

# SHIMLA PINKS

The cuisine of India is as rich and diverse as her people, and is influenced from all over the Ancient World. The first Moghul Emperor, Babur, a direct descendant of the Mongol conqueror Genghis Khan and the Turkish leader "Timur the Muslim" arrived from Afghanistan in 1526 and founded the dynasty on the ruins of the old Sultanate of Delhi.

Under the rule of these Caliphs came a period where beauty and elegance became **"In Vogue"** and flourished. The Sultans of Style nursed a passion for panache that was reflected in all aspects of life. Fair to say if you were looking for **"Rogan rush"** in the 16th Century, then Delhi was the place to be !!!

To make these spices sparkle, a radically new form of cooking was introduced by the chefs of Imperial food courts. Commanded by their masters to bedazzle and enthral with their culinary tactics, the chefs created **"Dum Pukht"** the ultra chic Food of the Kings. Known to the pundits as the near mythical Grand Cuisine of India.

To guarantee a chilli kick, the food was encased and sealed into great earthen pots and covered with charcoal and scorched earth. Here it would simmer and ferment over the day in its own juices allowing the food to ripen and mature. Once the great earthen pots were opened at the court banquets, it is said that the Memsahibs would faint and the Sahibs would swoon at the intensity of the fragrances that were released.

Our chefs have been brought in from Delhi to ensure that the dishes that we serve are of the highest quality and prepared to authentic Indian recipes. Our chefs will be using fresh herbs, spices and ingredients that are free from artificial flavouring.

The generosity of our people is legendary. In Sanskrit literature we say

**"Atithi Devo Bhava"**

~ The Guest Is Truly Our God ~

meaning that we are honoured to share our mealtimes with guests. Even our poorest, look forward to receiving guests and sharing their meal.

With the restaurant we wanted to create an ambience that is welcoming, warm, relaxing and comfortable. With our **"Live Theatre"** Kitchen we were hoping to bring some of the hustle and bustle of everyday life in Delhi to Leicester.

**Please use our Chilli Guide to help make your choice**

**Mild** )      **Medium** ))      **Hot** )))      **Extra Hot** ))))

**Allergens & Vegetarian Notice:**

**If you suffer from any allergies, please ask a member of staff for our Allergens Sheet, so that you may make your choice accordingly. Please remember to inform your waiting staff both at the time of ordering and when you receive your food.**

**Dishes labelled as vegetarian on the menu is based on their ingredients only, they may still however be cooked close to or with non-veg items and therefore may contain traces.**

All prices include Value Added Tax at the prevailing rate.

A minimum of £10.00 per guest cover charge applies, for all guest dining at the restaurant in the evening.

A 10% service charge is added to your bill, however it is at the guests discretion.





# Set Menu

## Executive Banquet

A minimum of Two guests must order the same set menu.

### Appetiser

#### Poppadoms

With an assortment of Chutneys.

### Starters

A mixed platter of all of the following:

#### Ajwaini King Prawns 1 1

King prawns in an carom and garlic flavoured spiced marinade, chargrilled in the tandoor oven.

#### Onion Bhaji 1

Onions coated with gram flour batter and deep fried to a crispy texture.

#### Chicken Shashlik 1 1

Chicken coated with a spiced yoghurt marinade and barbecued with onions and peppers.

#### Gilafi Sheekh Kebab 1 1

Lamb mince with finely chopped onions and peppers creating an extraordinary play on tastes.

### Main Course

A selection of all of the following:

#### Garlic Chilli King Prawns 1 1 1

This dish is from the western coast of India. A spicy delicacy of fish cooked in a coconut-based smooth gravy.

#### Chicken Tikka Masala 1

We present our very own exclusive recipe of succulent chicken tikka in masala sauce.

#### Lamb Tawa 1 1

Tender Lamb cooked with coarsely chopped onions, tomatoes, peppers and coriander.

#### Aloo Saag Wala 1 1

Steamed Pototes with a masala of spinach, mint, green chillies and spices.

### Accompaniments

You will get the following accompaniments with your main course:

#### Pulao Rice

Fluffy saffron laced basmati rice.

#### Bread

An assortment of naan bread.

# £26.95

## Per Guest





# Set Menu

## Gourmet Banquet

A minimum of Two guests must order the same set menu.

### Appetiser

#### Poppadoms

With an assortment of Chutneys.

### Starters

A mixed platter of all of the following:

#### Chicken Shashlik ))

Chicken coated with a spiced yoghurt marinade and barbecued with onions and peppers.

#### Fish Amritsari ))

Garlic and carom laced fish fillets deep fried in gram flour batter.

#### Gilfai Sheekh Kebab ))

Lamb mince with finely chopped onions and peppers creating an extraordinary play on tastes.

#### Onion Bhaji )

Onions coated with gram flour batter and deep fried to a crispy texture.

### Main Course

A selection of all of the following:

#### Lamb Tawa ))

Tender Lamb cooked with coarsely chopped onions, tomatoes, peppers and coriander.

#### Tarka Daal ))

A lentil preparation made into an exotic dish with the tempering of garlic, ginger and whole red chillies.

#### Butter Chicken ))

Tandoori grilled tikka of chicken simmered in a satin smooth tomato gravy made with juices of the roasted meat and fenugreek.

#### Goan Fish Curry ))

This dish is from the western coast of India. A spicy delicacy of fish cooked in a coconut-based smooth gravy.

### Accompaniments

You will get the following accompaniments with your main course:

#### Pulao Rice

Fluffy saffron laced basmati rice.

#### Bread

An assortment of naan bread.

# £21.95

## Per Guest





# Set Menu

## Vegetarian Banquet

A minimum of Two guests must order the same set menu.

### Appetiser

#### Poppadoms

With an assortment of Chutneys.

### Starters

A mixed platter of all of the following:

#### Paneer Shashlik ))

Chunks of Indian cheese, with a spicy yoghurt marinade, barbequed with onions and peppers.

#### Garlic Mushrooms ))

Mushrooms marinated in a garlic, ginger tandoori sauce, grilled in the clay oven.

#### Onion Bhaji )

Onions coated with gram flour batter and deep fried to a crispy texture.

#### Aloo Tikki Chaat )))

Shallow fried spiced potato and pea cakes, served with sweet yoghurt and tamarind chutney.

### Main Course

A selection of all of the following:

#### Paneer Tawa ))

Indian cheese cooked with coarsely chopped onions, tomatoes, peppers and coriander.

#### Baingan Bharta )))

Barbequed Aubergine delicacy cooked with onions and tomatoes.

#### Aloo Saag Wala ))

Steamed Pototes with a masala of spinach, mint, green chillies and spices.

#### Tarka Daal ))

A lentil preparation made into an exotic dish with the tempering of garlic, ginger and whole red chillies.

### Accompaniments

You will get the following accompaniments with your main course:

#### Pulao Rice

Fluffy saffron laced basmati rice.

#### Bread

An assortment of naan bread.

# £21.95

## Per Guest



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Leicester

## Awards & Recognition

### Winners - Best Fine Dining Restaurant

At the Leicester Curry Awards, Celebrated in a Gala Dinner at Athena.



### Winners - Restaurant of the Year

Leicester Mercury Reader's Choice Award.

