

SHIFNAL COTTAGE

We are delighted to welcome you to Shifnal Cottage and to an entire range of wonderful dishes.

We have of course many of your firm favourites along side a careful selection of our chef's specialities, all beautifully prepared and remaining true to our regional cuisine of Bangladesh.

All our dishes are prepared with care in our Shifnal Cottage kitchen using the finest ingredients and an authentic combination of spices.

Our approach to healthy eating demands no artificial colours, stock, or food additives.

Our friendly waiters are here to help you choose the finest dishes to your taste if needed.

FOOD ALLERGIES & INTOLERANCES

Please inform us of your specific allergy or dietary requirement when ordering. Our suppliers and kitchens handle numerous ingredients and allergens, whilst we have strict controls in place to reduce the risk of contamination unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free.

Please note we will not be able to cater for the following allergens: tomatoes, onions, garlic and ginger as these ingredients are key components in all our sauces.

All of our Chicken Tikka, Lamb Tikka and Tandoori Chicken dishes are marinated using yoghurt.

Some of our fish dishes may contain bones or traces of bones.

We are unable to cater for any Vegan or Dairy Free diners at present.

Service charge of 12.5% will apply on large tables and parties of 10 or more.

Any variations from the menu will be charged for.

Any food taken away after dining in will incur packaging costs.

STARTERS SEAFOOD SELECTION

Our chef's have carefully selected the following choice of fish starters for you to enjoy. Each dish is unique to the way it will be served. Our fish is bought to you fresh from the fish mongers, so please be advised not all the fish listed will be available as most fish are seasonal. Please ask a member of staff if unsure.

MACHLI GRILL (F) (D) 6.45
Chunks of filleted Scottish salmon, marinated with fennel, ginger, lime juice, ajwain and a hint of mustard oil grilled in the tandoor, a special delicacy from the chefs of Bengal known widely as world class for fish delicacies.

RUSKA MONKFISH (F) (D) 6.65
Prime cuts of fresh Monkfish fillets diced and spiced in a light-spicy tikka marinade of live yoghurt, turmeric, sea-salt garlic and coriander. Cooked in the tandoor and served with fresh crispy salad.

CHINGREE CHATKI (F) 7.75
King sized freshwater prawns stir fried in coconut oil with garlic, onions, capsicum, paneer, and wild mushrooms gently spiced with paprika and a hint of turmeric, garnished with fresh coriander leaves. A must for lovers of king prawns.

SARSON JHINGE (F) 7.85
King sized freshwater prawns, garlic fried in olive oil sautéed with mushrooms, shallots and spinach served on shallow fried puree, garnished with fresh coriander leaves.

TANDOORI JHINGE (F) (D) 7.85
King size freshwater prawns, marinated in yoghurt and spices, cooked in the tandoor.



ALLERGY KEY:

(F): Fish Dishes • (D): Contains Dairy

(G): Contains Gluten • (N): Contains Nuts



STARTERS TRADITIONAL SELECTION

A selection of popular starters enjoyed and recognised by everyone. All starters are cooked to order and served with fresh crispy salad, mint and tamarind sauce.

SHEEK KEBAB 4.55
Minced lamb blended in coriander, fresh herbs and ground spices, cooked in the tandoor.

RESMI KEBAB 4.45
Chicken blended with coriander, fresh herbs and ground spices, shallow fried.

CHICKEN TIKKA (D) 4.95
Pieces of chicken spiced and marinated, cooked in the tandoor.

LAMB TIKKA (D) 5.10
Pieces of lamb spiced and marinated, cooked in the tandoor.

TANDOORI CHICKEN (D) 4.95
Spring chicken spiced and marinated, cooked in the tandoor.

CHINGREE BHAJI (F) 4.95
(Norwegian prawns) Prawns cooked with onions, garlic and mild spices, served on a pancake.

NARGIS KOFTA 5.65
Spicy minced lamb pasted over hard-boiled egg, dressed with omelette.

SAMOSA MEDLEY 4.75
Selection of mince lamb & peas, chicken & coriander or vegetable filling in fine pastry.

CHICKEN or LAMB PAKORA (G) (D) 5.15
Marinated pieces of chicken or lamb coated with a lightly pastry batter, deep fried.

ONION BHAJI (G) 4.35
World famous snack of crisp onions deep-fried in a coating of gram flour batter.

CHICKEN SHASHLICK (D) 5.45
Chicken cooked on a skewer with capsicum, onions and tomatoes.

MIRCHEE MASSALA CHICKEN or LAMB (D) 5.95
A whole baby sweet bell pepper tandoori grilled and stuffed with spring chicken & coriander or spicy lamb. Please make your selection on order.

VEGETABLE SAMOSA 4.10
A fried triangular shaped pastry shell stuffed with spiced mixed fresh vegetables.

LAMB SAMOSA 4.25
A fried triangular shaped pastry shell stuffed with spiced lamb, onion & coriander.

PRAWN COCKTAIL (F) (D) 4.95
Succulent prawns, on a bed of salad, topped with cocktail sauce.

STARTERS BABURCHI SELECTION

Exclusive to our menu, our chefs specially selected and created using all individual ingredients, spices and herbs for a unique and different flavour. Highly recommended by our chefs.

MUSHROOMS LASAN 5.35
Marinated tender mince chicken cooked with garlic & coriander, served with mushroom cup halves, fried in spicy mustard seed oil with a sweet chilli dip. A light entrée alternative to garlic mushrooms.

CHATAK MURGI (D) 5.45
Diced spring chicken marinated in a zest of lime juice and full yoghurt, gently spiced with zeera and dhanya, cooked in the tandoor with onions, capsicums, paneer and mushrooms.

KASHMIRI SHOLA GRILL (D) 6.95
Tender pieces of lamb chops marinated in mild yoghurt with garlic, ginger, fenugreek leaves spiced with turmeric, dhanya, shahi zeera and a hint of chilli. Tandoori grilled.

MURGI ALOO ARCHAARI 5.45
Fillet of spring chicken diced and matured in an aromatic blend of citric lime and fennel marinade roasted in the tandoor and cooked with spring onions, ajwain and baby potatoes. A rich starter full of flavours.

SHIKARI MANGSHO (D) 5.45
Marinated grilled lamb juliennes cooked with cayenne, garlic & tamarind sautéed with sugar-snaps and bell peppers. A light tantalizing appetizer full of zesty flavours.

KING-PRAWN BUTTERFLY (F) 6.65
A whole leavened king-prawn seasoned with cracked black pepper, coated with golden crumbs, deep-fried. A classic favorite.

MIXED TARA CELEBRATION (D) (G) 7.95
A mixed selection of starter served by our chefs for those special occasions or for those who want to taste the flavour of different spices, served on a platter. Highly recommended for the more adventurous.

SARDINE PURI ASAMI (F) (G) 6.35
Sardines cooked in a unique home made recipe, with garlic fried in olive oil and shallots, served on a shallow fried puri, garnished with fresh coriander leaves.





SOBJI SELECTION Fresh vegetable's

Shifnal Cottage is proud to present to you our selection of vegetable appetisers for you to enjoy. Each starter is unique and distinct in flavour and cooked using fresh vegetables. Highly recommended for our vegetarian guests

ALOO PURI ASAMI (G) 4.55
Baby potatoes cooked in a spicy garlic, onion and peppery sauce with fresh cauliflower florets & pineapple served in a pancake.

BHARTHA KHUMBHI 4.45
Sautéed jersey potatoes cooked with garlic & sugar-snaps cooked with mushroom cup halves, served with a sweet chilli dip. A light entrée alternative to garlic mushrooms.

HARIALI MIRCHI 5.85
A whole sweet bell pepper tandoori grilled stuffed with gently spiced mixed seasonal vegetables.

ALOO PANEER MASSALA (D) 4.95
Spiced jersey potatoes cooked with home made vegetarian paneer cooked with mustard seeds and shallots. A slightly sweet & tangy appetizer.

CHATTPATTEE CHOLLE (D) 4.75
A traditional chettinand recipe of tangy spiced chick-peas & red beans cooked semi-dry with shallots, tamarind, paneer, garlic and coriander. Garnished with crispy bell-peppers. A zesty start to any main course.

BAINGAN BHARTHA 4.75
Grilled lightly spiced aubergine filled with potato, chana and fresh spinach filling.

PANEER TIKHI (D) 5.45
Pieces of marinated vegetables paneer, tandoori grilled & served sizzling with roasted onions & mixed bell peppers. A light refresher.

TANDOORI GRILLED DISHES

The tandoor is a charcoal open fired flamed grill. The natural, healthy and Earthy tones of these dishes are achieved by using fresh herbs and light natural spices without the use of any oils and butters, resulting in very succulent and flavoursome dishes, all these dishes will be served with olive oil fried shallots and mixed bell peppers. Please note some fishes are subject to availability, please ask a member of staff if unsure.

TANDOORI MIXED GRILL (D) 13.95
Pieces of chicken tikka, lamb tikka, tandoori chicken and sheek kebab spiced and marinated in a traditional recipe, cooked in the tandoor. Served as a mixed platter with fresh crisp salad.

SALMON FILLETS (F) (D) 16.45
Diced cubes of salmon marinated in the mild yoghurt and thyme, spiced with ajwain, turmeric, coriander and cracked black pepper. Served with sautéed aubergine, chana & potatoes relish.

SEA-BASS (F) (D) 16.45
Sea-Bass is a fresh water sea-fish, it resembles similarity to mackerel in texture. Spiced and marinated in lime, coriander, turmeric, rock-salt and cayenne. Served with sautéed aubergine, chana & potatoes relish.



MONKFISH (F) (D) 23.95
A whole Monkfish marinated in mild yoghurt with crushed chillies, fennel, fresh garlic and coriander. Served with sautéed aubergines, chana, potato relish & cucumber salad.
An exclusive highly recommended dish for seafood connoisseurs.

FRESH WATER KING PRAWNS (F) 18.45
DUCK (D) 14.45
Shelled freshwater king prawns marinated in a garlic and coriander based paste with fairly moderate spices. Slightly hot, served with fresh garden salad.

ROSHUNI SHASHLICK - CHICKEN OR LAMB 12.45
DUCK (D) 14.45
Chicken cooked on a skewer with fresh garlic, capsicum, onions and tomatoes. Served sizzling in olive oil.

MIXED SHASHLICK (F) (D) 15.45
A tandoori mix selection of chicken, lamb, king prawn and duck stir-fried in olive oil with generous portions of shallots, bell peppers & garlic. Served sizzling with a fresh crisp salad.

TANDOORI CHICKEN OR CHICKEN TIKKA 10.95
LAMB TIKKA (D) 11.25
Pieces of chicken or lamb spiced and marinated in a traditional recipe, cooked in the tandoor. Served with fresh crisp salad.

TRADITIONAL POPULAR DISHES

A selection of popular dishes recognised by everyone and which have been enjoyed by generations of curry lovers. Each and every individual chef has their own interpretation of how these dishes are prepared. From the golden age of British Indian Cuisine nearly all curry chefs have stayed with the same formula. Although the taste may vary from chef to chef the old favorites remain the same!

Special Mix (F)	17.95
Chicken or lamb	10.95
Mixed Fresh Vegetables	10.45
Norwegian Prawns (F)	10.95
Chicken Tikka (D)	11.45
Lamb Tikka (D)	11.95
Keema (Minced Lean Lamb)	11.45
Grilled Duck Breast (D)	14.45
Fresh Water King Prawn (F)	17.95

All of the above can be cooked using a sauce of your choice, from the following selection. Please choose the method of cooking type you prefer your meals to be prepared, the choice is TRADITIONAL or BALTI. All meals will be cooked in olive oil. Balti dishes uses a unique spicy recipe to give dishes a richer and spicier taste

CURRY OR BALTI
Basic medium spices sauce

MADRAS OR MADRAS BALTI
Slightly hot

BHUNA OR BHUNA BALTI
Cooked with garlic, onion and green herbs with selected spices. Medium hot

DOPIAZA OR DOPIAZA BALTI
Cooked with generous portions of onions and capsicum, medium spiced

DHANSAK OR DHANSAK BALTI
A delicious combination of spices, pineapple and lentils. Slightly sweet and sour

SAAGWALLA OR SAAGWALLA BALTI
Cooked with fresh spinach and spices. Medium hot.

PATHIA OR PATHIA BALTI
Cooked with tomato concentrate and spices. Fairly hot and sour.

ROGON OR ROGAN BALTI
Cooked with fresh herbs and ground spices, garnished with pan fried onions and tomatoes

JALFREZI OR JALFREZI BALTI
Cooked with fresh green chillies, onions and capsicum.
A dish full of flavour.

KORMA OR KORMA BALTI (D) (N)
Cooked with almonds, coconut and fresh cream. A sweet mild curry.

MALAYA OR MALAYA BALTI
Cooked with mild spices and pineapple.

CEYLON OR CEYLON BALTI
Cooked with slightly hot spices and a hint of fresh lemon.

Mushroom or vegetable's can be added to any of the above dishes for an extra cost of 50p per item.

Make your dish mild, medium or madras hot for 25p extra.



KASHMIRI CUISINE
Spring lamb, tender chicken, duck or king prawns. We have selected some original and some of our chefs recipes unique to Shifnal Cottage for you to enjoy.

LUHARI KARAHI
SPECIAL MIX LUHARI (F) 18.95
KING PRAWN (F) 17.95
CHICKEN or LAMB 11.95
DUCK (D) 14.45
Chicken, lamb or duck cooked with onions, capsicums and with ground spices and herbs. A spicy aromatic dish.

TARKARI PASPURAN (D) (F) 18.95
A combined mixture of chicken, lamb, prawn and king prawns cooked in a special spicy style masalla sauce. A slightly spicy dish.

MIRCHEE BHAGAR
SPECIAL MIX MIRCHEE (F) 18.95
CHICKEN or LAMB 11.95
DUCK (D) 14.45
KING PRAWNS (F) 17.95
An alternative to the popular bhuna, this dish is cooked with onions, mixed peppers, fresh herbs and spices. Garnished with fried chillies and garlic. A bhuna style dish with generous amounts of garlic.

CHATUCHAK (N)
SPECIAL MIX CHATUCHAK (F) 18.95
CHICKEN or LAMB 11.95
DUCK (D) 14.45
KING PRAWNS (F) 17.95
Cooked with young onions, peppers and coriander, spiced with turmeric and gentle seasoning and topped with butter pan-fried fresh tomatoes and cucumber. Garnished with roasted cashews, an exquisite dish.

TAWA KERRALA
SPECIAL MIX TAWA (F) 18.95
CHICKEN or LAMB 11.95
DUCK (D) 14.45
KING PRAWNS (F) 17.95
Chicken, lamb or duck breast juliennes cooked in the tandoor with a special marinade, it is then tossed in garlic with mixed bell peppers and coriander cooked semi-fry in a slightly sour kerella sauce. An exquisite tandoori style semi-dry dish.

MUNCHARIAN
SPECIAL MIX MUNCHARIAN (F) 18.95
CHICKEN or LAMB 11.95
DUCK (D) 14.45
KING PRAWNS (F) 17.95
Cooked in the tandoor with a special marinade, in a dish of spicy garlic and coriander sauce. A must for king prawn connoisseurs.

TARKARI REZELLA
SPECIAL MIX TARKARI (F) 18.95
CHICKEN or LAMB 11.95
DUCK (D) 14.45
KING PRAWNS (F) 17.95
Chicken, lamb, duck breast or king prawns cooked with diced onions, peppers, fresh herbs, ground spices and boiled egg. A fairly spicy dish.

KARAHI PASPURAN (F) 18.95
Chicken, lamb, prawn and king prawn cooked with young onions, mixed bell peppers and coriander.

All of the above dishes will be cooked in olive oil

MILD AND CREAMY STYLE DISHES (D) (N)
The following dishes we have selected for you are the original recipes, they carry great taste and texture, these dishes are unique to Shifnal Cottage and we hope you enjoy them as our chefs have enjoyed preparing them for you.

CHURMA PASANDA (D) (N)
DUCK (D) 14.45
CHICKEN or LAMB 11.95
TANDOORI KING PRAWN (F) 17.95
Spring braised chicken or tender braised lamb simmered in mild yoghurt, roasted ground almonds and coconut milk. It is then cooked in our special home pasanda sauce. Garnished with an egg. An excellent & unique dish full of rich and creamy flavours.

MOGLAI MAHARABI (D) (N)
DUCK (D) 14.45
CHICKEN or LAMB 11.95
TANDOORI KING PRAWN (F) 17.95
Marinated braised spring chicken or tender braised lamb simmered in caramelized onions, garlic and butter. It is then cooked in a creamy sauce made of mangoes, banana and coconut. A delightful buttery, slightly fruity Moghul dish.

MALAI MAKHANI MAWA (D) (N)
DUCK (D) 14.45
CHICKEN or LAMB 11.95
TANDOORI KING PRAWN (F) 17.95
Spring tandoori grilled chicken or tender braised lamb marinated in spices, cooked in generous portions of coconut milk blended with ground roasted almonds and cooked in our very own Makhani sauce and laced with soft paneer. A truly delightful flavoursome creamy dish.

AKBARI KORMA (D) (N)
DUCK (D) 14.45
CHICKEN or LAMB 11.95
TANDOORI KING PRAWN (F) 17.95
Marinated braised spring chicken or tender braised lamb cooked in a semi-dry mild sauce made with pan fries shallots & garlic in olive oil, stewed in an onion based rich stock. Garnished with coriander. A welcome introduction to mild spice, slightly buttery in taste, an exquisite dish.

TRADITIONAL TIKKA MASSALA (D) (N)
DUCK (D) 14.45
CHICKEN or LAMB 11.95
TANDOORI KING PRAWN (F) 17.95
Marinated lamb or chicken tikka, cooked in fresh cream with ground and roasted almonds and coconut milk. A mild and rich creamy dish enjoyed traditionally as the 'traditional popular dish' in most Indian Restaurants.



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KERALLESE KONKANI AND WEST BENGAL CUISINE

The south western terrain and shared coastline of Goa famed for producing mouth watering recipes, the characteristics of coastal cusines, the use of coconut is clear in the cuisine of Bengal, unlike other coastal kitchens however coconut oil is not used. The preferred cooking is mustard oil. Bengal spicing is somewhat different from the norm of the heartland of India. We have selected the finest and most authentic seafood recipes for you to enjoy.

KHYBERI KARI

SPECIAL MIX KHYBERI (F) 18.95
CHICKEN or LAMB 11.95
DUCK (D) 14.45
KING PRAWNS (F) 17.95

Diced slices of spring chicken, lamb, duck or king prawns simmered in olive oil with young onions, cayenne, fresh garlic, root ginger and cumin. It is then cooked with spiced mince lamb in a tomato and coriander based stock. Dressed with fried cherry tomatoes, fresh ginger and fresh chillies. A slightly hot dish full of flavours.

ZAFRANI TAWA KARI

SPECIAL MIX ZAFRANI (F) 18.95
CHICKEN or LAMB 11.95
DUCK (D) 14.45
KING PRAWNS (F) 17.95

Succulent pieces of sprig chicken, lamb, duck or king prawns cooked in medium spiace, it is then simmered in olive oil with young onions, fresh garlic & root ginger added to is fresh aubergine, courgette and sugar snaps. A warm and medium dish full of rich flavours.

PATIURI KARI

SPECIAL MIX PATIURI (F) 18.95
CHICKEN or LAMB 11.95
DUCK (D) 14.45
KING PRAWNS (F) 17.95

Succulent pieces of tender chicken breast, lamb, duck or king prawns in medium spices cooked with caramelized shallots in olive-oil, fresh garlic, coriander and cayenne. It is then simmered in onion and pepper stock with oriental pak choi and sugar snaps. An excellent and authentic and hearty dish.

JHOLL KARI

SPECIAL MIX JHOLL KARI (F) 18.95
CHICKEN or LAMB 11.95
DUCK (D) 14.45
KING PRAWNS (F) 17.95

Succulent pieces of tender chicken, lamb, duck or king prawn in medium spices, cooked in the tandoor then pan cooked in olive-oil with shallots, fresh garlic and coriander in a slightly hot sauce with baby potatoes, mange tout and cherry tomatoes. An original chicken recipe full of flavours.

MACHLI JHOLL KARI (F) 17.45
Diced cubes of grilled fresh monkfish fillets simmered in mustard oil with young onions, garlic and coriander. It is then cooked in fish stock with baby new potatoes, sugar snaps. A very modest seafood dish in rich flavours and spice, slightly hot.

KASTURI MACHLI (F) 16.95
Diced cubes of grilled fresh salmon fillets simmered in mustard oil with young onions, garlic and coriander. Cooked in a semi-dry sauce with bell-pepper sauce and fenugreek leaves, slightly hot and spicy.





SOBJI SELECTION Fresh vegetables

Shifnal Cottage is proud to present to you our selection of vegetable dishes for you to enjoy. Each starter is unique and distinct in flavour and cooked using fresh vegetables. Highly recommended for our vegetarian guests. Please note no side order may be allowed to be served without a main course

PANEER JHOLL KARI (D) 10.45
Succulent pieces of Paneer marinated in yoghurt and mild spices, cooked in the tandoor then pan cooked in olive-oil with shallots, fresh garlic and coriander in a slightly hot sauce with baby potatoes, mange tout.

PANEER PATIURI KARI (D) 10.45
Succulent pieces of Paneer, marinated in medium spices cooked with caramelized shallots in olive-oil, fresh garlic, coriander and cayenne. It is then simmered in onion and pepper stock with oriental pak choi and sugar snaps. An excellent and authentic and hearty dish.

PANEER MASSALA (D) (N) 10.45
Marinated paneer simmered in caramelized onions, garlic and butter. It is then cooked in a creamy sauce. A delightful buttery, slightly fruity Moghul dish.

CHANA BHUNA 9.95
A traditional chettinand recipe of tangy spiced chick-peas & red beans cooked semi-dry with shallots, tamarind, garlic and coriander. Garnished with crispy bell-peppers.

MAKHANI VEGETABLES (D) (N) 10.45
Potatoes, mange tout, courgette's and cauliflower florets cooked together in a rich creamy mild and tangy sauce made of mango, tamarind, almond and fresh cream. A mild exquisite dish.

PALAK URI & KHUMBRI JHOOL 9.95
Fresh spinach, aubergine, sugar snaps and mushrooms cooked semi-dry in olive-oil with pan-fried garlic and shallots, medium-hot & slightly spicy. Garnished with coriander. A well balanced vegetarian dish.

ALOO ZEERA 9.95
A traditional chettinand recipe of tangy spiced potatoes, cooked semi-dry with shallots, tamarind, garlic, coriander & juliennes of mixed bell peppers. A wonderful spicy vegetable main-course.

CHATUCHAK VEGETABLES (N) 10.45
House mixed vegetables cooked with young onions, peppers and coriander, spiced with turmeric and gentle seasoning and topped with butter pan-fried fresh tomatoes and cucumber. Garnished with roasted cashews, an exquisite dish.



EXCLUSIVE CHAT PATTI DISHES

A semi dry but flavoursome dish.
Recommend to be accompanied with a vegetable side dish.

JHINGHA CHATT PATTI (F) 18.45
Freshwater king size prawns cooked with onions, garlic and mixed peppers, seasoned with light turmeric.

LAMB CHATT PATTI (D) 13.45
Premium quality lamb diced, marinated with mint and selected spices, cooked in the tandoor and fried with noodles.

MURGHI TIKKA CHATT PATTI (D) 13.95
Boneless breast fillets of diced chicken, marinated with mint and selected spices, cooked in the tandoor and fried with noodles.

HOUSE VEGETABLE CHATT PATTI 12.45
Fresh selection of potatoes, cauliflower, cabbage, mixed peppers, stir fried in olive oil and paprika.

KERALLESE CHANA CHATT PATTI (D) 15.45
Mince spicy lamb, chicken, lamb and stir fried with onions, garlic and mixed peppers, served on a bed of noodles and red beans. Our house recommended chatt patti.

BIRIANI DISHES

Biriani is of ancient Persian origin of patna saffron flavoured rice cooked with a choice of your additive and served with our selected vegetable curry

CHICKEN, LAMB or PRAWN (F) 12.45

CHICKEN or LAMB TIKKA (D) 13.45

KING PRAWN (F) 17.95

MIXED VEGETABLES 10.95

SPECIAL MIXED (F) 18.95

COMBINATION DISHES

The following selections are served as two half portions enabling patrons to sample two dishes.

1. CHICKEN TIKKA MASSALA (D) (N)
   & LAMB BHUNA 12.95
2. CHICKEN SAGWALA
   & LAMB JALFREZI 12.95
3. CHICKEN DHANSAK
   & LAMB CEYLON 12.95
4. CHICKEN JALFREZI
   & LAMB PATIA 12.95
5. CHICKEN KORMA (D) (N)
   & LAMB MALAYA 12.95

EXCLUSIVE SHIFNAL COTTAGE COMBINATION DISHES

6. CHATUCHAK CHICKEN (N)
   & LAMB ROSHUNI BHAGAR 13.95
7. ROSHUNI CHICKEN BHAGAR
   & KERALLA LAMB TAWA 13.95
8. CHATUCHAK KING PRAWN (N) (F)
   & KING PRAWN SAGWALLA (F) 18.95
9. ROSHUNI KING PRAWN BHAGAR (F)
   & KERALLA KING PRAWN (F) 18.95

EXCLUSIVE VEGETARIAN COMBINATION DISHES

10. ROSHUNI ALOO CHANA
    & MIX VEGETABLES MAKHANI (D) (N) 12.45
11. PANEER JHOLL KARI (D)
    & PASPURAN CHATUCHAK (N) 12.45
12. PANEER PATIURI KARI (D)
    & ALOO GOBI BHUNA 12.45
13. PALAK URI KHUMBHI JHOOL
    & DHUM ALOO ZEERA 12.45
14. BHINDI URI MUSHROOM
    & KABULI CHANA BHUNA 12.45

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ENGLISH DISHES

All served with salad, chips and peas.

T BONE STEAK	16.95
SIRLOIN STEAK	16.95
PLAIN OMELETTE	10.95
CHEESE OMELETTE (D)	11.45
CHICKEN OMELETTE	11.45
MUSHROOM OMELETTE	11.45
PRAWN OMELETTE (F)	11.45
FRIED CHICKEN & CHIPS	11.45
SCAMPI & CHIPS (F)	10.45
CHIPS	3.85

VEGETABLE SIDE ORDERS

ALOO GOBI 4.85
Potato and cauliflower spiced with zeera, turmeric and semi-dry cooked in olive-oil with onions and coriander.

SARSON ROSHUNI SAAG 4.55
Fresh spinach cooked in olive-oil with fried garlic and onions with turmeric and a hint of shallots.

BAINGON BHAJI 4.55
Aubergine carefully cooked in olive oil with onions and tomatoes, lightly spiced.

BHINDI METHI ACHARI 4.55
Okra cooked with fried shallots and a hint of fenugreek leaves, to give it a tangy flavour.

PASPURAN DHAL TARKA 4.55
The renowned concussion of five varieties of lentils cooked in steamed pots, finished with pan-fried tarka of sliced fried garlic, shallots and bay leaves in olive-oil.

KHUMBHI BHAJI 4.55
Fresh mushrooms cooked in olive-oil with fried garlic and shallots with turmeric and a hint of cracked mustard seeds.

BOMBAY ALOO 4.55
Baby potatoes, spiced with zeera, turmeric semi-dry cooked in olive-oil with onions and coriander.

SAG ALOO 4.85
Fresh spinach cooked with baby potatoes, fresh garlic and onions, turmeric and a hint of shallots.

SAG PANEER (D) 4.85
Fresh spinach cooked with paneer, fried garlic cooked in olive-oil.



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RICE DISHES

PLAIN BOILED RICE 4.45
Boiled patna rice without any additive or flavouring.

BASMATI RICE 4.55
basmati rice cooked with a hint of saffron and kewra.

MUSHROOM PILAU RICE 4.85
Aromatic basmati rice cooked with fresh mushrooms and turmeric.

GARLIC & ONION FRIED RICE 4.75
Patna rice fried with garlic and onions in sunflower oil.

KEEMA PILAU RICE 4.85
Aromatic basmati rice cooked with spicy minced lamb.

PERSIAN FRUIT & NUT RICE (N) 4.85
Aromatic basmati rice cooked with the slightly sweet flavours of almonds, sultanas and dried fruit.

KERALLA FRIED RICE 4.85
Aromatic basmati rice cooked with egg, chana and coriander.

GOAN STYLE RICE 4.85
Aromatic basmati rice cooked with shallot, green peas, fresh sugar snaps & egg.

THAI GREEN RICE 4.85
Aromatic basmati rice cooked with crispy fried green cabbage, generous portions of garlic and coriander.

EGG FRIED RICE 4.85
Aromatic basmati rice cooked with fried egg and shallots.

FRIED RICE 4.75
Aromatic basmati rice cooked with crispy onions and fried.

VEGETABLE RICE 4.75
Aromatic basmati rice cooked with fresh vegetables and onions.

LEMON RICE 4.75
Aromatic basmati rice cooked with lemon.

BREADS (D)

NAAN (G) 3.15
Classical Indian bread.

GARLIC & ONION NAAN (G) 3.75
Soft bread coated with an abundance of garlic and shallots.

JAFRANI KEEMA NAAN (G) 3.75
Soft bread stuffed with spicy minced lamb.

PESHWARI FRUIT AND NUT NAAN (G) (N) 3.75
Soft bread stuffed with ground dried fruit and coconut.

CHILLI & CORIANDER NAAN (G) 3.85
Naan infused with chillies, spring onions and coriander leaves.

STUFFED KULCHA NAAN (G) 3.75
Naan stuffed with a spicy cauliflower and potato filling.

ROSHUNI PANEER NAAN (G) 3.95
Naan infused with homemade soft cheese.

CHEESE NAAN (G) 3.95
Soft bread with melted cheese on top.

WHOLEMEAL CHAPATI (G) 2.25

TANDOORI ROTI or BUTTER PARATHA (G) 3.15

POPADOMS (G) 1.00
Served with onion salad and sauce.

SPICY POPADOMS (G) 1.00
Served with onion salad and sauce.

PICKLE TRAY 2.25
Served with mango chutney, lime pickle & chilli pickle.