

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

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	Tender cubes of tandoor baked marinated chicken breast	9
Lamb Tikka	Tender cubes of tandoor baked marinated lamb	10
Lamb Chops	Marinated in lightly spiced yoghurt and baked in the tandoor. Served with sheekh kebab	11
Tandoor Seared Salmon	With lemongrass & chilli	11

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

MAIN COURSES Cont.

Cauliflower Malai Kofta / Kurkure	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	17
Gobi Ke Koftey in Methi Malai Sauce		
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	18

TRADITIONAL DISHES

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

RECOMMENDED

Chicken Rezella	18	Bhuna A thick sauce of onion, tomatoes and hand-selected spices
Traditional Kolkota dish of diced chicken marinated in saffron and turmeric, slow cooked in a thick yoghurt with a hint of chilli comes, with pilau rice		Dhansak North Indian preparation, cooked with lentils, fresh coconut, green herbs and red peppers
Butter Chicken	14	Jhalfrezi Roasted spices tossed with red onions, tomatoes, green chillies and mixed peppers
A mild and creamy sauce of butter, yoghurt and almond with garlic and ginger		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, a heavily spiced dish with fresh chilli and turmeric
		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
		Pathia A hot, sweet and sour dish originating in Gujarat, made with chillies and lime
		Rogan Josh Aromatic and earthy preparation using traditional Kashmiri spices and cherry tomatoes
Fresh Seasonal Vegetables	11	Saag fresh spinach sauce with garlic, mustard seeds and fresh chillies
Chicken	13	Vindaloo A heavily spiced thick sauce of potatoes, vinegar and chopped fresh chillies
Kentish Lamb	14	
Tiger Prawns	14	
King Prawns	17	
Paneer Tikka	13	

SELECTED TRADITIONAL DISHES ARE ALSO AVAILABLE WITH:

TANDOORI SPECIALITIES

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

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

9

Aloo Gobi
Baby Aubergine
Sukha
Bindi Bhaji
Bombay Aloo
Cauliflower Bhaji
Chana Masala

Cumin Tadka Dall
Keema Matar
Mushroom & Tomato
Stir-Fry
Onion Bhaji
Paneer With Cumin
& Garlic Sauce

Saag Aloo
Saag Bhaji
Saag Paneer
Seasonal Vegetable
Curry
Vegetable Stir-Fry
Jhalfrezi

RICE

HOME-MADE BREADS

Basmati Rice	4
Pilau Rice	5
Mushroom Rice	6
Coconut Rice	6
Special Rice	6
Garlic Rice	6

Chapati	4
Laccha Paratha	5
Tandoori Roti	5
Naan	4
Garlic Naan	5
Keema Naan	5
Peshawari Naan	5

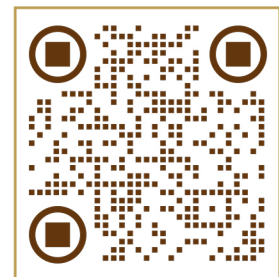
SHAMPAN

SUNDAY BUFFET

12 NOON - 5PM

A wide selection of 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 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 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