



SHAMPAN

AT THE SPINNING WHEEL

OUR MENU

Executive Chef Sadek Miah has devised a perfectly balanced menu for Shampan at the Spinning Wheel, giving you the best of both traditional Indian dishes, which are at the heart of how you've come to love our cooking and contemporary ones that bring an innovative slant and eye-catching presentation.

Our dishes are made from fresh ingredients, some even sourced locally in Kent, using quality spices and herbs, resulting in flavours which are authentic and delectably exciting when it comes to our classics yet, imaginative and invigorating for our modern ones. Either way, you are in for a robust and mouth-watering treat!

We are proud to say that we have won critical praise for our food and are eternally grateful for your loyal following. However, we are always looking to be inventive, striving to exceed your expectations at all times and more than welcome your feedback.

Enjoy!



Appetisers

Cauliflower & broccoli florets pakora		£6.50
Pickled paneer & pepper melody with tomato & chili coulis		£6.50
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		£5.90
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		£5.50
Tofo Shashlick Marinated Tofo in authentic Indian spices & herbs slow cooked in the tandoor.		£6.90
Vegetable / Chicken / Lamb Samosa		£6.50
Tandoor seared salmon with lemongrass and chilli Also available as a main		£7.90 £14.90
Griddle seared king scallops, cumin peas, cauliflower puree		£8.90
Tiger prawn puri South Asian flat bread topped with medium spiced prawns		£7.90
Basil scented tiger prawns with Desi honey and pepper vinaigrette Also available as a main	Garnish contains milk	£7.90 £14.90
Grilled fresh water king prawns with smoked garlic & dill leaves	Garnish contains milk	£8.50
Banana leaf wrapped tilapia with coriander & coconut crust	Garnish contains milk	£7.90
Chargrilled chicken with cracked fennel & cardamom		£7.50
Chili chicken		£7.50
'Shikari' hunter style grilled Scottish rabbit with pickled spices, garlic, cumin and corn relish Also available as a main		£8.90 £16.90
'Shampan's' special duo of Kentish lamb chops & minced lamb gillaffe		£10.50
Chef Sadek's assorted grilled Hors d'oeuvres Paneer, king prawn, chicken, lamb, salad & relish		£11.50pp

Tasting Menu

£29.90 per person

APPETISER

Pickled paneer & pepper melody with tomato & chili coulis

MIDDLE COURSE

Tandoor seared salmon with lemongrass and chilli

or

Chargrilled chicken, cracked fennel & cardamom

MAIN COURSE

Nawabi aromatic tandoori breast of chicken with smoked cashew nut korma, biryani rice

or

Slow braised leg of kentish lamb 'salli' with straw potatoes

DESSERT

Chocolate Samosa served with vanilla ice cream

To be ordered by each diner on the table for an enhanced dining experience

Selections from the Clay Oven

Popadoms & chutneys

£2.00pp

Plain papadoms		Mint sauce	 	Onion & tomato salsa	
Spicy papadoms	 	Mango chutney		Mixed pickle	 
Mini papadoms		Tamarind sauce			

Aromatic tandoori breads



£6.50

with home made relishes

Plain naan contains **sesame**. Peshawari naan contains **sesame** and **nuts**.

Clay oven roasted tandoori chicken on the bone



Quarter

Half

Served with red onion salad, raita & coriander chutney

£5.90

£10.90

Seekh kebab gillaffe



£8.50

with red onions, peppers

Chicken or lamb tikka



£10.90

Chicken or lamb shashlick



£11.50

Lamb chops



£13.50

Tandoori king prawns



£14.50

King prawn shashlick



£15.50

Tandoori mixed grill



£16.90

Served with a naan bread

(please refer to accompaniments section for allergen information)

Main Courses

Hyderbadi spiced baby aubergines with tomato & tamarind sauce, plain rice

Marinated baby aubergines stir-fried with slow cooked onions & tomatoes

 £12.90

Tandoori cauliflower, broccoli & paneer, lababdar peas, laccha paratha

Char-grilled florets and paneer marinated with cream cheese, served on a bed of green peas & chopped onions

 £12.90



Cauliflower 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 reduces onion, tomatoes and finished with coconut cream is served to compliment the crisp and tangy of the cauliflower

 £12.00

Creamy coconut tofu curry / kerela style tofu with coconut rice

Tofu seared in a hot pan is folded in an earthy kerelan style tomato & tamarind sauce with a touch of coconut cream

 £13.50

Stuffed romero pepper and spiced paneer with cauliflower stir-fry and spinach sauce, pilau rice

Grilled half romero pepper stuffed with paneer and cauliflower stir-fry, resting on a spinach and garlic sauce

 £13.90

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

 £17.90



Grilled sea bass with chillies, Bengali aubergine & tomato broth, basmati rice

Pan-seared fillets, dusted with carom seeds & chopped fresh chillies, served with tomato & onion broth

 £17.90

Garnish contains milk

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

 £17.90



Punjabi red spiced chicken breast with sautéed spinach, pilau rice

Tandoored breast marinated in sweet Kashmiri chilli, served with a slow cooked tomato & fenugreek sauce

 £16.50

Nawabi aromatic tandoori breast of chicken with a smoked cashew nut sauce, biryani rice

Breast of chicken marinated in saffron & rose water. Served on a bed of smoked cashew nut sauce and royal cumin

 £16.50

Rice contains milk

'Bhatti' chicken with lababdaari makhani sauce, pilau rice

Chicken served off the bone, resting on a makhani sauce base, served with spinach purée

 £16.50

Grilled duck breast with goan curry sauce & cumin mashed potatoes

Breast of duck, cooked to your preference, placed on a sauce blended with peppercorns, garlic, cumin seeds & malt vinegar. Finished with roasted root vegetables

 £17.90

Slow braised leg of kentish lamb 'salli' with straw potatoes, biryani rice

Lamb baked in its jus, tenderly served resting on a fried onion, lamb mince & aromatic spiced sauce

Garnish and rice contains milk £18.90

Hyderbadi spiced lamb shank, pilau rice

Slow-cooked Kentish lamb shank marinated in turmeric, yoghurt, toasted garlic and ground spices. Finished with roasted root vegetables

£18.90

Tandoori smoked leg of lamb 'soola', pilau rice

Tender slices of Kentish lamb marinated in Hyderbadi spices, served with paprika and raita garnish with caramelised onions and chili flakes

Garnish contains milk £18.90

Clove smoked saddle of venison with jodhpuri spices, crisp okra, pilau rice

Strips of top-side venison, cooked to your preference, marinated in cinnamon & cardamom, served in a sauce of brown onion & yoghurt

 £19.90

Traditional Dishes

In the world of modern cuisine, traditional delicacies hold its fort to uplift the strength and robust flavours of the cuisine.

RECOMMENDED

Mixed vegetable korma   **£9.90**

Chicken Makhani  **£9.90**

Kashmiri lamb rogan josh **£11.90**

Tiger prawns kadhai  **£12.90**

SELECTED TRADITIONAL DISHES ARE ALSO AVAILABLE WITH

Fresh seasonal vegetables **£9.90**

Chicken  **£10.90**

Kentish lamb **£11.90**

Tiger prawns  **£12.90**

Biryani Dishes

Seasonal vegetable  **£14.90**

Mixed seafood     **£18.90**

Tiger prawns   **£18.90**

Calcutta chicken  **£16.90**

Bombay masala lamb  **£17.90**

Korma	A rich cashew, mint and onion sauce garnished with coconut powder and cream	 
Dhansak	North Indian preparation, cooked with lentils, fresh coconut, green herbs and red peppers	
Masala	A slow cooked tomato gravy prepared with coconut and garnished with sliced almonds and cream	 
Bhuna	A thick sauce of onions, tomatoes and hand-selected spices	
Jhalfrezi	Roasted spices tossed with red onions, tomatoes, green chillies and mixed peppers	
Vindaloo	A heavily spiced thick sauce of potatoes, vinegar and fresh chillies	
Methi	Spiced but medium, a thick sauce of fresh fenugreek and hand-selected spices with roasted methi leaves	
Madras	A hot sauce of onion, garlic and chili	
Rogan Josh	Aromatic dish of Kashmiri origin, slow cooked with a scattering of cherry tomatoes	
Kadhai	A thick sauce of chunky green and red peppers and red onions, served in a karahi sizzler	

Accompaniments

Vegetable stir fry jhalfrezi £6.90	Saag aloo £6.90	Basmati rice £3.90
Bindi masala £6.90	Saag paneer  £6.90	Pilau rice/ Coconut rice £4.50
Aloo methi £6.90	Seasonal vegetable curry £6.90	Mushroom rice  £4.50
Paneer with cumin & garlic sauce  £6.90	Onion bhaji  £6.90	
Mushroom and tomato stir fry £6.90		
Chickpea masala £6.90	Plain naan     £3.90	
Cumin tadka dal £6.90	Peshawari naan      £4.50	
Keema matar £6.90	Garlic/keema naan    £4.50	
Bombay aloo £6.90	Laccha paratha  £3.90	

Allergen Information

At Shampán, we are committed to ensuring that every guest has a safe and enjoyable experience within our restaurants, as such, the following keys can be used throughout our menus to identify any allergens which may be present within our dishes.

Guests are advised to speak to a member of the team, before placing their order, if they have any dietary requirements, intolerances or allergies.

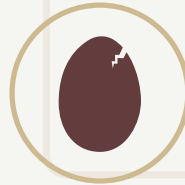
Shampán is proud to have a peanut-free kitchen.



**Cereals
containing wheat**



Crustaceans



Eggs



Fish



Peanuts



Soya



Milk



Nuts (Tree Nuts)



Celery



Mustard



Sesame



**Sulphur Dioxide
(Sulphites)**



Lupin



Molluscs