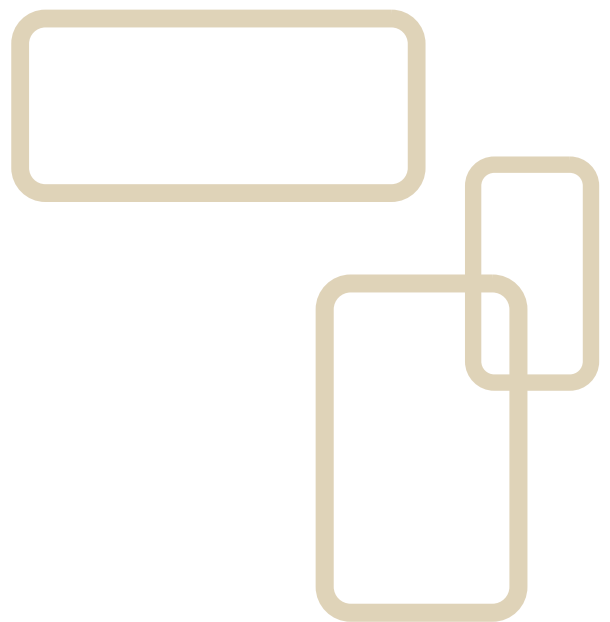


SHAMPAN

WELLING

DINING MENU

35 years of award winning
Indian cuisine and hospitality



STARTERS

SUNDRIES

Papadoms £ 0.95
Plain or masala spiced papadoms

Assorted Chutneys £ 1.95
A selection of mango chutney, mint sauce, tamarind sauce, onion salad and mixed pickle

SEAFOOD

Prawn Pathia on Puree £ 8.25
Spiced prawns cooked with thick gravy slightly hot on deep fried thin bread

Salmon Ka Tikka £ 8.25
Chunks of Scottish pink salmon marinate in a rich spicy yoghurt sauce and barbecued in the tandoor

Garlic King Prawns £ 8.50
Grilled fresh water king prawns with smoked garlic and dill leaves

Prawn Pakora £ 8.50
Spiced prawn breaded and deep fried

LAMB

Lamb Tikka £ 8.50
Pieces of tender 'off the bone' lamb lightly spiced and barbecued in the tandoor

Lamb Samosa £ 7.25
Pastry filled with marinated spiced lamb and fresh herbs

Mughal Lamb Chops £ 8.50
Lamb chops marinated in a spiced yoghurt sauce, barbecued and served with salad and mint yoghurt

MIX STARTER

Assorted Indian Hors D'Oeuvres £ 8.95
Chicken tikka, sheek kebab and onion bhajis served with salad

CHICKEN

Chicken Tikka £ 7.25
Pieces of tender 'off the bone' chicken spiced and barbecued in the tandoor

Chicken Chaat Masala £ 7.25
Shredded chicken lightly spiced with chaat masala spices

Malai Murgh Kebab £ 7.25
Chicken breast marinated in cream cheese, finished with mace, cardamom and toasted fennel seeds

VEGETARIAN

Onion Bhaji £ 6.95
Deep fried spiced onion patties

Vegetable Samosa £ 6.95
Pastry filled with marinated spiced vegetables and fresh herbs

Paneer Tikka £ 7.25
Fresh cheese cubes marinated in spices and then grilled in the tandoor

Special Aloo Chops £ 7.25
Spiced potato and mixed vegetables, deep fried with breadcrumbs

VEGAN

Hariyali Spinach & Green Kebab £ 7.95
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

Vegetable Sheekh Kebab Moti Subz Seekh with Toasted Tapioca Pearls £ 7.95
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

MAIN COURSES

LAMB

Lamb Korahi	Tender pieces of lamb prepared with tomatoes, capsicum, onions. Served in a sizzling korahi dish	£ 12.95
Barbecue Lamb Achari	Spiced lamb barbecued in the tandoor, served in an achari sauce of tomatoes, ginger, onions and a hint of chilli	£ 12.95
Lamb Sali	Tender pieces of lamb tikka cooked with garlic and chilli, served with fresh spinach and a naga bhuna sauce. Very spicy, finished off with a grating of fried potatoes for garnish	£ 13.95

CHICKEN

Shampan Special Masala	Chefs own secret recipe – baked chunk of baby chicken spiced in thick gravy	£ 13.95
Chicken Jalfrezi	Specially prepared hot dish cooked with fresh garlic, green chilli, mixed peppers. Garnished with red chilli flower	£ 12.95
Chicken Rezella	Thick diced chicken fillet highly spiced topped with onions, capsicum, fresh garlic paste slow cooked with yoghurt	£ 12.95
Bemisal	A unique smooth dish of spicy tikka of chicken where the smoothness of the buttery tomato sauce is followed by the spicy flavours of brown onions	£ 12.95

SEAFOOD

Tilapia Fish Masala	Special dish from the water of Bengal, lightly seasoned with spices and fried in butter then cooked with tomatoes, capsicum and onions	£ 14.95
Keralan King Prawns	Fresh water king prawns marinated with turmeric, green chillies and ginger then simmered in a sauce of onions, curry leaves, mixed spices and coconut milk	£ 15.95
Sea Bass	Fillets of sea bass marinated in spices before slow grilling. Served over a mélange of colourful peppers, fresh garlic, chickpeas and potato, with a dressing of shatkora sauce	£ 15.95

VEGAN

Cauliflower Malai Kofta / Kurkure Gobi Ke Koftey in Methi Malai Sauce	Grated cauliflower is folded with chickpea in our, turmeric, ginger chillies and spices and deep fried forming round dumplings. A silky sauce cooked with onion, tomatoes and finished with coconut cream is served to compliment the crisp and tangy taste of the cauliflower	£ 14.95
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	£ 14.95
Tofu Shashlick	Marinated tofu in authentic Indian spices & herbs slow cooked in the tandoor	£ 9.95

SHAMPAN CHEF'S RECOMMENDATION

Chicken or Lamb Tikka Masala	Barbecued chunks of chicken or lamb cooked in a sweet masala sauce prepared with coconuts	£ 12.95
Butter Chicken	Barbecue chicken breast cooked in butter, yoghurt sauce	£ 12.95
Lamb or Prawn Jalfrezi	Lamb or prawns cooked in a specially prepared hot curry with sliced chilli and mixed peppers	£ 13.95
Garlic Chicken	Marinated chicken with fresh chopped garlic and tomatoes in a medium sauce	£ 12.95
Chicken or Lamb Tikka Bhuna	Spiced barbecued chicken or lamb garnished thoroughly with onions, capsicum and tomatoes with selected spices	£ 12.95
Barbecue Murgh Achari	Spiced chicken barbecued in the tandoor, served in an achari sauce of tomatoes, ginger, onions and a hint of chilli	£ 12.95
Tandoori King Prawn Jalfrezi	King prawns barbecued in the tandoor and then cooked in a specially prepared hot curry with sliced chilli and mixed peppers. Garnished with red chilli flower	£ 15.95
Tandoori King Prawn Korahi	King prawns barbecued in the tandoor and then cooked in a authentic sauce with tomatoes, capsicum and onions. Served in a sizzling korhai dish	£ 15.95

SHAMPAN THALIS

Vegetarian Thali	Saag bhaji, aloo gobi, bindi bhaji, broccoli bhaji, onion bhaji and mixed raita. Served with a naan bread and pillau rice	£ 22.95
Non-Vegetarian Thali	Tandoori chicken, Sheek kebab, lamb bhuna, chicken tikka massala, sag bhaji and mixed raita, served with a naan and pilau rice	£ 26.95

TRADITIONAL DISHES

Our selection of “old favourites”; these dishes are recognised by everyone and have been enjoyed by generations of Indian food lovers. Your choice of dishes can be prepared in ‘The Shampán Way’ with any of the following:

Fresh Seasonal Vegetables	£ 9.95
Chicken	£ 11.95
Lamb	£ 12.95
Duck	£ 14.95
Prawns	£ 14.25
King Prawns	£ 15.25

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

Korma A rich cashew, mint and onion sauce garnished with coconut powder and cream

Madras Fairly hot authentic dish from the Madras region

Methi Spiced but medium, a thick sauce of fresh fenugreek and hand-selected spices with roasted methi leaves

Rogan Josh Aromatic and earthy preparation using traditional Kashmiri spices and cherry tomatoes

Vindaloo Very hot spiced curry served with a piece of potato

BIRYANI DISHES

Shabji Biryani	Fresh vegetables cooked with basmati rice and selected aromatic spices. Served with a mixed vegetable curry	£ 13.95
Chicken Biryani	Kolkata style chicken cooked with aromatic spices, layered with basmati rice. Served with a mixed vegetable curry	£ 14.95
Lamb Biryani	Mumbai masala lamb cooked with aromatic spices, layered with basmati rice. Served with a mixed vegetable curry	£ 15.95
Seafood Biryani	Mixed seafood cooked with aromatic spices, layered with basmati rice. Served with a mixed vegetable curry	£ 17.95

SHAMPAN TANDOORI SPECIALITIES

Tandoori Chicken (Half)	Pieces of 'on the bone' spring chicken marinated in specially selected spices and barbecued in the tandoor. Served with salad	£ 11.95
Chicken / Lamb Tikka	Pieces of tender 'off the bone' chicken or lamb lightly spiced and barbecued in the tandoor. Served with salad	£ 12.25
Chicken / Lamb Shashlick	Chicken or lamb marinated in special spices and barbecued with onions, capsicum and tomatoes and barbecued in the tandoor. Served with salad	£ 13.95
Paneer Tikka Shashlick	Paneer cheese marinated in spices and barbecued with onions, capsicum and tomatoes. Served with salad	£ 12.95
Mughal Lamb Chops	Lamb chops marinated in spiced yoghurt sauce and grilled in the tandoor. Served with salad	£ 15.95
Chicken / Lamb Shashlick Flambé	Chicken or lamb shashlick garnished and lambéed with brandy. Served with salad	£ 17.50
Tandoori Mixed Grill	Lamb and chicken tikka, tandoori chicken and sheek kebab marinated separately in special spices and barbecued in the tandoor. Served with salad and a naan bread	£ 16.50
Tandoori King Prawn	King prawns marinated in special spices and barbecued with onions, capsicum and tomatoes. Served with salad	£ 16.25
Tandoori King Prawn Shashlick	King Prawns marinated in special spices and barbecued with onions, capsicum and tomatoes and barbecued in the tandoor. Served with salad	£ 16.95

VEGETABLE SELECTION SIDES £7.50

Gobi Bhaji Cauliflower with cumin	Chana Masala Chickpeas cooked in spices	Saag Aloo Spinach and potatoes spiced with herbs
Bindi Bhaji Fine cut okra with coriander and turmeric	Vegetable Stir-Fry Jhalfrezi Mixed vegetables tossed with red onion, tomatoes and roasted spices	Saag Paneer Spinach cooked with garlic and onions with an Indian cheese sauce
Bombay Aloo Spiced potatoes	Mushroom Bhaji Chopped mushrooms with garlic and spices	Tarka Dall Lentils cooked with fresh garlic and herbs
Brinjal Bhaji Aubergine chunks spiced with onions, garlic and tomatoes		

RICE

Plain Basmati Rice	Steamed Basmati rice	£ 4.25
Pillau Rice	Basmati rice cooked in selected spices	£ 4.50
Mushroom Rice	Basmati rice cooked with mushrooms	£ 4.95
Special Rice	Basmati rice fried with egg, peas and onions	£ 4.95
Adrakhi Rice	Basmati rice lightly stir-fried with ginger and slices of fresh chilli	£ 4.95
Coconut Rice	Basmati rice with coconut	£ 4.95

BREADS

Chappati	Thin dough bread	£ 3.50
Naan	Freshly baked bread in the tandoor	£ 3.95
Laccha Paratha	Leavened bread, lightly fried in ghee	£ 4.25
Garlic Naan	Naan with a light coating of garlic	£ 4.25
Keema Naan	Naan stuffed with spiced minced lamb	£ 4.25
Peshwari Naan	Naan stuffed with coconut and almonds	£ 4.25