

Shahi Nepalese and Indian Resturant

Welcome to Shahi, a unique experience capturing the cultural splendour and culinary richness of a preserved civilisation largely untouched by modern influences. Although our proud History goes back hundreds of years the Nepalese cuisine was only introduced into the UK in the late 1970s. Due to this, more and more people travel to Nepal to see and experience our wonderful culture. Nepal is a country rich in history famous for its snow covered peak of Sagamatha (Mt Everest) and also for the Gurkha Regiment, who have served with great distinction alongside the British Army for over 200 years. The diversity along with its colourful history has developed the Nepalese cuisine into a rich fusion of Indian and Tibetan flavours.

Good food is all about fine recipes, ingredients cooking methods, timings and the touch of a great culinary chef.

Inspired by everything from tangy street snacks and home-style curries to exotic vegetarian and seafood delicacies of southern Asia, each dish has its unique tastes and flavour.

Distinctive flavours and authentic recipes from across Nepal and India prepared by master chefs using the finest and freshest ingredients and cooked in the traditional way. Either barbecued in our special 400c clay ovens (tandoor), slow-cooked in a traditional copper pot (haandi) or stir-fried on an iron griddle (tawa).

Our Head chef Pom Sapkota was trained in Nepal and India; he has refined his culinary skills from the very best restaurants in the UK for more then 15years.

Pom Sapkota was the award winner of Chef of the year - "Food and Drinks 2007"

Award winner of "Who do you love food" competition 2007 London Borough of Lewisham.

Thank you for dinning at Shahi.

Starter Dishes

01. Chicken Momo	£4.25
The taste that came from the high street of Nepal. Warm chicken dumplings cooked by steam and served with home made chutney.	
02. Chhoila	£4.25
A delicatessen that no Nepalese will turn down. Barbecued Chicken seasoned with traditional spice, mustard oil, ginger, garlic, tomato and fresh lemon.	
03. Pork Sekuwa	£4.25
The real taste brought from Mount Everest base camp. Belly pork marinated in Nepalese spices and cooked inside a clay oven.	
04. Onion Bhaji	£3.25
05. Meat or Vegetable Samosa	£3.25
06. Chicken Pakora	£3.95
07. Sheek Kebab	£3.95
08. Tandoori Chicken (1/4)	£3.95
09. Vegetable Spring Roll	£3.95
10. Chicken or Lamb Tikka	£3.95
11. Garlic Mushroom	£3.95
12. Chicken Chat	£3.95
13. Prawn Puril	£4.50
14. King Prawn Butterfly	£5.50
15. King Prawn Puri	£5.50
16. Mixed Starter	£4.50
17. Duck Spring Roll	£3.50
18. Malai Tikka	£3.95
19. Hariyali Tikka	£3.95
20. Shahi Kutta	£3.95
21. Stuffed Mushrooms (with Vegetables)	£3.95
22. Papadom Plain or Spicy	0.50p
23. Assorted pickles tray	£2.00



Vegetables Side Dishes

01. Mutter Paneer (Peas and Indian cheese)	£4.50
02. Sag Paneer (Spinach and Indian cheese)	£4.50
03. Sag Aloo (Spinach and Potatoes)	£4.25
04. Aloo Gobi (Potatoes and Cauliflower)	£4.25
05. Mixed Vegetable Curry	£4.25
06. Chana Masala (Chick Peas)	£4.25
07. Bhindi Bhaji (Okra)	£4.25
08. Aloo Brinjal (Aburigine and Potatoes)	£4.25
09. Mushroom Bhaji	£4.25
10. Cauliflower Bhaji	£4.25
11. Tarka Dhal (Lentil)	£4.25
12. Sag Bhaji (Spinach)	£4.25
13. Bombay Potatoes	£4.25
14. Aloo Bodi Tama (A typical Nepalese dish cooked with Potatoes, Bamboo Shoots and Black Eye Beans)	£4.25
15. Mixed Raitha (Yoghurt)	£2.50
16. Any Vegetable Main Dish	£6.50

Rice (Basmati)

01. Plain Rice	£2.50
02. Pilao Rice	£2.95
03. Special Fried Rice (with Egg and Peas)	£3.25
04. Lemon Rice	£3.25
05. Keema Pilao	£3.25
06. Vegetable Rice	£3.25
07. Mushroom Rice	£3.25
08. Garlic Rice	£3.25
09. Chilli Rice	£3.25
10. Sherpa Rice (with Honey and Coconut)	£3.50

Nan, Paratha and Roti

01. Nan Leavened bread cooked in the tandoor	£2.50
02. Keema Nan Leavened bread stuffed with spiced minced lamb	£2.95
03. Kulcha Nan Leavened bread stuffed with mildly spiced onion	£2.95
04. Nan-a-Magajia Leavened bread stuffed with spice paneer (Indian cheese)	£2.95
05. Peshwari Nan Leavened breadstuffed with ground almond, nuts & sultans cooked in the tandoor	£2.95
06. Garlic Nan Leavened bread cooked with fresh garlic	£2.95
07. Chilli Nan	£2.95
08. Khajuri Nan	£2.95
09. Tikka Nan	£2.95
10. Pizza Nan	£2.95
11. Paratha A plain unleavened bread	£2.95
12. Stuffed Paratha Unleavened bread stuffed with mildly spied vegetables	£2.95
13. Mugalai Paratha Unleavened bread stuffed with mildly spiced minced meat	£2.95
14. Puri Deep Fried Fluffy Bread	£1.50
15. Roti Tandoori Roti	£1.50
16. Chapati	£1.50



Popular Indian Dishes

	<u>Chicken</u>	<u>Lamb</u>	<u>Prawn</u>	<u>K.Prawn</u>
01. Curry	£6.75	£6.95	£7.50	£10.95
02. Madras	£6.75	£6.95	£7.50	£10.95
03. Vindaloo	£6.75	£6.95	£7.50	£10.95
04. Kurma	£6.75	£6.95	£7.50	£10.95
05. Dhansak	£6.75	£6.95	£7.50	£10.95
06. Sag Waala Delicious Curry with Green Spinach	£6.75	£6.95	£7.50	£10.95
07. Do-pizza An aromatic dish cooked with an abundance of onions	£6.75	£6.95	£7.50	£10.95
08. Balti Chefs special mixture of spices and herbs together with balti paste	£6.75	£6.95	£7.50	£10.95
09. Rogan Josh Seasoned with fresh herbs and moderate spices in a mouth watering sauce with lots of tomatoes	£6.75	£6.95	£7.50	£10.95

Biryani Dishes

01. Vegetable Biryani	£7.50
02. Chicken Biryani	£7.95
03. Lamb Biryani	£7.95
04. Muglai Biryani (Chicken Meat and Prawn)	£9.95
05. Prawn Biryani	£8.95
06. Chicken Tikka Biryani	£8.95
07. King Prawn Biryani	£11.95

Tandoori Dishes

As many of you know a 'Tandoor' is made from a very special clay. All tandoori food is cooked or grilled on a charcoal fire in the tandoor. Particularly no fat is used to cook any tandoori dishes. Sizzling tandoori dishes are cooked in the tandoor by individual portions. Tandoori nan or roti can go well with any tandoori dish.

- | | |
|---|---------------|
| 01. Tandoori Chicken Half | £7.50 |
| Tandoori chicken marinated in mild spices with yoghurt and cooked in the clay oven. | |
| 02. Chicken Tikka | £7.50 |
| Tender pieces of chicken served off the bone cooked with mild spices in the tandoor | |
| 03. Shashlick | £7.50 |
| Succulent pieces of mildly spiced charcoal cooked chicken skewered with onions, capsicum and tomatoes | |
| 04. Lamb Tikka | £7.50 |
| Tender pieces of mildly spiced lamb skewered and cooked over the tandoori charcoal | |
| 05. Lamb Hasina | £7.95 |
| Tender pieces of lamb marinated in yoghurt and spices, cooked with capsicum, tomatoes and onions | |
| 06. Sheek Kebab | £7.50 |
| Minced lamb or mutton mixed with herbs and spices and grilled over the charcoal in the tandoor | |
| 07. Tandoori Broccoli | £7.50 |
| Broccoli marinated in mild spices with cheese, ginger and Nepalese herbs. A healthy option | |
| 08. Hariyala Tikka | £7.50 |
| Tender pieces of chicken with green spice, herbs, (medium hot) | |
| 09. Tandoori Mixed Grill | £12.95 |
| Consisting of king size prawns, lamb tikka, sheek kebab, tandoori chicken, chicken tikka and salad. | |
| 10. Salmon Shashlick | £12.95 |
| Mildly spiced salmon skewered with onions, tomatoes and capsicum cooked over charcoal. | |

Delicious Nepalese Dishes

	<u>Chicken</u>	<u>Lamb</u>	<u>Prawn</u>	<u>K.Prawn</u>
01. Jimmu A very special Nepalese dish cooked with special Nepalese herbs called jimmu found in the foot hills of Himalayas	£7.50	£7.75	£7.95	£11.95
02. Kurilo A very healthy & highly recommended Nepalese dish cooked with steamed asparagus	£7.50	£7.75	£7.95	£11.95
03. Everest traditional Nepalese dish cooked with bamboo shoots & black eyes beans. A very popular dish from the Himalayan country and the real taste of Gurkhas	£7.50	£7.75	£7.95	£11.95A
04. Masu Bhutwa A highly delicious dish cooked with green capsicum, julline ginger, garlic, onion, tomatoes & coriander with thick sauce, garnished with spring onion	£7.50	£7.75	£7.95	£11.95
05. Hariyali Dish The supreme of chicken in fresh mint fresh spinach, ginger, garlic, tomatoes and Nepalese herbs cooked in green sauce.	£7.50	£7.75	£7.95	£11.95
06. Chati Kukura Cooked with broken cauliflower and chopped tomato, ginger, garlic (medium)	£7.50	£7.75	£7.95	£11.95
07. Nepal Cooked with mild cream butter and mango to create a dish with delicate flavour	£7.50	£7.75	£7.95	£11.95
08. Shahi (Mild or Hot) From the house of royals, chicken tikka cooked in traditional Nepalese spice with fresh mint, green chilli and a yogurt sauce.	£7.50	£7.75	£7.95	£11.95
09. Gurkha Marinated and grilled chicken, cooked with mild & flavoured spices	£7.50	£7.75	£7.95	£11.95
10. Kathmandu Marinated barbecued chicken or lamb with onions & tomatoes.	£7.50	£7.75	£7.95	£11.95

Delicious Nepalese Dishes (cont.)

	<u>Chicken</u>	<u>Lamb</u>	<u>Prawn</u>	<u>K.Prawn</u>
11. Nagha Masala Chicken or lamb cooked in corriender ginger, garlic, and special Nepalese mountain chilli hot	£7.50	£7.75	£7.95	£11.95
12. Nepalese Khutta Lamb cooked with mushroom potato and sweet corn.(medium spices recommended)	£7.50	£7.75	£7.95	£11.95
13. Honeymoon Khathmandu Cooked in honey and Nepalese herbs sweet creamy	£7.50	£7.75	£7.95	£11.95
14. Pork Saag Delicious combination of pork and spinach that the gurkhas have been experiencing from the time of civilization				£7.50



Chef Specialties

These dishes are specially prepared by our chef for the people who enjoy good food. Meat, herbs and spices are cooked harmoniously to give natural taste of meat with a rich flavour of spices.

- | | |
|--|---------------|
| 01. Chicken or Lamb Razzala
Marinated boneless pieces, grilled over charcoal and cooked with red wine, onion, capsicum and tomatoes to provide a dish of medium flavour. | £7.50 |
| 02. Chicken Tikka Masala
Marinated pieces of chicken cooked in the tandoor and served in an aromatic sauce. | £7.50 |
| 03. Butter Chicken
Pieces of tandoori chicken cooked on the bone (served off the bone) mildly spiced, cooked in butter base sauce. | £7.75 |
| 04. Garlic Chilli Chicken
Barbecued pieces of chicken with fresh green chilli, fresh garlic and ginger with a hint of coriander. | £7.50 |
| 05. Chicken or Lamb Pasanda
A mild dish of chicken, lamb pieces cooked over the charcoal, served in a sauce with cream, spices, herbs and almonds. | £7.75 |
| 06. Chicken or Lamb Kharai
Dry pieces of chicken, lamb pieces cooked in spices and served in traditional khaire | £7.50 |
| 07. Chicken or Lamb Chatta Masala
A medium, sour lamb or chicken dish cooked in a rich sauce of lemon juice and tamarind | £7.50 |
| 08. Chicken or Lamb Jhalfrezi
Marinated pieces of chicken or lamb grilled in the tandoor, cooked with onions, capsicum, tomato and green chilli (hot) | £7.50 |
| 09. King Prawn Masala
Pieces of king prawn, cooked in the clay oven, served with a medium butter based sauce of cream and tomatoes. | £11.95 |
| 10. Nargisi Kofta
Meat balls cooked with taj leaf and cumin seed, served in an oriental sauce of fresh spices and herbs. | £7.50 |

Chef Specialties (cont.)

- | | |
|--|--------------|
| 11. Bhuna Murg
Tandoori chicken grilled over charcoal, taken off the bone, cooked with fresh ginger and garlic in rich butter sauce. | £7.50 |
| 12. Malai Kofta
Vegetable balls cooked with cumin seeds and taj leaves, served in a fresh sauce of spices and herbs. | £7.50 |
| 13. Bhuna Masala
Barbecued chicken tikka cooked in dried fried spices. | £7.50 |
| 14. Chef Special Chicken
Breast of chicken stem fried with onion, tomatoes, capsicum and soyasauce well spiced oriental flavour. | £7.50 |
| 15. Kharai Duck
Dry pieces of duck cooked in spices and served in traditional khair. | £8.75 |
| 16. Duck Khatta Masala
A medium, sour duck dish cooked in a rich sauce of lemon juice and tamarind | £8.75 |
| 17. Duck Jhalfrezi
Marinated pieces of duck grilled in the tandoor, cooked with onions, capsicum, tomato and green chilli (hot) | £8.75 |
| 18. Rajoshi Kharai
Duck, cooked in a rich sauce with spring onions, spiced with a hint of mustard pickle sauce. | £8.75 |
| 19. Hash Chilli Masala
Duck tikka served in a hot green chilli sauce with garlic and coriander | £8.75 |
- 