



Small Plates

Enjoy by yourself, or order a few for the table to share as starters, or with mains.

Onion Bhaji))

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

Garlic Mushrooms)))

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

Chilli Paneer)))

Our version of a classic favourite.

Chilli Chicken)))

Chicken stir fried with onions and peppers to produce a sweet and spicy flavour.

Chicken Pakora)))

Fillets of chicken coated in gram flour mixed with spices and deep fried.

Fish Amritsari)))

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

Prawn Puri)))

Deep fried puri bread with masala spiced prawns.

Quorn® Tikka)))

Quorn® marinated in a spicy yoghurt and grilled in the tandoor.

SHARER or ON YOUR OWN !

Tandoori Mix Sizzler

Chicken Shashlik, Chicken Hariyali, Adraki Chops, Gilafi Sheekh Kebab and Chicken Malai Tikka.

Vegetarian Platter

Paneer Shashlik, Garlic Mushrooms, Onion Bhaji and Quorn® Tikka.

Masala Egg Sizzler (NEW)

Boiled eggs in a luscious, thick marinade, served on a onion and pepper sizzler.

Chaat Corner

Papdi Chaat)))

Potatoes and chickpeas, topped with green chillies, onions, spices, yoghurt and tamarind.

Samosa Chaat)))

Crispy punjabi samosa's topped with a channa masala, onions, sev and a mixture of chutneys and chaat masala.

Chips Chaat))) (NEW)

Chips topped with spices, onions, sev and a mixture of chutneys and chaat masala.

From the Tandoor

Healthy and natural tones with the use of only fresh herbs and spices in the marinade resulting in definately the most delicious and succulent kebabs !!!

All large portions come on a sizzler, served with rice, salad and a curry sauce. Small Large

Ajwaini King Prawns)))

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

Gilafi Sheekh Kebab)))

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

Paneer Shashlik)))

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

Salmon Tikka)))

Salmon chunks roasted with a rich spicy marinade of dill, garlic, ginger, honey and mustard oil.

Adraki Chops)))

Succulent chops marinated with traditional Indian spices and char grilled to perfection.

Chicken

Succulent chicken coated with a spiced yoghurt marinade in the following choices:

Tikka)))

Garlic, ginger and deggi mirch.

Shashlik)))

Tikka, served with onions and peppers.

Hariyali)))

A coriander, green chilli and mint marinade.

Malai)))

Cheese and white pepper marinade.

Tandoori Combination

Ajwaini King Prawns, Chicken Shashlik, Adraki Chops, Gilafi Sheekh Kebab, Chicken Hariyali and Chicken Malai Tikka.

Extras

Accompaniments that are great on their own, with starters or main courses.

Poppadoms

With an assortment of Chutneys.

Masala Chips)))

Crispy chips tossed with dry spices and coriander.

Raita

Yoghurt with tomatoes, onions and cucumber.

Green Salad

Lettuce, cucumber, tomatoes, onions, carrots, chillies, and lemon.

Curry Sauce

Available in Mild, Medium or Hot.

Chips

Crispy fried chips

Plain Yoghurt

Churned Plain yoghurt.

Onion Salad

Onions, chillies and lemon.

Make Your Own Curry

Step 1. Choose your protein:

Chicken | Chicken Tikka | Lamb | Fish

Egg | King Prawns | Paneer | Quorn®

Step 2. Choose your sauce:

Korma

Mughlai cream and cashew nut based gravy.

Jalfrezi)))

Assamese masala gravy, with peppers and onions.

Saag Wala)))

Masala of spinach, mint, green chillies and spiced.

Butter)))

A makhni sauce simmered in a buttery tomato and fenugreek gravy.

Garlic & Chilli)))

Cochin hot curry sauce flavoured with chunks of garlic and green chillies.

Rogan Josh)))

Kashmiri rich gravy of a myriad of spices.

Karahi)))

North Indian onion, tomato and fresh pepper gravy.

Masala)))

Our own exclusive recipe of masala sauce, made famous as a chicken tikka masala.

Step 3. Enjoy !

Tawa Dishes

Protein of your choice, cooked with coarsely chopped onions, tomatoes and pepper, garnished with coriander and ginger

Chicken Tawa)))

Paneer Tawa)))

Quorn® Tawa)))

King Prawn Tawa)))

Lamb Tawa)))

Fish Tawa)))

Biryani

A favourite with the Nawabs of Hyderabad, tender pieces of protein and basmati rice, flavoured with saffron and an interesting blend of spices.

Accompanied with curry sauce, green salad and raita.

Chicken Biryani)))

Paneer Biryani)))

Quorn® Biryani)))

King Prawn Biryani)))

Lamb Biryani)))

Vegetable Biryani)))

Vegetarian Choice

We have a wide and varying range of normally very underrepresented vegetarian dishes for you to enjoy as a:

Main Side

Bombay Aloo)))

Potatoes tossed in a cumin gravy.

Saag Aloo)))

Potato and spinach curry.

Aloo Gobi)))

Potato and cauliflower curry.

Baingan Bharta)))

Barbequed Aubergine delicacy.

Tarka Daal)))

Lentils in a garlic and ginger sauce.

Vegetable Jalfrezi)))

Vegetables cooked with spicy masala.

Malai Kofta)))

Paneer and potato balls in creamy butter sauce.

Daal Makhani)))

Lentils cooked in creamy butter sauce.

Daal Hariyali)))

Daal and spinach in a green curry.

Channa Masala)))

Chick peas cooked in a cumin gravy.

Signature Dishes

The legendary Dum Pukht Indian Cuisine, the food of myth and fable.

Prawn Mango Curry)))

King Prawns cooked in a sweet mango gravy.

Kheema Peas Peshwari)))

Minced lamb, cooked along with fresh peas, a touch of ginger, garlic and cumin seeds, topped with tomatoes.

Goan Fish Curry)))

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

Lamb Chettinad)))

South Indian Lamb dish, a delicacy from the Chettinad region of the Sivaganga district of Tamil Nadu.

Kaalimirch Methi Murgh)))

Chicken tikka cooked in a peppery fenugreek masala.

Soya Kheema))) (NEW)

Minced soya, cooked in a tomato masala sauce with a touch of ginger, garlic and cumin seeds.

Dhaba Murgh)))

A Punjab favourite of slow cooked chicken with ginger, onion, coriander, fresh herbs and native spices.

Basmati Ki Bahar

Steamed Rice

Pulao Rice

Mushroom Rice

Jeera Rice

Lemon Rice

Egg Fried Rice)))

Kheema Rice)))

Tandoori Bread

Tandoori Naan

Garlic & Coriander Naan

Lachedar Paratha

Peshwari Naan

Tandoori Roti

Puri

Chilli Naan)))

Cheese & Chilli Naan)))

Kheema Naan)))

Use our Chilli Guide to help make your choice

Mild)) Medium))) Hot))))

Allergens:

PLEASE NOTE: Our food is prepared in a kitchen where **ALLERGENS ARE PRESENT.**

We can not guarantee that anything is 100% free of allergens.

Allergen guide is available instore & can found at: www.shimlapinksleicester.co.uk/allergens

Vegetarian Notice:

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 V.A.T. at the prevailing rate.

A minimum £10.00 per guest cover charge applies.

A Discretionary 10% service is added to your bill.

Wonderful Whites!

1. Macabeo, Valdemoreda
Spain
2. Sauvignon Blanc, Terres d'Azur
France
3. Pinot Grigio, Mannara
Italy
4. White Rioja, Conde Valdemar
Spain
5. Chardonnay, Deakin Estate
Australia
6. Viognier, Révélation, Badet-Clément
France
7. Sauvignon Blanc, Coopers Creek
New Zealand
8. Petit Chablis, Domaine Brocard
France
9. Sancerre, Domaine Cherrier
France
10. Chablis Ter Cru, Vau Ligneau Domaine Hamelin
France

Rambunctious Reds!

20. Tempranillo, Valdemoreda
Spain
21. Merlot, Terres d'Azur
France
22. Shiraz First Fleet
Australia
23. Rioja Tempranillo, Conde Valdemar
Spain
24. Malbec, Finca La Colonia, Bodega Norton
Argentina
25. Montepulciano, Montipagano Umani Ronchi
Italy
26. Cabernet Sauvignon Reserva, Pionero, Morande
Chile
27. Rioja Crianza, Promesa, Martinez Bujanda
Spain
28. Pinot Noir, Coopers Creek
New Zealand
29. Châteauneuf-du-Pape, Domaine du Vieux Lazaret
France

Riotous Rosé !

30. Garnacha Rosado, Valdemoreda
Spain
31. Zinfandel Blush Rosé, Golden State
U.S.A.
32. Côtes de Provence Rosé, Whispering Angel
France

Classy Champagne !

50. Laurent-Perrier La Cuvée, Brut
51. Laurent-Perrier, Rosé
52. Cuvée Dom Pérignon

Scintillating Sparklers !

40. Cava Rosado Brut, René Barbier
Spain
41. Prosecco Brut, Itynera
Italy
42. Rotari Brut Rosé, Mezzacorona
Italy

Draught

San Miguel **ABV** 5.0%

Beer, Cider & Bitter

	ABV	Size
Cobra	4.5%	660ml
Kingfisher	4.8%	330ml
Cobra Zero	0.0%	330ml
Budweiser	5.0%	330ml
Corona	4.5%	330ml
Magners	4.5%	568ml
Kopparberg	4.0%	500ml
Tusker	4.2%	500ml
Doom Bar	4.3%	500ml
Pedigree	4.5%	500ml

Bourbon

	ABV	Size
Jack Daniels Single Barrel	45.0%	25ml
Jack Daniels	40.0%	25ml
Jack Daniels Fire	35.0%	25ml
Jack Daniels Honey	35.0%	25ml
Jack Daniels Apple	40.0%	25ml
Gentlemen Jack	40.0%	25ml
Southern Comfort	36.0%	25ml
Jim Beam	40.0%	25ml
Maker's Mark	45.0%	25ml

Brandy & Fine Cognacs

	ABV	Size
Courvoisier V.S.	40.0%	25ml
Martell	40.0%	25ml
Remy Martin V.S.O.P	40.0%	25ml
Courvoisier X.O.	40.0%	25ml
Remy Martin X.O.	40.0%	25ml

Vodka

	ABV	Size
Ciroc	40.0%	25ml
Smirnoff	37.5%	25ml
Grey Goose	40.0%	25ml

Whisky

	ABV	Size
Famous Grouse	40.0%	25ml
Jameson	40.0%	25ml
Bell's	40.0%	25ml
Canadian Club	40.0%	25ml
Johnnie Walker Black Label	40.0%	25ml
Chivas Regal	40.0%	25ml
Highland Park	40.0%	25ml
Cragganmore	40.0%	25ml
Macallan Double Cask	40.0%	25ml
Oban	43.0%	25ml
Glenmorangie	40.0%	25ml
Lagavulin	43.0%	25ml
Talisker	45.8%	25ml
Glenfiddich	40.0%	25ml
Bushmills - Black Bush	40.0%	25ml
Haig Club Clubman	40.0%	25ml
Johnnie Walker Blue Label	40.0%	25ml

Rum

	ABV	Size
Bacardi	37.5%	25ml
Captain Morgan	40.0%	25ml
Captain Morgan Spiced	35.0%	25ml

Gin

	ABV	Size
Gordon's Special Dry	37.5%	25ml
Gordon's Premium Pink	37.5%	25ml
Tanqueray Export Strength	43.1%	25ml
Boodles Mulberry	30.0%	25ml
Bombay Sapphire Distilled	40.0%	25ml
Beefeater 24 London Dry	45.0%	25ml
Boë Violet	41.5%	25ml
Bloom London Dry	40.0%	25ml
Hendrick's	41.4%	25ml
Brockmans	40.0%	25ml
Warner's Rhubarb	40.0%	25ml
Monkey 47 Schwarzwald	47.0%	25ml

Liqueurs & Shorts

	ABV	Size
Amaretto	28.0%	25ml
Archers Peach Schnapps	18.0%	50ml
Baileys	17.0%	50ml
Cointreau	40.0%	25ml
Drambuie	40.0%	25ml
Grand Marnier	40.0%	25ml
Kahlua	20.0%	25ml
Tia Maria	20.0%	25ml
Galliano	42.3%	25ml
Campari	25.0%	25ml
Malibu	21.0%	25ml
Tequila	38.0%	25ml
Sambuca	38.0%	25ml
Jagermeister	35.0%	25ml
Goldschlager	40.0%	25ml
Chambord	16.5%	25ml

Bottle & Canned Drinks

	Size
Coke	330ml
Coke Zero	330ml
J20 - Orange & Passion	275ml
J20 - Apple & Mango	275ml
Canada Dry	200ml
Red Bull	250ml

Juice Drinks

Apple Juice
Orange Juice
Pineapple Juice
Cranberry Juice

Soft Drinks

Pepsi
Diet Pepsi
Lemonade
Tonic Water

Lassi

Mango, Salted or Sweet

Mineral Water

Still
Sparkling

Mixers

	Size
Fever-Tree Aromatic Tonic	200ml
Fever-Tree Elderflower Tonic	200ml
Schweppes Slimline Tonic	200ml
Schweppes 1783 Light Tonic	200ml
Schweppes Canada Dry	200ml
Pepsi, Diet Pepsi, Lemonade	Splash
Orange Juice, Tonic Water, Cranberry Juice, Soda Water	
Lime or Blackcurrant Cordial.	

Hot Beverages

Coffee	Flat White
Cappuccino	Café Latté
Latté Machiato	Espresso
Cream Coffee	Double Espresso
Liqueur Coffee	Tea
Green Tea	Camomile Tea

Alcohol Free

	Style	0.0%	Size
Cobra Zero	Lager		330ml
Corona Cero	Lager		330ml
Koppaberg	Cider		500ml
Gordon's	Gin		25ml
Pink London Spirit	Pink Gin		25ml
American Malt	Bourbon Malt		25ml
White Cane Spirit	White Rum		25ml
Dark Cane	Dark Rum		25ml
Spiced Cane	Spiced Rum		25ml
Freixenet Sparkling	Sparkling Wine		200ml