

With over 36 years of award winning Indian cuisine and hospitality,
Kent's famed Shampan Group has re-launched its renowned Shampan
Bromley restaurant

Long revered as Bromley's oldest Indian restaurant with a loyal following that far exceeds the county borders, the restaurant has now been given a stunning renovation along with the introduction of a sumptuous new menu devised by Shampan Group's Executive Chef Sadek Miah, executed by Bromley's Head Chef Shajahan Miah and his team.

With a modern and eye-catching design, the refurbished restaurant takes its inspiration from the group's flagship establishment Shampan at the Spinning Wheel in Westerham. An elegant and wonderful new look encapsulates both the Cinnamon Room and downstairs Mint Suite along with extended seating. The stylish environment offering a centrally placed bar and lounge are matched by the equally smart private dining area downstairs, the Mint Suite, with a spacious lounge and bar, alcoves and intimate booth seating.

The unmissable revamp of the interior isn't the only exciting new aspect of the restaurant, with the tempting new food and drink menus – the latter partnering flavoursome traditional and contemporary dishes – offering another highlight...

...just some of the reasons to welcome you back to Shampan Bromley!



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# **MENU**

### **APPETISERS**

Papadoms		1	
Chutneys		2	
Onion Bhaji	Shredded onion and potato rolled (W)	8	
Vegetable Samosa	A spiced vegetable filling encased in a crisp and light pastry (W)	8	
Pickled Paneer & Pepper Melody	With tomato & chilli coulis (W)	8	
Hariyali Spinach & Green Kebab	Tempered spinach / grated potato and green peas are crushed with tempered cumin ginger and chilli. They are then made into patties, deep-fried and placed on a bed of tossed capsicum and peas (V)	8	
Vegetable Sheekh Kebab Moti Subz Seekh with toasted Tapioca Pearls	Assorted seasonal vegetables finely chopped and tempered with spices before being folded with boiled potatoes. They are then evenly spread on skewer and cooked delicately in the tandoor garnished with tapioca pearls (V)	9	
Tofu Shashlick	Marinated tofu in authentic Indian spices & herbs slow cooked in the tandoor	10	
Griddle Seared King Scallops	With cumin peas and cauliflower puree	10	
Tiger Prawn Puri	South Asian flat bread topped with medium spiced prawns	10	
Grilled Fresh Water King Prawns	With smoked garlic & dill leaves with coconut	10	
Char-Grilled Chicken	With cracked fennel & cardamom	8	
Lamb Samosa	A spiced minced lamb filling encased in a crisp and light pastry	9	
Chef's Assorted Grilled Platter	Paneer, king prawn, char-grilled chicken, lamb chop, salad & relish	13	
Assorted Indian Hors D'oeuvres	Chicken tikka, seekh kebab & onion bhaji, served with salad	11	
SELECTIONS FROM THE CLAY OVEN			
Chicken Tikka Lamb Tikka Lamb Chops	Tender cubes of tandoor baked marinated chicken breast Tender cubes of tandoor baked marinated lamb Marinated in lightly spiced yoghurt and baked in the tandoor. Served with sheek kebab	9 10 11	

**Tandoor Seared Salmon** 

With lemongrass & chilli



## MAIN COURSES

Hyderbadi Spiced Baby Aubergines with Tomato & Tamarind Sauce, Pilau Rice	Marinated baby aubergines stir-fried with coconut, slow cooked onions & tomatoes	15
Kerala Spiced King Prawns, Curry Leaf & Coconut Sauce, Coconut Rice	Fresh water king prawns marinated with turmeric & ginger, presented in a coconut sauce with a hint of chilli	20
Grilled Sea Bass With Chillies, Bengali Aubergine & Tomato Broth, Basmati Rice	Pan-seared fillet of sea bass, dusted with carom seeds & chopped fresh chillies, served with a tomato & onion broth	20
Seared Haddock with a Ginger and Coconut Sauce, Coconut Rice	Pan-seared fillets garnished with crab meat and kokum spices, drizzled with a fresh ginger and coconut sauce with a hint of chilli	20
Tilapia Fish Masala, Pilau Rice	Traditional dish from the waters of Bangladesh, lightly seasoned with spices and fried in butter before being cooked with tomatoes, onions and mixed peppers	20
Shampan Signature Chicken Masala, Pilau Rice	Marinated whole baby chicken baked in a thick gravy	20
Nawabi Aromatic Tandoori Breast of Chicken with a Smoked Cashew Nut Sauce, Pilau Rice	Breast of chicken marinated in saffron & rose water. Served on a bed of smoked cashew nut sauce and royal cumin	18
Bemisal Chicken, Pilau Rice	A unique smooth dish of spiced chicken tikka swirled in a butter tomato sauce garnished with browned onions	18
Punjabi Barbecued Achari, Pilau Rice	Spiced lamb or tandoor chicken, served on a bed of tangy achari sauce of tomatoes, ginger & onions with a hint of fresh chilli	18
Kentish Lamb Sali. Slow Braised Leg of Kentish Lamb with Straw Potatoes, Pilau Rice	Tender pieces of lamb cooked with garlic and fresh chilli, served with a fresh spinach sauce	20
Hyderbadi Spiced Lamb Shank, Pilau Rice	Slow-cooked Kentish lamb shank marinated in turmeric, yoghurt, toasted garlic & ground spices. Finished with roasted root vegetables	20
Bahari Lamb, Pilau Rice	Slow braised in the tandoor aromatic Kentish lamb chops, cooked with authentic spices in a medium hot tamarind sauce, served with pilau rice	21



17

18

### MAIN COURSES Cont.

Caulilower Malai Kofta / Kurkure Gobi Ke Koftey in Methi Malai Sauce	Grated cauliflower is folded with chickpea flour, turmeric, ginger chillies and spices and deep fried forming round dumplings. A silky sauce cooked with reduced onion, tomatoes and finished with coconut cream, served to compliment the crisp and tangy taste of the cauliflower	
Creamy Coconut Tofu curry / Kerela style Tofu with Coconut Rice		n a hot pan is folded in an earthy Kerelan style marind sauce with a touch of coconut cream
TRADITIONAL DISHES		
In a world of modern cuisine, traditional delicacies hold its fort to uplift the streng and robust flavours of the cuisine	gth	Bhuna A thick sauce of onion, tomatoes and hand-selected spices  Dhansak North Indian preparation, cooked with lentils, fresh coconut, green herbs and red peppers
RECOMMENDED		Jhalfrezi Roasted spices tossed with red onions, tomatoes, green chillies and mixed peppers
Chicken Rezella Traditional Kolkota dish of diced chicken marinated in saffron and turmeric, slow cooked in a thick yoghurt with a hint of chilli comes,	18	Kadhai Prepared with tomatoes, onion and highly flavoured spices, served in a traditional iron kadhai dish  Korma A rich cashew, mint and onion sauce garnished with coconut powder and cream  Madras Authentic dish originating in the south of India,
with pilau rice		a heavily spiced dish with fresh chilli and turmeric
Butter Chicken A mild and creamy sauce of butter, yoghurt and almond with garlic and ginger	14	Masala A slow cooked tomato gravy prepared with coconut and garnished with sliced almonds and cream  Methi Spiced but medium, a thick sauce of fresh fenugreek and hand-selected spices with roasted methi leaves
SELECTED TRADITIONAL DISHES ARE ALS AVAILABLE WITH:	0	<b>Pathia</b> A hot, sweet and sour dish originating in Gujarat, made with chillies and lime
Fresh Seasonal Vegetables	11	Rogan Josh Aromatic and earthy preparation using traditional Kashmiri spices and cherry tomatoes
Chicken		Coop from how the selection of the selec
	13	<b>Saag</b> fresh spinach sauce with garlic, mustard seeds and
Kentish Lamb	14	fresh chillies
Tiger Prawns	14	<b>Vindaloo</b> A heavily spiced thick sauce of potatoes, vinegar
King Prawns	17	and chopped fresh chillies
Paneer Tikka	13	and enopped nestremines



### TANDOORI SPECIALITIES

Tandoori Chicken (Sizzling)	13	Choose to have any of your clay oven selections	
On-the-bone chicken marinated in		flambéed in our house brandy for an extra £2.00	
selected spices and barbecued. Served		per dish	
with salad & yoghurt mint sauce			
		Mughal Lamb Chops (Sizzling)	18
Chicken or Lamb Tikka (Sizzling)	14	Barbecued juicy chops marinated in a Moghul	
Tender pieces of chicken breast or lamb		inspired spice mix with yoghurt. Served with	
cubes, marinated in spiced yoghurt and		salad & yoghurt mint sauce	
barbecued. Served with salad & yoghurt			
mint sauce		Tandoori King Prawns (Sizzling)	18
		Meaty tail-on king prawns marinated in spiced	
Chicken or Lamb Shashlick (Sizzling)	16	yoghurt and charred. Served with salad &	
Marinated cubes of chicken breast or		yoghurt mint sauce	
lamb roasted with onions and fresh			
peppers. Served with salad & yoghurt		Tandoori King Prawn Shashlick (Sizzling)	20
mint sauce		Tail-on king prawns barbecued with onions	
		and fresh peppers. Served with salad &	
Tikka Paneer Shashlick (Sizzling)	14	yoghurt mint sauce	
Cubes of paneer marinated in spiced			
yoghurt and charred in the tandoor with		Tandoori Mixed Grill (Sizzling)	22
onions and fresh peppers. Served with		A selection of tandoori chicken, chicken tikka,	
onions and fresh peppers. Served with salad & yoghurt mint sauce		A selection of tandoori chicken, chicken tikka, lamb tikka and seekh kebab. Served with	
		lamb tikka and seekh kebab. Served with	

### BIRYANI DISHES

BIRYANI IS ACCOMPANIED BY A SEASONAL VEGETABLE CURRY

Seasonal Vegetables	Fresh seasonal vegetables cooked with basmati rice and selected aromatic spices	17
Calcutta Chicken	Kolkata style chicken cooked with basmati rice and selected aromatic spices	18
Bombay Masala Lamb	Mumbai masala lamb cooked with basmati rice and selected aromatic spices	19
Shampan Special Biryani	Chicken tikka, lamb tikka, king prawn, lamb chop cooked with basmati rice and selected aromatic spices	20



#### ACCOMPANIMENTS

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Aloo Gobi **Cumin Tadka Dall Baby Aubergine** Keema Matar Sukha **Mushroom & Tomato** Stir-Fry Bindi Bhaji **Bombay Aloo** Onion Bhaji Cauliflower Bhaji **Paneer With Cumin** & Garlic Sauce Chana Masala

Saag Aloo Saag Bhaji Saag Paneer

Seasonal Vegetable

Curry

Vegetable Stir-Fry

Jhalfrezi

#### RICE

#### HOME-MADE BREADS

Basmati Rice	4	Chapati	4
Pilau Rice	5	Laccha Paratha	5
Mushroom Rice	6	Tandoori Roti	5
Coconut Rice	6	Naan	4
Special Rice	6	Garlic Naan	5
Garlic Rice	6	Keema Naan	5
		Peshawari Naan	5

## SHAMPAN **SUNDAY BUFFET** 12 NOON - 5PM

A wide selection of dishes available with menu variations occuring weekly

**ADULTS 17 CHILDREN 13** 



SHAMPANGROUP.CO.UK

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020 8460 7169



#### SIGNATURE SHARING PLATTERS

PLATTER FOR TWO	39.95
PLATTER FOR FOUR	69.95

An indulgent selection crafted to share, featuring: Lamb Chops, Lamb Sheek Kebab, Chicken Tikka, Chicken Wings, Chapali Kebab, Aloo Chops, Mushroom Shashlik, Fragrant Rice, Naan Bread, Fresh Garden Salad, Masala Sauce, Madras Sauce, Mint Chutney & our Shampan Signature Red Sauce

#### WHY NOT ELEVATE YOUR DINING EXPERIENCE WITH ONE OF OUR EXQUISITE ADD-ONS:

Lamb Chops	(2 pieces)	7.95
Tandoori Chicken Wings	(6 pieces)	7.95
Tandoori King Prawn	(2 pieces)	7.95
Salmon Ka Tikka	(2 pieces)	7.95
Peri Peri Chips		4.95