SHAFIQUES

WE BELIEVE – People always visit restaurants with good food and service. If you deliver on these and add a warm ambience people will remember their visit fondly and return time after time. That is the real secret to our business, treating our customers as family.

Established since 1986, bringing authentic and distinct curry dishes to the community.

STARTERS

Comes with mint sauce and small salad.

1 MIXED STARTER (FOR TWO) G
Two onion bhazi, two nibbles, two sheek kebabs, two lamb tikka and two chicken tikka.
9.20

2 RAJA PRAWNS
Marinated and made in the Tandoori.
7.80

3 KING PRAWN PURI G
Made in a medium sauce with a puri (fried bread).
7.00

4 KING PRAWN BUTTERFLY
Bread crumb coating.
6.70

5 DUCK TIKKA
Marinated and made in the Tandoori.
6.30

6 PRAWN PURI G
Made in a medium sauce with a puri (fried bread).
5.10

7 CHICKEN SULTAN NEW S
Chicken grilled in the tandoori, then pan fired with tamarind, mango and a touch of chilli. Topped off with melted cheese.
5.10

8 KEEMA PURI G
Made in a medium sauce with a puri (fried bread).
4.90

TANDOORI MAINS

Served with mint sauce.

22 TANDOORI FISH
Tandoori grilled fresh rainbow trout. *Recommended with salad or rice.*
12.00

23 TANDOORI KING PRAWNS
Tandoori grilled king prawns. *Recommended with salad or rice.*
11.80

24 TANDOORI MIXED GRILL
Tandoori grilled chicken & lamb tikka with sheek kebab and tandoori nibbles. *Recommended with Naan.*
11.50

25 LAMB OR CHICKEN GARLIC SHASHLICK S
Tandoori grilled chicken or lamb with onions, peppers and tomatoes, marinated in garlic. *Recommended with garlic rice.*
9.90

26 DUCK TIKKA
Tandoori grilled duck. *Recommended with salad or rice.*
9.90

27 CHILLI PANEER V 1
Tandoori grilled paneer marinated in a spicy coating. *Recommended with salad or rice.*
8.80

28 LAMB SHASHLICK
Tandoori grilled lamb with onions, peppers and

37 KING PRAWN MASHRIKY 1 S
Whole king prawn marinated in a delicious mixture of spices, green peppers, onion and green chillies. *Recommended with special rice.*
11.10

38 MAAS BIRAN S
Medium with fresh rainbow trout, fried in mustard oil. Cooked with coriander, onion, garlic and ginger. Topped with a salad and fresh vegetable curry. *Recommended with boiled rice.*
11.10

39 BENGALI MAAS CURRY 1 S
Hot, fresh water fish cooked in a spicy sauce with garlic, chillies, tomato as cooked in Bangladesh. *Recommended with boiled rice.*
11.10

40 FAWZIA
Medium, fresh rainbow trout delicately seasoned and prepared in the tandoori then topped in a delightful curry sauce which is poured on top. *Recommended with vegetable rice.*
11.10

41 GOAN MAAS CURRY 1
Hot and a wonderful Goan staple. Chunks of boneless fish simmered in fresh coconut, chilli and spice masala. *Recommended with boiled rice.*
11.10

42 PERI PERI PRAWN 1
Pan fried king prawns marinated with peri chillies and mild vinegar sauce. Topped with flamed onions, tomatoes and chillies. *Recommended with lemon rice.*

51 PUDINA GOHST NEW
Lamb dish cooked in a mild sauce. Made with coconut milk, mint and onions. *Recommended with zeera rice.*
10.70

52 BHAZZAN KA MURGH S
Strips of chicken breast cooked with onion and garlic served with medium, spicy and thick sauce and garnished with tomatoes and coriander. *Recommended with garlic rice.*
10.20

53 CHEF SPECIAL BIRYANI
Medium dish with chicken, meat, prawn and mushroom cooked with basmati rice garnished with salad. *Recommended with a side dish.*
10.20

54 AKBARI MURGH S
Chicken Cooked with mushroom, peppers, and onions. Medium spiced. *Recommended with garlic rice.*
10.20

55 PERI PERI MURGH 1 S
Pan fried chicken marinated with peri chilies and mild vinegar sauce. Topped with flamed onions, tomatoes and chilies. *Recommended with zeera rice.*
10.20

56 GOAN HARA MURGH 1 S
A hot chicken dish with fresh green chilies, onions, coriander, spinach and methi leaf mixed sauce. The dish has a distinctive green colour and taste. A true Bengali dish. *Recommended with zeera rice.*
10.20

9 SHEEK KEBAB
Minced lamb, skewered with infused herbs.
4.90

10 LAMB TIKKA 4.90

11 BHARI CHICKEN TIKKA 1 (S)
A spicier marinade than the tikka.
4.80

12 DUM KA SIMLA MIRCH (S) V
Whole pepper stuffed with potatoes.
4.70

13 LAMB SAMOSA G
Two pieces.
4.70

14 CHICKEN TIKKA 4.60

15 TANDOORI CHICKEN (S)
On the bone chicken cooked in the Tandoori, one piece.
4.60

16 TANDOORI NIBBLES
Wings marinated and cooked in the Tandoori.
4.40

17 VEGETABLE SAMOSA VG
Two pieces.
4.00

18 ONION BHAZI V
Four pieces.
4.00

19 CHANA PURI VG
Made in a medium sauce with a puri (fried bread).
4.00

20 VEGETABLE PAKORA VG
Minced vegetable dumplings in breadcrumbs.
4.00

21 MULLIGATAWNY SOUP V
Lentils with rice.
3.80

tomatoes. *Recommended with salad or rice.*
8.60

29 PANEER SHASHLICK (S) V
Tandoori grilled Indian cheese (paneer).
Recommended with salad or rice.
8.20

30 CHICKEN SHASHLICK (S)
Tandoori grilled chicken with onions, peppers and tomatoes. *Recommended with salad or rice.*
8.10

31 LAMB TIKKA
Tandoori grilled lamb.
Recommended with salad or rice.
8.00

32 CHICKEN TIKKA
Tandoori grilled chicken.
Recommended with salad or rice.
7.50

33 CHICKEN TANDOORI
Tandoori grilled on the bone, half chicken.
Recommended with salad or rice.
7.50

CHEF'S SECRETS

34 HAASH JOLCHA 1
Duck, medium to spicy dish cooked with onions, capsicum and garlic. *Recommended with vegetable rice.*
12.30

35 LAMB SHANK (S)
Lamb on the bone cooked in a medium sauce with a subtle hint of lentils to add thickness. A true favourite in Bangladesh. *Recommended with boiled rice.*
11.90

36 MURGHI MASALA (S)
Tandoori chicken (on the bone), lamb tikka, keema and boiled egg all mixed into this beautiful blend of medium tasting curry. How a dish should be! *Recommended with egg rice.*
11.70

11.10

43 JALALI JHEENGA
A dry combination of pan fried king prawns cooked to perfection with capsicum and onions. A great choie for a lighter main course. *Recommended with lemon rice.*
11.10

44 SALMON MAAS BHUNA
Boneless salmon fillet cooked the Bangladeshi way. Medium spice to get a subtle Salmon flavour. *Recommended with lemon rice.*
11.10

45 ACHARI KING PRAWNS N
This mild and tangy dish consists of king prawns grilled in the tandoori, cooked with lime chutney, blended coriander and a hint of and cashew nuts. *Recommended with boiled rice.*
11.10

46 TARKATAN (S)
Tender pulled lamb, hand grounded spices and fresh coriander gives exquisite flavor to this medium dry dish. *Recommended with naan.*
11.00

47 KOFTA 1
A medium to hot dish with minced lamb patties, blended with hot Bengal spices. *Recommended with lemon rice.*
10.70

48 MONCHURI MURGH 1 (S)
Chicken breast strips gently spiced with capsicum and onions. *Recommended with garlic rice.*
10.70

49 LATTHA GOHST NEW
Lamb strips pan fried in a medium hot spice. A relatively dry dish topped with cheese. *Recommended with naan.*
10.70

50 TENGHA GOHST NEW 1
Lamb dish with a sauce that has sweet & sour, garlic, zeera and a touch of chilli flavours combined to leave your tastebuds excited. *Recommended with garlic rice.*
10.70

South Indian mild chicken dish with coconut milk and coriander. Flavored with curry leaves and fennel, a rare aromatic combination. Perfect for Korma loyalists. *Recommended with special rice.*
10.20

58 NEPALI JEERA MURGH
Chicken cooked in a thick sauce with grounded onion and cumin. Adding capsicum, tomatoes onions and a touch of garlic. *Recommended with special rice.*
10.20

59 CHADNI MURGH
Mild chicken dish with nice flavour of mango, almond and coconut infused into it. Very fragrant and sweet. *Recommended with coconut rice.*
10.20

60 PERI PERI VEGETABLE 1 (S) V
Pan fried chicken marinated with peri chillies and mild vinegar sauce. Topped with flamed onions, tomatoes and chillies. *Recommended with zeera rice.*
7.10

61 GOAN HARA VEGETABLE 1 (S) V
A hot dish with fresh green chillies, onions, coriander, spinach and methi leaf mixed sauce. The dish has a distinctive green colour and taste. A Bengali dish. *Recommended with zeera rice.*
7.10

62 DHANIYA NARIAL KA VEGETABLE (S) V
South Indian mild dish with coconut milk and coriander. Flavoured with curry leaves and fennel, a rare aromatic combination. Perfect for Korma loyalists. *Recommended with zeera rice.*
7.10

63 NEPALI JEERA VEGETABLE V
Cooked in a thick sacue with ground onion and cumin. Adding capsicum, tomatoes onions and a touch of garlic. *Recommended with lemon rice.*
7.10

64 ELACHI MUSHROOM V
Cooked with fennel and mixed spices. Very musky aroma. *Recommended with boiled rice.*
7.10

MENU CONTINUED

SYMBOL KEY:

Extended Time Needed	
House Favourite	S
Vegetarian	V
Contains Gluten	G
Contains Nuts	N

All our dishes may contain traces of nuts.

HOUSE SPECIALS

BALTI S

Cooked in fine spices and a garlic thick sauce, toasted on a dry iron wok. A unique taste not found in other curries. *Recommended with naan bread.*

65	Chicken	7.30
66	Lamb	7.80
67	King Prawn	10.90
68	Vegetable V	6.00

PASANDA N

Mild dish cooked in a creamy sauce with red grape juice. *Recommended with pillau rice.*

69	Chicken	7.40
70	Lamb	7.90
71	King Prawn	11.00
72	Vegetable V	6.00

MASALA N S

Mild dish cooked in a creamy spicy masala sauce. Turned into a British favourite. *Recommended with pillau rice.*

73	Chicken Tikka	7.40
74	Lamb Tikka	7.90
75	Tandoori King Prawn	11.00
76	Vegetable V	6.00

KORAI S

Medium dish in a thick blend of spices, onion and green peppers, succulent sauce and flared in a wok, called the "Korai". *Recommended with special rice.*

77	Chicken Tikka	7.40
78	Lamb Tikka	7.90
79	King Prawn	11.00
80	Vegetable V	6.00

VINDALOO (very hot) 2

107	Chicken	6.00
108	Lamb	6.50
109	Prawn	6.90
110	King Prawn	10.00

PHAL (extremely hot) 3

111	Chicken	6.50
112	Lamb	7.00
113	Prawn	7.40
114	King Prawn	10.50

BUTTER (very mild from the Korma family) N

115	Chicken	7.30
116	Lamb	7.80

KORMA (mild) N

117	Chicken	6.00
118	Lamb	6.50
119	Prawn	6.90
120	King Prawn	10.00
121	Vegetable V	5.80

BHUNA S

(slightly dry, a step up from plain curry)

122	Chicken	6.00
123	Lamb	6.50
124	Prawn	6.90
125	King Prawn	10.00
126	Vegetable V	5.80

DUPIAZA (Cooked with onions as its main focus)

127	Chicken	6.00
128	Lamb	6.50
129	Prawn	6.90
130	King Prawn	10.00
131	Vegetable V	5.80

ROGAN JOSH (Cooked with a tomato base)

DHANSAK 1

Hot, sweet and sour dish with lentils. A true legend of a dish.

162	Chicken	7.30
163	Lamb	7.80
164	Prawn	8.20
165	King Prawn	10.90
166	Vegetable V	6.00

PATHIA Similar to Dansak but thinner sauce and no sweet taste. 1

167	Chicken	7.30
168	Lamb	7.80
169	Prawn	8.20
170	King Prawn	10.90
171	Vegetable V	6.00

TIKKA JALFREZI Cooked with hot spices and fresh whole green chillies. 1 S

172	Chicken	7.30
173	Lamb	7.80
174	Prawn	8.20
175	King Prawn	10.90
176	Vegetable V	6.00

SIDE DISHES V

Upgrade to a main dish size is +£1.70.
New authentic paneer indian cheese recipe*

177	ACHLI SAAG PANEER S	4.30

Spinach, cheese and paneer cooked with herbs. *

178	ACHLI MOTTOR PANEER S	4.30

Green peas, cheese and paneer cooked with herbs. *

EXTRAS

BIRYANI

A delightful blend of spices and herbs, cooked with basmati rice and garnished with tomato and cucumber. *Recommended with a side dish.*

205	Chicken	7.30
206	Lamb	7.80
207	Chicken Tikka S	7.60
208	Lamb Tikka S	8.10
209	Prawn	8.50
210	King Prawn	10.90
211	Vegetable V S	6.30
212	Mushroom V S	6.30
213	Aloo V S	6.30

RICE

214	Boiled Rice V	2.70
215	Pilau Rice V	2.90
216	Special Rice	3.90
217	Egg Rice	3.80
218	Zeera Rice NEW V	3.80
219	Garlic Rice NEW V	3.80
220	Lemon Rice V	3.80
221	Coconut Rice V	3.80
222	Chicken Rice V	4.40

MUGHLAI N

Mild dish cooked with fresh cream, mixed herbs and rare spices topped with cheese. A true dish of the Moghul Kings. *Recommended with coconut rice.*

81	Chicken	7.40
82	Lamb	7.90
83	King Prawn	11.00
84	Vegetable V	6.00

KASHMIRI N

Mild dish cooked with a creamy sauce and lychees. *Recommended with special rice.*

85	Chicken	7.40
86	Lamb	7.90
87	King Prawn	11.00
88	Vegetable V	6.00

REZ-ALLA

Medium dish cooked with garlic, ginger and tomatoes, excellent for garlic lovers. *Recommended with pilau rice.*

89	Chicken Tikka	7.30
90	Lamb Tikka	7.80
91	King Prawn	10.90
92	Vegetable V	6.00

CLASSICS

If you want to upgrade to chicken/lamb tikka, there is a +£1.25 charge per dish.

CURRY (medium)

93	Chicken	5.80
94	Lamb	6.30
95	Prawn	6.70
96	King Prawn	9.80

MADRAS (hot) 1

97	Chicken	5.90
98	Lamb	6.40
99	Prawn	6.80
100	King Prawn	9.80
101	Vegetable V	5.80

NAGA (hot, cooked in exotic naga chillies) 1

102	Chicken	6.50
103	Lamb	7.00
104	Prawn	7.40
105	King Prawn	10.50
106	Vegetable V	5.80

[illegible]

132	Chicken	[illegible]
133	Lamb	6.50
134	Prawn	6.90
135	King Prawn	10.00
136	Vegetable V	5.80

SHIM (cooked with fresh beans and green peppers)

137	Chicken	6.40
138	Lamb	6.90
139	Prawn	7.30
140	King Prawn	10.10

MUSHROOM (mixed with mushrooms)

141	Chicken	6.40
142	Lamb	6.90
143	Prawn	7.30
144	King Prawn	10.10
145	Vegetable V	5.80

SAG (cooked to perfection with spinach)

146	Chicken	6.40
147	Lamb	6.90
148	Prawn	7.30
149	King Prawn	10.10

MALAYAN (cooked with pineapple) N

150	Chicken	6.40
151	Lamb	6.90

BOMBAY (cooked with a boiled egg)

152	Chicken	6.40

CEYLON (sweet and hot with coconut)

153	Chicken	6.40
154	Lamb	6.90

METHI (cooked with the Indian leaf methi, an aromatic dish)

155	Chicken	6.40
156	Lamb	6.90
157	Vegetable V	5.80

GARLIC CHILLI 1

(cooked with fresh green chillies and garlic)

158	Chicken	7.30
159	Lamb	7.80
160	Vegetable V	5.80

DHAL S

(lentils with lamb, a favourite in Bangladesh)

161	Lamb	7.80

PAALAK PANEER S

Cooked in spinach, coriander and herbs all blended and cooked with paneer. *

180 BROCOLLI AND CHILLI 4.30

181 CHILLI MUSHROOM 4.30

182 VEGETABLE CURRY 4.10

183 VEGETABLE BHUNA 4.10

184 BEANS & PEAS BHUNA 4.00

185 KABULI CHANA BHAZI 4.00
Chickpeas cooked in fine spices.

186 ALOO GOBI 4.00
Potato and Cauliflower.

187 ALOO SAAG S 4.00
Potato and Spinach.

188 SABZI MASSALA 4.00
A collection of vegetables cooked in spices.

189 DALL SABZI 4.00
Vegetables and lentils.

190 VEGETABLE SAMBOR 4.00
Hot and sour vegetables with lentils.

191 SAAG BHAZI 4.00

192 MUSHROOM BHAZI 4.00

193 CAULIFLOWER BHAZI 4.00

194 BHINDY BHAZI 4.00
Fresh okra cooked in herbs.

195 BRINGOL BHAZI S 4.00
Fresh aubergine cooked in herbs.

196 MASSALA DALL 4.00

197 TARKHA DALL S 4.00

198 BOMBAY ALOO 4.00

199 CHANA DALL 4.00

200 MOTTOR AND CHEESE 4.00
Chedder cheese, mottor and cream.

201 SAAG AND CHEESE 4.00
Chedder cheese, spinach and cream.

202 ONION BHAZI S 3.90
Five Pieces. Main dish upgrade unavailable.

203 GREEN SALAD 2.90
Main dish upgrade unavailable.

204 CHIPS 2.80

223	Mushroom Rice V	3.80
224	Keema Rice	4.40
225	Mixed Vegetable Rice V	4.20

NAAN

226	Keema and Cheese Naan G S	4.00
227	Chilli Cheese Naan NEW VG	3.90
228	Chilli Naan NEW VG	3.70
229	Cheese Naan VG S	3.70
230	Plain Naan VG	2.70
231	Vegetable Naan VG	3.20
232	Peshwari Naan VG	3.10
233	Keema Naan G S	3.40
234	Garlic Naan VG S	3.10

OTHER INDIAN BREADS

235	Plain Paratha VG	4.00
236	Vegetable Paratha VG	3.90
237	Tandoori Roti NEW VG	3.70
238	Puri VG	3.70
239	Chapatti VG	2.70

PAPADAMS & PICKELS

240	Papadam (each) V	0.80
241	Massala Papadam (each) V	0.90
242	Cucumber Raitha V	2.20
243	Onion Raitha V	2.20
245	Tray of Pickles and Chutneys (per head) V	0.80

Shafiques Est 1986
www.shafiques.com