

## STARTERS

Comes with mint sauce and small salad.

<b>MIXED STARTER (FOR TWO)</b> 🕒 🍲	<b>£11.5</b>
2 onion bhazi, 2 nibbles, 2 sheek kebabs, 2 lamb tikka and 2 chicken tikka	
<b>RAJA PRAWNS</b> 🕒	<b>£8.9</b>
Marinated and made in the Tandoori	
<b>KING PRAWN PURI</b> 🍷 🍲	<b>£8.0</b>
Made in a medium sauce with a puri (fried bread)	
<b>KING PRAWN BUTTERFLY</b> 🍲	<b>£7.5</b>
Bread crumbed coating	
<b>DUCK TIKKA STARTER</b> 🍷	<b>£7.5</b>
Duck marinated and made in the Tandoori	
<b>PRAWN PURI</b> 🍲	<b>£6.5</b>
Made in a medium sauce with a puri (fried bread)	
<b>CHICKEN SULTAN</b> 🍷 🍲	<b>£6.0</b>
Chicken grilled in the tandoori, then pan fired in a tamarind, mango and a touch of chilli. Topped off with melted cheese	
<b>SHEEK KEBAB</b>	<b>£5.9</b>
Minced lamb, skewered with infused herbs	
<b>LAMB TIKKA STARTER</b>	<b>£5.9</b>
<b>KEEMA PURI</b> 🍲	<b>£5.9</b>
Made in a medium sauce with a puri (fried bread)	
<b>BHARI CHICKEN TIKKA</b> 🍷 🍲 🍴	<b>£6.0</b>
A spicier marinade than the tikka	
<b>CHICKEN TIKKA STARTER</b> 🍷	<b>£5.5</b>
<b>TANDOORI CHICKEN STARTER</b> 🕒 🍷	<b>£5.3</b>
On the bone chicken cooked in the Tandoori, 1 Piece	
<b>CHILLI PANEER STARTER</b> 🍴 🍲	<b>£5.5</b>
Indian cheese, marinated overnight and grilled in the tandoor.	
<b>DUM KA SIMLA MIRCH</b> 🕒 🍷 🍴	<b>£5.5</b>
Whole pepper stuffed with potatoes	
<b>LAMB SAMOSA</b> 🍲 🍲	<b>£5.4</b>
Two pieces	
<b>TANDOORI NIBBLES</b> 🕒	<b>£5.3</b>
Wings marinated and cooked in the Tandoori	
<b>VEGETABLE SAMOSA</b> 🍲 🍴 🍲	<b>£4.6</b>
Two pieces	
<b>ONION BHAZI STARTER</b> 🍴	<b>£4.6</b>
Four pieces	
<b>BIRYANI</b>	
A delightful blend of spices and herbs, cooked with basmati rice and garnished with tomato and cucumber. SERVED WITH BIRYANI SAUCE (not changeable)	
<b>CHICKEN</b> 🍷	<b>£11.0</b>
<b>LAMB</b> 🍷	<b>£11.5</b>
<b>CHICKEN TIKKA</b>	<b>£12.9</b>
<b>LAMB TIKKA</b>	<b>£13.9</b>
<b>KING PRAWN</b>	<b>£15.0</b>
<b>VEGETABLE</b> 🍴 🍷	<b>£10.5</b>

## TANDOORI GRILLED

Served with mint sauce and Salad

<b>TANDOORI KING PRAWNS</b> 🍲 🕒 🍷	<b>£13.9</b>
Tandoori grilled king prawns. <i>RECOMMENDED WITH RICE</i>	
<b>TANDOORI LAMB CHOPS</b> 🍲 🕒 🍷	<b>£13.5</b>
3 Pieces of succulent lamb, marinated overnight in tandoori spice. <i>RECOMMENDED WITH RICE</i>	
<b>TANDOORI MIXED GRILL</b> 🍲 🕒	<b>£13.5</b>
Tandoori chicken, chicken tikka, lamb tikka & sheek kebab. <i>RECOMMENDED WITH NAAN AND/OR ANY SIDE DISH</i>	
<b>TANDOORI FISH</b> 🍲 🕒	<b>£13.0</b>
Tandoori grilled fresh rainbow trout. <i>RECOMMENDED WITH RICE</i>	
<b>DUCK TIKKA MAIN</b> 🍲 🕒 🍷	<b>£12.0</b>
Tandoori grilled duck. <i>RECOMMENDED WITH RICE</i>	
<b>LAMB GARLIC SHASHLICK</b> 🍲 🕒 🍷 🍴	<b>£11.4</b>
Tandoori grilled lamb with onions, peppers and tomatoes, marinated and pan cooked in dry garlic sauce. <i>RECOMMENDED WITH ROTI</i>	
<b>CHICKEN GARLIC SHASHLICK</b> 🍲 🕒 🍷 🍴	<b>£11.0</b>
Tandoori grilled chicken with onions, peppers and tomatoes, marinated and pan cooked in dry garlic sauce. <i>RECOMMENDED WITH ROTI</i>	
<b>LAMB SHASHLICK</b> 🍲 🕒 🍷	<b>£10.4</b>
Tandoori grilled lamb with onions, peppers and tomatoes. <i>RECOMMENDED WITH RICE</i>	
<b>CHICKEN SHASHLICK</b> 🍲 🕒 🍷	<b>£10.0</b>
Tandoori grilled chicken with onions, peppers and tomatoes. <i>RECOMMENDED WITH SALAD/RICE</i>	
<b>CHILLI PANEER MAIN</b> 🍲 🕒 🍴 🍴	<b>£9.5</b>
Tandoori grilled paneer marinated in a spicy coating. <i>RECOMMENDED WITH RICE</i>	
<b>LAMB TIKKA MAIN</b> 🍲 🕒	<b>£9.9</b>
Tandoori grilled lamb. <i>RECOMMENDED WITH RICE</i>	
<b>CHICKEN TIKKA MAIN</b> 🍲 🕒	<b>£9.5</b>
Tandoori grilled chicken. <i>RECOMMENDED WITH RICE</i>	
<b>PANEER SHASHLICK</b> 🍲 🕒 🍴	<b>£9.5</b>
Tandoori grilled Indian cheese (paneer). <i>RECOMMENDED WITH RICE</i>	
<b>CHICKEN TANDOORI MAIN</b> 🍲 🕒	<b>£8.8</b>
Tandoori grilled, on the bone 2 piece chicken. <i>RECOMMENDED WITH RICE</i>	

## CHEF'S SECRETS

<b>CHEF SPECIAL BIRYANI</b>	<b>£14.9</b>
Medium dish with chicken, meat, prawn and mushroom cooked with basmati rice garnished with salad. Served with biryani sauce (not changeable)	
<b>HAASH JOLCHA</b> 🍴	<b>£12.5</b>
Duck, medium to spicy dish cooked with onions, capsicum and garlic. <i>RECOMMENDED WITH BOILED RICE</i>	
<b>PERI PERI PRAWN</b> 🍴	<b>£12.5</b>
Pan fried king prawns marinated with peri chillies and mild vinegar sauce. Topped with flamed onions, tomatoes and chillies. <i>RECOMMENDED WITH LEMON RICE</i>	
<b>JALALI JHEENGA</b> 🍴	<b>£12.5</b>
A dry combination of pan fried king prawns cooked to perfection with capsicum and onions. A great choie for a lighter main course. <i>RECOMMENDED WITH GARLIC RICE</i>	
<b>SALMON MAAS BHUNA</b>	<b>£12.5</b>
Boneless salmon fillet cooked the Bangladeshi way. Medium spiced with a nice medium taste. Perfectly cooked to get the subtle Salmon flavour. <i>RECOMMENDED WITH LEMON RICE</i>	
<b>ACHARI KING PRAWNS</b>	<b>£12.5</b>
This mild and tangy dish consists of king prawns grilled in the tandoori, cooked with lime chutney, blended corriander and a hint of and cashew nuts. <i>RECOMMENDED WITH BOILED RICE</i>	
<b>KING PRAWN MASHRIKY</b> 🍴 🍴 🍷	<b>£12.5</b>
Whole king prawns marinated in a delicious mixture of spices, green peppers, onion and green chillies. <i>RECOMMENDED WITH SPECIAL RICE</i>	
<b>BENGALI MAAS CURRY</b> 🕒 🍴 🍷	<b>£12.5</b>
Hot, fresh water fish cooked in a spicy sauce with garlic, chillies, tomato as cooked in Bangladesh. <i>RECOMMENDED WITH BOILED RICE</i>	
<b>GOAN MAAS CURRY</b> 🍴	<b>£12.5</b>
Hot and a wonderful Goan staple. Chunks of boneless fish simmered in fresh coconut, chilli and spice masala. <i>RECOMMENDED WITH BOILED RICE</i>	

**TARKATAN** 🍷  
Tender pulled lamb, hand grounded spices and fresh coriander gives exquisite flavor to this medium dry dish.  
*RECOMMENDED WITH 2 ROTI'S* **£11.3**

**KOFTA** 🍴  
A medium to hot dish with minced lamb patties, blended with hot Bengal spices.  
*RECOMMENDED WITH SPECIAL RICE* **£11.3**

**LATTA GOHST** 🍲  
Lamb strips pan fried in a medium hot spice. A relatively dry dish topped with cheese.  
*RECOMMENDED WITH GARLIC RICE* **£11.3**

**TENGA GOHST** 🍴  
Lamb dish with a sauce that has sweet & sour, garlic, zeera and a touch of chilli flavours combined to leave your taste buds excited.  
*RECOMMENDED WITH GARLIC RICE* **£11.3**

**PUDINA GOHST** 🍷  
Lamb dish cooked in a mild sauce. Made with coconut milk, mint and onions.  
*RECOMMENDED WITH ZEERA RICE* **£11.3**

**MONCHURI MURGH** 🍴 🍷  
Chicken breast strips gently spiced with capsicum and onions.  
*RECOMMENDED WITH GARLIC RICE* **£11.0**

**BHAZZAN KA MURGH** 🍷  
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* **£11.0**

**AKBARI MURGH** 🍷  
Chicken Cooked with mushroom, peppers, and onions. Medium spiced.  
*RECOMMENDED WITH GARLIC RICE* **£11.0**

**PERI PERI MURGH** 🍴 🍷  
Pan fried chicken marinated with peri chilies and mild vinegar sauce. Topped with flamed onions, tomatoes and chilies.  
*RECOMMENDED WITH ZEERA RICE* **£11.0**

**GOAN HARA MURGH** 🍴 🍷  
A hot chicken dish with fresh green chilies, onions, fresh coriander, spinach and methi leaf mixed sauce. The dish has a distinctive green colour and taste. A true Bengali dish.  
*RECOMMENDED WITH ZEERA RICE* **£11.0**

**DHANIYA NARIAL KA MURGH** 🍷 🍲  
South Indian mild chicken dish cooked with coconut milk and coriander. Flavored with curry leaves and fennel, a rare aromatic combination. Perfect for Korma loyalists.  
*RECOMMENDED WITH COCONUT RICE*

**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* **£11.0**

**CHADNI MURGH** 🍲  
Mild chicken dish with nice flavour of mango, almond and coconut infused into it. Very fragrant and sweet.  
*RECOMMENDED WITH BOILED RICE* **£11.0**

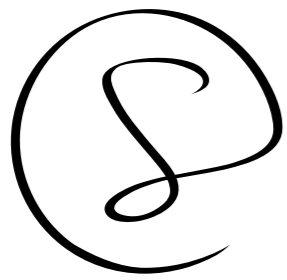
**ACHAR PANEER SABZI** 🍴 🍴 🍲  
Marinated overnight, Indian cheese in tikka spices and coked in a sauce with a hint of lime. It's medium sauced, with a zest and a chilli kick.  
*RECOMMENDED WITH ZEERA RICE* **£9.0**

**PERI PERI VEGETABLE** 🍴 🍴 🍴  
Pan fried vegetable marinated with peri chillies and mild vinegar sauce. Topped with flamed onions, tomatoes and chillies.  
*RECOMMENDED WITH ZEERA RICE* **£9.0**

**GOAN HARA VEGETABLE** 🍴 🍴 🍴  
A hot dish with fresh green chillies, onions, fresh coriander, spinach and methi leaf mixed sauce. The dish has a distinctive green colour and taste. A true Bengali dish.  
*RECOMMENDED WITH BOILED RICE* **£9.0**

**DHANIYA NARIAL KA VEGETABLE** 🍴 🍲  
South Indian mild dish cooked with coconut milk and coriander. Flavoured with curry leaves and fennel, a rare aromatic combination. Perfect for Korma loyalists.  
*RECOMMENDED WITH COCONUT RICE* **£9.0**

**NEPALI JEERA VEGETABLE** 🍴 🍴  
Cooked in a thick sacue with grounded onion and cumin. Adding capsicum, tomatoes onions and a touch of garlic.  
*RECOMMENDED WITH LEMON RICE* **£9.0**



10% Food Discount for collection (over £10)  
Free Delivery on orders over £15  
+£2 under £15

01903 504035 - 504536

Shafiques.com

42, BN12 4AD

Established since 1986, bringing authentic &  
distinct curry dishes to our community.

# SHAFIQUES

## Opening Times

	LUNCH	DINNER
Tuesday	12-1:30	5-10pm
Wednesday	12-1:30	5-10pm
Thursday	12-1:30	5-10pm
Friday	CLOSED	5-10:30pm
Saturday	12-1:30	5-10:30pm
Sunday	12-1:30	5-10pm
Monday*	CLOSED	CLOSED

\* Open Bank Holiday Monday's & throughout November & December  
+Kitchen closes 30 minutes prior to closing time

## SUNDAY LUNCH BUFFET

Adult: £11.5  
Child (under 12) £8.5

### Symbol Key:

Extended Time Needed

House Favourite

Vegetarian

Contains Dairy

Contains Gluten

Contains Nuts

Vegan Friendly

All our dishes may contain traces of nuts. Additional requests may incur charges. Please ask your server for more information at time of ordering

## HOUSE SPECIALS

	CHICKEN	LAMB	KING PRAWN	VEG
<b>TIKKA PASANDA</b> - Mild dish cooked in a creamy sauce with red grape juice. <b>N D S</b>	8.3	8.9	11.9	7.4
<b>TIKKA MASALA</b> - Mild dish cooked in a creamy spicy masala sauce. Turned into a British favourite. <b>N D S</b>	8.3	8.9	11.9	7.4
<b>TIKKA KORAI</b> - Medium dish in a thick blend of spices, onion and green peppers. <b>S VE</b>	8.3	8.9	11.9	7.4
<b>TIKKA MUGHLAI</b> - Mild dish cooked with fresh cream, specially selected mixed herbs and rare spices topped with cheese. <b>N D S</b>	8.3	8.9	11.9	7.4
<b>TIKKA KASHMIRI</b> - Mild dish cooked with a creamy sauce and lychees. <b>N D S</b>	8.3	8.9	11.9	7.4
<b>TIKKA REZ-ALA</b> - Medium dish cooked with ginger and tomatoes, excellent for ginger lovers. <b>S VE</b>	8.3	8.9	11.9	7.4
<b>TIKKA JALFREZI</b> Cooked with hot spices and fresh whole green chillies. <b>1 S VE</b>	8.3	8.9	11.9	7.4
<b>TIKKA NAGA</b> (hot, cooked in exotic naga chillies) <b>2 S VE</b>	8.3	8.9	11.9	7.4
<b>TIKKA GARLIC CHILLI</b> (cooked with fresh green chillies and garlic) <b>1 S VE</b>	8.3	8.9	11.9	7.4

## CLASSICS

If you want to upgrade to chicken/lamb tikka, there will be a +£1.9 charge per dish.

	CHICKEN	LAMB	PRAWN	KING PRAWN	VEG
<b>CURRY</b> (medium) <b>VE</b>	6.9	7.6	7.9	11.0	6.7
<b>MADRAS</b> (hot) <b>1 S VE</b>	7.0	7.7	8.0	11.1	6.7
<b>VINDALOO</b> (very hot) <b>2 S VE</b>	7.1	7.8	8.1	11.2	6.7
<b>KORMA</b> (mild) <b>N D</b>	7.0	7.7	8.0	11.1	6.7
<b>BHUNA</b> (slightly dry, very popular, a step up from curry) <b>S VE</b>	7.0	7.7	8.0	11.1	6.7
<b>DUPIAZA</b> (Cooked with onions as its main focus) <b>VE</b>	7.0	7.7	8.0	11.1	6.7
<b>ROGAN JOSH</b> <b>VE</b>	7.0	7.7	8.0	11.1	6.7
<b>MUSHROOM</b> <b>VE</b>	7.0	7.7	8.0	11.1	6.7
<b>SAG</b> (cooked to perfection with spinach) <b>VE</b>	7.0	7.7	8.0	11.1	6.7
<b>MALAYAN</b> (cooked with pineapple) <b>N D</b>	7.0	7.7	8.0	11.1	6.7
<b>BUTTER</b> (very mild, from Korma family) <b>N D</b>	7.8	8.3	-	-	-
<b>DHAL</b> (lentils with lamb, a real favourite in Bangladesh) <b>S</b>	-	8.6	-	-	-
<b>DHANSAK</b> Hot, sweet and sour dish with lentils. A true legend of a dish. <b>1 S VE</b>	7.8	8.3	8.5	11.4	6.9
<b>PATHIA</b> Similar to Dansak but thinner sauce and doesn't have the slight sweet taste. <b>VE</b>	7.8	8.3	8.5	11.4	6.9
<b>BALTI</b> Recommended with naan bread. <b>S VE</b>	7.8	8.3	8.5	11.4	6.9

## DISHES

### ACHLI SAAG PANEER **D S V**

Spinach, cheese and Indian cheese (paneer) cooked with herbs. Authentic recipe. £4.9

### ACHLI MOTTOR PANEER **D V S**

Green peas, cheese and Indian cheese (paneer) cooked with herbs. Authentic recipe. £4.9

### PAALAK PANEER **D S**

Cooked in spinach, coriander and herbs all blended and cooked with Indian cheese (paneer). Authentic recipe. £4.9

### BROCCOLI AND CHILLI **VE**

£4.9

### CHILLI MUSHROOM **VE**

£4.9

### VEGETABLE CURRY **VE**

£4.5

### SAAG & CHEESE **D**

£4.5

### BEANS & PEAS BHUNA **VE**

£4.5

### CHANA BHAZI **VE**

Chickpeas cooked in fine spices. £4.5

### ALOO GOBI **VE**

Potato and Cauliflower. £4.5

### ALOO SAAG **S VE**

Potato and Spinach. £4.5

### SABZI MASALA **D N**

A collection of vegetables cooked in spices. £4.5

### DHAL SABZI **D**

Vegetables and lentils. £4.5

### VEGETABLE SAMBOR **VE**

Hot and sour vegetables with lentils. £4.5

### SAAG BHAZI **VE**

£4.5

### MUSHROOM BHAZI **VE**

£4.5

### BHINDY BHAZI **VE**

Fresh okra cooked in herbs. £4.5

### BRINGOL BHAZI **S VE**

Fresh aubergine cooked in herbs. £4.5

### MASALA DHAL **D**

£4.5

### TARKHA DHAL **S D**

£4.5

### BOMBAY ALOO **VE**

£4.5

### CHANA DALL **VE**

£4.5

### MOTTOR AND CHEESE **D**

Cheddar cheese, mottor and cream. £4.5

### GREEN SALAD **VE**

Main dish upgrade unavailable. £3.0

### CHIPS **VE**

Main dish upgrade unavailable. £3.0

NOTE: Half portions discontinued.  
Main dish +£2.2

## EXTRAS

### RICE

NOTE: Half portions discontinued

<b>BOILED RICE</b> <b>VE</b>	£3.5
<b>PILAU RICE</b> <b>V</b>	£3.8
<b>SPECIAL RICE</b> <b>V</b>	£4.4
<b>EGG RICE</b> <b>V</b>	£4.0
<b>GARLIC RICE</b> <b>V</b>	£4.0
<b>LEMON RICE</b> <b>V</b>	£4.0
<b>COCONUT RICE</b> <b>VE</b>	£4.0
<b>MUSHROOM RICE</b> <b>V</b>	£4.0
<b>KEEMA RICE</b>	£4.8
<b>VEGETABLE RICE</b> <b>VE</b>	£4.4

### NAAN **G D**

NOTE: Half portions, not possible

<b>PLAIN NAAN</b> <b>V</b>	£3.5
<b>GARLIC NAAN</b> <b>S V</b>	£3.8
<b>PESHWARI NAAN</b> <b>S V N</b>	£3.8
<b>KEEMA NAAN</b>	£4.4
<b>VEGETABLE NAAN</b> <b>V</b>	£4.2
<b>GARLIC &amp; CHEESE NAAN</b> <b>S</b>	£4.3
<b>CHEESE NAAN</b> <b>V</b>	£4.2

### OTHER INDIAN BREADS **G V**

<b>PLAIN PARATHA</b>	£3.5
<b>VEGETABLE PARATHA</b>	£4.0
<b>ROTI</b> <b>VE</b>	£3.0
<b>CHAPATTI</b> <b>VE</b>	£2.5

### PAPADAMS & PICKELS

<b>PAPADAM</b> <b>VE</b> (Each)	£0.9
<b>MASSALA PAPADAM</b> <b>VE</b> (Each)	£1.0
<b>CUCUMBA RAITHA</b> <b>D V</b>	£2.8
<b>PICKLES AND CHUTNEYS</b> (Each)	
<b>MINT</b> <b>D</b> , <b>MANGO</b> <b>VE</b>	
<b>ONION</b> <b>VE</b> OR <b>LIME</b> <b>VE</b>	£1.0

### DRINKS & DESSERTS

Note: ID will be requested, if you look younger than 21:

<b>CANS 330ML</b>	
<b>COKE/D.COKE/C.ZERO</b>	£1.5
<b>BOTTLES 1.5L</b>	
<b>COKE/D.COKE/LEMONADE</b>	£3.0
<b>COBRA/KINGFISHER (660ML/650ML)</b>	£4.0
<b>COBRA/KINGFISHER (330ML)</b>	£2.9
<b>BOTTLE HOUSE WINE (RED/ROSE/WHITE)</b>	£17.0
<b>DESSERTS</b>	
<b>MALAI (CREAM) KULFI</b> <b>D V</b>	£4.0
<b>MANGO KULFI</b> <b>D V</b>	£4.0
<b>PISTACHIO KULFI</b> <b>D V</b>	£4.0
<b>HONEY &amp; ROSE KULFI</b> <b>D V</b>	£4.0



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