

*Shezan, one of the U.K.'s oldest established Pakistani and Indian restaurants. For over three decades Shezan has served the finest quality cuisine, being the only Indian or Pakistani restaurant in Great Britain to receive a "Star" rating by the Egon Ronay Good Food Guide also winning the Gold Plate Award and the Restaurant of the Year Award.*

*The focus is mainly on the "Punjabi" style although Shezan boasts varied and delightful offerings from all regions suiting all tastes with the finest quality foods.*

*New for 2011 is our dedicated seafood section where you will find dishes of extraordinary quality, prepared to our exacting standards. We have gathered the finest ingredients from around the globe to give you a dining experience second to none. We are certain that these dishes are set to become firm favourites for years to come.*

*Your custom is an honour for us and we take great pride in providing a very pleasant and friendly service to make your experience a memorable one.*

*Food with passion,  
Service with a smile!*

*Shezan*



# SHURUAAT

## (Appetizers)

1. **Mulligatawny Soup** £7.00  
This is a healthy, vegan soup that is very high in protein. It is made with split moong dal and flavoured with herbs and our special spices.
2. **Lobster Soup** £12.00  
Meaty pieces of lobster flavoured with dill and white vinegar, fresh parsley, onions, dried celery flakes and thickened with flour.
3. **Chicken Soup** £8.00  
Meaty pieces of Chicken mixed with carrots, onions, celery and flavoured with garlic, salt and pepper.
4. **Florida Rock Shrimp Salad** £14.00  
Served cold with salad and greens.
5. **Crab Meat Skewers** £12.00  
Rich white meat from blue swimmer crabs marinated in cream and spices, grilled in our clay tandoor.
6. **Tandoori Lobster Chingri** £19.00  
Brazilian lobster served in tail shell, marinated in coconut and spices then cooked in the tandoor.
7. **Pakora (Fish, Chicken, Vegetable)** £7.00  
Gram flour dumplings filled with your choice of fish, chicken or vegetables, deep fried until golden.
8. **Sabzi Kabab** £7.00  
Made from assorted fresh vegetables, mashed together with oriental spices and herbs, coated with home-made breadcrumbs, pan fried lightly and served with spicy chana (chick peas) salad.  
*...Favoured by vegetarians...*
9. **Dahi Bhallay** £7.00  
From an old-time Shezan recipe book. Ground yellow lentil patties (daal mash), lightly fried, soaked in a beaten, spiced yoghurt with chick peas, potatoes and tamarind, garnished with green herbs.  
*...A highly favoured snack dish from the streets of Lahore...*
10. **Shaami Kabab** £12.00  
 Fine ground lamb blended with chick peas, fragrant herbs and a pinch of love. Deep fried, to perfection!  
*...Full of fuss and a lot of bother!...*
11. **Butterfly Jhinga** £14.00  
King Prawns marinated in light spices and fresh herbs, coated with home made breadcrumbs.  
*...A must have delicacy appetizer for sea food lovers...*
12. **Machli Tikka Tandoori** £12.00  
Fresh and deboned fillets of Nile Perch, left to marinate in our unique home made subtle mix of spices and fresh ingredients, barbecued over flaming charcoal in the tandoor.



Chef's signature dish.

We pride ourselves on the quality and freshness of every dish produced here at Shezan, so please be patient if your meal takes a little longer than expected.



# TANDOORI TAKALLUFAAT

## (*Tandoori charcoal barbecues and grills*)

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|-----|---|--------|
| 13. | <b>Murgh Tikka Lahori</b><br>Half a spring chicken quartered and slightly marinated in spices and lemon juice, barbecued over flaming charcoal in the “tandoor”.  | £14.00 |
| 14. | <b>Seekh Kabab</b><br>Ground lamb blended with herbs and spices, left to marinate then broiled on skewers over charcoal in the “tandoor” - a delicious nibble with drinks or as part of the feast.  | £14.00 |
| 15. |  <b>Kabuli Chaanp</b><br>Succulent lamb chops marinated in Nauratan sauce (special combination of nine herbs and spices) served with grilled onions and tomatoes.<br><i>... “Chef’s speciality”...</i> | £24.00 |
| 16. | <b>Sheesh Kabab Murgh</b><br>It’s scrumptious - marinated cubes of chicken breast, barbecued over flaming charcoal in the “tandoor” with fresh tomatoes, onion and peppers.   | £16.00 |
| 17. | <b>Chapli Kabab Pehawari</b><br>Minced lamb blended with exotic spices and fresh herbs, finely chopped onions, green chillies and tomatoes, flattened and cooked on a slow heat, to perfection!   | £16.00 |
| 18. | <b>Shahi Paneer Tikka</b><br>Cubes of freshly home-made paneer (curd cheese) marinated in mild spices and fresh lemon juice, barbecued over flaming charcoal in the “tandoor”, served with grilled onions, capsicum and tomatoes.   | £11.00 |
| 19. | <b>Mixed Kabab Grill</b><br>A mouth watering selection of Murgh Tikka, Sheesh Kabab Murgh, Seekh Kabab, Paneer Tikka and King Prawn, masterfully marinated and broiled over the charcoal “tandoor”. Excellent to share between two as a starter or for one as a main course.  | £24.00 |
| 20. | <b>Lamb Boti Kebab</b><br>Boneless lamb cooked in the tandoor with ginger and yoghurt sauce with our special spices.  | £20.00 |
| 21. | <b>Reshmi Kebabs</b><br>Ground chicken blended with herbs and spices, cooked in the tandoor.  | £16.00 |



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## KHAAS PAKWAAN (Main Courses)

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|-----|---|-------------------------------------|
| 22. | <b>Nali Masala</b>  | <b>£22.00</b>                       |
|     | A house speciality! Lamb shanks slow cooked with fresh ingredients and subtle spices simmered in a mixture of masala and yoghurt based sauce.<br><i>...Simply devine!...</i>  |                                     |
| 23. | <b>Murgh Makhni</b>   | <b>£19.00</b>                       |
|     | Cubes of chicken breast marinated and grilled in the tandoor, then simmered in a mild tomato, onion, garlic, aromatic herbs and butter based sauce.<br><i>...Also famously known as "Chicken Tikka Masala"...</i>   |                                     |
| 24. | <b>Khyberi Karahi</b>   | <i>Chicken £16.00   Lamb £18.00</i> |
|     |  A speciality from the Khyber Pass region. Lamb or chicken, cooked on a high flame with the simplest of spices and fresh tomatoes, capsicum, crushed ginger, garlic and green chillies in a traditional iron "karahi" (wok). We believe that this dish is best enjoyed 'on the bone' in the traditional manner, but can be prepared deboned if you prefer. |                                     |
| 25. | <b>Chicken Jholfraizee</b>  | <b>£16.00</b>                       |
|     | Deboned chicken cooked with chopped onions, sliced ginger, capsicum, tomatoes and fresh green chillies and spices.  |                                     |
| 26. | <b>Keema Mutter Aloo</b>  | <b>£15.00</b>                       |
|     | Minced lamb with fresh garden peas and potatoes cooked with onions, red ripe tomatoes, fresh garlic, green chillies and ginger. Garnished with coriander.   |                                     |
| 27. | <b>Saag Gosht</b>   | <b>£16.00</b>                       |
|     | A favourite of the Punjabi farmer - a combination of succulent lamb and fresh spinach cooked with green coriander and fragrant herbs.<br><i>...From our home town...</i>  |                                     |
| 28. | <b>Haleem e Khas</b>  | <b>£19.00</b>                       |
|     | An authentic dish from the times of Moghul Emperor. Shredded lamb cooked in whole wheat germ, a rich variety of lentils and oriental spices, a recipe handed down from father to son.<br><i>...Said to be the favourite dish of "Akbar the Great"...</i>  |                                     |
| 29. | <b>Lamb Jalfarzi (20 minutes preparation time)</b>  | <b>£18.00</b>                       |
|     | Tender, succulent lamb cooked with sliced onions, ginger, capsicum, tomatoes and finished with fresh green chillies and spices.   |                                     |
| 30. | <b>Kofta Curry</b>  | <b>£15.00</b>                       |
|     | Koftas are rolled seasoned balls of minced ground meat, mixed with spices and onions, slowly cooked in a flavoursome gravy.   |                                     |
| 31. | <b>Gosht Khada Masala</b>   | <b>£18.00</b>                       |
|     | Lamb cooked with special Shezan whole spices.   |                                     |



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| 32. | <b>Taka Tak</b><br>Finely chopped kidneys and liver in a thick masala curry.  | £15.00 |
| 33. | <b>Keema Bharay Keralay</b><br>Bitter gourd stuffed with spicy minced lamb.   | £17.00 |
| 34. | <b>Lamb Makhni</b><br>Succulent lamb tikka pieces cooked in a silky butter cream sauce.                                   | £18.00 |
| 35. | <b>Tawa Champs</b><br>Sliced lamb rubbed with rich aromatic spices cooked in our tandoor and finished in a special sauce. | £26.00 |
| 36. | <b>Palak Chicken</b><br>A delicious chicken curry made with spinach.  | £16.00 |
| 37. | <b>Chicken Korma</b><br>Chicken simmered in a creamy, fragrant sauce with onion, garlic and ginger.                       | £14.00 |
| 38. | <b>Chicken Ginger</b><br>Chicken marinated in garlic, ginger and lime juice give this dish an intense flavour.            | £15.00 |

## ***CHEF'S SPECIAL***

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| 39. | <b>Raan Masala</b><br>Whole leg of lamb left to marinate in exotic mild spices, slow roasted to perfection! We may require a day ahead order.<br><i>...Absolutely divine!...</i> | £69.00 |
|-----|--|--------|



We can prepare:

### **DUMM PUKHT**

Whole young lamb marinated and stuffed with Basmati Rice and other exotic spices cooked in the North West Frontier Province style.

**Approx £300**

(24 Hour Notice Required)



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## SAMUNDAR KA PHAL (Seafood)

40. **Lahori Tali Machi** £14.00  
Fresh and deboned fillet of Nile Perch fish left to marinate in garlic, fresh lemon juice, light herbs and aromatic spices, panfried on a slow heat to perfection.
41. **Karahi Prawn** £24.00  
King Prawns cooked with tomatoes, capsicum, onions tossed together with hot spices and fresh herbs, served in a traditional iron “karahi” (wok).
42. **Jhinga Shahi** £24.00  
 A house speciality of king sized shrimps left to marinate in mild spices, yoghurt and herbs, barbecued over flaming charcoal in the tandoor, garnished with grilled onions, tomatoes and peppers.
43. **Masala Machi** £16.00  
Fresh and deboned fillet of Nile Perch fish, simmered on a slow heat in a masala sauce made with subtle spices, hint of fresh garlic and ginger, red ripe tomatoes, mustard seeds, curry leaves and fresh herbs.
44. **Seafood Mix Hot Platter** *for two* £45.00  
Exotic seafood platter includes Bahamian lobster tails, American king scallops, blue swimmer crab, jumbo king prawns, river Nile perch, pangas fish, seared Asian black tiger prawns, crispy squid rings and tandoori salmon.
45. **Grilled Whole Lobster** £39.00  
Cooked Indian style in the tandoor.



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46. **Grilled Lobster Tails** £39.00  
Cooked Indian style with Shezan spices.
47. **Lobster Masala Curry** £39.00  
Cooked slowly with subtle spices in a masala and yoghurt sauce.
48. **Crab Masala** £24.00  
Cooked slowly with subtle spices in a masala and yoghurt sauce.
49. **Wild Nigerian Jumbo Tiger Prawns** £39.00  
Wild jumbo prawns (30cm long) specially flown from Nigeria, cooked with rich spices and coconut cream in our tandoor.
50. **Wild Alaskan Black Cod** £35.00  
Olive oil poached black cod in a saffron broth.
51. **Grilled Sea Bass (30 minutes preparation time)** £22.00  
Whole Sea Bass cooked in our tandoor Indian style.
52. **Chilean Wild Sea Bass Grilled Delight** £39.00  
Cooked with rich Indian spices and grilled in the tandoor .

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## **SHEZAN KA RASOIGHAR** *(Vegetarian)*

53. **Palak Alu Methi** £9.00  
A fascinating combination and a delicacy of the Punjab farmland – fresh methi (fenugreek) and spinach greens cooked with herbs made seductively tantalizing with whole black pepper corns and potato.
54.  **Tarka Daal** £9.00  
A rich variety of lentils each specially prepared, full of flavours and nutrition... garnished with fried onions, garlic and coriander.
55. **Chana Masala** £9.00  
Kabuli chana (chick peas) cooked in butter with a kiss of spice and caress of tamarind, garnished with fresh garden coriander.
56.  **Bhindi Bhaji** £11.00  
A house speciality made of fresh okra “ladies finger” cooked with onions, tomatoes, coriander and green chillies.
57. **Masalaydar Bengan** £9.00  
Baby aubergines (egg plant) cooked in a spicy masla (mixture of spices) and onions, tomatoes, garlic, ginger and coriander.  
Steam cooked to tenderness.
58. **Aloo Bhujia** £9.00  
Finely sliced potatoes tossed in butter with a hint of spice and whole cumin seed (zeera).



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59. **Paneer Makhni** £11.00  
A highly preferred and famous dish for vegetarians. Cubes of freshly home-made paneer (curd cheese), simmered in a mildly spiced sauce, made with butter, red onions, tomatoes, mild herbs and spices.
60. **Dal Makhni** £9.00  
A combination of whole urad cooked with tomato and butter sauce.
61. **Vegetable Kofta** £12.00  
Mashed mixed vegetables deep fried and cooked with a tomato and onion sauce.
62. **Paneer Achari** £12.00  
Paneer cooked with tomato, onion and pickle sauce.
63. **Pakora Karhi** £10.00  
Pakora Karhi is a blend of yoghurt and besan (gram flour). Served with either boiled rice or chapatti.

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## ***PUNJABI BASMATI CHAWAL*** ***(Rice)***

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|-----|--|--------|
| 64. | <b>Saaday Chawal</b><br>Basmati rice steamed to perfection.<br>A simple yet an important part of the cuisine.  | £4.00  |
| 65. | <b>Pulao Arasta Dehlvi</b><br>Basmati rice cooked in a rich stock (vegetarian), flavoured with cardamom, cloves, cinnamon, cumin and garnished with crisped brown onions.                                | £5.00  |
| 66. | <b>Biryani Hijazi</b><br>Basmati rice blended with mildly spiced broiled lamb or chicken (of your choice), steamed with saffron and exotic spices.   | £16.00 |
| 67. | <b>Prawn Biryani</b><br>Prawn biryani is an aromatic, lip smacking rice dish prepared with prawns and spices mixed with natural herbs.   | £24.00 |
| 68. | <b>Yackni Pilau</b><br>Another delicious main course rice dish you should try.<br>Mutton/Chicken (pilaf) and rice spiced with fennel, ginger, cinnamon stick, cloves, coriander seeds and exotic spices. | £16.00 |
| 69. | <b>Saffron Rice</b><br>White rice is sautéed in butter and then simmered with saffron infused water.   | £8.00  |

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## NAANS & SALADS

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|-----|--|-------|
| 70. | <b>Tandoori Naan</b><br>Unleavened bread.<br><i>...Freshly baked in the "tandoor"...</i>   | £3.00 |
| 71. | <b>Garlic Naan</b><br>Unleavened bread layered with butter and freshly crushed garlic and chopped coriander.<br><i>...Freshly baked in the "tandoor"...</i>  | £3.50 |
| 72. | <b>Paneer Naan</b><br>Unleavened bread, sprinkled with coriander and layered with our home-made cheese (paneer).<br><i>...Freshly baked in the "tandoor"...</i>  | £4.00 |
| 73. | <b>Tandoori Roti</b><br>Whole wheat bread, freshly baked in our "tandoor", piping hot.   | £3.00 |
| 74. | <b>Khalas Paratha</b><br>A whole wheat dough, layered with butter and freshly baked in the "tandoor" or try the more traditional one, made on a griddle (tawa).<br><i>A rich and tasty bread.</i>                              | £4.00 |
| 75. | <b>Keema Paratha</b><br>Paratha stuffed with minced meat, layered with butter and freshly baked in the tandoor.  | £7.00 |
| 76. | <b>Aloo Paratha</b><br>Paratha stuffed with aloo (potato), layered with butter and freshly baked in the tandoor.   | £5.00 |
| 77. | <b>Daal Paratha</b><br>Paratha stuffed with daal (lentil), layered with butter and freshly baked in the tandoor.   | £5.00 |
| 78. | <b>Chapati</b><br>Unleavened flat bread made with whole grain flour and cooked on a griddle.   | £3.00 |
| 79. | <b>Shezan Salad</b><br>Fresh and crisp lettuce greens, baby cucumbers, cherry tomatoes, red radish, carrots, fresh herbs and olives tossed together with a fresh home made dressing.   | £5.00 |
| 80. | <b>Kachumer</b><br>A fresh and finely chopped salad made with plum tomatoes, cucumbers, red onions tossed together with a generous squeeze of fresh lemon and a sprinkle of finely chopped green chillies and fresh coriander. | £5.00 |
| 81. | <b>Boondi Raita</b><br>Home made natural yoghurt seasoned and blended with mashed potatoes, finely chopped cucumbers and tomatoes, soft and spiced tiny lentil dumplings. A must accompaniment for all your meals.             | £4.50 |

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Now Open All Day  
Mon to Sat - 12.00 Noon to 11.30pm  
Sunday - 12.00 Noon to 10.30pm  
We are open 7 days a week

Home Delivery Service Available

16 - 22 Cheval Place,  
Knightsbridge, London, SW7 1ES

Tel: 020 7584 9316  
[www.shezan.co.uk](http://www.shezan.co.uk)

NO PRESERVATIVES OR  
ARTIFICIAL COLOURINGS  
ARE USED IN ANY OF OUR DISHES

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