

SHAMPAN

WELLING

DINING MENU

Over 36 years of award winning
Indian cuisine and hospitality

STARTERS

SUNDRIES

Papadoms 1
Plain or masala spiced papadoms

Assorted Chutneys 2
A selection of mango chutney, yoghurt mint sauce, tamarind sauce, onion salad and mixed pickle

SEAFOOD

Prawn Pathia on Puree 9
Spiced prawns cooked with thick gravy slightly hot on deep fried thin bread

Salmon Ka Tikka 9
Chunks of Scottish pink salmon marinate in a rich spicy yoghurt sauce and barbecued in the tandoor

Garlic King Prawns 10
Grilled fresh water king prawns with smoked garlic and dill leaves

Prawn Pakora 10
Spiced prawn breaded and deep fried

LAMB

Lamb Tikka 10
Pieces of tender 'off the bone' lamb lightly spiced and barbecued in the tandoor

Lamb Samosa 8
Pastry filled with marinated spiced lamb and fresh herbs

Mugha Lamb Chops 10
lamb chop marinated in spiced yoghurt sauce, barbecued. Served with salad and mint sauce

MIX STARTER

Assorted Indian Hors D'Oeuvres 10
Chicken tikka, sheek kebab and onion bhajis served with salad and mint yoghurt sauce

CHICKEN

Chicken Tikka 8
Pieces of tender 'off the bone' chicken spiced and barbequed in the tandoor

Chicken Chaat Masala 9
Shredded chicken lightly spiced with chaat masala spices

VEGETARIAN

Onion Bhaji 8
Deep fried spiced onion patties

Vegetable Samosa 7
Pastry filled with marinated spiced vegetables and fresh herbs

Paneer Tikka 8
Fresh cheese cubes marinated in spices and then grilled in the tandoor

Special Aloo Chops 8
Spiced potato and mixed vegetables, deep fried with breadcrumbs

VEGAN

Hariyali Spinach & Green Kebab 9
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 9
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	14
Barbecue Lamb Achari	Spiced lamb barbecued in the tandoor, served in an achari sauce of tomatoes, ginger, onions and a hint of chilli	14
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	14

CHICKEN

Shampan Special Masala	Chefs own secret recipe – baked chunk of baby chicken spiced in thick gravy	14
Chicken Jalfrezi	Specially prepared hot dish cooked with fresh garlic, green chilli, mixed peppers. Garnished with red chilli flower	14
Chicken Rezella	Thick diced chicken fillet highly spiced topped with onions, capsicum, fresh garlic paste slow cooked with yoghurt	14
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	14

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	16
Keralan King Prawns	Fresh water king prawns marinated with turmeric, green chilies and ginger then simmered in a sauce of onions, curry leaves, mixed spices and coconut milk. Served with coconut rice	18
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	17

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 Served with plain basmati rice	17
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 Served with plain basmati rice	17
Tofu Shashlick	Marinated tofu in authentic Indian spices & herbs slow cooked in the tandoor. Served with salad and mint yoghurt sauce	12

SHAMPAN CHEF'S RECOMMENDATION

Chicken or Lamb Tikka Masala	Barbecued chunks of chicken or lamb cooked in a sweet masala sauce prepared with coconuts	14
Butter Chicken	Barbecue chicken breast cooked in butter, yoghurt sauce	14
Lamb or Prawn Jalfrezi	Lamb or prawns cooked in a specially prepared hot curry with sliced chilli and mixed peppers	14
Garlic Chicken	Marinated chicken with fresh chopped garlic and tomatoes in a medium sauce	14
Chicken or Lamb Tikka Bhuna	Spiced barbecued chicken or lamb garnished thoroughly with onions, capsicum and tomatoes with selected spices	14
Barbecue Murgh Achari	Spiced chicken barbecued in the tandoor, served in an achari sauce of tomatoes, ginger, onions and a hint of chilli	14
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	18
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	18

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	25
Non-Vegetarian Thali	Tandoori chicken, Sheek kebab, lamb bhuna, chicken tikka massala, sag bhaji and mixed raita, served with a naan and pilau rice	29

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 Shampian Way’ with any of the following:

Fresh Seasonal Vegetables	11
Chicken	13
Lamb	14
Duck	16
Prawns	16
King Prawns	17

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	15
Chicken Biryani	Kolkata style chicken cooked with aromatic spices, layered with basmati rice. Served with a mixed vegetable curry	16
Lamb Biryani	Mumbai masala lamb cooked with aromatic spices, layered with basmati rice. Served with a mixed vegetable curry	17
Seafood Biryani	Mixed seafood cooked with aromatic spices, layered with basmati rice. Served with a mixed vegetable curry	19

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	13
Chicken / Lamb Tikka	Pieces of tender 'off the bone' chicken or lamb lightly spiced and barbecued in the tandoor. Served with salad	14
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	15
Paneer Tikka Shashlick	Paneer cheese marinated in spices and barbecued with onions, capsicum and tomatoes. Served with salad	14
Mughal Lamb Chops	Lamb chops marinated in spiced yoghurt sauce and grilled in the tandoor. Served with salad	17
Chicken / Lamb Shashlick Flambé	Chicken or lamb shashlick garnished and lambéed with brandy. Served with salad	19
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	18
Tandoori King Prawn	King prawns marinated in special spices and barbecued with onions, capsicum and tomatoes. Served with salad	18
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	19

VEGETABLE SELECTION SIDES

9

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	Tarka Dall Lentils cooked with fresh garlic and herbs
Bombay Aloo Spiced potatoes	Saag Paneer Spinach cooked with garlic and onions with an Indian cheese sauce	Mushroom Bhaji Chopped mushrooms with garlic and spices
Brinjal Bhaji Aubergine chunks spiced with onions, garlic and tomatoes		Keema Matar Spiced minced lamb with green peas

RICE

Plain Basmati Rice	Steamed Basmati rice	4
Pillau Rice	Basmati rice cooked in selected spices	5
Mushroom Rice	Basmati rice cooked with mushrooms	6
Special Rice	Basmati rice fried with egg, peas and onions	6
Adrakhi Rice	Basmati rice lightly stir-fried with ginger and slices of fresh chilli	6
Coconut Rice	Basmati rice with coconut	6

BREADS

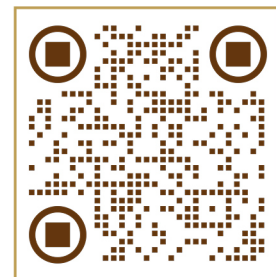
Chappati	Thin dough bread	3
Naan	Freshly baked bread in the tandoor	4
Laccha Paratha	Leavened bread, lightly fried in ghee	5
Garlic Naan	Naan with a light coating of garlic	5
Keema Naan	Naan stuffed with spiced minced lamb	5
Peshwari Naan	Naan stuffed with coconut and almonds	5

SHAMPAN SUNDAY BUFFET

12 NOON - 5PM

A wide selection of freshly cooked dishes available with menu variations occurring weekly

ADULTS 17 CHILDREN 13



SHAMPANGROUP.CO.UK

**MAKE A RESERVATION
TO DINE WITH US**

VISIT OUR WEBSITE

020 8304 9569

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 Shampnan 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