



SNACKS

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

SPICY POORI STARTERS

A light fluffy pancake and embraced with either	
CHILLI CHICKEN	9
CHANA v	7
SPINACH & CHEESE v	7
PRAWN POORI s	9

MURIDWALA BIRYANI WALLA

CHICKEN TIKKA BIRYANI	17
CHICKEN BIRYANI	17
LAMB BIRYANI	17
PRAWN BIRYANI s	17
VEGETABLE BIRYANI v 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:	
GARLIC PRAWNS	9
GARLIC MUSHROOMS	7
MALAI MUSHROOMS	7
PAKORA PLAIN v onion	5
MUSHROOM	6
FISH s whiting	9
CHICKEN	9
VEGETABLE v cauliflower and potato	6
MIX s chicken, fish, mushroom, veg & plain	9
JHINGA TANDOORI s served with salad	12
CHICKEN CHAPLI KEBAB	9
chopped onion, tomato, whole mixed spices & pan fried (2 pieces)	
CHICKEN TIKKA ACHARI SPICY	9
made with butter, wild onion, mathi seeds & lemon	

TANDOORI FAE TIBA & TOBA

Served with mixed salad, rice and house sauce.	
TANDOORI CHICKEN QUARTER OR HALF	16 / 19
chicken marinated with ginger	
CHICKEN TIKKA	17
selected pieces of chicken cooked in the tandoor	
LAMB TIKKA	18
fillet of Ayrshire lamb house spices	
LAMB OR CHICKEN SEEKH KEBAB	17
minced lamb or chicken mixed with onions, herbs & special spices from Istanbul grilled in tandoori	
JHINGA TANDOORI s	23
Bengali tiger king prawns dipped in spices & grilled in the tandoor	
SALMON TIKKA s	23
grilled salmon marinated with coriander, peppercorns, chilli & garam masala	

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)	
JALFREZIE	16
spanish shallots, capsicums & soy juice in a light healthy dish	
MAKHANI EXTRA MILD	16
cracked roasted nuts, buffalo tomatoes & ayrshire fresh cream	
MULTANI CHASNI mild to medium, sweet & tangy	16
alphonso mango jam, ayrshire cream and meyer lemon juice,	
TIKKA MASALA	18
original by mister ali the world famous chicken tikka masala, first invented by mr ali... the original and the best	
SINDRIE JAIPURI	16
spanish shallots, capsicums & a robust mushroom gravy	
GARLIC NASHILEE	16
slivers aglio di voghera garlic sauteed with tomatoes, shallots	
GARAM MASALA	17
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	
LAL PARI	17
spanish onions, house masala in a fruity syrah wine sauce	
NASHEDAR BANJARA	17
spanish onions, house masala in a flamed napoleon cognac sauce	
CHILLI BASAAR	16
house sweet chilli & tomato chutney folded in Ayrshire ghee & masala	
BUTTER	17
Ayrshire ghee, chilli butter & rich Irish butter in a silky smooth sauce	
TIKKA DHAHI DEGHIE	16
fried slice onion, cool yoghurt, roasted coriander, green chillies, ginger & garlic a spicy rich taste, very mouth watering	
KHAS DESI	17
rich robust home style desi salan	
MEEN MOILI seafood	19
bengal mustard, ayrshire cream, tamarind. ideal for seafood	

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	13
south Indian dish tenderised in a tandoor, cooked with masala, fresh garlic, herbs, spices & chilli sauce	
VEGETABLE CHILLI BASAAR VE	13
a patia style treat for the slightly hotter palate, using fresh green chillies & ground kali mirch with a hint of coconut & chilli sauce	
MIXED INDIAN VEGETABLE KARAHİ LAYLLPURI VE	13
served in a cast iron karahi with freshly ground punjabi spice, garlic, ginger & green peppers (optional)	
VEGETABLE MALAI KOFTA HAYDRABADI	13
vegetable balls coated with flour & spices and fried in a light creamy sauce	
PUNJABI CHANA LAHORI VE	13
chick peas & potatoes	
MAHARANI DAAL CURRY TARKA	14
extra spiced, only served in full portion	
MIXED VEGETABLE JALFREZI VE	14
PALAK PAAER VE	13
spinach & Indian cheese	

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

SPECIAL FRIED BASMATI RICE	6
STEAMED RICE	3.5
SAFFRON RICE	3.5
PARATHA MINCE G	5.5
PARATHA PLAIN G V	4.5
TANDOORI ROTI G V	2.5
WHOLEMEAL ROTI G	2.5
CHAPATI G	2.5
NAN BREAD PLAIN G	4.5
NAN BREAD MINCE G	6.5
NAN BREAD GARLIC G	6.5
NAN BREAD PESHWARI G V	6.5
CHIPS	4
SHISH MAHAL HOUSE GRAVY	5
KHAS SAUCE GRAVY	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)	
HOUSE MADRAS	15
DHANSAK	15
SAAG / MATHI	15
ROGAN JOSH	15
BHOONA	15
cooked in a thick sauce with tomato, onion, ginger and garlic	
PATIA slightly sweet and sour sauce made with mango chutney, lemon and exotic spices	15
KORMA CEYLONSE prepared with coconut cream	16
CHILLI KORMA HOT	16
KARAHİ	16
SAGG KARAHİ	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

shishmahalathome



FOR ALLERGENS PLEASE ASK YOUR SERVER.

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Shish Mahal
A Passion for Fine Dining

Wine List

WHITE WINES



1. AIREN / SAUVIGNON, CASTILLO DEL MORO 7
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.

SPARKLING WINE & CHAMPAGNE
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.

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
7

Half
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
7

Half
5

BEERS Bottles

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

SOFT DRINKS

COKE, DIET COKE, LEMONADE, GINGER BEER

Glass
4

Bottle
4.5

SODA WATER, TONIC WATER

Glass
4

Bottle
4.5

IRN BRU / DIET IRN BRU

Glass
330ml 4

Bottle
750ml 4.5

STILL MINERAL WATER

FRUIT JUICE (Orange, Mango, Tomato, Cranberry, Pineapple)

Glass
4

Bottle
-

SWEET LASSI

Glass
4

Bottle
-

SALTED LASSI

Glass
4

Bottle
-

MANGO LASSI

Glass
6

Bottle
-

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

RED WINES



9. TEMPRANILLI/SYRAH, CASTILLO DEL MORO 7
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"
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.

ROSE WINES



15. PINOT GRIGIO ROSE, CALUSARI, 7
Viile Timisului, Romania
It's Pinot Grigio and it's pink - a great combination!