

KIDS DISHES

72. CRUNCHY CHICKEN 12.95
Thin strips of bread crumbed chicken. Served with chips, and peas.

73. OMELETTE AND CHIPS 12.95
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 15.95

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. SHAHI SALMON CURRY (D)
Salmon fillets simmered in a creamy buttery sauce with delicate spices. MILD

77. MASS JALFREZI
Fish marinated and cooked in a medium to hot spicy sauce with onion, garlic and fresh herbs. HOT

VEGETARIAN SPECIALITY All 14.95

(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: 5.95 / MAINS: 9.95

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 3.85
104. PILAU RICE 3.95
105. LEMON RICE 4.65
106. MUSHROOM FRIED RICE 4.65
107. EGG FRIED RICE 4.65
108. SPINACH RICE 4.65
109. COCONUT RICE 4.65
110. MINT RICE 5.50
111. SPECIAL FRIED RICE (rice fried with chicken, lamb and egg) 5.95
112. FRUIT RICE (sultana's and apricots) 5.50
113. VEGETABLE FRY RICE (seasonal mix vegetables) 5.50
114. GARLIC RICE 5.50
115. KING PRAWN FRIED RICE 6.95
116. KEEMA RICE (small lamb chunks) 6.95

BREADS

117. PLAIN NAN (D) 3.85
118. KEEMA NAN (D) (stuffed with spiced minced lamb) 3.95
119. HERB NAN (D) 3.95
120. GARLIC NAN (D) 3.95
121. PESHWARI NAN (D) (Sultana, almond & coconut stuffed nan) 3.95
122. PODINA NAN (D) (with fresh mint) 4.55
123. CORIANDER NAN (D) 4.55
124. SHABZI NAN (D) (Stuffed with seasonal vegetables) 4.85
125. CHEESE AND ONION NAN OR CHEESE NAN (D) 4.95
126. CORRIANDER AND GREEN CHILLI NAN (D) 4.85
127. GARLIC & CORRIANDER NAN (D) 4.85
128. GARLIC & GREEN CHILLI NAN (D) 4.85
129. PARATHA (wholemeal fried bread) 4.85
130. STUFFED PARATHA (with seasonal vegetables) 4.95
131. KEEMA PARATHA (with minced lamb) 4.95
132. TANDOORI ROTI (unleavened bread baked in the clay oven) 3.95
133. CHAPATTI (unleavened thin bread cooked on a pan) 3.25
134. PLAIN PUREE (thin fried bread) 3.25
135. PAPADOM PLAIN OR SPICY
(thin crispy gluten free bread made from urid dall flour) 0.95

SAVOURIES

136. MANGO CHUTNEY 0.95
137. ONION RELISH 0.95
138. LIME PICKLE 0.95
139. MINT SAUCE (D) 0.95
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

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TAKE
AWAY

SHAHANAZ
Indian
Cuisine
ESTABLISHED 1985

STARTERS

£: p

1. CHICKEN CHAT	6.95
Chicken pieces cooked in a unique tangy masala sauce. MED	
2. CRISPY TAJ PRAWNS	6.95
Crunchy small prawns coated in bread crumbs and lightly deep fried. MILD	
3. TANDOORI KING PRAWNS	7.95
King prawns marinated in mild spices, yoghurt, garlic and fresh herbs. Grilled in the clay oven.	
4. CHI / LAMB TIKKA (D).....	6.95
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	
5. GARLIC KING PRAWN.....	7.95
King prawn tossed in crushed garlic, fresh herbs and spices. MILD - MED	
6. KING PRAWN BUTTERFLY.....	7.95
King prawn coated in lightly spiced breadcrumbs and shallow fried. MILD	
7. MEAT OR VEG SAMOSA	5.95
Thin crispy pastry filled with spiced lamb or vegetables and deep fried. An Indian classic. MED	
8. MIX MEAT PLATTER / MIX VEG PLATTER	6.95
A mix of chicken tikka, shiek kebab and meat samosa or vegetable samosa, veg pakora and onion bhaji. MED	
9. ONION BHAJI.....	5.95
Freshly sliced onions tossed in a secret blend of spices, made into round flat cakes and shallow fried. A Shahanaz favourite. MILD - MED	
10. PRAWN PUREE / KING PRAWN PUREE	6.95 / 7.95
Prawn or king prawns cooked in a medium spiced tangy sauce and served with a traditional Indian pancake. MED	
11. SHIEK KEBAB	6.95
Minced lamb combined with a secret blend of aromatic spices, skewered and barbecued in the clay oven. MED	
12. SPICED CRAB.....	7.95
Crab meat lightly tossed in garlic, ginger, fresh herbs and special fish spices. A South Indian classic. MED	
13. TANDOORI CHICKEN (D).....	6.95
A quarter of a chicken (on the bone) marinated in yogurt and fresh herbs. Barbequed in the clay oven. MILD / MED	

SHAHANAZ CLASSIC DISHES

All classic dishes are £10:95*

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

14. ACHARI GOSHT	
A tangy dish cooked with our own unique achari spices and finished off with a touch of fresh herbs. MED	
15. BALTI	
A North Indian tradition, cooked in aromatic balti spices, onions and fresh herbs. MED	
16. BHOONA	
A distinctive combination of fresh herbs, spices, onions and tomatoes in a thick dry medium sauce. MED	
17. CURRY	
A simple medium curry cooked with fresh herbs and spices. MED	
18. 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	
19. DANSAK	
A sweet and sour curry cooked with lentils and fairly hot spices. A Persian classic. MED - HOT	
20. DOPEAZA	
An East Indian classic cooked with chunks of onion, peppers, fresh coriander and specially selected spices in a medium sauce. MED	
21. JALFREZI	
Cooked with an exceptional spicy combination of fresh herbs, peppers and fresh green chillies in a fairly hot spicy sauce. HOT	
22. JEERA	
A dry medium curry cooked with aromatic herbs, spices and flavoured with roasted ground cumin seeds. Dry medium sauce. MED	
23. KASHMIRI (D)	
A fruity curry cooked with pineapple chunks, banana, lychees, coconut milk and mild spices. Mild and creamy. MILD	
24. 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	

25. KORMA (N) (D)

Cooked with fresh cream, ground almonds and coconut in a very mild, creamy and slightly sweet sauce. A Shahanaz favourite. MILD

26. MADRAS

A fiery hot curry cooked in a rich spicy sauce. HOT

27. MAKHANI (D)

Barbequed pieces of chicken or lamb simmered in a buttery and creamy curry sauce. MILD - MED

28. MANGO DELIGHT

A fruity curry in a tangy sauce, cooked with mangoes and mild spices. MILD

29. MIRCHIWALA

A rich spicy sauce with fresh herbs and dry red chillies. HOT

30. 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

31. 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

32. ROGAN

A traditional north Indian dish cooked in a medium sauce with onions, lots of fresh tomatoes and herbs. MED

33. SAAG

Cooked with fresh spinach in a medium spiced sauce. MED

34. 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. King Prawns = £ 16.95

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 

CHEFS SPECIAL

35. BHOZON (Chicken/Lamb/Small Prawns)

12.95

Small pieces of chicken or meat cooked in fine spices with garlic, fresh herbs, green chillies and flavoured with finely shredded lime leaves. MED

36. BUTTER CHICKEN / BUTTER LAMB (N) (D).....

12.95

Succulent pieces of chicken or lamb marinated in a lightly spiced almond infused sauce and barbequed in the clay oven. A rich mild and creamy sauce finished off with a knob of butter. A popular Shahanaz dish. MILD

37. CHICKEN KHALI MIRCHI (D).....

12.95

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

38. GARLIC CHILLI CHICKEN / LAMB.....

12.95

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

39. JHAL NAGA (Chicken/Lamb/Small Prawns)

12.95

A fiery hot curry cooked with scotch bonnet chillies in a very hot spicy sauce. Very Hot.

40. LEMON CHICKEN (Chicken/Lamb/Small Prawns).....

12.95

Medium strength lemon infused curry cooked in delicate spices and fresh lemon zest. MED

41. PODINA (D) (Chicken/Lamb/Small prawns).....

12.95

Cooked with a blend of medium spices and fresh mint leaves.

42. MURG KESHARI (N) (D).....

12.95

Morsels of chicken cooked in a rich almond and saffron infused sauce blended with specially selected fine spices. Med

43. MURGI MOSSALOM

12.95

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

44. PASANDA (N) (D) (Chicken/Lamb/Small Prawns)

12.95

Tender pieces of chicken or meat cooked in mild spices, fresh yoghurt, ground cashew nuts and almonds. A mild and creamy curry. MILD

45. SALLY LAMB (or Chicken).....

12.95

A famous Parsi wedding dish, cooked with garlic, ginger and dried apricots in a red massala sauce. Garnished with red straw potatoes. MED

46. SHATKORA (Chicken/Lamb/Small Prawns).....

12.95

A medium strength curry cooked with shatkora; a citrus fruit from the Assam state, giving a distinctive earthy flavour. MED

47. TAMARIND CURRY (Chicken/Lamb/Small Prawns)

12.95

A mild sweet and tangy curry cooked with ginger, cumin, coriander, garlic and tamarind for natural sweetness. MILD

48. MEAT THALI (D)

(Serves One) 22.95

A selection of our most popular meat dishes; bhoona lamb, chicken curry, chicken rogan, 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

49. VEG THALI

(Serves One) 22.95

A selection of our most popular vegetarian dishes; aloo gobi, saag aloo, tarka dal, 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

* Add extra ingredients, spice/change strength, tikka pieces or vegetables = £1 extra for each item. King Prawns = £ 18.95

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 

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

51. CHICKEN / LAMB TIKKA (D)

12.95

Diced chicken breast (or lamb) marinated in tikka spices and then barbecued in the clay oven.

52. CHICKEN / LAMB SHASLIK (D).....

14.95

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.

53. HYDRABAD TIKKA (D)

16.95

Chicken tikka marinated in fresh Indian green herbs and spices.

54. KING PRAWN SHASLIK (D)

18.95

King prawn marinated as above, skewered with chunks of fresh onion, tomatoes and peppers, baked in the clay oven.

55. MIX SHASLIK (D).....

16.95

A mix of three pieces of chicken tikka, two lamb tikka and a tandoori king prawn.

56. VEGETABLE SHASLIK (D)

16.95

A mix of seasonal vegetables marinated in tikka spices. Baked in the clay oven.

57. PANNER SHASLIK (D)

16.95

Cubes of paneer (indian curd cheese) marinated in fresh herbs and special blend of spices, barbecued with chunks of onion, tomatoes and peppers.

58. TANDOORI CHICKEN (D)

13.95

Half of a chicken marinated on the bone and barbecued in the clay oven.

59. TANDOORI KING PRAWN (D)

16.95

King prawns marinated in yoghurt, garlic, fresh herbs and mild spices, barbecued in the clay oven and served on the sizzler.

60. TANDOORI MIX GRILL (D)

15.95

A mix of chicken tikka, quarter of a tandoori chicken, lamb tikka and sheik kebab, served on the sizzler.

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.

65. CHICKEN

13.95

66. LAMB

13.95

67. TIKKA BIRIANYS (chicken / lamb)

14.95

68. KING PRAWN BIRIANY

15.95

69. MIX BIRIANY (chicken, lamb and small prawns).....

15.95

70. VEG BIRIANY

13.95

71. PRAWN BIRIANY

13.95