

# Shalimar

RESTAURANT & CATERING

## Starters | Start Your Journey Here With Appetizers

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### Papadam {lentil chips}

Light crisp wafers made from various lentil flours. Lightly fried and served with mango chutney. 4.00

### Channa Batoora {chick peas and puffy bread}

This traditional festival food is served with garbanzo beans and puffy fried bread and topped with onions, jalapeño's and coriander. 8.00

### Vegetable Samosa {vegetable filled pastries}

Two vegetable filled pastries deep fried to a golden brown and served with homemade Mint and Tamarind Chutney and served with a side of tender garbanzo beans. 7.00

### Chicken Samosa {chicken filled pastries}

Two pastries filled with spiced ground chicken and served with Mango Chutney, Tamarind Chutney, and Tomato Chutney. 8.00

### Aloo Tikki {potato patties}

Pressed potato patties delicately seasoned with fresh coriander, garlic, and spices. Lightly fried and served with tender garbanzo beans, Mint and Tamarind Chutney. 7.00

### Pakora Plates {fried snack or fritter}

Marinated in a various lentil batter spiced with traditional Indian seasonings and spices, and lightly fried to golden brown. Chicken 8.00 Vegetable 7.50 Paneer (cheese) 8.00 Fish 8.00 Prawn 9.00

### Spicy Kabob Bites

Tender boneless chicken marinated in yogurt and a blend of herbs and spices and then cooked in a tandoor oven. 8.00

### Vegetable Appetizer Sampler

A sample plate made from various appetizers on the menu. It includes Aloo Tikki's, Samosa and Vegetable Pakoras, served with tender garbanzo beans and a variety of chutneys 15.50

### Meat Appetizer Sampler

A sample plate made from various appetizers on the menu. It includes Chicken Pakora, Fish Pakora, Spicy Kabob Bites, and Chicken Samosa. This appetizer is also served with tender garbanzo beans and a variety of chutney. 16.50

## Soups | Traditional Indian Soups

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### Lentil Soup

A pleasant blend of mild spices, simmered together with red lentils.

Plain 5.00, Beef 5.50, Chicken 5.50, Lamb 5.50

### Coriander Tomato Soup

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

Plain 5.00, Beef 5.50, Chicken 5.50 Lamb 5.50

### Mulligatawny Soup {spicy vegetable soup}

A medley of fresh seasoned vegetables and spices simmered together with red lentils. 5.50

### Carrot Coconut Soup

Fresh carrot, coconut and sour apples cooked in a unique blend of curry spices. 5.00

## Leafy Greens | Salads Inspired by India

### Chicken Tikka Salad

Tandoor oven baked chicken breast over a bed of crisp lettuce, tender garbanzo beans, mixed vegetables, and buttermilk dressing. 8.50

### Indian Salad

Crisp lettuce tossed with fresh vegetables, and zesty yogurt dressing then topped with hot seasoned spinach and garbanzo beans. 7.50

### Prawn Salad

Seasoned pan fried jumbo prawns served on a bed of lettuce with assorted vegetables and topped with a house buttermilk dressing. 9.95

### Tossed Green Salad

Crisp lettuce tossed with assorted vegetables and topped with a house dressing made from yogurt, cucumbers and spices. 4.50

## Chutney | Sauces That Can Go With Anything

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### Achar {mango pickles}

A delightful combination of mangoes, lotus stem, turnips, carrots, lemon, lime and pickles in a turmeric red chili sauce. 2.00

### Raita {yogurt sauce} 0.99

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

### Mint Chutney 0.99

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

### Tamarind Chutney 0.99

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

### Mango Chutney 0.99

Chunks of spiced mangoes in a sweetened sauce.

### Tomato Chutney 0.99

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

### Three Chutney Combo

Pick any of 3 of the chutneys above (besides Achar) for a variety of flavors. 2.75

## The Indian Bakery | Breads That are Hot and Baked to Order

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### Naan

Leavened bread baked in a tandoor oven. 3.50

### Garlic Naan

Traditional bread glazed with garlic and cilantro, and then baked in a clay oven. 4.00

### Bhatora

Puffy deep fried bread made from various flours. 3.50

### Tandoori Roti

Flat wheat bread baked in a tandoor oven. 3.50

### Spinach Naan

Traditional bread stuffed with spiced spinach and baked inside our tandoor oven. 5.00

### Aloo Naan

Bread stuffed with spiced potatoes and baked inside our tandoor oven. 5.00

### Paneer Naan

Traditional bread cooked in a clay oven. Stuffed with our homemade Indian cheese. 5.00

### Keema Naan

Traditional bread cooked in a clay oven. Stuffed with seasoned ground beef. 5.00

### Kashmiri Naan

Traditional bread baked in a tandoor oven with cashews, almonds, coconut, saffron, sesame seeds, and raisins. 5.00

# Food Bazaar | Curries and Dishes From the Indo-Pak Subcontinent

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All Food Bazaar dishes are served with rice. Spices are based on authentic cuisine.

Prices and choices (unless otherwise marked):

Vegetarian 13.95

Chicken 14.95

Lamb 17.95

Goat 16.95

Beef 16.95

Fish 16.95

Prawns 18.95

Paneer (cheese) 14.95

## **Balti {served in a bucket, seriously.}**

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

## **Bengan {eggplant}**

Fresh eggplant in a unique tomato based curry sauce with blended spices.

## **Chili Masala {spicy curry}**

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

## **Dansak {Persian style lentils}**

Delicious red lentils simmered with caramelized onions, tomatoes, cilantro, and garlic. Topped with fresh coriander.

## **Kashmiri {from the northern province}**

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

## **Korma {exotic yogurt curry}**

This curry comes from Lahore. Made with saffron, cloves, exotic peppers, ginger, cumin, caramelized onions, iris essence, cardamom, and a medley of spices.

## **Madras Curry {South Indian}**

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

## **Malabari Curry {coastal style}**

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

## **Palak {slow simmered spinach}**

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

## **Roghani Chicken {saffron curry}**

This delicious entrée is made from chicken, saffron, cashews, onions, tomatoes and cream, all simmered together with an exotic blend of herbs and spices. 14.95

## **Basil Masala {modern Indian cuisine}**

Fresh Garlic and pureed basil, simmered in onion gravy with roma tomatoes, turmeric, and cayenne pepper.

## **Biryani {traditional spiced rice}**

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

## **Traditional Curry {Lahori style}**

Traditional and very popular Pakistani style curry. Made from a 5 generation family recipe.

## **Karahi {Pakistani wok prepared dish}**

A classic Lahori dish, prepared in a wok with ginger, garlic, tomatoes, and fresh green masala.

## **Coconut Korma {modern Indian cuisine}**

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

## **Lahori Bhindi {okra}**

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

## **Madras Sambal {South Indian}**

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 {chicken and garbanzo beans}**

Generous portions of chicken simmered together in a delicious sauce with tender garbanzo beans. 14.95

## **Patia {mango curry}**

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

## **Vindaloo {Indian style stew}**

A traditional style curry sauce mixed together with potatoes, grilled onions, bell peppers, fenugreek, and cumin seeds.

## **Shalimar Gardens** | Additional Vegetarian Options

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All Shalimar Garden dishes are served with rice. Spices are based on authentic cuisine.

### **Aloo Gobi {potatoes and cauliflower}**

Fresh cauliflower and potatoes simmered together in a house blend of spices. 13.95

### **Sabzi {mixed vegetables}**

Fresh potatoes, peas, and carrots simmered together in a light vegetable curry sauce. 13.95

### **Daal {lentils}**

Tender yellow lentils cooked in spices and finished with an onion butter sauce. 12.95

### **Aloo Palak {potatoes and spinach}**

A combination of chopped spinach and potatoes simmered together in a variety of spices. 13.95

### **Bengan Ki Bhaji {eggplant}**

Fresh eggplant slow cooked in a vegetable style curry sauce with a house blend of spices. 13.95

### **Bengan Ka Bharta {tandoori eggplant}**

Fresh eggplant braised with butter and cooked in a tandoor oven and then simmered with yogurt, fresh coriander, tomatoes, ginger and spices. 13.95

### **Aloo Chole Masala {potatoes and garbanzo beans}**

A unique combination of lightly spiced potatoes and tender garbanzo beans cooked in an onion and jalapeño sauce. 13.95

### **Bhindi Aam {okra and mango}**

Okra and mangoes, simmered together in a spicy, tangy sauce made with ginger, chilies, fenugreek, lentils and a hint of garlic. 13.95

### **Matar Paneer {peas and cheese}**

Homemade cheese simmered together with cream, peas, shallots and fresh coriander. 14.95

### **Malai Kofta {"vegetable" meatballs}**

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. 14.95

### **Tandoori Tofu {tofu kabob}**

Marinated tofu baked in a tandoor oven to perfection, and served on a bed of grilled onions, green bell peppers, tomatoes, and sautéed vegetables. 14.95

## **Ocean Side** | Seafood With an Indian Twist

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### **Lahori Fried Fish**

True cod dipped in a spiced lentil flour batter, with garlic, fenugreek, crushed chilies, and a seafood spice blend. Pan seared to perfection. Topped with tamarind and served with basmati rice, and seasoned green beans. 17.95

### **Prawn Malai Palak**

Tiger prawns and creamed spinach simmered with caramelized onions, garlic, ginger, cumin seeds, mild spices and yogurt. 18.95

### **Tandoori Prawns**

Jumbo tiger prawns marinated in garlic, fresh coriander and an assortment of spices and cooked in a tandoor oven until succulent and served on a sizzling bed of grilled onions, and sautéed vegetables. 18.95

### **Bombay Style Seafood Curry**

Scallops, prawns, true cod, and crab, all sautéed together in fresh garlic and butter. Then served in an exotic cream curry sauce, with mustard seeds and white wine vinegar. Topped with diced tomatoes and chives. 23.95

## Tandoori Kabobs | Flame Baked in a Traditional Clay Oven

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### Lamb Boti Kabob

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. 18.95

### Tandoori Chicken

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. 16.95

### Chicken Tikka

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. 16.95

### Seekh Kabob

Seasoned ground meat kabobs charbroiled in a tandoor oven. Served on a bed of grilled onions, green bell peppers, tomatoes, and sautéed vegetables. Your choice of chicken or lamb. 16.95

### Shalimar Platter

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. 25.95

## Tandoori Curries | Rich and Creamy Panjabi Style Curries

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### Tikka Masala

A traditional tandoori style curry made with onions, tomatoes and a variety of herbs and spices and simmered in a creamy sauce with your choice of the following:

Vegetable 13.95, Chicken 15.95, Lamb 17.95, Paneer (cheese) 14.95,  
Fish 16.95, Prawns 18.95, Beef 16.95, Goat 16.95

### Jaipuri {Shalimar signature dish}

Our signature entrée made from your choice of meat, cooked in a tandoor oven and simmered together with yogurt, grilled onions, bell peppers, cumin seeds, fenugreek, and exotic spices.

Vegetable 13.95, Chicken 15.95, Beef Seekh Kabob 15.95,  
Goat 16.95, Lamb 17.95, Fish 16.95, Prawns 18.95, Beef 16.95

### Butter Chicken

Tender boneless breast of chicken baked in our tandoor oven, and then simmered in a creamy five spice butter sauce. 15.95

## Indian Pastas | Inspired Modern Indian Cuisine

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### Palak Paneer Pasta {spinach & cheese}

Homemade cheese simmered together with cream, spinach, shallots and fresh coriander over fettuccini noodles. 14.95

### Chicken Tika Masala Pasta

A traditional tandoori style curry made with onions, tomatoes and a variety of herbs and spices and simmered in a creamy sauce served over fettuccini noodles. 15.95

### Chicken Jaipuri Pasta

Tender boneless breast of chicken cooked in a tandoor oven and simmered together with yogurt, grilled onions, bell peppers, cumin seeds, fenugreek, and exotic spices over fettuccini noodles. 15.95

### Butter Chicken Pasta

Tender boneless breast of chicken baked in our tandoor oven and simmered in a creamy five spice butter sauce over fettuccini noodles. 15.95

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