

NIBBLES & DIPS

<b>Papadom</b> (V)	.85
<b>Masala Papadom</b> (V)	.95
<b>Chutney</b> (each) (V)	.85
Lal achar   mint raitha   onion salad   mango chutney lime pickle   hot mango	
<b>Chutney Tray</b> (V)	2.50
Lal achar   mango chutney   mint raitha   onion salad	

STARTERS

<b>Lamb Chops</b>	7.75
Marinated in fresh ground roasted herbs and spices, cooked in tandoor. (D)	
<b>Salmon Dil Tikka</b>	7.75
Salmon infused with dil, parsley & spices	
<b>Thali Starter</b> 2 person 10.50                      4 person 19.95	
Seekh kebab, veg samosa, onion bhaji & chicken tikka. (D)	
<b>Shami Kebab</b> (Lamb)	4.95
Meltingly soft pattie of lamb, lightly infused with Bengal garam spices, pan-fried to perfection	
<b>Tuna &amp; Aloo Samosa</b>	4.65
Spicy tuna and potato stuffed in filo pastry. (G)	
<b>Murgh Lal Mirchi</b>	4.95
Chargrilled pepper stuffed with chicken	
<b>Hariyali Jhinga</b>	8.50
King prawns marinated with fresh green herbs & spices, cooked in tandoor. (D,N)	
<b>Tempura Prawns</b>	6.95
Large prawns coated in batter, deep fried until crisp and golden. (G)	
<b>Aloo Tikki</b>	4.65
Popular Indian street food snack, potato patty made with mashed potatoes, aromatic spices and herbs. (G)	
<b>Samosa</b> (Vegetable   Chicken   Lamb)	4.65
Filo pasty stuffed with a choice of seasonal vegetables, spicy minced chicken or lamb. (G)	
<b>Paneer Shashlick</b>	4.75
Homemade cheese with onion, pepper & tomatoes subtly spiced and slow cooked in tandoor. (D)	
<b>Chicken Tikka   Lamb Tikka</b>	4.95   5.95
Boneless chicken or lamb marinated in yoghurt, garlic, green chilli, fresh coriander and ground spices. Cooked in tandoor. (D)	
<b>Machli Lal Mirchi</b>	4.95
Chargrilled pepper stuffed with spicy fish	
<b>Prawn Puri   King Prawn Puri</b>	5.95   7.95
North Indian style prawns wrapped in a puri	
<b>Onion Bhaji</b>	4.65
Classic onion fritters	
<b>Seekh Kebab</b> (Lamb)	4.85
Minced lamb infused with fresh herbs and spices	

TAKE AWAY MENU



INDIAN BRASSERIE

36 Lower Stone Street  
Maidstone  
Kent . ME15 6LX  
t: 01622 764961 | 683076

www.shamrat.co.uk

@theShamrat

ORDER ONLINE

(N) Contains Nuts | (G) Gluten | (D) Dairy | (V) Vegetarian

If you have any specific dietary needs, please inform a member of staff.  
**Allergy Advice**  
If you suffer from a food allergy or intolerance, please let us know upon placing your order. Every care is taken to avoid any cross contamination when processing a specific allergen free order. We do however work in a kitchen that processes allergenic ingredients and do not have a specific allergen free zone.

SHAMRAT SPECIALS

<b>Masu Aloo</b> (Lamb)	13.95
Lamb and potato cooked with tomato, fresh coriander and aromatic spices. A Bangladeshi classic! (fairly hot)	
<b>Bagh Chingri Jhul</b>	13.25
Tiger prawns cooked with chargrilled tomatoes, onion, pepper and garlic. Lightly spiced. (medium)	
<b>Garlic Chilli Chicken</b>	11.75
Cloves of garlic cooked with lemon, mango, tamarind, fresh green chilli and coriander. (hot) (D)	
<b>Machli Salon</b>	12.25
Fillets of tilapia in turmeric, gently cooked in a spicy sauce and finished with a touch of coriander. (fairly hot)	
<b>Shank of Lamb</b>	15.95
Slowly braised until tender in garlic and ginger, with a subtle hint of ground roasted spices (medium).	
<b>Murgh Malaian</b>	14.75
Chicken cooked with couscous in pure butter, fresh cream and garam masala. (mild) (D, N)	
<b>Palak Chicken   Lamb   King Prawn</b>	10.50   14.50   15.25
Fresh baby spinach cooked with garlic and roasted spices. (medium)	
<b>Piri-Piri Jalfrezi</b>	11.95
Tender strip of chargrilled chicken cooked in exotic blend of stone ground spices with fiery chillies, onions, peppers, garlic and ginger. (hot) (D)	
<b>Murgh Morisa</b>	11.95
Chicken cooked with capsicums, onions, and fresh green chillies in a hot sauce (fairly hot). (D, N)	
<b>Duck Salon</b>	13.50
Duck cooked with onion, tomato, fresh coriander & aromatic spices. (medium)	
<b>Shatkora Chicken   Lamb</b>	11.50   14.25
Cooked with Bangladeshi citric fruit, selected garam masala and spices, garnished with coriander. A unique selection from the Sylhet region. (medium)	
<b>Kashmiri Lamb Chops</b>	19.95
Tender lamb chops cooked with roasted spices, tempered with bell peppers, onions and tomatoes. (medium) (D)	
<b>Tikka Masala Chicken   Lamb</b>	10.95   14.50
National dish that needs no introduction. (medium) (D, N)	
<b>Roshen-e Chicken   Lamb   K Prawn</b>	14.75   17.75   18.75
Prepared with herbs & spices cooked with garlic. Served with pilau rice (medium). (D)	
<b>Murgh Masala</b>	15.50
Chicken off the bone blended with minced meat & covered with mixed spices to give a unique flavour. Served with pilau rice. (medium) (D, N)	
<b>Jal Masala Chicken   Lamb</b>	15.50   18.25
Our unique masala sauce cooked with fresh green chillies. Served with pilau rice. (fairly hot) (D, N)	
<b>Karai Chicken   Lamb   K Prawn</b>	14.75   17.75   18.75
Coarsely ground roasted spices with onion, pepper, tomato, coriander and methi patha. Served with pilau rice. (medium) (D, N)	
<b>Makhani Murgh</b>	14.75
Chicken prepared with butter, coconut, almond, pistachio and aromatic spices. Mild but rich creamy texture. Served with pilau rice. (mild) (D, N)	

PARSI

**Dhansak** (hot, sweet & sour)

Cooked in lentil sauce combining sweet, sour and spicy. Served with pilau rice

Chicken 13.95 | Chicken Tikka (D) 14.95 | Lamb 17.25

King Prawn 17.95 | Vegetables 13.25

**Pathia** (hot, sweet & sour)

Tomato base in a hot, sweet and sour sauce. Served with pilau rice

Chicken 13.95 | Chicken Tikka (D) 14.95 | Lamb 17.25

King Prawn 17.95 | Vegetables 13.25

BIRYANI

Basmati rice flavoured with cardamom, cinnamon and cloves. Served with vegetable curry.

Chicken 14.50 | Chicken Tikka (D) 14.95 | Lamb 16.50

King Prawn 17.95 | Vegetables 13.50

BREAD

<b>Chapati</b>	2.25
Unleavened whole wheat flour bread. (V, D, G)	
<b>Puri</b>	2.25
Flaky wheat flour puffed bread. (V, D, G)	
<b>Roti</b>	2.25
Clay oven roasted wheat bread. (V, D, G)	
<b>Paratha</b>	3.50
Unleavened wholemeal multi-layered bread pan-fried in butter. (V, D, G)	
<b>Stuffed Paratha</b>	3.95
Multi layered wholemeal bread fried in butter and stuffed with fresh vegetables. (V, D, G)	
<b>Plain Nan</b>	2.10
Unleavened Indian bread baked in tandoor. (V, D, G)	
<b>Keema Nan</b> (minced meat) (D, G)	2.95
<b>Peshwari Nan</b> (coconut) (V, D, G, N)	2.95
<b>Garlic Nan</b> (V, D, G)	2.95
<b>Cheese Nan</b> (V, D, G)	2.95
<b>Kulcha Nan (seasonal vegetable)</b> (V, D, G)	2.95
<b>Cheese, Chilli &amp; Coriander Nan</b> (V, D, G)	3.25

RICE

<b>Plain Rice</b> (V)	3.10	<b>Chilli Rice</b> (V, D)	3.80
<b>Pilau Rice</b> (V, D)	3.15	<b>Lemon Rice</b> (V, D)	3.80
<b>Mushroom Rice</b> (V, D)	3.80	<b>Cashew Nut Rice</b> (V, D, N)	3.80
<b>Special Rice</b> (D)	3.80		
<b>Coconut Rice</b> (V, D)	3.80	<b>Keema Rice</b> (D)	4.60

TANDOOR

<b>Hariyali Jhinga</b>	18.95
King prawns marinated with fresh green herbs & spices, cooked in tandoor. (D, N)	
<b>Lamb Chops</b>	17.95
Marinated in fresh ground roasted herbs and spices, cooked in tandoor. (D)	
<b>Shashlick Chicken   Lamb</b>	12.75   15.50
Peppers, onions and tomato subtly spiced and slow cooked in tandoor. (D)	
<b>Mixed Grill</b>	18.95
Medley of tandoori chicken, chicken tikka, lamb chop, lamb tikka, seekh kebab, tandoori king prawn. Served with nan bread and salad. (D, N)	
<b>Spicy Chicken Tikka</b>	11.95
Diced pieces of tender breast chicken flavoured with green chilli, onions, garlic and peppers. (D)	
<b>Salmon Dil Tikka</b>	18.50
Salmon infused with dil, parsley & spices	
<b>Chargrilled Chicken or Lamb Tikka</b>	11.95   14.95
Boneless chicken or lamb marinated in yoghurt, garlic, green chilli, fresh coriander and ground spices. (D)	
<b>Tandoori Chicken (Half)</b>	10.95
Tender chicken marinated in yoghurt and spices on the bone, tandoori grilled. (D)	
<b>Paneer Shashlick</b>	10.50
Homemade cheese with onion, pepper & tomatoes subtly spiced and slow cooked in tandoor. (D)	

OLD CLASSIC

**Korma** (mild)  
Prepared with fresh cream, yoghurt, coconut and mild spices. (D, N)  
Chicken 9.75 | Lamb 12.75  
King Prawns 13.95 | Vegetables 9.25

**Rogan Josh** (medium)  
Prepared with freshly crushed ginger & garlic in a rich tomato sauce  
Chicken 10.50 | Chicken Tikka 10.95 | Lamb 13.95  
King Prawn 15.25 | Vegetables 9.75

**Dupiaza** (medium)  
Deep fried onion and peppers cooked in ground roasted spice  
Chicken 10.50 | Chicken Tikka 10.95  
Lamb 13.95 | King Prawn 15.25

**Madras** (hot) | **Vindaloo** (very hot)  
Sun dried chilli with herbs and spices, hot sour taste  
Chicken 9.75 | Chicken Tikka 10.95 | Lamb 13.50  
King Prawn 15.25 | Vegetables 9.25

**Jal Frezi** (very hot)  
Hot preparation with onions, peppers and sprinkled whole green chillies  
Chicken 9.95 | Chicken Tikka 10.95 | Lamb 13.50  
King Prawn 15.25 | Vegetables 9.50

**Balti** (medium)  
Freshly blended spices with tomato, pepper, onion and flavoured with herbs, served with Rice or Nan. (D)  
Chicken Tikka 14.50 | Lamb 17.25  
King Prawn 18.95 | Vegetables 13.75

VEGETABLE

	Main	Side
<b>Jackfruit Biryani</b>	13.50	
Layered Basmati rice and Jackfruit flavoured cardamom, cinnamon and cloves (spicy). Served with vegetable curry. (V)		
<b>Paneer Masala</b>	10.50	
Our unique masala sauce cooked with cubes of home made cheese. (medium) (V, D, N)		
<b>Vegetable Makhani</b>	14.25	
Prepared with butter, coconut, almond, pistachio and aromatic spices. Mild but rich creamy texture. Served with pilau rice (mild). (V, D, N)		
<b>Aloo Banda</b>	7.95	4.95
Potato with cabbage, mustard seeds & curry leaves cooked in a traditional Bangladeshi style. (V)		
<b>Brogobi Bhaji</b>	7.95	4.95
Broccoli cooked with onion, red pepper & light spices. (V)		
<b>Punch Dhal</b>	7.95	4.95
Five types of lentils tempered with garlic, onion seeds and fresh coriander. (V)		
<b>Mushroom Bhaji</b> (V)	6.50	4.50
<b>Bhindi Bhaji</b> (okra) (V)	6.50	4.50
<b>Brinjal Bhaji</b> (aubergines) (V)	6.50	4.50
<b>Saag Bhaji</b> (spinach) (V)	6.50	4.50
<b>Cauliflower Bhaji</b> (V)	6.50	4.50
<b>Vegetable Curry</b> (V)	6.50	4.50
<b>Bombay Aloo</b> (spicy potatoes) (V)	6.50	4.50
<b>Tarka Dhal</b> (lentil) (V, D)	6.50	4.50
<b>Chana Bhuna</b> (chickpeas) (V)	6.50	4.50
<b>Saag Paneer</b>	6.50	4.50
Spinach with melted cheese (V, D)		
<b>Aloo Gobi</b>	6.50	4.50
Potato with cauliflower (V)		
<b>Saag Aloo</b>	6.50	4.50
Spinach with potato (V)		
<b>Matar Paneer</b>	6.50	4.50
Peas with homemade cheese (V, D)		

EXTRA

<b>Raitha</b> plain   onion   cucumber (V, D) - 1.60   1.75   1.75	
<b>Salad</b> (V)	1.75