

Simla

christmas day lunch

starters

Popadums & Condiments

Avocado Prawns

Norwegian prawns tossed with herbs and spices in a mild sauce and served with fresh avocado.

Shahi Maachli

Smoked salmon strips rolled with rich Norwegian prawns, served with a delightful mild sauce.

Mussels

Delicately spiced fresh mussels, served with herbs and spices.

Tempura King Prawn

King prawns in a tempura batter shallow fried and served with fresh salad and dressing.

Lamb Rajeshwari

Juicy lamb fillet marinated with herbs, spices and Kashmiri royal cumin, then cooked on a griddle until tender and succulent.

Milan-E-Seek

Traditional skewered lamb mince, distinctively flavoured with coriander, garlic and ginger creating an abundance of taste.

Chicken Tikka

Succulent pieces of chicken marinated in spices, roasted in the tandoor and laced with Kashmiri royal cumin.

Tikka Platter (for 2 persons)

A delightful mix of tandoori chicken, lamb rajeshwari and milan-e-seeek served with fresh salad.

Turkey Tikka

Succulent pieces of turkey marinated in various spices and herbs, roasted in the clay oven and laced with Kashmiri royal cumin.

Onion Bhajee

Crisp onions hand shaped and deep fried with gram flour batter until golden brown.

Vegetable Platter (for 2 persons)

A delightful mix of vegetable samosa, onion bhaji and aloo tikka served with fresh salad.

main meals

Served with steamed basmati rice and a selection of vegetables

Jhinga Nurali

Jumbo size king prawn, marinated in ginger, garlic and various spices then grilled and simmered in a king prawn stock to give a subtle, slightly hot taste, which is full of flavour.

Zalfreji Assamki

Spicy off the bone strips of chicken cooked with fresh ginger, garlic, green chillies and a dash of whole black cumin. A very spicy and hot dish.

Aachari

Chicken or meat simmered with a tangy mélange of mango, mixed pickles, various fresh spices and caramelized shallots and ginger.

Murgji Nurpuri

Whole breast of chicken stuffed with mince of lamb, cheese, mushroom, onions and tarragon. Baked in the oven and then simmered in a unique mace flavoured sauce.

Rhendang

An Indonesian dish consisting of braised lamb strips cooked with lemon grass and various mixed spices to bring out a rich spicy flavour.

Chicken Anaz

Pan fried whole breast of chicken, served with puree, spinach and garlic mushroom and complemented by a fresh bhuna sauce.

Murg Makonwala

Tandoor roasted marinated chicken cooked with tandoori spices and honey to give a very mild flavoursome dish.

Pathia

A traditional hot, sweet and sour dish, prepared with garlic, red chilli, onion and capsicum.

Tikka Masalla

Beautiful dish with meat, prawn or vegetables cooked with cream and herbs.

Dansak

A very tasty sweet and sour dish cooked with lentils and pineapples.

North Indian Garlic Chilli Turkey

Hot and spicy dish, steam cooked in hot chilli and garlic sauce.

accompaniments

Plain Nan · Keema Nan · Peshwari Nan · Garlic and Coriander Nan · Chilli Cheese Nan

desserts

Hot Gulab Jamon with Ice Cream · Christmas Pudding with Brandy Sauce

Adults £29.95 ■ Children £19.95

Please note: A 10% service charge will be added. All bookings require 10% deposit before the beginning of December.