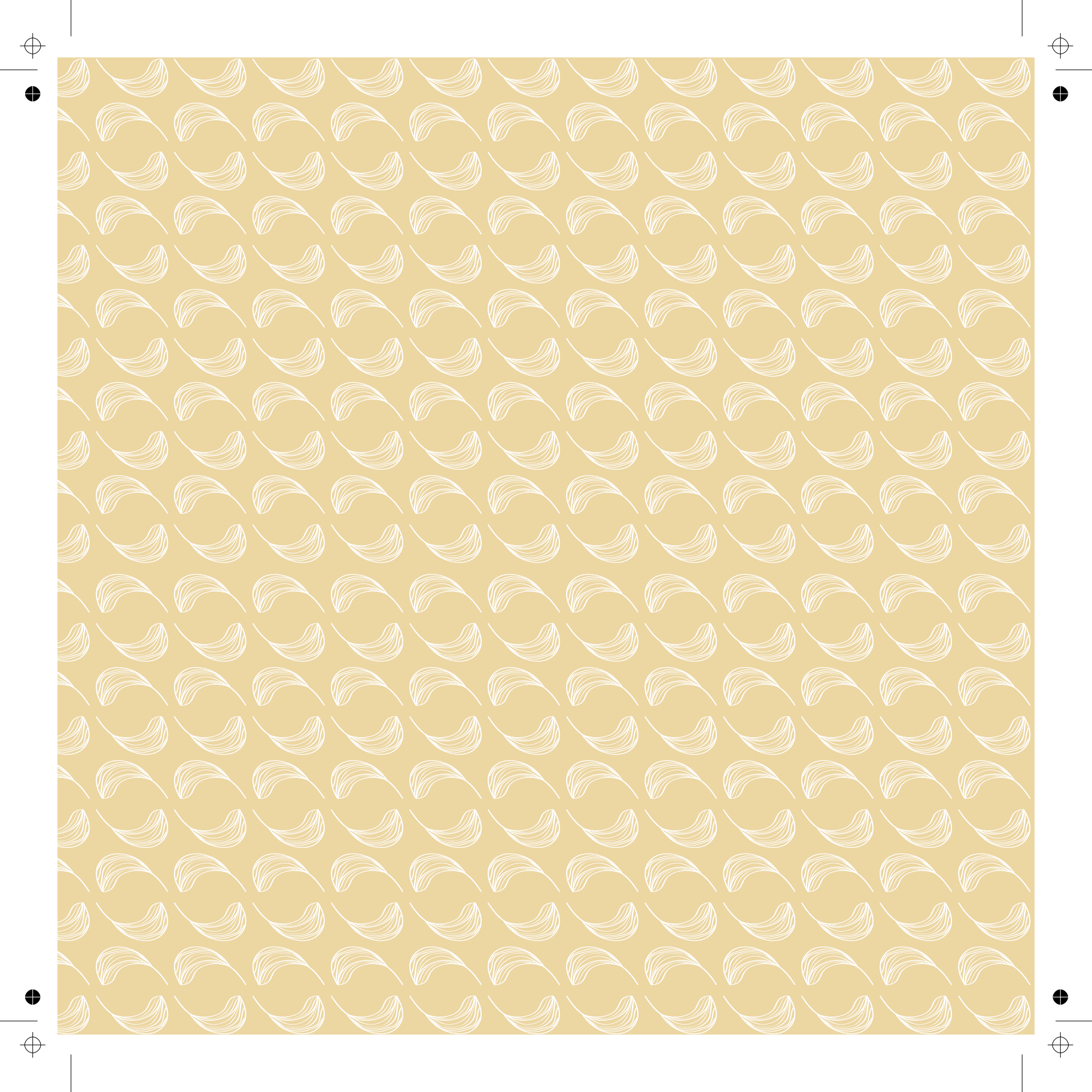


Shamrat
est. 1980
INDIAN BRASSERIE





NIBBLES & DIPS

Papadom (V)	1.00
Masala Papadom (V)	1.10
Chutney (per person) (V)	1.00



(N) Contains Nuts | (G) Gluten
(D) Dairy | (V) Vegetarian

If you have any specific dietary needs, please inform a member of staff.

Allergy Advice
If you suffer from a food allergy or intolerance, please let us know upon placing your order. Every care is taken to avoid any cross contamination when processing a specific allergen free order. We do however work in a kitchen that processes allergenic ingredients and do not have a specific allergen free zone.

Please note that for tables of 8 or more a discretionary service charge of 10% will be added to your bill.

STARTERS

Lamb Chops	8.95
Marinated in fresh ground roasted herbs and spices, cooked in tandoor. (D)	
Salmon Dil Tikka	8.95
Salmon infused with dil, parsley and spices.	
Thali Starter	2 person 10.95 4 person 21.50
Chicken tikka, seekh kebab, veg samosa, onion bhaji. (D)	
Shami Kebab (Lamb)	5.65
Meltingly soft pattie of lamb, lightly infused with Bengal garam spices, pan-fried to perfection.	
Tuna & Aloo Samosa	5.65
Spicy tuna and potato stuffed in filo pastry. (G)	
Murgh Lal Mirchi	5.75
Chargrilled pepper stuffed with chicken.	
Onion Bhaji	5.65
Classic onion fritters.	
Hariyali Jhinga	9.65
King prawns marinated with fresh green herbs & spices, cooked in tandoor. (D, N)	
Tempura Prawns	7.65
Large prawns coated in batter, deep fried until crisp and golden. (G)	
Aloo Tikki	5.45
Popular Indian street food snack, potato patty made with mashed potatoes, aromatic spices and herbs. (G)	
Samosa (Chicken Lamb Vegetable)	5.65
Filo pasty stuffed with season vegetable, spicy minced lamb or spicy minced chicken. (G)	
Paneer Shashlick	5.75
Homemade cheese with onion, pepper & tomatoes subtly spiced and slow cooked in tandoor. (D)	
Tikka	Chicken 5.95 Lamb 6.95
Boneless chicken or lamb marinated in yoghurt, garlic, green chilli, fresh coriander and ground spices. Cooked in tandoor. (D)	
Machli Lal Mirchi	5.95
Chargrilled pepper stuffed with spicy fish.	
Prawn Puri 6.95 King Prawn Puri	8.95
North Indian style prawns wrapped in a puri.	
Seekh Kebab (Lamb)	5.65
Minced lamb infused with fresh herbs and spices.	

SHAMRAT SPECIALS

Jhinga Piri-Piri 22.50
King prawns poached in an exotic blend of stone ground coastal spice with fiery chillies (hot). Served with pilau rice.

Masu Aloo (Lamb) 18.50
Lamb and potato cooked with tomato, fresh coriander and aromatic spices. A Bangladeshi classic! (fairly hot). Served with plain rice.

Bagh Chingri Jhul 18.95
Tiger prawns cooked with chargrilled tomatoes, onion, pepper and garlic. Lightly spiced (medium). Served with pilau rice.

Garlic Chilli Chicken 16.95
Cloves of garlic cooked with lemon, mango, tamarind, fresh green chilli and coriander (hot). Served with pilau rice. (D)

Taw'aa Chicken 17.95 Lamb 20.50
A dry preparation delicately flavoured with cloves and fresh roasted spices (spicy). Served with plain rice.

Machli Salon 18.50
Fillets of tilapia in turmeric, gently cooked in a spicy sauce and finished with a touch of coriander (fairly hot). Served with pilau rice.

Shank of Lamb 20.95
Slowly braised until tender in garlic and ginger, with a subtle hint of ground roasted spices (medium). Served with pilau rice.

Kashmiri Lamb Chops 22.50
Tender lamb chops cooked with roasted spices, tempered with bell peppers, onions and tomatoes (medium). Served with pilau rice. (D)

Murgh Malaian 17.95
Chicken cooked with couscous in pure butter, fresh cream and garam masala (mild). Served with cashew rice. (D, N)

Palak Chicken 16.95 Lamb 19.50 King Prawn 21.50
Fresh baby spinach cooked with garlic and roasted spices (medium). Served with pilau rice.

Piri-Piri Jalfrezi 16.95
Tender strip of chargrilled chicken cooked in exotic blend of stone ground spices with fiery chillies, onions, peppers, garlic and ginger (hot). Served with pilau rice. (D)

Murgh Morisa 16.95
Chicken cooked with capsicums, onions, and fresh green chillies in a hot sauce (fairly hot). Served with pilau rice. (D, N)

Duck Salon 18.50
Duck cooked with onion, tomato, fresh coriander & aromatic spices (medium). Served with pilau rice.

Flambé O'Cognac Chicken 18.50 Lamb 20.95
Marinated in red wine with onion, green pepper, mushroom & flambéed in brandy (medium). Served with pilau rice. (D)

Shatkhora Chicken 17.95 Lamb 20.50
Chicken or Lamb cooked with Bangladeshi citric fruit, selected garam masala and spices, garnished with coriander. A unique selection from the Sylhet region (medium). Served with plain rice.

Tikka Masala Chicken 12.95 Lamb 15.50
National dish that needs no introduction (medium). (D, N)

Roshen-e Chicken 17.95 Lamb 20.50 K.Prawn 20.95
Prepared with herbs & spices cooked with garlic (medium). Served with pilau rice. (D)

Murgh Masala 17.95
Chicken off the bone blended with minced meat & covered with mixed spices to give a unique flavour (medium). Served with pilau rice. (D, N)

Jal Masala Chicken 17.95 Lamb 20.50
Our unique masala sauce cooked with fresh green chillies (fairly hot). Served with pilau rice. (D, N)

Karai Chicken 17.95 Lamb 20.50 K. Prawn 20.95
Coarsely ground roasted spices with onion, pepper, tomato, coriander and methi patha (medium). Served with pilau rice. (D, N)

Makhani Murgh 17.50
Chicken prepared with butter, coconut, almond, pistachio and aromatic spices. Mild but rich creamy texture. Served with pilau rice. (D, N)

TANDOOR

Hariyali Jhinga 20.95

King prawns marinated with fresh green herbs & spices, cooked in tandoor. (D, N)

Lamb Chops 20.95

Marinated in fresh ground roasted herbs and spices, cooked in tandoor. (D)

Shashlick

Chicken 14.50 Lamb 16.95

Peppers, onions and tomato subtly spiced and slow cooked in tandoor. (D)

Mixed Grill 21.95

Medley of tandoori chicken, chicken tikka, lamb chop, lamb tikka, seekh kebab, tandoori king prawn. Served with nan bread and salad. (D, N)

Spicy Chicken Tikka 13.50

Diced pieces of tender breast chicken flavoured with green chilli, onions, garlic and peppers. (D)

Salmon Dil Tikka 19.95

Salmon infused with dil, parsley & spices.

Chargrilled Tikka

Chicken 12.95 Lamb 15.50

Boneless chicken or lamb marinated in yoghurt, garlic, green chilli, fresh coriander and ground spices. (D)

Tandoori Chicken (half) 12.95

Tender chicken marinated in yoghurt and spices on the bone, tandoori grilled. (D)

Paneer Shashlick 12.50

Homemade cheese with onion, pepper & tomatoes subtly spiced and slow cooked in tandoor. (D)

OLD CLASSIC

Korma (mild)

Prepared with fresh cream, yoghurt, coconut and mild spices. (D, N)

Chicken 10.95 | Lamb 13.95

King Prawns 16.50 | Veg 10.50

Rogan Josh (medium)

Prepared with freshly crushed ginger & garlic in a rich tomato sauce.

Chicken 11.25 | Lamb 14.95

Chicken Tikka (D) 11.75

King Prawn 17.50 | Veg 10.50

Dupiaza (medium)

Deep fried onion and peppers cooked in ground roasted spice.

Chicken 11.25 | Lamb 14.95

Chicken Tikka (D) 11.75

King Prawn 17.50

Madras (hot) | Vindaloo (very hot)

Sun dried chilli with herbs and spices, hot sour taste.

Chicken 10.75 | Lamb 14.50

Chicken Tikka (D) 11.50

King Prawn 16.95 | Veg 10.25

Jal Frezi (very hot)

Hot preparation with onions, peppers and sprinkled whole green chillies.

Chicken 10.95 | Lamb 14.50

Chicken Tikka (D) 11.50

King Prawn 16.95 | Veg 10.50

Balti (medium)

Freshly blended spices with tomato, pepper, onion and flavoured with herbs, Served with rice or nan. (D)

Chicken Tikka (D) 15.50 | Lamb 17.95

King Prawn 20.50 | Veg 14.95

PARSI

Dhansak

Cooked in lentil sauce combining sweet, sour and spicy. Served with pilau rice.

Chicken 15.50 | Lamb 17.95

Chicken Tikka (D) 15.95

King Prawn 20.50 | Veg 14.95

Pathia

Tomato base in a hot, sweet and sour sauce.

Served with pilau rice.

Chicken 15.50 | Lamb 17.95

Chicken Tikka (D) 15.95

King Prawn 20.50 | Veg 14.95

BIRYANI

Basmati rice flavoured with cardamom, cinnamon and cloves (spicy). Served with vegetable curry.

Chicken 16.50 | Lamb 18.95

Chicken Tikka (D) 16.95

King Prawn 20.95 | Vegetables 15.50

RICE

Plain Rice (V)	3.35
Pilau Rice (V, D)	3.45
Mushroom Rice (V, D)	4.25
Special Rice (D)	4.25
Coconut Rice (V, D)	4.25
Chilli Rice (V, D)	4.25
Lemon Rice (V, D)	4.25
Cashew Nut Rice (V, D, N)	4.25
Keema Rice (D)	4.75

BREAD

Chapati	2.45
Unleavened whole wheat flour bread. (V, D, G)	
Puri	2.45
Flaky wheat flour puffed bread. (V, D, G)	
Roti	2.45
Clay oven roasted wheat bread. (V, D, G)	
Paratha	3.75
Unleavened wholemeal multi-layered bread pan-fried in butter. (V, D, G)	
Stuffed Paratha	4.50
Multi layered wholemeal bread fried in butter and stuffed with fresh vegetables. (V, D, G)	
Plain Nan	2.95
Unleavened Indian bread baked in tandoor. (V, D, G)	
Keema Nan	3.60
(minced meat) (D, G)	
Peshwari Nan	3.50
(coconut) (V, D, G, N)	
Garlic Nan	3.50
(V, D, G)	
Cheese Nan	3.50
(V, D, G)	
Kulcha Nan	3.60
(Seasonal vegetables) (V, D, G)	
Cheese, Chilli & Coriander Nan	3.95
(V, D, G)	

EXTRA

Raitha Plain (V, D)	1.85
Raitha	2.10
Onion or cucumber (V, D)	
Salad (V)	1.75

VEGETABLE

	MAIN	SIDE
Jackfruit Biryani	15.50	
Layered Basmati rice and jackfruit flavoured with cardamom, cinnamon and cloves (spicy). Served with vegetable curry. (V)		
Paneer Masala	12.50	
Our unique masala sauce cooked with home made Indian cheese. (V, D, N)		
Vegetable Makhani	16.95	
Prepared with butter, coconut, almond, pistachio and aromatic spices. Mild but rich creamy texture. Served with pilau rice (mild). (V, D, N)		
Aloo Banda	8.95	5.25
Potato with cabbage, mustard seeds & curry leaves cooked in a traditional Bangladeshi style. (V)		
Bhogbi Bhaji	8.95	5.25
Broccoli cooked with onion, red pepper & light spices. (V)		
Punch Dhal	8.95	5.25
Five types of lentils tempered with garlic, onion seeds and fresh coriander. (V)		
Mushroom Bhaji (V)	7.95	4.95
Bhindi Bhaji (okra) (V)	7.95	4.95
Brinjal Bhaji (aubergines) (V)	7.95	4.95
Saag Bhaji (spinach) (V)	7.95	4.95
Cauliflower Bhaji (V)	7.95	4.95
Vegetable Curry (V)	7.95	4.95
Bombay Aloo (spicy potatoes) (V)	7.95	4.95
Tarka Dhal (lentil) (V)	7.95	4.95
Chana Bhuna (chickpeas) (V)	7.95	4.95
Saag Paneer	7.95	4.95
Spinach with melted cheese. (V, D)		
Aloo Gobi	7.95	4.95
Potato with cauliflower. (V)		
Saag Aloo	7.95	4.95
Spinach with potato. (V)		
Matar Paneer	7.95	4.95
Peas with homemade cheese. (V, D)		



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