



**Shimla Collage**  
**passionate cooking**

**a la carte menu**

# *Special Set Dinner*

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**£13.95 pp**

## *Choice of Starters*

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Vegetable Pakora

Aloo Tikki

Chicken Puri

Chicken Chaat

Chicken Pakora

Mix Pakora

## *Choice of Mains*

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Chicken Bhoona

Chicken Korma

Chicken Patia

South Indian Garlic Chilli Chicken

Chicken Tikka Chasni

Chicken Tikka Masala

Chicken Tikka Jalfrezi

Chicken Tikka Jalandhri

Mixed Vegetable Bhoona

Chana Masala

Aloo Gobi

Tarka Daal

(Upgrade any curry to lamb £2.00 extra)

## *Choice of Accompaniments*

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Fried Rice

Boiled Rice

Naan Bread

Garlic Naan (75p extra)

Peshwari Naan (£1.00 extra)

Chips

**AVAILABLE MON - THUR**

(NO CHANGES PERMITTED)

Thank you for choosing **Shimla Cottage**

A complete new experience in Indian Cuisine awaits you providing not only the traditional popular dishes but also our own exciting new recipes created and selected exclusively for this establishment.

We believe in providing our customers with the best food, service and surroundings, all at affordable prices without comprising on quality.

We hope you enjoy your meal.

## *Savoury Snacks*

<b>GARLIC PRAWNS</b>	<b>£5.45</b>	<b>VEGETABLE SAMOSA</b>	<b>£4.75</b>
Prawns cooked in mouth watering garlic & creamy sauce with crushed black peppercorns.		Mixed vegetables in a triangle pastry served with chickpeas.	
<b>GARLIC MUSHROOMS</b>	<b>£4.75</b>	<b>MINCE SAMOSA</b>	<b>£4.75</b>
Mushrooms cooked in mouth watering garlic & creamy sauce with crushed black peppercorns.		Minced lamb in a triangle pastry served with chickpeas.	
<b>SPICED MUSHROOMS</b>	<b>£4.75</b>	<b>BHATURA CHANA</b>	<b>£5.25</b>
Button mushrooms in a homemade chilli sauce.		Light fluffy bread, deep fried, gently spiced with fenugreek leaves and ajwain seeds, served with spicy chickpeas.	
<b>CHICKEN CHILLI WINGS</b>	<b>£5.45</b>	<b>MASALA FISH</b>	<b>£5.95</b>
Infused with our own rich, spicy marinade - full of heat and flavour.		Fillet of haddock lightly fried and topped with a pepper and onion turka - Chefs recommendations.	
<b>CHILLI PRAWNS</b>	<b>£5.45</b>	<b>PRAWN COCKTAIL</b>	<b>£5.75</b>
Prawns in a homemade chilli sauce.		Prawn in marie rose sauce on a bed of salad.	
<b>CHICKEN PURI</b>	<b>£4.95</b>	<b>CHEF'S PLATTER</b>	<b>£10.95</b>
Sweet & sour chicken wrapped in a pan fried light fluffy pancake.		(For 2 People) - a selection of starters to share including chicken chaat, various pakora, chicken tikka, Aloo Tikka.	
<b>PRAWN PURI</b>	<b>£5.45</b>	<b>JAY SPECIAL</b>	<b>£9.95</b>
Sweet & sour prawns wrapped in a pan fried light fluffy pancake.		(for 2 people - Tender chicken coated in light batter, dressed with Indian style sweet & sour sauce with onion & peppers, garnished with chilli flakes & fresh coriander.	
<b>PUNJABI PURI</b>	<b>£5.25</b>	<b>CHILLI PANEER</b>	<b>£5.95</b>
Chicken or Prawns in chilli sauce wrapped in a pan fried light fluffy pancake.		Succulent cubes of paneer tossed in spicy, tangy sauce. Enhanced with vibrant bell peppers & onion.	
<b>MUSHROOM PURI</b>	<b>£4.95</b>	<b>CHILLI GOBI</b>	<b>£5.95</b>
Sweet & Sour mushrooms wrapped in a pan fried light fluffy pancake.		Tantalising crispy cauliflower lightly battered till golden fried, tossed in a vibrant spicy, tangy sauce enhanced with peppers & onion.	
<b>CHANA PURI</b>	<b>£4.75</b>	<b>VEGETABLE MANCHURIAN</b>	<b>£5.95</b>
Sweet & Sour chickpeas wrapped in a pan fried light fluffy pancake.		A crispy golden-fried vegetables tossed in a tangy sauce made with soya, garlic & ginger.	

## Pakora

### VEGETABLE PAKORA £5.25

Selection of vegetables in a crispy gram flour coating.

### CHICKEN PAKORA £5.95

Chicken supreme marinated with spices and coated in crispy gram flour.

### CHICKEN TIKKA PAKORA £5.95

Chicken marinated in tikka spices and coated in crispy gram flour.

### FISH PAKORA £6.25

Scottish haddock dipped in our spiced batter and fried until golden & crispy.

### MUSHROOM PAKORA £5.25

Button mushrooms dipped in a light spicy batter and fried until golden.

### HAGGIS PAKORA £5.95

Traditional haggis prepared with Indian spices, coated in gram flour & fried until golden.

### MIX PAKORA £5.75

Consists of chicken, vegetable, mushroom and aloo tikka, coated with gram flour & lightly fried.

### ONION BHAJI £5.45

Marinated onion juliennes coated with spices & gram flour, deep fried until crispy.

## Tandoori Delicacies

### CHICKEN TIKKA £5.25

Chicken marinated in tikka spices and barbequed.

### LAMB TIKKA £5.95

Fillet of lamb in tikka spices.

### MIX TIKKA £5.45

Chicken chaat, chicken tikka and lamb tikka.

### TANDOORI KING PRAWN (3pcs) £8.95

King prawn lightly spiced and barbequed.

### TANDOORI CHICKEN £5.95

Breast of chicken on the bone marinated in spices and cooked in the tandoor.

### CHICKEN CHAAT £5.25

Chicken drumsticks marinated in spices and cooked in the tandoor.

### SEEKH KEBAB £5.45

Minced lamb lightly spiced and cooked in the tandoor.

### LAMB CHOPS £6.25

Tender lamb on the bone, marinated with Indian herbs, spices, pineapple & jaggery.

### DUCK TIKKA £7.25

Tender duck infused with a fragrant blend of five spices, completed by zesty pickles.

## Tandoori Main Specials

King prawns, Chicken or Lamb marinated in yoghurt base sauce, spiced with our own freshly ground masalas with fresh herbs and cooked on skewers in our clay ovens.

All dishes are served on sizzling tray with basmati saffron rice and curry sauce of medium strength.

### CHICKEN TIKKA breast £11.75

### LAMB TIKKA £14.75

### BEEF TIKKA fillet £14.75

### CHICKEN TIKKA SHASHLIK £12.75

Barbequed pieces of chicken, topped with onions, mushrooms and peppers.

### CHICKEN TANDOORI £12.75

Two whole chicken breasts on the bone.

### KING PRAWN TANDOORI (5PCS) £19.75

King prawns marinated in aromatic spices and cooked in tandoor.

### SHISH KEBAB TURKISH £15.75

made with fillet steak.

### TANDOORI MIXED GRILL £18.75

Consists of chicken tikka, lamb tikka, seekh kebab, tandoori chicken, king prawn.

### SEEKH KEBAB £12.75

Minced lamb, lightly spiced and cooked in the tandoor.

### MIX TIKKA £13.75

Chicken & Lamb.

### LAMB CHOPS £16.75

Tender lamb on the bone, marinated with Indian herbs, spices, pineapple & jaggery.

# Karahi's

All these Punjabi favourite dishes are cooked with the choice of ingredients, blended with freshly ground Punjabi spices, with peeled and grated ginger and garlic, cumin seeds and butter. A great tasty dish prepared and served in a Karahi. Rice not included.

<b>KING PRAWN KARAHI</b> 🌶️	<b>£17.75</b>	<b>CHICKEN TIKKA &amp; PRAWN KARAHI</b> 🌶️	<b>£11.75</b>
<b>LAMB KARAHI</b> 🌶️	<b>£12.75</b>	<b>KEEMA TAVA KARAHI</b> 🌶️	<b>£11.75</b>
<b>CHICKEN TIKKA KARAHI</b> 🌶️	<b>£10.75</b>	<b>CHICKEN TIKKA KARAHI</b> 🌶️	<b>£10.75</b>
<b>PRAWN KARAHI</b> 🌶️	<b>£12.75</b>	With mushrooms.	
<b>VEGETABLE KARAHI</b> 🌶️	<b>£8.75</b>	<b>PANEER KARAHI</b> 🌶️	<b>£8.75</b>

# Biryani's

A royal dish of Mogul origin consisting of chicken, lamb or fish cooked with saffron rice. These dishes are served with curry gravy made to medium strength.

<b>KING PRAWN BIRYANI</b>	<b>£17.75</b>	<b>VEGETABLE BIRYANI</b>	<b>£9.75</b>
<b>PRAWN BIRYANI</b>	<b>£12.75</b>	<b>CHICKEN &amp; MUSHROOM BIRYANI</b>	<b>£12.75</b>
<b>LAMB BIRYANI</b>	<b>£12.75</b>	<b>SPECIAL MIX BIRYANI</b>	<b>£14.75</b>
<b>CHICKEN BIRYANI</b>	<b>£11.75</b>	Contains chicken, prawns, lamb & topped with fried egg.	
<b>CHICKEN TIKKA BIRYANI</b>	<b>£12.75</b>		

# Balti

A these dishes are prepared tikka style and cooked with fresh garlic, ginger, green chilli and a touch of mix pickle, A great tasty dish.

<b>CHICKEN TIKKA BALTI</b> 🌶️	<b>£9.75</b>	<b>MIX TIKKA BALTI</b> 🌶️	<b>£11.75</b>
<b>LAMB BALTI</b> 🌶️	<b>£12.75</b>	Chicken Tikka & Lamb.	
<b>MINCE BALTI</b> 🌶️	<b>£12.75</b>	<b>VEGETABLE BALTI</b> 🌶️	<b>£8.75</b>
<b>KING PRAWN BALTI</b> 🌶️	<b>£17.75</b>		

# Shimla Cottage Kormas

These are gently prepared with very mild spices but please do not hesitate to ask for medium strength or stronger preparation.

<b>CHICKEN KORMA</b>	<b>£9.75</b>	<b>CHICKEN TIKKA MAKAHANI</b>	<b>£9.75</b>
Tender pieces of chicken simmered in a mild creamy sauce with a touch of coconut.		Barbecued chicken cooked into mild sauce, prepared with fresh cream, tomatoes, ground cashew nuts and pistachios.	
<b>KASHMIRI KORMA</b>	<b>£9.75</b>	<b>CHICKEN TIKKA PASSANDA</b>	<b>£9.75</b>
Sweet creamy dish with coconut and pineapple chunks.		Chicken tikka pieces cooked in creamy korma sauce with a touch of yoghurt, cashew nut powder & coconut cream.	
<b>CEYLONESE KORMA</b>	<b>£9.75</b>		
Rich creamy coconut is used in this preparation with ground cumin .			

**LAMB - £3.00 EXTRA | KING PRAWN - £7.95 EXTRA**  
**PLEASE NOTE RICE NOT INCLUDED**

# Shimla Cottage Specialities

Connoisseurs selection. Tandoori barbecue, rice not included.  
All the recipes on this page can be prepared with the following.

**KING PRAWNS - £7.95 EXTRA / PRAWNS - £4.95 EXTRA / LAMB - £3.00 EXTRA**

## CHICKEN TIKKA CHASNI

£9.75

Smooth, lightly sweet and sour dish for those with a delicate palate.

## CHICKEN TIKKA CHANNA 🌶️

£9.75

Tender pieces of chicken cooked with chickpeas, green chillies and fresh Punjabi masalas for that extra bite.

## REZAL-LA 🌶️🌶️

£9.75

A hot, spicy & tangy sauce made with fresh green chillies & chilli flakes.

## CEYLONESE CURRY 🌶️🌶️

£9.75

A fiery hot curry with lemons, fresh herbs, fresh green chillies, creamed coconut, herbs & spices.

## CHICKEN TIKKA MASALENDAR

£9.75

Chicken cooked in tikka style and prepared carefully in a slightly tangy sauce to desired strength using freshly ground Punjabi spices, capsicums and onions.

## SOUTH INDIAN GARLIC CHILLI 🌶️🌶️

£9.75

Chicken tikka pieces cooked in homemade chilli sauce.

## CHICKEN TIKKA PARDESI 🌶️

£9.75

A touch a spinach, shallow fried onions, peppers and mushrooms simmered in a rich ginger and garlic tarka with green chilli. A must for all connoisseurs.

## CHICKEN TIKKA GARAM MASALA 🌶️

£9.75

Tender chicken prepared tikka style and cooked with garlic butter and a blend of warm spices. An excellent dish of medium strength.

## CHICKEN TIKKA MASALA

£9.75

Chicken cooked in tikka style, simmered in a creamy yoghurt sauce giving an excellent mild dish.

## CHICKEN TIKKA SHIMLA 🌶️

£10.75

Chunks of chicken pieces cooked in a thick bhoona sauce with green peppers, mushrooms, prawns, onions and garnished with fresh coriander.

## CHICKEN TIKKA PUNJABI JAIPURI 🌶️🌶️

£10.75

Chunky bite size pieces of chicken, bell peppers, mushrooms & onions in a rich bhoona sauce. A great medium to hot dish.

## CHICKEN TIKKA MASANDER 🌶️🌶️

£9.75

First barbecued over charcoal, then cooked in a rich sauce with peppers, onion, crushed chillies, fresh herbs and spices, served in a cast iron karahi. A hot dish.

## CHICKEN TIKKA JALANDARI 🌶️

£9.75

A potent fusion of ginger, garlic, green chillies, simmered into a coconut sauce with sliced peppers.

## CHICKEN TIKKA SYRAH 🌶️🌶️🌶️

£9.75

Cooked with fresh ginger, garlic, spring onion, cumin, cinnamon and fresh green chillies, giving it a very hot strength sauce.

## CHICKEN TIKKA SHAKUTI 🌶️

£9.75

Tikka chicken is added to a creamy coconut sauce with a helping of chillies to create a perfect medium to hot dish.

## CHICKEN TIKKA SALSA 🌶️

£9.75

A blend of vine tomatoes, Indian herbs and spices.

## MOONLIT CHICKEN TIKKA

£10.75

A tangy sweet & sour dish cooked with chardonnay wine.

# Shimla Cottage Specialities Continued

Connoisseurs selection. Tandoori barbecue, rice not included.  
All the recipes on this page can be prepared with the following.

## KING PRAWNS - £7.95 EXTRA / PRAWNS - £4.95 EXTRA / LAMB - £3.00 EXTRA

### CHICKEN TIKKA MARA 🌶️ £10.75

First barbecued then cooked in a strong sauce with fresh indian vegetables including fresh green chillies, tomatoes, onions, herbs and spices.

### CHICKEN TIKKA MALAIDAR 🌶️ £10.75

Saag leaves simmered in a rich garlic based creamy sauce with ginger and green chillies, a smooth curry with a bit of a bite.

### KEEMA PEAS 🌶️ £10.75

Lamb mince, green peas cooked with tomato, garlic, ginger and fresh green chillies and topped with coriander.

### CHICKEN TIKKA NASH-E-DAR 🌶️ £11.75

Chicken tikka pieces cooked with onion, mushroom, subtle splashes of brandy giving a medium strength dish.

### CHICKEN TIKKA BEGIUM BEHAR 🌶️ £10.75

Chicken tikka cooked with lean lamb mince and fresh green chillies.

### LAGAN KI BOTI (lamb only) 🌶️ £12.75

Melt in the mouth diced lamb, simmered slowly with ginger, chillies & our chef's secret garam masala.  
Chefs Recommendation.

### CHICKEN TIKKA GINGER BHOONA 🌶️ £9.75

Chicken gently cooked with fresh ginger, green chillies in a thick tomato based sauce creating an excellent punjabi dish.

### BURGENDY RED PORT LAMB 🌶️ £12.75

Lamb marinated and cooked in a rich port. Creating a dark bhoona like dish of medium strength.

## Chef's Specialities

### LAMB NACHILA 🌶️ £12.75

Melt in the mouth lamb cooked on slow heat to retain full flavours. Mangoes, fresh coriander and green chillies are added to give an excellent dish of medium strength.

### SAAG GOSHT 🌶️ £12.75

Lamb simmered until tender in an aromatic blend of spinach and mustard leaves.

### KING PRAWN HIMALAYAN 🌶️🌶️ £17.75

Bengali King Prawns in spices of crushed chillies, spinach, ginger and garlic, creating a hot dish.

### CHICKEN SWEETHEART 🌶️ £11.75

Barbecue chicken tikka prepared with a rich amount of onions & peppers in sweet chilli & chef's special spices.

### GOANESE FISH £15.75

Monk fish cooked in a traditional Goan style tempered with mustard seeds, curry leaves and coconut cream.

### GOANESE KING PRAWN £15.75

Cooked in a traditional Goan style tempered with mustard seeds, curry leaves and coconut cream.

### BUTTER CHICKEN £11.75

Barbecued Chicken prepared in cashew nuts, single cream and tomato based sauce, finished with honey & salted butter.

### CHEF'S SPICY GARLIC MASALA 🌶️🌶️ £11.75

A thick spicy bhoona sauce cooked with garlic pickle, hot chilli flakes with herbs & spices.

### ☉ SUNNYSIDE RAILWAY LAMB ☉ 🌶️ £13.95

A flavoursome, spicy dish inspired by a traditional recipe, originally served on Indian trains to first class passengers. Contains tender pieces of lamb meat with potatoes, simmered in a rich aromatic gravy with a blend of spices finished with a touch of coconut cream.

### CHICKEN ON THE BONE 🌶️ £12.75

Desi style chicken on the bone, marinated in a blend of traditional herbes & spice infused with a rich flavour consisting of ginger & garlic, finished with a sprinkle of coriander.

### LAMB ON THE BONE 🌶️ £14.75

Desi style lamb on the bone, marinated in a blend of traditional herbes & spice infused with a rich flavour consisting of ginger & garlic, finished with a sprinkle of coriander.

### HIRAN DA MASS (VENISON CURRY) 🌶️ £13.75

Tender venison simmered in a rich aromatic sauce with lemon, cream & tomato touch. Experience the unique flavour of venison in our signature curry.

# Further Popular Curries

All Chicken dishes are made from breast of chicken.

## CHICKEN PATIA

£8.75

Tender pieces of chicken cooked in a slightly sweet & sour tangy sauce.

## CHICKEN DHANSAC

£8.75

Chicken cooked in a thick sauce with lentils and selected parsee spices with a touch of peeled and grated ginger.

## CHICKEN DOPIAZA

£8.75

Selected pieces of chicken cooked with onions.

## JAIPURI CHICKEN TIKKA

£9.75

A combination of chopped peppers, onions, mushrooms, ginger, garlic and medium spices.

## CHICKEN TIKKA ROGAN JOSH

£9.75

A base bhoona tarka with fresh ground tomatoes cooked with ground cashew nuts and fresh cream.

## CHICKEN TIKKA JALFREZI

£9.75

Chicken tikka pieces cooked in tomato sauce with fresh ginger, sliced capsicums and onions.

## MADRAS CHICKEN CURRY

£9.75

Cooked in a blend of naga chillies to give a fiery sensation - fairly hot.

## CHICKEN PUNJABI MASALA

£8.75

With tomatoes, crushed peppercorn & cumin seeds plus a generous helping of ginger, garlic and capsicums.

## CHICKEN BHOONA

£8.75

A tasty condensed onion and tomato based sauce with ginger and garlic.

## CHICKEN CURRY

£8.75

Simple delicately flavoured with herbs, garlic & spices - smooth and medium.

## CHICKEN VINDALOO

£9.75

This dish has its origins from indigenous people of the ex-Portugese colony of Goa. Over time it has spiced and hotted up with added lemon juice for tartness and black pepper for extra pungency.

## TANDOORI MASALA

£9.75

Cooked in a cast iron karahi with caramelised onion and peppers and a homemade Tandoori masala for extra sauce - slightly hot.

LAMB - £3.00 EXTRA | PRAWN - £4.95 EXTRA | MINCE- £3.00 EXTRA | KING PRAWN - £7.95 EXTRA  
PLEASE NOTE RICE NOT INCLUDED

# Vegetarian Selection

## SARSON KA SAAG & PANEER

£8.75

Spiced spinach with homemade Indian cheese.

## MUSHROOM PANEER BHOONA

£8.75

## CHANNA BHOONA

£8.75

Chickpeas in a spicy masala sauce.

## ALOO GOBI

£8.75

Potato & cauliflower with tomatoes, onions and fenugreek.

## MIXED VEG BHOONA

£8.75

## PAKORA CURRY

£8.75

## BOMBAY POTATO

£8.75

## SAAG ALOO

£8.75

## TURKA DAAL

£8.75

Yellow lentil curry, fried with cumin butter and tomatoes.

## BHINDI DOPIAZA

£8.75

Okra slices with onions tossed in Indian spices finished with chilli and coriander.

## DAAL MAKHNI

£8.75

## PANEER KARAH

£8.75

## MUTTAR PANEER

£8.75

## PANEER MAKHNI

£8.75

# Accompaniments

NAAN ORIGINAL	£3.45	BOILED RICE (basmati)	£2.95
GARLIC NAAN	£3.95	MUSHROOM & ZEERA RICE	£3.75
CHEESE NAAN	£5.25	FRIES	£3.45
GARLIC & CHEESE NAAN	£5.75	CAJON FRIES	£3.75
VEGETABLE NAAN	£4.25	POPPADOM (cripy)	£1.45
KEEMA NAN (mince)	£4.75	SPICED ONIONS	£1.45
PESHWARI NAAN	£4.25	MANGO CHUTNEY	£1.45
KEEMA PARATHA (mince)	£4.75	MIX PICKLE (hot)	£1.45
VEGETABLE PARATHA	£4.25	YOGHURT	£1.75
PARATHA (plain)	£3.45	CURRY SAUCE	£4.45
TANDOORI ROTI	£1.75	(choose any sauce from curry section)	
GARLIC ROTI	£1.95	RAITA (mint, cucumber & tomato)	£1.95
SAFFRON RICE (basmati)	£2.95	GREEN SALAD	£3.50
COCONUT RICE	£3.25		

# Western Dishes

All served with French Fries, fried onions, mushrooms and salad.

FRIED CHICKEN	£7.95	CHICKEN SALAD	£7.75
BREADED HADDOCK	£8.95	CHICKEN OMELETTE	£7.75
SAUSAGE & CHIPS	£7.95	FRENCH OMELETTE	£7.75
		chicken, tomato, mushroom & onion.	

# Kids Menu

CHICKEN NUGGETS & CHIPS	£5.25	CHICKEN TIKKA & RICE	£6.25
FISH FINGERS & CHIPS	£5.25	CHICKEN KORMA & RICE	£5.50
FRIED CHICKEN & CHIPS	£5.50	CHICKEN CHASNI & RICE	£5.50
CHICKEN BURGER & CHIPS	£5.25	CHICKEN CURRY & RICE	£5.50
BEEF BURGER & CHIPS	£5.25	CHICKEN PAKORA & CHIPS	£5.50
SAUSAGE & CHIPS	£5.25	CHEESE BURGER & CHIPS	£5.50

**We use breast of chicken, but it may still contain small fragments of bone.**

**If you have an allergy or specific dietary requirements please ask your server about the ingredients in our dishes as we can't list all ingredients under the description.**



**Shimla Collage**  
passionate cooking

PLEASE GIVE US YOUR FEEDBACK



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