

SHIMLA



SPICE

FINE INDIAN DINING

DINE IN MENU

www.shimlaspiceglos.co.uk

SHIMLA SPICE MENU

Unlike much of European, and far eastern cuisine, the best Indian food is not found in conventional restaurants in India, but in peoples' homes, Maharajas palaces, and humble wayside stalls. We have travelled the length and breadth of India to secure recipes from traditional cooks, and build on them. Therefore some of our dishes are generally not available in conventional restaurants in India let alone in the UK.

The flavour of real Indian food in Indian homes are generated by complex combinations of freshly prepared spice mixes prepared freshly and ground individually for each dish using special stone grinders. These are then cooked in a carefully orchestrated sequence. We prepare these dishes authentically in the same manner, with no shortcuts.

ALLERGIC TO ANYTHING?

Please consult a member of staff before placing your order if a person in your party has a food allergy. Food prepared here may contain or have come in contact with peanuts, tree nuts, soybeans, milk, eggs, wheat, fish or shellfish.



STARTERS

1.	SHIMLA SPECIAL PLATTER FOR TWO A fabulous assortment of kebabs, tikkas, pakoras and lamb tikka plus a whole host of vegetables.	£12.95
2.	ONION BHAJI slice of onion with spices crushed into balls and deep fried in butter	£3.95
3.	SAMOSA MEAT OR VEGETABLE Spiced pastry triangles stuffed with minced meat or vegetable filling deep fried	£3.95
4.	VEGETABLE SPRING ROLL Pastry roll stuffed with fresh vegetable, deep fried	£3.95
5.	SHEEKH KEBAB Minced lamb mixed with fresh herbs, skewered & cooked in clay oven	£4.95
6.	TANDOORI CHICKEN On the bone spring chicken marinated in yogurt with herbs and spices barbecued in clay oven	£4.95
7.	GARLIC CHICKEN TIKKA Chicken marinated in garlic, green chillies, fresh coriander cooked in the clay oven	£5.50
8.	CHICKEN OR LAMB TIKKA Tender boneless chicken or lamb marinated in yogurt with herbs and spices barbecued in the clay oven	£4.95
9.	CHANA CHOTPOTI Chickpeas cooked with mashed potatoes, tomatoes, tamarind and dressed with eggs	£5.50
10.	FISH KUFTA Pungently spiced fish moulded into shapes with fresh coriander and deep fried in ghee	£5.50
11.	LAMB KUFTA Very tender lamb moulded into burger shapes with coriander, herbs, spices and fried in ghee	£5.50
12.	CHICKEN PAKORA Chicken tikka mixed with special batter sauce fried in small fritters	£4.95
13.	SHIMLA CHICKEN On the bone spring chicken marinated with ground spice, cooked in clay oven coated with honey and tomato sauce	£5.50
14.	SHAMMI KEBAB Exotic Patties made of minced lamb and garam spice together with ginger and garlic. Seasoned with fresh herbs and fried in little ghee	£4.95
15.	RASHMI KEBAB Minced lamb patties made with garam spice, egg, ginger and garlic. Seasoned with fresh herbs and fried in ghee	£5.50
16.	CHICKEN CHAT Diced chicken cooked in chat masalla spices	£4.95
17.	PRAWN PUREE Succulent small shrimps simmered in light spices, served on a puree(fried chapatti)	£5.95
18.	TANDOORI KING PRAWN King prawn marinated with fresh spiced and yogurt grilled over clay over	£6.95
19.	KING PRAWN BUTTERFLY King prawn blended with exotic spices deep fried with crunchy coating	£5.95
20.	GARLIC MUSHROOM Garlic and mushroom cooked together with spring onions, spices and herbs	£4.50
21.	STUFFED PEPPER A whole green pepper baked in the tandoori and stuffed with spiced chicken	£5.95
22.	PRAWN COCKTAIL Prawn Served with lettuce and special cocktail sauce	£4.50
23.	PAPADOM (Plain or Spicy)	£0.70
24.	CHUTNEY TRAY (Per item)	£2.50

CHEF SPECIALITIES

1. **SHIMLA CHICKEN SPECIAL** £11.95
On the bone chicken cooked with small slices of onions and green peppers with ground and whole mixed spices, tomatoes and fresh herbs

2. **ASHYANE CHICKEN OR LAMB** £10.95
Tender pieces of chicken or lamb tikka carefully prepared with chef's special recipe, whole spice with garlic pickle

3. **PRAN CHICKEN OR LAMB** £10.95
Tender pieces of chicken or lamb cooked in slightly hot sauce with crushed red chilli, coriander seeds, fresh herbs and tomatoes

4. **AMARI CHICKEN OR LAMB** £10.95
Succulent pieces of chicken or lamb cooked in mild sauce with mango pulp, ground almond and coconut and fresh herbs

5. **SHIZANIA CHICKEN OR LAMB** £10.95
Chicken or lamb tikka pieces cooked in a slightly hot sauce with green chillies, fresh herbs and ground spices

6. **BAHAR MURGH OR GOSTH** £10.95
Tender pieces of chicken or lamb slow cooked in lentils, green chillies, fresh herbs, spices, topped with egg and tomato

7. **MADHURI CHICKEN** £10.95
Tender pieces of chicken marinated and grilled in clay oven then cooked in sweet sauce with chopped onion, tomatoes, capsicum, specially selected herbs and spices

8. **BONDON CHICKEN OR LAMB** £10.95
Tender pieces of Chicken or Lamb cooked in medium hot sauce with spring onion, tomatoes and fresh herbs

9. **DILKUSH CHICKEN** £10.95
Spring chicken of the bone cooked with garlic, onion, tomatoes with special spices and fresh herbs

10. **JOYTUN MURGH** £10.95
Succulent pieces of chicken tikka cooked with fresh olives, onion, capsicum, tomatoes in a special sauce topped with fresh coriander

11. **HONEY CHICKEN** £10.95
Tender pieces of chicken marinated and grilled in clay oven, then cooked with mild spices in our chef's special honey sauce

12. **NAGA CHICKEN OR LAMB** £10.95
Succulent pieces of chicken or lamb cooked with capsicum, chopped onions, naga chillies and lemon sauce

13. **TAWA CHICKEN** £10.95
Succulent chicken cooked with tamarind, sweet chilli, sliced green pepper and onion (fairly hot dish)

14. **GARLIC CHILLI CHICKEN TIKKA** £10.95
Tender pieces of chicken tikka cooked with green chillies, garlic, Indian mustard, chefs special herbs and spices

15. **SHATKORA GOSTH** £10.95
Tender pieces of lamb cooked in a medium hot sauce with rinds of a special Bangladeshi citric fruit, kaffir lime leaves and Bengal chillies.

16. **LABBRA SALON** £11.95
Chicken, lamb, prawn and boiled egg cooked with medium spices with tomatoes and fresh herbs in a bhuna sauce

17. **SPECIAL KING PRAWN** £13.95
On the shell king prawn cooked in medium spiced thick sauce with our chef's own exotic recipe, Bombay chillies, tomatoes and herbs

18. **MACHLEE BHUNA** £13.95
Small pieces of trout cooked in a wonderful thick sauce with tomatoes, herbs and spices

19. **BENGAL MACHLEE** £13.95
On the bone fresh rainbow trout cooked with special spices, onion, capsicum, tomatoes and fresh herbs

20. **CRAB BHUNA** £13.95
Fresh crab meat cooked in a wonderful thick sauce with tomatoes, herbs and spices

21. **KING PRAWN KALIA** £13.95
King prawns cooked with onion, capsicum, tomatoes and green chillies then sit fried on high flame to thicken gravy

TANDOORI DISHES

1.	GARLIC CHICKEN TIKKA Chicken marinated in garlic, green chillies, fresh coriander cooked in clay oven	£9.50
2.	CHICKEN OR LAMB TIKKA Tender Pieces boneless chicken or lamb marinated in yoghurt with delicate herbs and spices barbecued on a skewer over tandoori	£8.95
3.	TANDOORI CHICKEN Spring chicken marinated in special recipe and grilled in tandoori	£8.95
4.	SHEEKH KEBAB Minced lamb, mixed with fresh herbs, spices and barbecued in clay oven	£8.95
5.	TANDOORI MACHLEE Fresh rainbow trout marinated in herbs and spices, barbecued in clay oven	£13.95
6.	CHICKEN OR LAMB SHASHLIK Tender pieces of chicken or lamb marinated in specially selected spices and barbecued in clay oven with onion tomatoes, capsicum and mushroom	£10.95
7.	TANDOORI MIXED GRILL Pieces of chicken tikka, lamb tikka, sheikh kebab and tandoori chicken served with nan	£13.95
8.	TANDOORI KING PRAWN King prawns from the sweet waters of the bay of Bengal, marinated in specially selected herbs, spices and grilled in clay oven	£13.95

MILD DISHES

1.	CHICKEN OR LAMB TIKKA MASALLA Succulent pieces of chicken or lamb tikka cooked with a wonderful combination of flavours in a creamy sauce with almonds & cashew nuts	£9.50
2.	KORMA CHICKEN OR LAMB Cooked with ground almonds in a creamy sauce	£8.50
3.	KORMA CHICKEN TIKKA OR LAMB TIKKA Cooked with ground almonds in a creamy sauce	£9.50
4.	PASANDA CHICKEN OR LAMB Tender pieces of chicken tikka or lamb tikka cooked in fresh cultured yoghurt and mixed with nuts	£9.50
5.	BUTTER CHICKEN OR LAMB Marinated pieces of chicken or lamb tikka first grilled in clay oven then prepared in a special butter sauce and chefs exotic spices	£9.50
6.	AFGHAN CHICKEN OR LAMB Succulent pieces of chicken or lamb cooked with pineapple, lychees and sultanas in creamy sauce	£8.95
7.	MALAYA CHICKEN OR LAMB Cooked in mild sauce with pineapple	£8.95
8.	PANEER CHICKEN OR LAMB Pieces of chicken or lamb cooked in creamy sauce with batons of Indian cottage cheese	£8.95

ALL OUR MILD DISHES CONTAIN TRACES OF NUTS AND DAIRY PRODUCTS

MEDIUM DISHES

1.	CURRY CHICKEN OR LAMB Cooked with ground spices and herbs	£7.50
2.	MIXED BHUNA Chicken and lamb cooked slowly with browned onions, tomatoes, freshly ground spices and green herbs	£9.50
3.	BHUNA CHICKEN OR LAMB Cooked slowly with browned onions, tomatoes, freshly ground spices and green herbs	£8.50
4.	KORAI CHICKEN OR LAMB Succulent pieces of chicken or lamb cooked in roasted spices with onion, pepper, tomatoes, coriander and methi leaves.	£8.95
5.	SAG CHICKEN OR LAMB Tempered spinach simmered in a freshly ground spices	£8.50
6.	DOPIAZA CHICKEN OR LAMB Chicken or lamb cooked in a medium spiced sauce with chopped onions	£8.50
7.	ROGAN CHICKEN OR LAMB a rich and exotic north Indian dish, lamb or chicken cooked with glazed tomatoes, green herbs and spices	£8.50
8.	KEEMA SHAHZADA Freshly minced meat slow cooked in bhuna sauce with butter beans, fresh herbs and spices	£8.95
9.	KEEMA MOTOR Minced meat cooked in a medium spice sauce with chick peas, fresh herbs and spices	£8.95
10.	ANAROSH CHICKEN OR LAMB Chicken or lamb cooked with small pieces of fresh pineapple, medium spice, fresh herbs and tomatoes	£8.95
11.	BADHONIA CHICKEN OR LAMB Chicken or lamb cooked with butter beans, lots of coriander in thick spiced sauce and chefs own recipe	£8.95
12.	HERA CHICKEN OR LAMB Tender pieces of chicken or lamb cooked with onions, tomatoes, tamarind, sweet and sour sauce	£8.95
13.	JEERA CHICKEN OR LAMB Pieces of chicken or lamb cooked in medium spiced sauce with freshly roasted cumin seeds	£8.95
14.	METHY CHICKEN OR LAMB Chicken or lamb cooked in medium spiced thick sauce with sprinkle of fenugreek leaves	£8.95
15.	ACHARI CHICKEN OR LAMB Chicken or lamb cooked to a slightly hot and sharp taste with lemon juice, onion seeds, fennel, mustard seeds and fresh lime	£8.95

BIRIANI DISHES

1.	SHIMLA SPECIAL BIRIANI	£13.95
2.	CHICKEN BIRIANI	£9.95
3.	LAMB BIRIANI	£9.95
4.	CHICKEN OR LAMB TIKKA BIRIANI	£10.95
5.	PRAWN BIRIANI	£9.95
6.	KING PRAWN BIRIANI	£13.95
7.	VEGETABLE BIRIANI	£8.50

HOT DISHES

1.	MADRAS CHICKEN OR LAMB	£8.50
	Chicken or lamb respectively cooked in fairly hot spices	
2.	MADRAS CHICKEN TIKKA OR LAMB TIKKA	£9.50
	Chicken tikka or lamb tikka respectively cooked in fairly hot spices	
3.	VINDALOO CHICKEN OR LAMB	£8.50
	Chicken or lamb cooked in very hot spices	
4.	VINDALOO CHICKEN TIKKA OR LAMB TIKKA	£9.50
	Chicken tikka or lamb tikka cooked in very hot sauce	
5.	PHAAL CHICKEN OR LAMB	£8.95
	Chicken or lamb cooked in an extremely hot sauce, contains 10 of the hottest chillies on the planet	
6.	MURGH CHILLI MASALLA	£9.50
	Tender Pieces of Chicken Tikka cooked with fresh green chillies in a hot masalla sauce	
7.	PATHIA CHICKEN OR LAMB	£8.95
	Chicken or Lamb cooked in slightly sweet, sour and hot sauce	
8.	DANSAK CHICKEN OR LAMB	£8.95
	Chicken or Lamb cooked with lentils, flavoured with fenugreek leaves in sweet, sour and hot sauce	
9.	JHAL FRY CHICKEN OR LAMB	£8.95
	Succulent pieces of chicken or lamb cooked with capsicum, chopped onions, fresh green chillies and lemon sauce	

VEGETARIAN DISHES

1.	VEGETABLE CURRY	£7.50
	Cooked with ground spices and herbs	
2.	VEGETABLE KORMA	£7.50
	Vegetable cooked with ground almonds in creamy sauce	
3.	VEGETABLE ROGAN	£7.50
	Vegetable cooked with tomatoes, green herbs and spices	
4.	VEGETABLE MADRAS	£7.50
	Vegetable cooked in fairly hot spices	
5.	VEGETABLE VINDALOO	£7.50
	Vegetable cooked in very hot spices	
6.	CHUKA SABJI DALL	£7.50
	Lightly spiced vegetable cooked with lentils in sour sauce	
7.	VEGETABLE SAG	£7.50
	Vegetable, spinach cooked with coriander and other fragrant herbs	
8.	VEGETABLE JHAL FRY	£7.50
	Vegetable cooked with capsicum, chopped onions, fresh green chillies and lemon sauce	
9.	CHANA MASALLA	£7.50
	Chick peas cooked with a wonderful combination of flavours in a creamy sauce with almonds & cashew nuts	

BALTI DISHES

1.	BALTI CHICKEN OR LAMB	£8.95
2.	BALTI CHICKEN OR LAMB TIKKA	£9.95
3.	BALTI TANDOORI MIX SPECIAL	£13.95
4.	BALTI PRAWN	£9.95
5.	BALTI KING PRAWN	£13.95
6.	BALTI MIX LAMB, chicken and prawn	£11.95
7.	BALTI MURGH MASALLA	£9.95
8.	BALTI GARLIC CHICKEN OR LAMB	£10.95
9.	BALTI VEGETABLE	£7.95
10.	BALTI SAG ALOO	£7.95
11.	BALTI SAG PANEER	£7.95
12.	BALTI VEG MASALLA	£7.95

SEAFOOD DISHES

1.	PRAWN KORMA Cooked with ground almonds in a creamy sauce	£8.95
2.	PRAWN BHUNA cooked slowly with browned onions, freshly ground spices and herbs	£8.95
3.	PRAWN PATIA cooked in slightly sweet, sour and hot sauce	£8.95
4.	PRAWN SAG A combination of prawns, spinach cooked with coriander and other fragrant herbs	£8.95
5.	PRAWN DANSAK Prawns cooked with lentils, flavoured with fenugreek leaves in a sweet, sour and hot sauce	£8.95
6.	PRAWN JHAL FRY Prawns cooked with capsicum, chopped onions, fresh green chillies and lemon sauce	£8.95
7.	PRAWN MADRAS OR VINDALOO Prawns cooked in a fairly hot sauce or a very hot sauce	£8.95
8.	KING PRAWN MASALLA King prawns cooked with a wonderful combination of flavours in a creamy sauce with almonds & cashew nuts	£11.95
9.	KING PRAWN KORMA King prawns cooked with ground almonds in a creamy sauce	£10.95
10.	KING PRAWN BHUNA King prawns cooked slowly with browned onions, freshly ground spices and herbs	£10.95
11.	KING PRAWN PATIA King prawns cooked in slightly sweet, sour and hot sauce	£10.95
12.	KING PRAWN SAG A combination of fresh water king prawns, spinach cooked with coriander and other fragrant herbs	£10.95
13.	KING PRAWN DANSAK King prawns cooked with lentils, flavoured with fenugreek leaves in a sweet, sour and hot sauce	£10.95
14.	KING PRAWN JHAL FRY Fresh water King Prawns cooked with capsicum, chopped onions, fresh green chillies and lemon sauce	£10.95
15.	KING PRAWN MADRAS OR VINDALOO King prawns cooked in a fairly hot sauce or a very hot sauce	£10.95

VEGETABLE SIDE DISHES

1.	MIXED VEGETABLE CURRY Cooked with ground spices and herbs	£4.50
2.	SAG ALOO Spinach and potato cooked with mixed herbs and spices	£4.50
3.	BOMBAY ALOO Potato cooked in a special blend of spices	£4.50
4.	ALOO GOBI Potato and cauliflower cooked with mixed herbs and spices	£4.50
5.	MUSHROOM BHAJI Stir Fried with herbs and spices	£4.50
6.	BINDI BHAJI Okra cooked with mixed spices	£4.50
7.	MIX VEGETABLE BHAJI cooked with herbs and spices	£4.50
8.	SAG BHAJI Spinach cooked with onion and garlic over a slow flame	£4.50
9.	BRINJAL BHAJI Aubergine cooked with mixed spices	£4.50
10.	CAULIFLOWER BHAJI cooked with medium spices	£4.50
11.	MOTOR PANEER Chick Peas cooked in creamy sauce with cheese and mild spices	£4.50
12.	SAG PANEER Spinach cooked in creamy sauce with cheese and mild spices	£4.50
13.	GARLIC MUSHROOM PANEER Garlic and mushroom cooked in creamy sauce with cheese and mild spices	£4.50
14.	TARKA DALL Lentils cooked in spices and fresh garlic	£4.50
15.	RAITA ONION AND CUCUMBER	£3.95

ENGLISH DISHES

1.	SIRLOIN STEAK Grilled Steak served with chips, mixed vegetable and a special sauce	£19.95
2.	T-BONE STEAK Grilled Beef steak marinated in herbs and spices with chips, served with mixed veg and our own Indian style gravy	£25.95
3.	OMELETTE AND CHIPS	£7.50
4.	CHICKEN OMELETTE AND CHIPS	£8.95
5.	CHICKEN AND MUSHROOM OMELETTE AND CHIPS	£8.95
6.	PAN FRIED TROUT Pan fried trout with Garlic , lemon juice and a little butter served with chips and fresh vegetable	£13.95

SUNDRIES

1.	BOILED RICE	£2.50
2.	PILAU RICE	£2.95
3.	SPECIAL FRIED RICE	£3.50
4.	MUSHROOM RICE	£3.50
5.	VEGETABLE RICE	£3.50
6.	EGG RICE	£3.50
7.	KEEMA RICE	£3.95
8.	CHICKEN RICE	£3.95
9.	GARLIC RICE	£3.50
10.	LEMON RICE	£3.50
11.	PLAIN NAN	£2.50
12.	KEEMA NAN	£2.95
13.	PESHWARI NAN	£2.95
14.	GARLIC NAN	£2.95
15.	CHILLI NAN	£2.95
16.	CHICKEN TIKKA NAN	£2.95
17.	CHEESE NAN	£2.95
18.	KULCHA NAN	£2.95
19.	TANDOORI ROTI	£2.95
20.	CHAPATI	£2.50
21.	PARATHA	£2.95
22.	STUFFED PARATHA	£3.50
23.	PURI	£2.00
24.	CHIPS	£2.50

SET MEALS

SET MEAL FOR 2

2 Papadoms with chutney, Onion Bhaji, Samosa (Meat or Veg),
Chicken Tikka Masalla, Lamb Bhuna, Vegetable Bhaji,
2 Pilau Rice and Nan

£29.95

SET MEAL FOR 4

4 Papadoms with Chutney, 2 Chicken Tikka (starters), 2 onion
Bhajis, Chicken Balti, Chicken Tikka Masalla, Lamb Bhuna, Jhal
Fry Chicken, Vegetable Bhaji, Sag Aloo, 2 Pilau Rice, 2 Nan

£69.95



*Please be aware that any changes to set meal will cost
£1.50 per change and is at a member of staff's discretion.*

*We accept all major credit and debit cards
We do not accept cheques but can take card payments over the phone.*

*Management reserves the right to change prices without prior notice
We reserve the right to refuse service without disclosing reasons.*

*All prices include VAT
OUR FOOD IS 100% HALAL*



DRINKS

1.	SALTY LASSI	£3.50
2.	SWEET LASSI	£3.50
3.	MANGO LASSI	£3.50
4.	ORANGE JUICE	£1.75
5.	APPLE JUICE	£1.75
6.	PINEAPPLE JUICE	£1.75
7.	CRANBERRY JUICE	£1.75
8.	MANGO JUICE	£1.75
9.	LYCHEE JUICE	£1.75
10.	J2O APPLE & MANGO	£1.95
11.	J2O ORANGE & PASSION FRUIT	£1.95
12.	COCA COLA	£1.50
13.	DIET COKE	£1.50
14.	FANTA	£1.50
15.	APPLETISER	£1.50
16.	SPRITE	£1.50
17.	LEMONADE	£1.50
18.	SPARKLING WATER	£1.50
19.	MINERAL WATER	£1.50
20.	LARGE MINERAL WATER BOTTLE	£3.95
21.	LARGE SPARKLING WATER BOTTLE	£3.95



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