

MAIN STARTERS

Mixed Tandoori Starter (Lamb tikka, chicken tikka & sheek kebab)	3.75
Tandoori Lamb Chops	2.95
Reshmi Kebab	2.70
Lamb Tikka	3.30
Chicken Tikka	3.30
Tandoori Chicken	3.10
Chicken Chat	2.70
Chicken Pakora	2.90
Sheek Kebab	2.60
Shami Kebab	2.80
Nargis Kebab	3.10
Stuffed Pepper	3.10
Meat Samosa	2.30

VEGETABLE STARTERS

Dhall Soup	2.10
Aloo Chat	2.65
Paneer Tikka	2.75
Onion Bhajee	2.40
Vegetable Samosa	2.20

SEAFOOD STARTERS

Scampi	2.45
Prawn Cocktail	2.85
Prawn on Puree	3.30
Tandoori King Prawn	3.65
King Prawn Butterfly	3.50
Tandoori Fish Tikka	2.95
Fish Pakora	2.75

NEW ADDITIONS

Achari Chicken *NEW* (An extremely aromatic and delicious dish cooked with succulent pieces of chicken tikka mixed with homemade Indian pickle)	7.10
Chicken Tikka Shaslick Bhuna *NEW* (Chicken tikka cooked with peppers, onions and tomatoes in a medium bhuna sauce)	7.10
Tandoori Lamb Chops Shaslick *NEW*	6.85
Fish Tikka Shaslick *NEW* (Marinated pieces of fish fillet cooked with onions and peppers, served in a typical shaslick style)	6.45
Shahimahal Fish Curry *NEW* (Succulent pieces of fish fillet cooked in a lovely medium garlic and bhuna sauce)	6.25
Shahimahal Fish Biryani *NEW* (Succulent pieces of fish fillet mixed with basmati rice, green herbs, garnished with sliced egg and tomato accompanied by a garlic bhuna sauce)	6.45

CHEFS SPECIALITIES

Rice not included with most of the following dishes	
Tandoori King Prawn Masala (This dish captures the exquisite flavour of king prawn. Roasted on skewers in the tandoori with mild spices & fresh herbs)	7.10
Chicken Tikka Masala (Diced boneless chicken cooked in a sauce made with delicate blend of aromatic herbs & fresh cream. Roasted in the tandoori)	7.10
Chicken Chat Masala (Cooked in a sweet & sour, hot, tomato puree, onion, special masala sauce)	7.10
Makhani Chicken (Marinated, then cooked in a clay oven in a mild yoghurt sauce with nuts)	7.10

Butter Chicken (Marinated, then cooked in a clay oven in a mild ghee & butter sauce, garnished with almonds)	7.10
Chicken Tikka Rezala (Chicken tikka cooked with green chillies, capsicum and tomatoes)	7.10
Chicken Chilli Masala (Marinated succulent chicken cooked with hot spices & herbs)	7.10
Lamb Tikka Masala (Succulent pieces of lamb simmered in a sauce of fresh tomatoes & cream, blended with aromatic spices & herbs)	7.10
Chicken Tikka Jalfrezi (Diced chicken marinated in yoghurt & fresh lemon, cooked with capsicum, onion, tomatoes & hot green herbs)	7.10
Lamb Pasanda Shai (Tender slices of lamb cooked in fresh cream, cultured yogurt with mixed ground nuts & green herbs)	7.10
Chicken Tikka Curry	6.80
Lamb Tikka Curry	6.90
Chicken Tikka Bhoona	7.10
Garlic Chilli Chicken (Succulent chicken cooked with hot spices, garlic and coriander)	7.10
Murgi Masala (Pieces of tandoori chicken cooked with spicy mince & fresh green herbs with lemon & a golden egg. Includes Pulao Rice)	7.80
Bangladeshi Special Curry (Medium flavoured dish with chicken, meat, king prawn & prawn, cooked with onions, tomatoes & fresh green herbs, garnished with a sliced egg, lemon & tomato)	7.75

TANDOORI SPECIALITIES

All dishes are served with fresh salad

Tandoori King Prawn (King sized prawn marinated in yogurt & fresh ground herbs. Cooked in tandoori)	7.70
Tandoori Chicken (Tender pieces of chicken marinated in yogurt, spices & herbs)	6.75
Tandoori Chicken Tikka (Diced chicken pieces marinated & seasoned with special spices, roasted in tandoori)	6.95
Tandoori Lamb Tikka (Roasted in tandoori. Lamb marinated & seasoned with special spices)	6.95
Chicken Shaslick (Very tender diced spring chicken, marinated in ground spices & herbs, cooked over charcoal & served with grilled tomato, onion & capsicum)	7.10
Tandoori Feast Platter (A must for tandoori lovers) (Consists of chicken tikka, tandoori chicken, lamb tikka, sheek kebab, tandoori king prawn, accompanied by nan bread)	8.95

BALTI DISHES

Rice not included in Balti Dishes

Chicken	6.25	Meat	6.45	King Prawn	7.40
Prawn	6.45	Tikka	7.10	Mushroom	4.95
Bangladeshi (Balti dish with chicken, meat, king prawn & prawn)	7.95				
Chicken with Meat or Prawn	7.30				
King Prawn with Chicken or meat	7.85				

BIRYANI

Mixed with Basmati rice & green herbs, garnished with sliced egg & tomato. Accompanied by fresh vegetable curry

Bangladeshi Biryani (Chicken, meat, king prawn & prawn)	7.50
Chicken Tikka Biryani	6.95
Tandoori Chicken Biryani	7.05
Persian (Chicken, meat or prawn with banana, omelette & lemon)	7.10
Persian King Prawn Biryani	7.80
Malaya (Chicken, meat or prawn with pineapple & banana)	6.95
Malaya King Prawn Biryani	7.60
Chicken, Meat or Prawn Biryani	6.85
King Prawn Biryani	7.25
Mushroom or Vegetable Biryani	5.95

FAVOURITES

Korai Dishes

Cooked with tomatoes, onions and Green Peppers

Dupiaza Dishes

Medium spiced dish cooked with chopped onions & tomatoes in thick sauce with fresh herbs

Mushroom Dishes

Medium flavoured with mushrooms

Pathia Dishes

Hot sweet & sour dish specially prepared with a touch of onion & herbs

Madras Dishes

A hot dish with a sprinkle of coconut

Rogan Dishes

Medium dish cooked in a thick spicy sauce with onion, capsicum & tomatoes. Flavoured with fresh green herbs

Sagwala Dishes

Medium spiced dish cooked with chopped onions & spinach in thick sauce with fresh herbs

Bhuna Dishes

Medium dish cooked with finely chopped onions, tomatoes, flavoured with fresh green herbs

Chicken	5.95	Prawn	6.10
Vegetable	4.65	Chicken Tikka	7.10
Meat	6.10	Lamb Tikka	7.10
King Prawn	6.95		

CLASSICS

Masala Dishes

Gently spiced, cooked with sliced egg & cucumber & a touch of fresh herbs

Mosomman Dishes

Medium spicy dish cooked with green beans, herbs & garnished with sliced egg & tomato

Kashmiri Dishes

Medium flavoured dish, garnished with banana & slices of egg & tomato

Khurma Dishes

Cooked in very mild spices in a rich cream sauce

Sally Dishes

Medium hot dish garnished with french fries

Malayan Dishes

Medium spicy dish cooked with pineapple & tomatoes

Dansak Dishes

Medium spicy dish cooked with lentils & pineapple

Karachi Dishes

Slightly hot flavour, cooked with egg & tomato

Vindaloo Dishes

Very hot dish cooked with hot spices & potato

Bombay Dishes

Cooked in medium sauce with potato & tomato

Vegetable Dishes

A medium spicy dish cooked with mixed vegetables

Curry Dishes

A medium spicy dish

Chicken	5.95	Prawn	6.10
Vegetable	4.65	Chicken Tikka	7.10
Meat	6.10	Lamb Tikka	7.10
King Prawn	6.95		

MIXED DISHES

Medium spices with ground herbs

Chicken with Meat or Prawn	7.25
King Prawn with Chicken or meat	7.75

PULAO DISHES

Mixed with Basmati rice, sultanas, almond & green herbs,
Accompanied by fresh vegetable curry

Bangladeshi Pulao	7.10
King Prawn Pulao	6.75
Chicken, Meat or Prawn Pulao	6.50
Mushroom or Vegetable Pulao	5.70

SIDE DISHES & EXTRA

No side dishes can be served without the main meal

Tarka Dhall	2.65	Cauliflower Bhajee	2.65
Vegetable Bhajee	2.65	Bombay Potato	2.65
Bindi Bhajee	2.65	Vegetable Curry	2.65
Sag Aloo	2.65	Fried Mushroom	1.45
Sag Bhajee	2.65	Curry Sauce	2.60
Mushroom Bhajee	2.65	Madras Sauce	2.70
Aloo Gobi	2.65	Raitha (Cucumber or onion)	1.30

NAN BREAD LEAVEN BREAD

Peshwari Nan <small>(With Sultana & almond)</small>	1.95	Cheese Nan	1.95
Garlic Nan <small>(With garlic)</small>	1.95	Plain Nan	1.85
Keema Nan <small>(With minced meat)</small>	1.95	Tandoori Roti	1.75
Kulcha Nan <small>(With vegetable or onions)</small>	1.95	Garlic Keema Nan	2.15

SUNDRIES

Mushroom Fried Rice	2.65	Special Pulao Rice	2.60
Egg Fried Rice	2.45	Paratha	1.75
Plain Rice	1.85	Stuffed Paratha	1.95
Garlic Fried Rice	2.25	Chapati	0.95
Lemon Rice	2.15	Buttered Chapati	1.00
Fried Rice	1.95	Papadum	0.80
Pulao Rice	2.10	Spicy Papadum	0.85
Keema Pulao Rice	2.70		

ENGLISH DISHES

Served with chips, peas & tomato

Fillet Steak	8.50
Sirloin Steak	7.95
Roast Chicken	5.70
Roast Chicken <small>(With mushrooms)</small>	5.85
Scampi & Chips	5.45

OMELETTES Served with chips, peas & tomato

Plain Omelette	4.80
Chicken or Prawn Omelette	5.70
Mushroom Omelette	5.30
Extra Portion of Chips	1.75

DRINKS

1.5ltr Bottle Coca Cola	2.80
1.5ltr Bottle Lemonade	2.80

SET MEALS

(Dishes can be changed to choice, the difference will be charged for.
Not to be used in conjunction with any other offers)

COLLECTION ONLY

Set Meal for 2 Persons

£19.95

- 2 Popadoms & Sauces
- 1 Onion Bhajee, 1 Meat Samosa
- 1 Chicken Tikka Masala, 1 Lamb Balti
- 1 Pilau Rice & 1 Nan Bread

Mega Deal for 2 Persons

£15.95

- 2 Popadoms & Sauces
- 1 Sheek Kebab,
- 1 Chicken Balti, 1 Chicken Madras
- 1 Pilau Rice & 1 Nan Bread

Vegetarian Set Meal for 1 Person

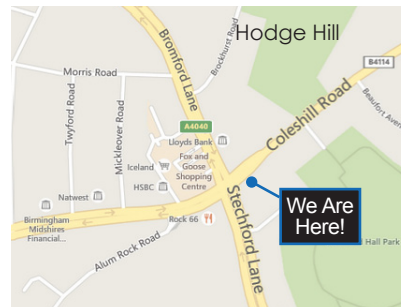
£10.95

- 1 Popadoms & Sauces
- 1 Aloo Chatt
- 1 Vegetable Balti
- 1 Pilau Rice & 1 Nan Bread



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