

































---

---

## STARTERS

Served with mint sauce and Salad

<b>MIXED STARTER (FOR TWO)</b>  	<b>£12.7</b>
2 onion bhazi, 2 nibbles, 2 sheek kebabs, 2 lamb tikka and 2 chicken tikka	
<b>RAJA PRAWNS</b> 	<b>£10.2</b>
Marinated and made in the Tandoori	
<b>KING PRAWN PURI</b>  	<b>£9.3</b>
Made in a medium sauce with a puri (fried bread)	
<b>KING PRAWN BUTTERFLY</b> 	<b>£8.8</b>
Bread crumbed coating	
<b>DUCK TIKKA STARTER</b>  	<b>£8.8</b>
Duck marinated and made in the Tandoori	
<b>PRAWN PURI</b> 	<b>£7.8</b>
Made in a medium sauce with a puri (fried bread)	
<b>CHICKEN SULTAN</b>  	<b>£7.0</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>£7.2</b>
Minced lamb, skewered with infused herbs	
<b>LAMB TIKKA STARTER</b> 	<b>£7.2</b>
<b>KEEMA PURI</b> 	<b>£7.2</b>
Made in a medium sauce with a puri (fried bread)	
<b>BHARI CHICKEN TIKKA</b>    	<b>£7.0</b>
A spicier marinade than the tikka	
<b>CHICKEN TIKKA STARTER</b>  	<b>£6.5</b>
<b>TANDOORI CHICKEN STARTER</b>   	<b>£6.3</b>
On the bone chicken cooked in the Tandoori, 1 Piece	
<b>CHILLI PANEER STARTER</b>  	<b>£6.5</b>
Indian cheese, marinated overnight and grilled in the tandoor.	
<b>DUM KA SIMLA MIRCH</b>   	<b>£6.5</b>
Whole pepper stuffed with potatoes	
<b>LAMB SAMOSA</b>  	<b>£6.4</b>
Two pieces	
<b>TANDOORI NIBBLES</b> 	<b>£6.3</b>
Wings marinated and cooked in the Tandoori	
<b>VEGETABLE SAMOSA</b>   	<b>£5.1</b>
Two pieces	
<b>ONION BHAZI STARTER</b> 	<b>£5.1</b>
Four pieces	

## BIRYANI

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>£11.9</b>
<b>LAMB</b> 	<b>£12.4</b>
<b>CHICKEN TIKKA</b> 	<b>£13.8</b>
<b>LAMB TIKKA</b> 	<b>£14.8</b>
<b>TIGER PRAWN</b>	<b>£15.9</b>
<b>VEGETABLE</b>  	<b>£11.4</b>

---

---

## TANDOORI GRILLED












Served with mint sauce and Salad

<b>TANDOORI KING PRAWNS</b>   	<b>£15.0</b>
Tandoori grilled king prawns. <i>RECOMMENDED WITH RICE</i>	
<b>TANDOORI MIXED GRILL</b>  	<b>£14.6</b>
Tandoori chicken, chicken tikka, lamb tikka & sheek kebab. <i>RECOMMENDED WITH NAAN AND/OR ANY SIDE DISH</i>	
<b>TANDOORI FISH</b>  	<b>£15.0</b>
Tandoori grilled fresh rainbow trout/ Sea Bass. Dependant on seasonal availability <i>RECOMMENDED WITH RICE</i>	
<b>DUCK TIKKA MAIN</b>   	<b>£13.1</b>
Tandoori grilled duck. <i>RECOMMENDED WITH RICE</i>	
<b>LAMB GARLIC SHASHLICK</b>     	<b>£12.5</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>£12.1</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>£11.5</b>
Tandoori grilled lamb with onions, peppers and tomatoes. <i>RECOMMENDED WITH RICE</i>	
<b>CHICKEN SHASHLICK</b>   	<b>£11.1</b>
Tandoori grilled chicken with onions, peppers and tomatoes. <i>RECOMMENDED WITH SALAD/RICE</i>	
<b>CHILLI PANEER MAIN</b>     	<b>£10.6</b>
Tandoori grilled paneer marinated in a spicy coating. <i>RECOMMENDED WITH RICE</i>	
<b>LAMB TIKKA MAIN</b>  	<b>£11.0</b>
Tandoori grilled lamb. <i>RECOMMENDED WITH RICE</i>	
<b>CHICKEN TIKKA MAIN</b>  	<b>£10.6</b>
Tandoori grilled chicken. <i>RECOMMENDED WITH RICE</i>	
<b>PANEER SHASHLICK</b>   	<b>£10.6</b>
Tandoori grilled Indian cheese (paneer). <i>RECOMMENDED WITH RICE</i>	
<b>CHICKEN TANDOORI MAIN</b>  	<b>£9.9</b>
Tandoori grilled, on the bone 2 piece chicken. <i>RECOMMENDED WITH RICE</i>	

---

---

## CHEF'S SECRETS

<b>CHEF SPECIAL BIRYANI</b>	<b>£16.5</b>
Medium dish with chicken, meat, prawn and mushroom cooked with basmati rice garnished with salad. Served with biryani sauce (not changeable)	
<b>PERI PERI PRAWN</b>  	<b>£15.0</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>£15.0</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>£15.0</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>£15.0</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>£15.0</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>£15.0</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>£15.0</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>	
<b>TARKATAN</b> 	<b>£13.5</b>
Tender pulled lamb, hand grounded spices and fresh coriander gives exquisite flavour to this medium dry dish. <i>RECOMMENDED WITH 2 ROTI'S</i>	

### KOFTA

A medium to hot dish with minced lamb patties, blended with hot Bengal spices.  
*RECOMMENDED WITH SPECIAL RICE* **£13.5**

### LATTA GOHST

Lamb strips pan fried in a medium hot spice. A relatively dry dish topped with cheese.  
*RECOMMENDED WITH GARLIC RICE* **£13.5**

### TENGHA 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* **£13.5**

### PUDINA GOHST

Lamb dish cooked in a mild sauce. Made with coconut milk, mint and onions.  
*RECOMMENDED WITH ZEERA RICE* **£13.5**

### MONCHURI MURGH

Chicken breast strips gently spiced with capsicum and onions.  
*RECOMMENDED WITH GARLIC RICE* **£12.5**

### 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* **£12.5**

### AKBARI MURGH

Chicken Cooked with mushroom, peppers, and onions. Medium spiced.  
*RECOMMENDED WITH GARLIC RICE* **£12.5**

### 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* **£12.5**

### 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* **£12.5**

### 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*

**£12.5**

### 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* **£12.5**

### CHADNI MURGH

Mild chicken dish with nice flavour of mango, almond and coconut infused into it. Very fragrant and sweet.  
*RECOMMENDED WITH BOILED RICE* **£12.5**

### 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* **£11.4**

### 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* **£11.4**

### GOAN HARA VEGETABLE

A hot dish with fresh green chillies, onions, fresh corriander, spinach and methi leaf mixed sauce. The dish has a distinctive green colour and taste. A true Bengali dish.  
*RECOMMENDED WITH BOILED RICE* **£11.4**

### 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*

**£11.4**

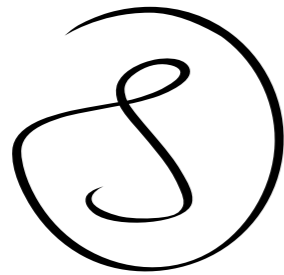
### NEPALI JEERA VEGETABLE

Cooked in a thick sacue with grounded onion and cumin. Adding capsicum, tomatoes onions and a touch of garlic.  
*RECOMMENDED WITH LEMON RICE* **£11.4**

# SHAFIQUES

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

42, BN12 4AD  
Shafiques.com  
01903 504035 - 504536  
+£2 Delivery charge  
Minimum order £15



## Opening Times

	LUNCH	DINNER
Monday	CLOSED	5-9:30pm
Tuesday	CLOSED	5-9:30pm
Wednesday	12-1pm	5:30-10pm
Thursday	12-1pm	5:30-10pm
Friday	CLOSED	5-10:45pm
Saturday	12-1pm	5-10:45pm
Sunday	12-1:30pm	5-9:30pm

Last order is 30 minutes prior to listed closing time

### 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



@ShafiquesWorthing



@Shafiques86

Shafiques Est 1986  
Shafiques.com

V4.22

## HOUSE SPECIALS

	CHICKEN TIKKA D	LAMB TIKKA D	TIGER PRAWN TIKKA D	VEG
<b>PASANDA</b> - Mild dish cooked in a creamy sauce with red grape juice. <b>N D 🍳</b>	£9.9	£10.8	£13.9	£8.8
<b>MASALA</b> - Mild dish cooked in a creamy spicy masala sauce. Turned into a British favourite. <b>N D 🍳</b>	£9.9	£10.8	£13.9	£8.8
<b>KORAI</b> - Medium dish in a thick blend of spices, onion and green peppers. <b>🍳VE</b>	£9.9	£10.8	£13.9	£8.8
<b>MUGHLAI</b> - Mild dish cooked with fresh cream, specially selected mixed herbs and rare spices topped with cheese. <b>N D 🍳</b>	£9.9	£10.8	£13.9	£8.8
<b>KASHMIRI</b> - Mild dish cooked with a creamy sauce and lychees. <b>N D 🍳</b>	£9.9	£10.8	£13.9	£8.8
<b>REZ-ALA</b> - Medium dish cooked with ginger and tomatoes, excellent for ginger lovers <b>🍳VE</b>	£9.9	£10.8	£13.9	£8.8
<b>JALFREZI</b> Cooked with hot spices and fresh whole green chillies. <b>1 🍳VE</b>	£9.9	£10.8	£13.9	£8.8
<b>NAGA</b> (hot, cooked in exotic naga chillies) <b>2 🍳VE</b>	£9.9	£10.8	£13.9	£8.8
<b>GARLIC CHILLI</b> (cooked with fresh green chillies and garlic) <b>1 🍳VE</b>	£9.9	£10.8	£13.9	£8.8

## CLASSICS

If you want to upgrade to chicken/lamb tikka (D), there will be a +£1.5 charge per dish.

	CHICKEN	LAMB	PRAWN	TIGER PRAWN	VEG
<b>CURRY</b> (medium) <b>VE</b>	£8.3	£9.1	£8.9	£12.9	£7.9
<b>MADRAS</b> (hot) <b>1 🍳VE</b>	£8.4	£9.2	£9.0	£13.0	£7.9
<b>VINDALOO</b> (very hot) <b>2 🍳VE</b>	£8.5	£9.3	£9.1	£13.1	£7.9
<b>KORMA</b> (mild) <b>N D</b>	£8.4	£9.2	£9.0	£13.0	£7.9
<b>BHUNA</b> (slightly dry, very popular, a step up from curry) <b>🍳VE</b>	£8.4	£9.2	£9.0	£13.0	£7.9
<b>DUPIAZA</b> (Cooked with onions as its main focus) <b>VE</b>	£8.4	£9.2	£9.0	£13.0	£7.9
<b>ROGAN JOSH</b> <b>VE</b>	£8.4	£9.2	£9.0	£13.0	£7.9
<b>MUSHROOM</b> <b>VE</b>	£8.4	£9.2	£9.0	£13.0	£7.9
<b>SAG</b> (cooked to perfection with spinach) <b>VE</b>	£8.4	£9.2	£9.0	£13.0	£7.9
<b>MALAYAN</b> (cooked with pineapple) <b>N D</b>	£8.4	£9.2	£9.0	£13.0	-
<b>BUTTER</b> (very mild, from Korma family) <b>N D</b>	£8.4	£9.2	-	-	-
<b>DHAL</b> (lentils with lamb, a real favourite in Bangladesh) <b>🍳</b>	-	£10.0	-	-	-
<b>DHANSAK</b> Hot, sweet and sour dish with lentils. A true legend of a dish <b>1 🍳VE</b>	£9.2	£9.8	£9.5	£13.3	£8.1
<b>PATHIA</b> Similar to Dansak but thinner sauce and doesn't have the slight sweet taste <b>VE</b>	£9.2	£9.8	£9.5	£13.3	£8.1
<b>BALTI</b> Recommended with naan bread <b>🍳VE</b>	£9.2	£9.8	£9.5	£13.3	£8.1

## SIDE DISHES 🌿

<b>ACHLI SAAG PANEER D 🍳</b> Spinach, cheese and Indian cheese (paneer) cooked with herbs. Authentic recipe	£5.5
<b>ACHLI MOTTOR PANEER D 🍳</b> Green peas, cheese and Indian cheese (paneer) cooked with herbs. Authentic recipe	£5.5
<b>PAALAK PANEER D 🍳</b> Cooked in spinach, coriander and herbs all blended and cooked with Indian cheese (paneer). Authentic recipe	£5.5
<b>BROCCOLI AND CHILLI VE</b>	£5.5
<b>CHILLI MUSHROOM VE</b>	£5.5
<b>VEGETABLE CURRY VE</b>	£5.0
<b>SAAG &amp; CHEESE D</b>	£5.0
<b>BEANS &amp; PEAS BHUNA VE</b>	£5.0
<b>CHANA BHAZI VE</b> Chickpeas cooked in fine spices	£5.0
<b>ALOO GOBI VE</b> Potato and Cauliflower	£5.0
<b>ALOO SAAG 🍳VE</b> Potato and Spinach	£5.0
<b>SABZI MASALA D N</b> A collection of vegetables cooked in spices	£5.0
<b>DHAL SABZI D</b> Vegetables and lentils	£5.0
<b>VEGETABLE SAMBOR VE</b> Hot and sour vegetables with lentils	£5.0
<b>SAAG BHAZI VE</b>	£5.0
<b>MUSHROOM BHAZI VE</b>	£5.0
<b>BHINDY BHAZI VE</b> Fresh okra cooked in herbs	£5.0
<b>BRINGOL BHAZI 🍳VE</b> Fresh aubergine cooked in herbs	£5.0
<b>MASALA DHAL D</b>	£5.0
<b>TARKHA DHAL 🍳 D</b>	£5.0
<b>BOMBAY ALOO VE</b>	£5.0
<b>CHANA DALL VE</b>	£5.0
<b>MOTTOR AND CHEESE D</b> Cheddar cheese, mottor and cream.	£5.0
<b>GREEN SALAD VE</b> Main dish upgrade unavailable	£3.5
<b>CHIPS VE</b> Main dish upgrade unavailable	£3.5

NOTE: Half portions discontinued.  
Main dish +£3.0

## EXTRAS

### RICE

NOTE: Half portions discontinued

<b>BOILED VE</b>	£3.8
<b>PILAU V</b>	£4.1
<b>SPECIAL V</b>	£4.7
<b>EGG V</b>	£4.3
<b>GARLIC V</b>	£4.3
<b>LEMON V</b>	£4.3
<b>COCONUT VE</b>	£4.3
<b>MUSHROOM V</b>	£4.3
<b>VEGETABLE VE</b>	£4.7

### NAAN G D

NOTE: Half portions, not possible

<b>PLAIN V</b>	£3.8
<b>GARLIC 🍳 V</b>	£4.1
<b>PESHWARI 🍳 V N</b>	£4.1
<b>KEEMA</b>	£4.7
<b>VEGETABLE V</b>	£4.5
<b>GARLIC &amp; CHEESE 🍳</b>	£4.6
<b>CHEESE V</b>	£4.5

### OTHER INDIAN BREADS G V

<b>PLAIN PARATHA</b>	£3.8
<b>VEGETABLE PARATHA</b>	£4.3
<b>ROTI VE</b>	£3.0
<b>CHAPATTI VE</b>	£2.5

### PAPADAMS & PICKLES

<b>PAPADAM PORTION OF 4 VE</b>	£3.0
<b>MASSALA PAPADAM VE</b> (Each)	£1.0
<b>CUCUMBA RAITHA D V</b>	£3.0

### PICKLES AND CHUTNEYS (Each)

<b>MINT D, MANGO VE</b>	
<b>ONION VE OR LIME VE</b>	£1.3

### DRINKS & DESSERTS

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

<b>330ML</b>	
<b>COKE/D.COKE/LEMONADE</b>	£2.5
<b>LARGE COBRA/KINGFISHER</b>	£5.0
<b>SMALL COBRA/KINGFISHER</b>	£3.4
<b>BOTTLE HOUSE WINE (RED/ROSE/WHITE)</b>	£20.0

### DESSERTS

<b>MALAI (CREAM) KULFI D V</b>	£4.5
<b>MANGO KULFI D V</b>	£4.5
<b>PISTACHIO KULFI D V</b>	£4.5