

14125

Shalimar

FINE INDIAN & PAKISTANI CUISINE

Appetizers

Aloo Tikki Plate 5.50

Pressed potato patties delicately seasoned with fresh coriander, garlic, and spices. Lightly fried and served with tender garbanzo beans, mint and tamarind chutney.

Samosa Plate

Two vegetable or chicken filled pastries, deep fried to a golden brown. Served with mint and tamarind chutney and tender garbanzo beans. Vegetable 5.50, Chicken 6.50

Pakora Plates

A traditional appetizer made either vegetarian or with your choice of meat. All marinated in a various lentil batter with seasonings and spices, then lightly fried to golden brown.

Chicken 6.50, Fish 6.50, Vegetarian 5.50,
Paneer (cheese) 6.50 Prawns 7.95

Crab Ragda Patties 12.25

Grilled seasoned snow crab and pea cakes. Served with a creamy pepper sauce, diced tomatoes and onions.

Seekh Kabab 6.50

Two pieces of seasoned ground meat kabobs charbroiled in a clay oven. Your choice of chicken or lamb.

Channa Batoora 5.50

A traditional appetizer enjoyed on festivals and holidays throughout the Indo-Pak subcontinent. Served with garbanzo beans and puffy fried bread made from various flours. Topped with onions, jalapeño's and coriander.

Shami Kabob 6.50

Fine minced yellow lentils and beef cooked with chives, cilantro, and mild spices. Formed into patties and then lightly fried.

The Appetizer Sampler 12.50

A sample plate made from various appetizers on the menu. It includes Aloo Tikki's, Samosa's and an assortment of Vegetable Pakora's. This appetizer is also served with tender garbanzo beans and a variety of chutney's.

Papadam 2.50

Light crisp wafers made from various lentil flours. Lightly fried and served with mango chutney.

Chicken Boti Kabob 6.50

Tender boneless chicken marinated in yogurt and a blend of herbs and spices. Then cooked in a tandoor oven.

Soups

Lentil Soup

A pleasant blend of mild spices, simmered together with red lentils. Plain 3.50, Beef 3.95, Chicken 3.95, Lamb 3.95

Coriander Tomato Soup 3.95

A hearty soup made with fresh tomatoes, coriander and mild spices in our homemade vegetable broth.

Coriander Chicken Soup 3.95

A hearty soup made with fresh tomatoes, coriander, chicken and mild spices.

Mulligatawny Soup 3.50

A medley of seasoned fresh vegetables and spices simmered together with red lentils.

Carrot Coconut Soup 3.95

Fresh carrot, coconut and sour apples cooked in a unique blend of curry spices.

Sambar 3.95

A South Indian lentil soup made with assorted vegetables, mustard seeds and a hint of tamarind.

Salads

Chicken Tikka Salad 7.00

Clay oven baked chicken breast tops off this salad, over a bed of crisp lettuce, tender garbanzo beans, mixed vegetables, and buttermilk dressing.

Prawn Salad 7.95

Seasoned pan fried jumbo prawns served on a bed of lettuce with assorted vegetables. Topped with a buttermilk dressing.

Indian Salad 5.50

Crisp lettuce tossed with fresh vegetables, and zesty yogurt dressing, and then topped with hot seasoned spinach and garbanzo beans.

Tossed Green Salad 4.50

Crisp lettuce tossed with assorted vegetables. Topped off with a house dressing made from yogurt and cucumbers.

Chutney

Achar 2.00

A delightful combination of mangoes, lotus stem, turnips, carrots, lemon, lime and pickles in a turmeric red chili sauce.

Mint Chutney 1.50

Yogurt, mint, and jalapeño's blended together in a traditional technique to perfection.

Mango Chutney 1.50

Chunks of spiced mangoes in a sweetened sauce.

Tomato Chutney 1.50

A delicious sauce with a unique combination of tomatoes, spices, and herbs.

Raita 1.75

A cool and refreshing yogurt sauce made with cucumbers, tomatoes, lemon, herbs and mild spices.

Tamarind Chutney 1.50

A sour sauce made from the seeds of a tropical Indian tree.

Coconut Chutney 1.50

Fresh Coconut mixed with herbs and spices.

Traditional Breads

Naan 2.25

Leavened bread baked in a tandoor oven.

Tandoori Roti 2.75

Flat wheat bread baked in a tandoor oven.

Paneer Naan 3.25

A traditional bread cooked in a clay oven. Stuffed with our homemade Indian cheese.

Paratha 2.25

Whole wheat flat bread grilled to a crisp golden brown.

Garlic Naan 2.75

A traditional bread glazed with garlic and cilantro, then baked in a clay oven.

Spinach Naan 3.25

A traditional bread stuffed with spiced spinach and baked inside our tandoor oven.

Keema Naan 3.25

A traditional bread cooked in a clay oven. Stuffed with seasoned ground beef.

Bhatora 2.75

A puffy deep fried bread made from various flours.

Aloo Naan 3.25

Bread stuffed with spiced potatoes and baked inside our tandoor oven.

Kashmiri Naan 3.25

Leavened bread baked in a tandoor oven with cashews, almonds, coconut, saffron, sesame seeds, and raisins.

Aloo Paratha 2.50

Whole wheat flat bread grilled to a crisp golden brown, and filled with seasoned potatoes.

Rice Specialties

Prices for rice specialties:

Chicken 11.95

Prawns 14.95

Beef 13.95

Vegetable 10.95

Lamb 13.95

Goat 13.95

Biryani

Spiced basmati rice, with saffron, caramelized onions, iris essence, cashews, and green cardamom.

Shalimar Rice

Spiced basmati rice, with fresh chopped mangoes, coconut, sweet red pepper, red onion, scallions, and cilantro.

Pasta's

Chicken Jaipuri Pasta 13.95

Tender boneless breast of chicken cooked in a tandoor oven, then simmered together with yogurt, grilled onions, bell peppers, mushrooms, cumin seeds, fenugreek, and exotic spices over fettuccini noodles.

Palak Paneer Pasta 12.95

Homemade cheese simmered together with cream, spinach, shallots and fresh coriander over fettuccini noodles.

Butter Chicken Pasta 13.95

Tender boneless breast of chicken baked in our tandoor oven, and then simmered in a creamy five spice butter sauce over fettuccini noodles.

Vegetable Specialties

All Vegetable Specialties are served with rice. Spice is based on a scale of mild, medium, hot, or extra hot.

Lahori Bhindi 10.95

Tender okra cooked with onions, garlic and ginger in a delicious light curry, made with tomatoes and spices.

Madras Sambal 10.95

A South Indian dish made with Maash lentils, potatoes, turmeric, mustard seeds, roasted garlic, fenugreek, onions and green beans. Topped off with roasted red chili's.

Malai Kofta 11.95

Fresh vegetables ground together with our homemade cheese and formed into delicate balls. Then they are slowly simmered in a butter masala sauce with cashews.

Aloo Gobi 10.95

Fresh cauliflower and potatoes simmered together in a delicious blend of spices.

Vegetable Vindaloo 10.95

An assortment of vegetables simmered in a thick traditional style curry sauce with lemon, grilled onions, bell peppers, potatoes, and fenugreek.

Matar Paneer 11.95

Homemade cheese simmered together with cream, peas, shallots and fresh coriander.

Vegetable Jaipuri 11.95

A distinctive entrée made from an assortment of vegetables. Cooked with garlic and spices, then sautéed with mushrooms, onions and bell peppers, all mixed into a creamy yogurt sauce.

Sabzi 10.95

Fresh potatoes, peas, and carrots simmered together in a light vegetable curry sauce.

Vegetable Specialties

All Vegetable Specialties are served with rice. Spice is based on a scale of mild, medium, hot, or extra hot.

Daal 10.95

Delicious tender yellow lentils cooked in spices and finished with an onion butter sauce.

Palak Paneer 11.95

Homemade cheese simmered together with cream, spinach, shallots and fresh coriander.

Vegetable Madras Curry 10.95

A delicious spicy masala curry made with ginger, onions and a house cayenne pepper puree. Topped off with roasted garlic and red chili's.

Bengan Ki Bhaji 10.95

A popular vegetarian entrée made with fresh eggplant, slowly cooked in a vegetable style curry sauce.

Vegetable Coconut Curry 10.95

A great tasting entrée cooked with fresh vegetables spices, cream, coconut, cashews and almonds.

Vegetable Malabari Curry 10.95

This deliciously spiced dish from the Malabar coast of Kerala is prepared with vegetables, simmered with coriander, garlic, cumin, mustard seeds, shallots, ginger, tomatoes, coconut and apple cider vinegar.

Vegetable Kashmiri 10.95

This recipe comes from the province of Kashmir. Made with grated apple, golden raisins, and crushed almonds in a spiced cream sauce. Made with fresh vegetables.

Aloo Palak 10.95

A delicious combination of chopped spinach and potatoes simmered together in a variety of spices.

Palak 10.95

Chopped spinach simmered with garlic, onions, fresh coriander and a variety of spices.

Vegetable Jalfrazi 10.95

A creamy tomato sauce made with lemon, soy sauce, onions, bell peppers, and spiced vinegar. Prepared with fresh vegetables.

Aloo Chole Masala 10.95

A unique combination of lightly spiced potatoes and tender garbanzo beans cooked in an onion and jalapeño sauce.

Bhindi Aam 10.95

Okra and mangoes, simmered together in a spicy, tangy sauce made with ginger, chili's, fenugreek, lentils and a hint of garlic.

Vegetable Balti 10.95

This recipe is enjoyed throughout the Indian subcontinent and is made from an exotic blend of spices with roughly chopped green masala fresh ginger, garlic, tomatoes, and fresh vegetables.

Tandoori Specialties

All Tandoori Specialties are served with rice. Spice is based on a scale of mild, medium, hot, or extra hot.

Lamb Boti Kabob 14.95

Boneless pieces of lamb marinated in yogurt and spices. Then baked in a tandoor oven and served on a sizzling bed of grilled onions, and sautéed vegetables.

Chicken Tikka 13.95

Tender boneless breast of chicken marinated in yogurt and a blend of herbs and spices. Then cooked in a tandoor oven. Served on a sizzling bed of grilled onions, and sautéed vegetables.

Bengan Ka Bharta 10.95

Fresh eggplant braised with butter and cooked in a tandoor oven. Then simmered with yogurt, fresh coriander, tomatoes, ginger and spices.

Shalimar Platter 20.95

Sample all of our tandoori kabobs all served on a sizzling bed of grilled onions, and sautéed vegetables. Includes: Lamb Boti Kabob, Chicken Tikka, Seekh Kabob and Tandoori Prawns.

Tikka Masala

A traditional tandoori style curry made with onions, tomatoes and a variety of herbs and spices. Simmered in a creamy sauce with your choice of the following: Vegetable 10.95, Chicken 13.95, Lamb 13.95, Paneer (cheese) 11.95, Fish 13.95, Prawns 14.95, Beef 13.95, Goat 13.95

Tandoori Chicken 9.95

Marinated chicken slowly baked in a tandoor oven until the flavors reach the bone. Served on a sizzling bed of grilled onions, and sautéed vegetables.

Tandoori Prawns 15.95

Jumbo tiger prawns butterflied and marinated in garlic, fresh coriander and an assortment of spices. Cooked in a tandoor oven until succulent. Served on a sizzling bed of grilled onions, and sautéed vegetables.

Tandoori Tofu 11.95

Marinated tofu baked in a tandoor oven to perfection, and served on a bed of grilled onions, green bell peppers, tomatoes, and sautéed vegetables.

Butter Chicken 13.95

Tender boneless breast of chicken baked in our tandoor oven, and then simmered in a creamy five spice butter sauce.

Jaipuri

Our signature entrée made from your choice of meat, cooked in a tandoor oven, then simmered together with yogurt, grilled onions, bell peppers, mushrooms, cumin seeds, fenugreek, and exotic spices. Chicken 13.95, Seekh Kabob 13.95, Goat 13.95, Lamb 13.95, Fish 13.95, Prawns 14.95, Beef 13.95

Meat Specialties

All Meat Specialties are served with rice. Spice is based on a scale of mild, medium, hot, or extra hot

Prices (Unless otherwise marked):

Chicken 11.95
Fish 13.95

Beef 13.95
Prawns 14.95

Lamb 13.95
Paneer (cheese) 11.95

Goat 13.95

Palak Gosht

A tasty combination of chopped spinach cooked with garlic, onions, fresh coriander and spices. Served with your choice of meat.

Korma

This curry comes from Lahore and is made with saffron, cloves, exotic peppers, ginger, cumin, caramelized onions, iris essence, cardamom, and a medley of spices. Served with your choice of meat.

Prawn Malai Palak 14.95

Tiger prawns and creamed spinach simmered with caramelized onions, garlic, ginger, cumin seeds, mild spices and yogurt.

Curry Specialties

Traditional and very popular Pakistani style curries. Your choice of meat.

Bengan Gosht

A combination of your choice of meat cooked together with fresh eggplant in a unique tomato based curry sauce with blended spices.

Bombay Style Seafood Curry 20.95

Scallops, prawns, true cod, crab, and mushrooms all sautéed together in fresh garlic and butter. Then served in an exotic cream curry sauce, with mustard seeds and white wine vinegar.

Karahi Specialties

A classic Lahori meat dish, prepared in a wok with ginger, garlic, tomatoes, and fresh green masala. Prepared with your choice of meat.

Balti Specialties

This recipe is enjoyed throughout the Indian subcontinent and is made from an exotic blend of spices with roughly chopped green masala, fresh ginger, garlic, and tomatoes. Served with your choice of meat.

Chili Chicken 11.95

This recipe is from the state of Andhara Pradesh where the hottest chilies are grown. Made with select pieces of boneless chicken, onions, ginger, chilies, garlic, and curry leaves.

Dansak

Delicious yellow lentils cooked together with your choice of meat, then simmered with caramelized onions, tomatoes, cilantro, and garlic. Topped with fresh coriander.

Coconut Curry 10.95

A great tasting entrée cooked with spices, cream, coconut, cashews, almonds and your choice of meat.

Vindaloo

A traditional style curry sauce mixed together with potatoes, grilled onions, bell peppers, fenugreek and cumin seeds. This entree is served with your choice of meat.

Patia

A great combination of mangoes, garlic and tangy tomatoes grilled together with onions and mild spices. Served with your choice of meat.

Madras Sambal

A south Indian dish made with Maash lentils, potatoes, turmeric, mustard seeds, roasted garlic, fenugreek, onions and green beans. Topped off with roasted red chili's.

Murgh Chole 11.95

Generous portions of chicken simmered together in a delicious sauce with tender garbanzo beans.

Dhmya Masala

A sharp tasting entrée, made with your choice of meat cooked with fresh coriander, cumin, cayenne peppers, and roughly chopped green masala.

Kashmiri Specialties

This recipe comes from the province of Kashmir. Made with grated apple, golden raisins, and crushed almonds in a spiced cream sauce.

Jalfrazi

A creamy tomato sauce made with lemon, soy sauce, onions, bell peppers, and spiced vinegar. Prepared with your choice of meat.

Lahori Bhindi Gosht

Delicious okra cooked with onions, garlic, and ginger in a tasty tomato spiced sauce with your choice of meat.

Madras Curry

A delicious spicy masala curry made with ginger, onions and a house cayenne pepper puree. Topped off with roasted garlic and red chili's. Made with your choice of meat.

Malabari Curry

This deliciously spiced dish from the Malabar coast of Kerala is prepared with your choice of meat, vegetable, or cheese, simmered with coriander, garlic, cumin, mustard seeds, shallots, ginger, tomatoes, coconut and apple cider vinegar.

Beverages

Please view our Beer and Wine list for all alcoholic beverages.

Lassi

Chilled yogurt drink made with sweet rose water and milk.
Available in the following flavors:

- Plain 3.25
- Mango 3.75
- Strawberry 3.75
- Salty 3.25
- Blackberry 3.75

Sodas

Your favorite carbonated drinks all chilled and ready for you.

- Coke 2.25
- Diet Coke 2.25
- Sprite 2.25
- Root beer 2.25
- Pierre 2.25
- Fanta Orange 2.25

Ice Tea's

- Ice Tea 2.25
- Iced Chai 2.75
- Iced Spice Tea 2.75
- Mango Ice Tea 2.50
- Strawberry Ice Tea 2.50

Hot Tea's and Coffee

- Chamomile 2.25
- Green 2.25
- Jasmine 2.25
- Earl Grey 2.25
- Mint 2.25
- Coffee 2.25

Spiced Chai (Kava) 2.75

Darjeeling tea made with black cardamom, cinnamon, and cloves. Served without milk

Punjabi Chai 2.75

A traditional style hot beverage cooked with green cardamom, milk and Darjeeling tea.

Falooda 3.95

This sweet traditional Indian drink is made from pistachios, basil seeds, and saffron. It is an Indian style milkshake. Topped off with whipping cream.

Kashmiri Chai 2.75

A traditional Kashmiri hot beverage, made with milk, black tea leaves, saffron strings, and crushed softened almonds.

Party Trays

Add 2.00 per person for Prawn Specialties Items or Tandoori Specialty Items.
Party Tray's are for Take Out Only

Two Item Tray 12.00 per head 8 - 30 people

- One Vegetable Specialty Entrée
- One Meat Specialty Entrée
- Plain Basmati Rice
- Half Naan
- Salad
- Dessert (1 per person)

Three Item Tray 14.00 per head 8 - 30 People

- Two Meat Specialty Entrée's
- One Vegetable Specialty Entrée
- Plain Basmati Rice
- Half Naan
- Salad
- Dessert (1 per person)

Vegetable Appetizer Tray (serves 8) 44.00

- 8 Vegetable Samosa's
- Mixed Vegetable Pakora's
- 8 Aloo Tikki's,
- Tendered Garbanzo Beans
- Mint Chutney
- Tamarind Chutney.

Meat Appetizer Tray (serves 8) 78.00

- 4 Chicken Seekh Kabobs
- 4 Lamb Seekh Kabobs
- 8 Shami Kabobs
- 8 Chicken Samosa's
- 8 Chicken Boti Kabobs
- Mint Chutney
- Tamarind Chutney
- Tandoori Sauce