

KIDS DISHES

72. **CRUNCHY CHICKEN** 9:95
Thin strips of bread crumbed chicken. Served with chips, and peas.
73. **OMELETTE AND CHIPS** 9:95
A simple egg omelette served with chips. Any extra ingredients will be charged separately.
(Add mushroom, chicken or mix veg £12:95)

FRESH WATER FISH All 13:95

All our fish dishes are cooked with seasonal fresh water Indian fish fillets specially selected to complement our dishes.

74. **GOAN FISH CURRY**
Fish fillets cooked in freshly prepared Goan spices and coconut milk. MILD
75. **MASS SAAG**
Fillets of fish cooked with spinach, fresh garlic, ginger and herbs in a rich medium curry sauce. MED.
76. **MASS CHORI CHORI**
Boneless flaked Mackerel, pan cooked in a traditional style with onion, garlic and fairly hot spices. This dish is dry, spicy and fairly hot. HOT
77. **MASS JALFREZI**
Fish marinated and cooked in a medium to hot spicy sauce with onion, garlic and fresh herbs. HOT

VEGETARIAN SPECIALITY All 13:95

(Available as main course dishes only)

78. **BUTTERNUT MASSALA**
Butternut squash cooked with garlic, ginger, fresh herbs and spices in a medium sauce. MED
79. **KAJU DHINGRI (N) (D)**
A combination of cashew nuts, mushrooms and garden peas tossed in freshly ground spices, cooked in a medium creamy sauce. MED
80. **MIX VEG JALFREZI**
Mixed vegetables cooked with an exceptional spicy combination of fresh herbs, peppers and fresh green chillies in a fairly hot spicy sauce. HOT
81. **MUSHROOM & POTATO BALTI**
Mushroom and potato cooked in a special medium balti sauce with garlic, ginger and fresh herbs. MED
82. **SUBZI MAKANWALA (N) (D)**
A selection of mix vegetables cooked in fine spices and a creamy tomato sauce; finished off with butter. MILD - MED
83. **VEG KHALI MIRCHI (D)**
Vegetables cooked in garlic, ginger and fresh herbs in a velvety creamy sauce. Lightly spiced and finished off with freshly crushed black pepper corns. MED - HOT

VEGETARIAN SIDE

SIDE: 4:85 / MAINS: 7:95

All vegetarian side dishes are cooked with freshly prepared onion, garlic, ginger, tomatoes, medium spices and fresh herbs.

84. **ALOO CHANA** (potatoes and chick peas)
85. **ALOO GOBI** (potato and cauliflower)
86. **BHINDI BHAJI** (ladies finger)
87. **BOMBAY POTATO** (spicy potatoes)
88. **BRINJAL BHAJI** (fresh aubergine)
89. **CAULIFLOWER BHAJI**
90. **CHANA MASSALLA** (chick peas)
91. **CHANA SAAG** (chick peas and spinach)
92. **FRENCH FRIES**
93. **MASSALLA DALL** (spicy lentils)
94. **MIXED VEGETABLE CURRY**
95. **MOTOR PANEER (D)** (peas and Indian curd cheese)
96. **MIXED BEAN BHAJI**
97. **MUSHROOM BHAJI**
98. **MUSHROOM PANEER (D)** (mushroom and Indian curd cheese)
99. **SAAG ALOO** (spinach and potato)
100. **SAAG BHAJI** (spinach)
101. **SAAG PANEER (D)** (spinach and Indian curd cheese)
102. **TARKA DALL** (lightly spiced lentils)

RICE

103. **STEAMED RICE** 2:85
104. **PILAU RICE** 2:95
105. **LEMON RICE** 3:65
106. **MUSHROOM FRIED RICE** 3:65
107. **EGG FRIED RICE** 3:65
108. **SPINACH RICE** 3:65
109. **COCONUT RICE** 3:65
110. **MINT RICE** 4:50
111. **SPECIAL FRIED RICE** (rice fried with chicken, lamb and egg) 5:00
112. **FRUIT RICE** (sultana's and apricots) 4:50
113. **VEGETABLE FRY RICE** (seasonal mix vegetables) 4:50
114. **GARLIC RICE** 4:50
115. **KING PRAWN FRIED RICE** 5:95
116. **KEEMA RICE** (small lamb chunks) 5:95

BREADS

117. **PLAIN NAN (D)** 2:65
118. **KEEMA NAN (D)** (stuffed with spiced minced lamb) 2:85
119. **HERB NAN (D)** 2:85
120. **GARLIC NAN (D)** 2:85
121. **PESHWARI NAN (D)** (Sultana, almond & coconut stuffed nan) 2:85
122. **PODINA NAN (D)** (with fresh mint) 3:45
123. **CORIANDER NAN (D)** 3:45
124. **SHABZI NAN (D)** (Stuffed with seasonal vegetables) 3:60
125. **CHEESE AND ONION NAN OR CHEESE NAN (D)** 3:60
126. **CORRIANDER AND GREEN CHILLI NAN (D)** 3:60
127. **GARLIC & CORRIANDER NAN (D)** 3:60
128. **GARLIC & GREEN CHILLI NAN (D)** 3:60
129. **PARATHA** (wholemeal fried bread) 3:50
130. **STUFFED PARATHA** (with seasonal vegetables) 3:95
131. **KEEMA PARATHA** (with minced lamb) 3:95
132. **TANDOORI ROTI** (unleavened bread baked in the clay oven) 2:50
133. **CHAPATTI** (unleavened thin bread cooked on a pan) 2:00
134. **PLAIN PUREE** (thin fried bread) 2:50
135. **PAPADOM PLAIN OR SPICY**
(thin crispy gluten free bread made from urid dall flour) 0:75

SAVOURIES

136. **MANGO CHUTNEY** 0:60
137. **ONION RELISH** 0:60
138. **LIME PICKLE** 0:60
139. **MINT SAUCE (D)** 0:60
140. **TAMARIND SAUCE** 1:00
141. **CUCUMBER OR ONION RAITHA (D)** 4:50

SALAD

143. **SMALL MIXED GREEN SALAD** 4:50
144. **LARGE MIXED GREEN SALAD** 6:25
Green lettuce, cucumber, red onion, carrot, lemon wedge.

(N) = CONTAINS NUTS (D) = CONTAINS DAIRY

Printed by Errand Jervis Ltd, 65 Albert Road, Southsea, Hants. POS 2RY. Tel: 023 9281 1118

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Haslemere,
Surrey,
GU27 1HN

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options available

TAKE
AWAY

SHAHANAZ
Indian Cuisine

ESTABLISHED 1985

STARTERS

- £: p
- CHICKEN CHAT** 5:25
Chicken pieces cooked in a unique tangy masala sauce. MED
 - CRISPY TAJ PRAWNS** 5:25
Crunchy small prawns coated in bread crumbs and lightly deep fried. MILD
 - TANDOORI KING PRAWNS** 6:55
King prawns marinated in mild spices, yoghurt, garlic and fresh herbs. Grilled in the clay oven.
 - CHI / LAMB TIKKA (D)** 5:50
Diced pieces of chicken or lamb marinated in yoghurt, herbs and a special blend of mild spices, barbecued in the clay oven. A classic Indian starter. MED
 - GARLIC KING PRAWN** 6:55
King prawn tossed in crushed garlic, fresh herbs and spices. MILD - MED
 - KING PRAWN BUTTERFLY** 6:25
King prawn coated in lightly spiced breadcrumbs and shallow fried. MILD
 - MEAT OR VEG SAMOSA** 4:95
Thin crispy pastry filled with spiced lamb or vegetables and deep fried. An Indian classic. MED
 - MIX MEAT PLATTER / MIX VEG PLATTER** 5:95
A mix of chicken tikka, shiek kebab and meat samosa or vegetable samosa, veg pakora and onion bhaji. MED
 - ONION BHAJI** 4:85
Freshly sliced onions tossed in a secret blend of spices, made into round flat cakes and shallow fried. A Shahanaz favourite. MILD - MED
 - PRAWN PUREE / KING PRAWN PUREE** 5:85 / 6:95
Prawn or king prawns cooked in a medium spiced tangy sauce and served with a traditional Indian pancake. MED
 - SHIEK KEBAB** 5:50
Minced lamb combined with a secret blend of aromatic spices, skewered and barbecued in the clay oven. MED
 - SPICED CRAB** 6:85
Crab meat lightly tossed in garlic, ginger, fresh herbs and special fish spices. A South Indian classic. MED
 - TANDOORI CHICKEN (D)** 5:50
A quarter of a chicken (on the bone) marinated in yogurt and fresh herbs. Barbecued in the clay oven. MILD / MED

SHAHANAZ CLASSIC DISHES

All classic dishes are £7:95*

Available with a choice of Chicken, Lamb, Small Prawns or Vegetables.

- ACHARI GOSHT**
A tangy dish cooked with our own unique achari spices and finished off with a touch of fresh herbs. MED
- BALTI**
A North Indian tradition, cooked in aromatic balti spices, onions and fresh herbs. MED
- BHOONA**
A distinctive combination of fresh herbs, spices, onions and tomatoes in a thick dry medium sauce. MED
- CURRY**
A simple medium curry cooked with fresh herbs and spices. MED
- TIKKA MASSALA (N)**
A mild to medium dish cooked with herbs, mild spices, fresh cream and ground almonds in a mild creamy yoghurt sauce. A Shahanaz favourite. MED
- DANSAK**
A sweet and sour curry cooked with lentils and fairly hot spices. A Persian classic. MED - HOT
- DOPEAZA**
An East Indian classic cooked with chunks of onion, peppers, fresh coriander and specially selected spices in a medium sauce. MED
- JALFREZI**
Cooked with an exceptional spicy combination of fresh herbs, peppers and fresh green chillies in a fairly hot spicy sauce. HOT
- JEERA**
A dry medium curry cooked with aromatic herbs, spices and flavoured with roasted ground cumin seeds. Dry medium sauce. MED
- KASHMIRI (D)**
A fruity curry cooked with pineapple chunks, banana, lychees, coconut milk and mild spices. Mild and creamy. MILD
- KORAI**
Korai dishes are cooked in a traditional Indian wok, with garlic, peppers, tomatoes and fresh coriander; mixed together with a fine blend of medium spices. MED

- KORMA (N) (D)**
Cooked with fresh cream, ground almonds and coconut in a very mild, creamy and slightly sweet sauce. A Shahanaz favourite. MILD
- MADRAS**
A fiery hot curry cooked in a rich spicy sauce. HOT
- MAKHANI (D)**
Barbequed pieces of chicken or lamb simmered in a buttery and creamy curry sauce. MILD - MED
- MANGO DELIGHT**
A fruity curry in a tangy sauce, cooked with mangoes and mild spices. MILD
- MIRCHIWALA**
A rich spicy sauce with fresh herbs and dry red chillies. HOT
- NILGIRI CURRY**
Originated from South India, a mild curry cooked in delicate spices, coconut milk and blended with our own special selection of Asian green herbs. MILD
- PATHIA**
Originated in Persia, a sweet sour and hot curry cooked in a rich sauce with onions, fresh herbs and fairly hot spices. MED - HOT
- ROGON**
A traditional north Indian dish cooked in a medium sauce with onions, lots of fresh tomatoes and herbs. MED
- SAAG**
Cooked with fresh spinach in a medium spiced sauce. MED
- VINDALOO**
A hot curry cooked in a rich spicy sauce. VERY HOT

* Add extra ingredients, spice/change strength, tikka pieces or vegetables = £1 extra for each item. Duck/King Prawns = £ 13.95
Please note although we take every precaution some dishes may contain traces of nuts.
Please make us aware of any special dietary requirements.
Vegan and Dairy free option available, please ask (V)

CHEFS SPECIAL

- BHOZON (Chicken/Lamb/Small Prawns)** 9:95
Small pieces of chicken or meat cooked in fine spices with garlic, fresh herbs, green chillies and flavoured with finely shredded lime leaves. MED
- BUTTER CHICKEN / BUTTER LAMB (N) (D)** 9:95
Succulent pieces of chicken or lamb marinated in a lightly spiced almond infused sauce and barbecued in the clay oven. A rich mild and creamy sauce finished off with a knob of butter. A popular Shahanaz dish. MILD
- CHICKEN KHALI MIRCHI (D)** 9:95
Tender pieces of chicken cooked in garlic, ginger and fresh herbs in a velvety creamy sauce. Lightly spiced and finished off with freshly crushed black peppercorns. MED - HOT
- GARLIC CHILLI CHICKEN /LAMB** 9:95
Succulent pieces of chicken or lamb cooked in a medium rich spicy sauce, flavoured with fresh cloves of roasted garlic, fresh green chillies and herbs. HOT
- JHAL NAGA (Chicken/Lamb/Small Prawns)** 9:95
A fiery hot curry cooked with scotch bonnet chillies in a very hot spicy sauce. Very Hot.
- LEMON CHICKEN (Chicken/Lamb/Small Prawns)** 9:95
Medium strength lemon infused curry cooked in delicate spices and fresh lemon zest. MED
- PODINA (D) (Chicken/Lamb/Small prawns)** 9:95
Cooked with a blend of medium spices and fresh mint leaves.
- MURG KESHARI (N) (D)** 9:95
Morsels of chicken cooked in a rich almond and saffron infused sauce blended with specially selected fine spices. Med
- MURGI MOSSALOM** 9:95
A combination of boneless tandoori chicken and small lamb chunks cooked in a medium rich sauce with freshly ground spices and topped with an egg. MED
- PASANDA (N) (D) (Chicken/Lamb/Small Prawns)** 9:95
Tender pieces of chicken or meat cooked in mild spices, fresh yoghurt, ground cashew nuts and almonds. A mild and creamy curry. MILD
- SALLY LAMB (or Chicken)** 9:95
A famous Parsi wedding dish, cooked with garlic, ginger and dried apricots in a red massala sauce. Garnished with red straw potatoes. MED
- SHATKORA (Chicken/Lamb/Small Prawns)** 9:95
A medium strength curry cooked with shaktora; a citrus fruit from the Assam state, giving a distinctive earthy flavour. MED
- TAMARIND CURRY (Chicken/Lamb/Small Prawns)** 9:95
A mild sweet and tangy curry cooked with ginger, cumin, coriander, garlic and tamarind for natural sweetness. MILD

- MEAT THALI (D)** (Serves One) 16:95
A selection of our most popular meat dishes; bhoona lamb, chicken curry, chicken rogon, lamb tikka and chicken tikka served with pilau rice and a plain nan bread. (Alternative rice or nan on request will be charged extra; curries are not interchangeable). MED
- VEG THALI** (Serves One) 16:95
A selection of our most popular vegetarian dishes: aloo gobi, saag aloo, tarka dall, lightly spiced butternut squash and mixed dry vegetable curry. Served with pilau rice and a plain Nan. (Alternative rice or nan on request will be charged extra; curries are not interchangeable). MED

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TANDOORI SIZZLING DISHES

All tandoori sizzling dishes are left to marinate overnight in a special sauce prepared with yoghurt, fresh herbs and specially selected spices. Then barbecued in the clay oven for a distinctive flavour. Served on the sizzler. MILD - MED

- CHICKEN / LAMB TIKKA (D)** 10:95
Diced chicken breast (or lamb) marinated in tikka spices and then barbecued in the clay oven.
- CHICKEN / LAMB SHASLIK (D)** 12:55
Succulent pieces of chicken or lamb marinated in thick yoghurt and specially selected spices, skewered with chunks of fresh onion, tomatoes, peppers and baked in the clay oven.
- HYDRABAD TIKKA (D)** 13:95
Chicken tikka marinated in fresh Indian green herbs and spices.
- KING PRAWN SHASLIK (D)** 15:95
King prawn marinated as above, skewered with chunks of fresh onion, tomatoes and peppers, baked in the clay oven.
- MIX SHASLIK (D)** 13:95
A mix of three pieces of chicken tikka, two lamb tikka and a tandoori king prawn.
- VEGETABLE SHASLIK (D)** 13:95
A mix of seasonal vegetables marinated in tikka spices. Baked in the clay oven.
- PANNER SHASLIK (D)** 14:95
Cubes of paneer (indian curd cheese) marinated in fresh herbs and special blend of spices, barbecued with chunks of onion, tomatoes and peppers.
- TANDOORI CHICKEN (D)** 10:95
Half of a chicken marinated on the bone and barbecued in the clay oven.
- TANDOORI KING PRAWN (D)** 15:95
King prawns marinated in yoghurt, garlic, fresh herbs and mild spices, barbecued in the clay oven and served on the sizzler.
- TANDOORI MIX GRILL (D)** 14:95
A mix of chicken tikka, quarter of a tandoori chicken, lamb tikka and shiek kebab, served on the sizzler.

ASIAN SIZZLING STIR FRY

Stir-fry dishes are cooked with a selection of fresh vegetables, garlic, ginger, onion, herbs and special stir-fry spices. Served on the sizzler. MEDIUM

- CHICKEN STIR FRY** 12:95
- KING PRAWN STIR FRY** 14:95
- MIXED BEAN STIR FRY** 12:95
- PRAWN STIR FRY** 12:95

BIRIANY

Biriany dishes are cooked with lightly spiced basmati rice. Served with a side dish of mixed vegetable curry. Any other changes will incur an additional charge.

- CHICKEN** 12:95
- LAMB** 12:95
- TIKKA BIRIANY (chicken / lamb)** 13:95
- KING PRAWN BIRIANY** 14:95
- MIX BIRIANY (chicken, lamb and small prawns)** 14:95
- VEG BIRIANY** 12:95
- PRAWN BIRIANY** 12:95