

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

Served with mint sauce and Salad

- MIXED STARTER (FOR TWO)** 🕒 D £13.7
2 onion bhazi, 2 nibbles, 2 sheek kebabs, 2 lamb tikka and 2 chicken tikka
- RAJA PRAWNS** 🕒 £11.2
Marinated and made in the Tandoori
- KING PRAWN PURI** 🕒 G £10.3
Made in a medium sauce with a puri (fried bread)
- KING PRAWN BUTTERFLY** G £9.8
Bread crumbed coating
- DUCK TIKKA STARTER** 🕒 £9.8
Duck marinated and made in the Tandoori
- PRAWN PURI** G £8.8
Made in a medium sauce with a puri (fried bread)
- CHICKEN SULTAN** 🕒 D £8.0
Chicken grilled in the tandoori, then pan fired in a tamarind, mango and a touch of chilli. Topped off with melted cheese
- BHARI CHICKEN TIKKA** 🕒 🔥 £8.0
A spicier marinade than the tikka
- SHEEK KEBAB** £8.2
Minced lamb, skewered with infused herbs
- LAMB TIKKA STARTER** £8.2
- KEEMA PURI** G £8.2
Made in a medium sauce with a puri (fried bread)
- CHICKEN TIKKA STARTER** 🕒 £7.5
- CHILLI PANEER STARTER** V D £7.5
Indian cheese, marinated overnight and grilled in the tandoor.
- DUM KA SIMLA MIRCH** 🕒 🕒 V £7.5
Whole pepper stuffed with potatoes
- LAMB SAMOSA** G D £7.4
Two pieces
- TANDOORI CHICKEN STARTER** 🕒 🕒 🕒 £7.3
On the bone chicken cooked in the Tandoori, 1 Piece
- TANDOORI NIBBLES** 🕒 £7.3
Wings marinated and cooked in the Tandoori
- VEGETABLE SAMOSA** G V D £6.1
Two pieces
- ONION BHAZI STARTER** V £5.9
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)

- CHICKEN** 🕒 £13.6
- LAMB** 🕒 £14.1
- CHICKEN TIKKA** D £15.5
- LAMB TIKKA** D £16.5
- TIGER PRAWN** £17.6
- VEGETABLE** 🕒 🕒 VE £13.1

TANDOORI GRILLED

Served with mint sauce and Salad

- TANDOORI KING PRAWNS** D 🕒 🕒 🕒 £16.7
5 Tandoori grilled black tailed king prawns. **RECOMMENDED WITH RICE**
- TANDOORI MIXED GRILL** D 🕒 £16.3
Tandoori chicken, chicken tikka, lamb tikka & sheek kebab. **RECOMMENDED WITH NAAN AND/OR ANY SIDE DISH**
- TANDOORI FISH** D 🕒 £16.7
Tandoori grilled fresh rainbow trout Sea Bass. Dependant on seasonal availability **RECOMMENDED WITH RICE**
- DUCK TIKKA MAIN** D 🕒 🕒 🕒 £14.8
Tandoori grilled duck. **RECOMMENDED WITH RICE**
- LAMB GARLIC SHASHLICK** D 🕒 🕒 🕒 🕒 🔥 £14.2
Tandoori grilled lamb with onions, peppers and tomatoes, marinated and pan cooked in dry garlic sauce. **RECOMMENDED WITH ROTI**
- CHICKEN GARLIC SHASHLICK** D 🕒 🕒 🕒 🕒 🔥 £13.8
Tandoori grilled chicken with onions, peppers and tomatoes, marinated and pan cooked in dry garlic sauce. **RECOMMENDED WITH ROTI**
- LAMB SHASHLICK** D 🕒 🕒 🕒 🕒 £13.2
Tandoori grilled lamb with onions, peppers and tomatoes. **RECOMMENDED WITH RICE**
- CHICKEN SHASHLICK** D 🕒 🕒 🕒 🕒 £12.8
Tandoori grilled chicken with onions, peppers and tomatoes. **RECOMMENDED WITH SALAD/RICE**
- LAMB TIKKA MAIN** D 🕒 £12.7
Tandoori grilled lamb. **RECOMMENDED WITH RICE**
- CHILLI PANEER MAIN** D 🕒 🕒 🕒 V £12.3
Tandoori grilled paneer marinated in a spicy coating. **RECOMMENDED WITH RICE**
- CHICKEN TIKKA MAIN** D 🕒 £12.3
Tandoori grilled chicken. **RECOMMENDED WITH RICE**
- PANEER SHASHLICK** D 🕒 🕒 V £12.3
Tandoori grilled Indian cheese (paneer). **RECOMMENDED WITH RICE**
- CHICKEN TANDOORI MAIN** D 🕒 £11.6
Tandoori grilled, on the bone 2 piece chicken. **RECOMMENDED WITH RICE**

CHEF'S SECRETS

CHEF SPECIAL BIRYANI

Medium dish with chicken, meat, prawn and mushroom cooked with basmati rice garnished with salad. Served with biryani sauce (not changeable) £17.8

LAMB SHANK

Lamb on the bone cooked in a medium sauce with a subtle hint of lentils to add thickness. A true favorite in Bangladesh. **RECOMMENDED WITH BOILED RICE** £16.8

PERI PERI PRAWN

Pan fried king prawns marinated with peri chillies and mild vinegar sauce. Topped with flamed onions, tomatoes and chillies. **RECOMMENDED WITH LEMON RICE** £16.3

JALALI JHEENGA

A dry combination of pan fried king prawns cooked to perfection with capsicum and onions. A great choice for a lighter main course. **RECOMMENDED WITH GARLIC RICE** £16.3

SALMON MAAS BHUNA

Boneless salmon fillet cooked the Bangladeshi way. Medium spiced with a nice medium taste. Perfectly cooked to get the subtle Salmon flavour. **RECOMMENDED WITH LEMON RICE** £16.3

ACHARI KING PRAWNS

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** £16.3

KING PRAWN MASHRIKY

Whole king prawns marinated in a delicious mixture of spices, green peppers, onion and green chillies. **RECOMMENDED WITH SPECIAL RICE** £16.3

BENGALI MAAS CURRY

Hot, fresh water fish cooked in a spicy sauce with garlic, chillies, tomato as cooked in Bangladesh. **RECOMMENDED WITH BOILED RICE** £16.3

GOAN MAAS CURRY

Hot and a wonderful Goan staple. Chunks of boneless fish simmered in fresh coconut, chilli and spice masala. **RECOMMENDED WITH BOILED RICE** £16.3

TARKATAN

Tender pulled lamb, hand ground spices and fresh coriander gives exquisite flavor to this medium dry dish. **RECOMMENDED WITH 2 ROTI'S** £14.8

KOFTA

A medium to hot dish with minced lamb patties, blended with hot Bengal spices. **RECOMMENDED WITH SPECIAL RICE** £14.8

LATTA GOHST

Lamb strips pan fried in a medium hot spice. A relatively dry dish topped with cheese. **RECOMMENDED WITH GARLIC RICE** £14.8

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** £14.8

PUDINA GOHST

Lamb dish cooked in a mild sauce. Made with coconut milk, mint and onions. **RECOMMENDED WITH ZEERA RICE** £14.8

MONCHURI MURGH

Chicken breast strips gently spiced with capsicum and onions. **RECOMMENDED WITH GARLIC RICE** £13.8

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** £13.8

AKBARI MURGH

Chicken Cooked with mushroom, peppers, and onions. Medium spiced. **RECOMMENDED WITH GARLIC RICE** £13.8

PERI PERI MURGH

Pan fried chicken marinated with peri chillies and mild vinegar sauce. Topped with flamed onions, tomatoes and chillies. **RECOMMENDED WITH ZEERA RICE** £13.8

GOAN HARA MURGH

A hot chicken 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 ZEERA RICE** £13.8

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** £13.8

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** £13.8

CHADNI MURGH

Mild chicken dish with nice flavour of mango, almond and coconut infused into it. Very fragrant and sweet. **RECOMMENDED WITH BOILED RICE** £13.8

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** £12.7

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** £12.7

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** £12.7

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** £12.7

NEPALI JEERA VEGETABLE

Cooked in a thick sauce with grounded onion and cumin. Adding capsicum, tomatoes onions and a touch of garlic. **RECOMMENDED WITH LEMON RICE** £12.7



MENU CONTINUED

Symbol Key:

- ⌚ Extended Time Needed
- Ⓢ House Favourite
- V Vegetarian
- D Contains Dairy
- G Contains Gluten
- N Contains Nuts
- VE 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

A 10% discretionary service charge will be applied to all tables of 6 or more guests

HOUSE SPECIALS

	CHICKEN TIKKA D	LAMB TIKKA D	TIGER PRAWN TIKKA D	VEG
PASANDA - Mild dish cooked in a creamy sauce with red grape juice. Ⓢ N D	£11.0	£12.0	£15.0	£10.0
MASALA - Mild dish cooked in a creamy spicy masala sauce. Turned into a British favourite. N D Ⓢ	£11.0	£12.0	£15.0	£10.0
KORAI - Medium dish in a thick blend of spices, onion and green peppers Ⓢ VE	£11.0	£12.0	£15.0	£10.0
MUGHLAI - Mild dish cooked with fresh cream, specially selected mixed herbs and rare spices topped with cheese. Ⓢ N D	£11.0	£12.0	£15.0	£10.0
KASHMIRI - Mild dish cooked with a creamy sauce and lychees. Ⓢ N D	£11.0	£12.0	£15.0	£10.0
REZ-ALA - Medium dish cooked with ginger and tomatoes, excellent for ginger lovers. Ⓢ VE	£11.0	£12.0	£15.0	£10.0
NAGA (hot, cooked in exotic naga chillies) Ⓢ 2 VE	£11.0	£12.0	£15.0	£10.0
GARLIC CHILLI (cooked with fresh green chillies and garlic) Ⓢ 1 VE	£11.0	£12.0	£15.0	£10.0
JALFREZI Cooked with hot spices and fresh whole green chillies. Ⓢ 1 VE	£11.0	£12.0	£15.0	£10.0

EXTRAS

RICE

Half Portions not possible

Boiled VE	£4.1
Pilau V	£4.4
Special V	£5.0
Egg V	£4.6
Garlic V	£4.6
Lemon V	£4.6
Coconut VE	£4.6
Mushroom V	£4.6
Vegetable VE	£5.0

NAAN G D

Half Portions not possible

Plain V	£4.2
Garlic Ⓢ V	£4.5
Peshwari Ⓢ V N	£4.5
Keema	£5.1
Vegetable V	£4.9
Garlic & Cheese Ⓢ	£5.0
Cheese V	£4.9

OTHER INDIAN BREADS V G

Plain Paratha	£4.0
Vegetable Paratha	£4.5
Roti VE	£3.3
Chapatti VE	£2.8

CLASSICS

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

	CHICKEN	LAMB	PRAWN	TIGER PRAWN	VEG
CURRY (medium) VE	£9.4	£10.2	£10.0	£14.0	£9.1
MADRAS (hot) 1 VE	£9.5	£10.3	£10.1	£14.1	£9.1
VINDALOO (very hot) 2 VE	£9.6	£10.4	£10.2	£14.2	£9.1
KORMA (mild) N D	£9.5	£10.3	£10.1	£14.1	£9.1
BHUNA (slightly dry, very popular, a step up from curry) Ⓢ VE	£9.5	£10.3	£10.1	£14.1	£9.1
DUPIAZA (Cooked with onions as its main focus) VE	£9.5	£10.3	£10.1	£14.1	£9.1
ROGAN JOSH VE	£9.5	£10.3	£10.1	£14.1	£9.1
MUSHROOM (deliciously mixed with soft mushrooms) VE	£9.5	£10.3	£10.1	£14.1	£9.1
SAG (cooked to perfection with spinach) VE	£9.5	£10.3	£10.1	£14.1	£9.1
MALAYAN (Cooked with pineapple) N D	£9.5	£10.3	£10.1	£14.1	£9.1
BUTTER (very mild from the Korma family) N D	£9.5	£10.3	£10.1	£14.1	£9.1
DHAL (lentils with lamb, a real favourite in Bangladesh) Ⓢ	-	£11.1	-	-	-
DHANSAK Hot, sweet and sour dish with lentils. A true legend of a dish Ⓢ 1 VE	£10.3	£10.9	£10.6	£14.4	£9.3
PATHIA Similar to Dansak but thinner sauce and doesn't have the slight sweet taste VE	£10.3	£10.9	£10.6	£14.4	£9.3
BALTI Recommended with naan bread Ⓢ VE	£10.3	£10.9	£10.6	£14.4	£9.3

PAPADAMS & PICKLES

Papadam Portion of 4 VE	£3.5
Massala Papadam (each) VE	£1.2
Cucumber Raita D V	£3.5
Tray of Pickles and Chutneys (per tray)	£3.5
Mint D Mango VE	
Onion VE Lime VE	

SIDE DISHES

ACHLI SAAG PANEER D Ⓢ

Spinach, cheese and Indian cheese (paneer) cooked with herbs. Authentic recipe **£5.8**

ACHLI MOTTOR PANEER D Ⓢ

Green peas, cheese and Indian cheese (paneer) cooked with herbs. Authentic recipe **£5.8**

PAALAK PANEER D Ⓢ

Cooked in spinach, coriander and herbs all blended and cooked with Indian cheese (paneer). Authentic recipe **£5.8**

BROCOLLI AND CHILLI VE **£5.8**

CHILLI MUSHROOM VE **£5.8**

VEGETABLE CURRY VE **£5.3**

VEGETABLE BHUNA VE **£5.3**

CHANA BHAZI VE

Chickpeas cooked in fine spices **£5.3**

ALOO GOBI VE

Potato and Cauliflower **£5.3**

ALOO SAAG Ⓢ VE

Potato and Spinach **£5.3**

SABZI MASALA D N

A collection of vegetables cooked in spices **£5.3**

DHAL SABZI D

Vegetables and lentils **£5.3**

VEGETABLE SAMBOR VE

Hot and sour vegetables with lentils **£5.3**

SAAG BHAZI VE **£5.3**

MUSHROOM BHAZI VE **£5.3**

BHINDY BHAZI VE

Fresh okra cooked in herbs **£5.3**

BRINGOL BHAZI Ⓢ VE

Fresh aubergine cooked in herbs **£5.3**

MASALA DHAL D **£5.3**

TARKHA DHAL Ⓢ D **£5.3**

BOMBAY ALOO VE **£5.3**

CHANA DALL VE **£5.3**

MOTTOR AND CHEESE D

Cheddar cheese, mottor and cream. **£5.3**

SAAG & CHEESE D **£5.3**

GREEN SALAD VE

Main dish upgrade unavailable **£3.8**

CHIPS VE

Main dish upgrade unavailable **£3.8**

NOTE: Half portions discontinued. Main dish upgrade available