

SNACKS

CRISPY POPPADOMS	The kids love them, if you leave any!	1
SPICED ONIONS		2
The perfect accompaniment for any Indian dish		
SPECIAL ONION SALAD		2
Chopped lettuce, onion, tomato & cucumber with dressing, hara bhara garden fresh		
MANGO CHUTNEY	Sweet, tangy and mouth watering good	2
LIME PICKLE	The saucy accompaniment with that extra bite	2
RAITA		2
A cool, creamy blend of yoghurt, cucumber, potato & spice mmm!		

AGHAZ KARM STARTERS

A light fluffy pancake and embraced with either

GARLIC PRAWNS		9
GARLIC MUSHROOMS		8
MALAI MUSHROOMS		7
PAKORA PLAIN	v onion	6
MUSHROOM		7
FISH	s whiting	10
CHICKEN		10
VEGETABLE	v cauliflower and potato	7
MIX	s chicken, fish, mushroom, veg & plain	10
CHILLI CHICKEN		10
CHANA	v	7
SPINACH & CHEESE	v	7
PRAWN POORI	s	10

LUXSHMI CHAWK STARTERS

MACCHI SALMON TIKKA	s	13
cubes of salmon marinated in tandoori spices & cooked to perfection in a clay oven		
ZAHRANI KING PRAWNS	s	13
butter, garlic, coconut, lime, mint & chilli sauce		
CHICKEN CHAAT		7
PAPRIE SAMOSA CHAAT	v	7
CHANA CHAAT	v	7
SEEKH KEBAB	served with salad 2 pieces	9
HASINA LAMB CHOPS	per piece -	3.5
made with ginger, garlic & green herbs		
JHINGA TANDOORI	s served with salad	13
CHICKEN CHAPLI KEBAB		10
chopped onion, tomato, whole mixed spices & pan fried (2 pieces)		
CHICKEN TIKKA ACHARI SPICY		10
made with butter, wild onion, mathi seeds & lemon		
SAMOSA	v vegetable or lamb	7
GUNPOWDER WINGS PAKORA		9
chicken chat pakora topped with our house "gunpowder masala"		

TO COMPLETE THE TABLE

SPECIAL FRIED BASMATI RICE		7
SAFFRON RICE		4
STEAMED RICE		4
PARATHA MINCE	G	7
PARATHA PLAIN	G v	5
NAN BREAD PLAIN	G	5
NAN BREAD GARLIC	G	7
NAN BREAD PESHWARI	G v	7



Shish Mahal
A Passion for Fine Dining

BIRTH PLACE OF CHICKEN TIKKA MASALA

Original Authentic Legendary

PROUDLY INDEPENDENT SINCE 1964

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: "Unspoil by progress" and we plan to keep it that way.

THE GLASGOW ORIGINAL CHICKEN TIKKA MASALA

LIMITED DAILY PREPARATION
MADE FRESH TO ORDER

Chicken Tikka Masala began here in 1964 when a customer asked for his chicken asked for his chicken tikka to be made saucier. Mr Ali used Campbells concentrated tomato soup to deepen the sauce, invented in the sense, and with our blend of spices and cream, gently spiced Glasgow classic.

MIXED GRILL PLATTER

A selection of tandoori meats served sizzling with salad & mint sauce.

QUINTESSENTIAL LAMB BHOONA

Lamb cooked in a reduced onion & tomato masala with aromatic spices.

TWENTY FOUR CARROT SABZEE

You may ask for a side portion with Main Meal
(except for carry out) - (Half Portion from - 9.5)

VEGETABLE CHILLI GARLIC NASHILEE	ve	14
south Indian dish tenderised in a tandoor, cooked with masala, fresh garlic, herbs, spices & chilli sauce		
VEGETABLE CHILLI BASAAR	ve	14
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 KARAH	LAYLLPURI ve	14
served in a cast iron karahi with freshly ground punjabi spice, garlic, ginger & green peppers (optional)		
VEGETABLE MALAI KOFTA	HAYDRABADI	14
vegetable balls coated with flour & spices and fried in a light creamy sauce		
PUNJABI CHANA LAHORI	ve	14
chick peas & potatoes		
MAHARANI DAAL CURRY	TARKA	14
extra spiced, only served in full portion		
MIXED VEGETABLE JALFREZI	ve	14
PALAK PAEER	ve	14
spinach & Indian cheese		

FOR ALLERGENS PLEASE ASK YOUR SERVER.

GF GLUTEN FREE **V** VEGETARIAN **VE** VEGAN

*Thank you for being part of
our journey since 1964.*

THE SHISH MAHAL FAMILY

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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 - 8) - (Pan-fried Lamb add -1) - (Half Portion from - 11)

GARLIC NASHILEE	17
slivers aglio di voghiera garlic sauteed with tomatoes, shallots	
GARAM MASALA	17
pieces sauteed with finely chopped onions in a garlic butter with freshly peeled & grated ginger, best served medium & hotter strength	
LAL PARI	18
Spanish onions, house masala in a fruity syrah wine sauce	
NASHEDAR BANJARA	18
Spanish onions, house masala in a flamed Napoleon Cognac sauce	
JALFREZIE	17
Spanish shallots, capsicums & soy juice in a light healthy dish	
MAKHANI EXTRA MILD	17
cracked roasted nuts, buffalo tomatoes & Ayrshire fresh cream	
MULTANI CHASNI	17
mild to medium, sweet & tangy	
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	17
Spanish shallots, capsicums & a robust mushroom gravy	
CHILLI BASAAR	17
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	20
seafood	
Bengal mustard, Ayrshire cream, tamarind. ideal for seafood	

Mr Ali's FAVOURITES

Tender Pan Cooked Lamb (add - 1) -

Chicken Breast Supreme Whole or Chicken Breast Sliced (add - 1)

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

MAHARAJA BANQUETS

PERFECT FOR SHARING

MAHARAJA FOR TWO £49.95

Popadoms & Chutney, Onion Bhaji
Chicken Tikka, Lamb Bhoona,
Chicken Korma, Pilau Rice & Naan

MAHARAJA FOR THREE £69.95

Poppadoms & Chutney, Mixed Starters
Lamb Bhoona, Chicken Tikka Masala
Palek Gauch, Vegetable Nashalee,
Pilau Rice & 2 x Naan

MAHARAJA FOR FOUR £129.95

Poppadoms & Chutney, Mixed Starters
Lamb Grills, Chicken Tikka Masala
Mixed Grill, Prawn Masala, Daal Tadka,
2 x Pilau Rice & 2 x Naan