKKA ACHARI SPICY</b>	9	<b>GUNPOWDER WINGS PAKORA</b>	9
made with butter, wild onion, mathi seeds & lemon		chicken chat pakora topped with our house "gunpowder masala"	

## TANDOORI FAE TIBA & TOBA

Served with mixed salad, rice and house sauce.

### SHISH TANDOORI MIXED PLATTER

consists of chicken tikka, lamb tikka, prawn, kebab, nan, rice & gravy sauce

25

### LAMB OR CHICKEN SEEKH KEBAB

minced lamb or chicken mixed with onions, herbs &

special spices from Istanbul grilled in tandoori

17

### RAAN ROAST LEG OF LAMB

with all the trimmings (order 48 hours in advance)

120

### JHINGA TANDOORI s

Bengali tiger king prawns dipped in spices & grilled in the tandoor

23

### SALMON TIKKA s

grilled salmon marinated with coriander, peppercorns, chilli & garam masala

23

Above dishes can be served with steamed veg. extra - 5 or any special sauce extra - 5

## MAHARAJAH'S FOLLY

All the following dishes can be prepared as follows:

(Lamb Tikka add - 1) - (Chicken Tikka or Chicken Supreme) - (Vegetable less - 1) (King Prawn add - 7) - (Pan-fried Lamb add -1) - ( Half Portion from - 9.5 )

### GARLIC NASHILEE

slivers aglio di voghiera garlic sauteed with tomatoes, shallots

16

### GARAM MASALA

choice of pieces sauteed with finely chopped onions in a garlic butter with freshly peeled & grated ginger to give an excellent dish, best served medium & hotter strength

16

### LAL PARI

spanish onions, house masala in a fruity syrah wine sauce

17

### NASHEDAR BANJARA

spanish onions, house masala in a flamed napoleon cognac sauce

17

### CHILLI BASAAR

house sweet chilli & tomato chutney folded in Ayrshire ghee & masala

16

### BUTTER

Ayrshire ghee, chilli butter & rich Irish butter in a silky smooth sauce

17

### TIKKA DHAHI DEGHE

fried slice onion, cool yoghurt, roasted coriander, green chillies, ginger & garlic a spicy rich taste, very mouth watering

16

### KHAS DESI

rich robust home style desi salan

17

### MEEN MOILI seafood

bengal mustard, ayrshire cream, tamarind. ideal for seafood

19

## TWENTY FOUR CARROT SABZEE

You may ask for a side portion with Main Meal (except for carry out) - ( Half Portion from - 8.5 )

### VEGETABLE CHILLI GARLIC NASHILEE VE

south Indian dish tenderised in a tandoor, cooked with masala, fresh

garlic, herbs, spices & chilli sauce

13

### VEGETABLE CHILLI BASAAR VE

a patia style treat for the slightly hotter palate, using fresh green chillies &

ground kali mirch with a hint of coconut & chilli sauce

13

### MIXED INDIAN VEGETABLE KARAHİ LAYLLPURI VE

served in a cast iron karahi with freshly ground punjabi spice, garlic,

ginger & green peppers (optional)

13

### VEGETABLE MALAI KOFTA HAYDRABADI

vegetable balls coated with flour & spices and fried in a light

creamy sauce

13

### PUNJABI CHANA LAHORI VE

chick peas & potatoes

13

### MAHARANI DAAL CURRY TARKA

extra spiced, only served in full portion

14

### MIXED VEGETABLE JALFREZI VE

14

### PALAK PAEER VE

spinach & Indian cheese

13

### Welcome to the Shish Mahal.

Here at the Shish Mahal we like to think of our food as a journey, one during which we can take you places which will excite, places you might not have thought of going, but ones you will enjoy once you get there.

Our menu takes you on a trip from the ultra-cool slopes of the Himalayas to the fiery plains of Madras, from the lush valleys of Swat to the bountiful Indian Ocean, with more than several stops along the way.

Our motto is: "Unspoilt by progress" and we plan to keep it that way.

## RICE AND BREAD BASKET

<b>SPECIAL FRIED BASMATI RICE</b>	6
<b>STEAMED RICE</b>	3.5
<b>SAFFRON RICE</b>	3.5
<b>PARATHA MINCE G</b>	5.5
<b>PARATHA PLAIN G v</b>	4.5
<b>TANDOORI ROTI G v</b>	2.5
<b>WHOLEMEAL ROTI G</b>	2.5
<b>CHAPATI G</b>	2.5
<b>NAN BREAD PLAIN G</b>	4.5
<b>NAN BREAD MINCE G</b>	6.5
<b>NAN BREAD GARLIC G</b>	6.5
<b>NAN BREAD PESHWARI G v</b>	6.5
<b>CHIPS</b>	4
<b>SHISH MAHAL HOUSE GRAVY</b>	5
<b>KHAS SAUCE GRAVY</b>	7

## ALI'S HOUSE FAVOURITES

(Tender Pan Cooked Lamb (add - 1) or Chicken Breast Supreme Whole or Chicken Breast Sliced) - (Chicken Tikka BBQ add - 1) - (Lamb Tikka BBQ add - 1) - (Sabzi less - 1) (Prawns) or (King Prawns add - 7) - ( Half Portion from - 9.5 )

<b>HOUSE MADRAS</b>	15
<b>DHANSAK</b>	15
<b>SAAG / MATHI</b>	15
<b>ROGAN JOSH</b>	15
<b>BHOONA</b>	15
cooked in a thick sauce with tomato, onion, ginger and garlic	
<b>PATIA</b> slightly sweet and	15
sour sauce made with mango chutney, lemon and exotic spices	
<b>KORMA CEYLONESE</b> prepared with coconut cream	16
<b>CHILLI KORMA HOT</b>	16
<b>KARAHİ</b>	16
<b>SAGG KARAHİ</b>	16


### From Jar to Plate in just 10 minutes!

Here at Shish Mahal we have on offering some of your favourite sauce available to buy from here or online

Mr Ali's Original Tikka Masala Cooking Sauce

Sweet & Spicy Lahori Hot Sauce

Rich Bhoona Cooking Sauce

 [shop.shishmahal.co.uk](http://shop.shishmahal.co.uk)

 [shishmahalathome](https://www.instagram.com/shishmahalathome)



FOR ALLERGENS PLEASE ASK YOUR SERVER.

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## Wine List

### WHITE WINES

1. **AIREN / SAUVIGNON, CASTILLO DEL MORO** 175ml 250ml Bottle 7 9 22  
La Mancha, Spain  
A modern white with delicious green apple flavours coupled with the citrus twang of zesty Sauvignon.
2. **PINOT GRIGIO, CASA DEFRA** Veneto, Italy 8 10 25  
Crisp, dry and refreshing with subtle citrus and almond notes.
3. **CHABLIS, DOMAINE DEFAIX** Burgundy, France 42  
A top notch example from a very respected grower with mineral, flinty notes and touches of green apple, elegant and complex.
4. **CHARDONNAY 'THE GOOGLY'. ONE CHAIN VINEYARDS** 25  
Southern Australia  
Lovely ripe melons and apples mingled with touches of pear and honey.
5. **SAUVIGNON BLANC, SOPHIE TE'BLACHE, LONA** 30  
Elgin, South Africa  
Tropical fruits mingled with subtle lime and gooseberry notes.
6. **RIOJA BLANCO, BODEGAS MANZANOS** Rioja, Spain 26  
Really fresh, dry and clean with soft peachy notes, matches well with seafood dishes.
7. **PROSECCO D'ORO, CASA DEFRA** Veneto, Italy 30  
A delightfully frothy sparkler with aromatic apple and pear flavours.
8. **CHAMPAGNE PIERRE MIGNON, GRANDE RESERVE PREMIER CRU** 70  
Champagne, France  
An elegant, well-balanced champagne with citrus aromas overlaid with touches of brioche.

### SPARKLING WINE & CHAMPAGNE

### BEERS

#### Draught

**COBRA (INDIAN 5%)**  
Cobra has a refreshing, satisfyingly smooth taste with soft fruit tones and a subtle malty flavour. Exceptionally well-balanced, crisp and clean finish.

Pint	Half
7	5

**KINGFISHER LAGER (INDIA 4.8%)**  
Brewed to a most revered recipe, it is clean, crisp and refreshing with subtle citrus flavours. Kingfisher is India's No. 1 and the leading Indian beer the world over.

Pint	Half
7	5

### BEERS

#### Bottles

**TIGER BEER ( SINGAPORE 5% 330ml bottle )**  
A pale lager beer internationally renowned for taste & quality clean, refreshing, full bodied premium with no lingering aftertaste. Comes with a light straw colour, soft beady aroma & a hint of Tropical fruit

6

**ASAHI ( Japan 5% 330ml bottle )**  
Brewed from Quality Ingredients. By Using pure cultured yeast & advanced brewing techniques this beer has excellent richness, truly refreshing drink ability and satin smoothness.

6

**SINGHA ( Thai 4.6% 330ml bottle )**  
A premium lager beer brewed from the finest ingredients, Singha is a full - bodied 100% barley malt beer that contains notes of lemons, flowers and cinnamon.

6

**TSINGTAO ( Indochina 4.0% 330ml bottle )**  
Internationally recognised as the finest beer in China. Tsingtao is an incredibly smooth and easy to drink pilsner. Our master brewers select only the finest malt and hops and blend rice, from the paddy fields of Western China, to mellow the bitter after taste making it one of the most 'drinkable' beers around.

6

**PEACOCK MANGO & LIME CIDER**  
( India 4.0% 500ml bottle )  
Made with a vibrant blend of magnificent, freshly pressed apples. Expertly crafted by Aspall, it elegantly complements rich, exotic Asian flavours, providing a burst of refreshment to balance the aromatic spices. Has a sweet mango flavour is perfectly balanced by the zesty lime to provide a burst of tropical refreshment.

6

**KINGFISHER ZERO ALCOHOL FREE** (India 0% 330ml)  
Water, barley malt, invert sugar, carbon dioxide (INS 290), hops, and antioxidant (INS 300). It also contains permitted natural color with natural and nature identical beer & hop flavour. Barley malt

6

**BOMBAY BICYCLE IPA ( India 4.4% 330ml bottle )**  
A refreshingly fruity golden IPA packed with tropical hops, developed to quench your thirst and cleanse your palate.

6

**STRONGBOW CIDER ( England 5.3% 568ml can )**  
A modern apple cider fermented naturally from apples offering a crisp, refreshing taste with a hint of golden apple and a smooth, elegant finish.

6

### RED WINES

9. **TEMPRANILLI/SYRAH, CASTILLO DEL MORO** 175ml 250ml Bottle 7 9 22  
La Mancha, Spain  
Light and silky smooth with plump ripe dark fruits and smoky spices.
10. **MERLOT. LOS ESPINOS** Central Valley, Chile 8 10 25  
Soft, super juicy, ripe plums and a long smooth finish.
11. **SHIRAZ / CABERNET, "THE WRONG UN"** 25  
One Chain Vineyards, Southern Australia  
A rich velvety example of the classic aussie blend with lush black fruits coupled with touches of wood spice, liquorice and cassis.
12. **TEMPRANILLO, FINCA MANZANOS** Rioja, Spain 26  
Intense cherry red colour, ripe black & red fruits, spices, liquorice and chocolate aroma.
13. **MALBEC, MAN MEETS MOUNTAIN** Mendoza, Argentina 36  
Packed full of blueberry, blackcurrant and plum, great with red meat.
14. **PINOT NOIR, NOSTROS** Casablanca, Chile 25  
Bright, wild strawberry and raspberry fruits dominate a soft, supple palate.
15. **PINOT GRIGIO ROSE, CALUSARI,** 7 9 22  
Viile Timisului, Romania  
It's Pinot Grigio and it's pink - a great combination!

### ROSE WINES

### SOFT DRINKS

	Glass	Bottle
<b>COKE, DIET COKE, LEMONADE, GINGER BEER</b>		
<b>SODA WATER, TONIC WATER</b>	4	4.5
<b>IRN BRU / DIET IRN BRU</b>	4	4.5
<b>STILL MINERAL WATER</b>	330ml 4	750ml 4.5
<b>FRUIT JUICE</b> (Orange, Mango, Tomato, Cranberry, Pineapple)	4	-
<b>SWEET LASSI</b>	4	-
<b>SALTED LASSI</b>	4	-
<b>MANGO LASSI</b>	6	-

### SHISH MAHAL MAHARAJAH BANQUET

**£34.00 PER PERSON (MIN 6 PERSONS)**

The Shish Mahal bespoke banquet service is a feast fit for a Maharajah. Included are an assortment of starters and handpicked main courses, showcasing the best Shish Mahal has to offer. Dishes will range from Shish Classics to the new Shish Concept dishes, all served as a buffet at your table. Our ability to remove the stress of ordering and tailor-making the banquet closer to your needs will make your evening more relaxing and enjoyable

**FIVE COURSES INCLUDES**  
**OUR FINEST SELECTION OF APPETISERS, STARTERS,**  
**MAIN COURSES, SUNDRIES, DESSERTS**  
**AND FINISH WITH COFFEE OR TEA**