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£1.75

Sabzi - Vegetables Main

85 Vegetable Biryani £6.95 Basmati rice fried with fresh mixed vegetables. Served with vegetable curry

86 Vegetable Korma £4.95 Mild preparation with fresh cream, coconut, almond

87 Vegetable Masala £6.50 National dish that needs no introduction

88 Vegetable Rogan £4.95 Prepared with medium herbs and spices with tandoori grilled tomatoes, spring onion and fresh coriander

89 Vegetable Dhansak £6.50 Cooked in lentil sauce combining sweet, sour and spicy. Served with pilau rice

90 Vegetable Pathia £6.50 Hot, sweet and sour sauce. Served with pilau rice

91 Vegetable Makhani £6.50 prepared with medium spices, butter, almond, pista, cream sauce Served with pilau rice

92 Vegetable Roshen-e £7.95 Prepared with herbs & spices cooked with garlic. Served with pilau rice

93 Vegetable Karai £7.95 Coarsely ground roasted spices with onion, pepper, tomato, coriander and methi patha. Served with pilau rice

94 Vegetable Balti £6.50 Style of cooking originating from Khyber Pass. Served with pilau rice or nan

Side

95 Aloo Tilwala	£3.75
Baby potato with sesame seeds	
96 Punch Dahl	£3.50
Five types of lentils cooked with onion, gar	lic,
fresh coriander & curry leaves	
97 Aloo Banda	£3.75
Potato with cabbage, mustard seeds & cur	
leaves cooked in a traditional Bangladeshi	style
98 Brogovi Bhajee	£3.25
Broccoli cooked with onion, red pepper	
& light spices	
99 Mushroom Bhajee	£2.50
100 Bhindi Bhajee (Okra)	£2.50
101 Saag Bhajee (Spinach)	£2.50
102 Cauliflower Bhajee	£2.50
103 Vegetable Curry	£2.50
104 Bombay Aloo (Spicy potatoes)	£2.50
105 Tarka Dahl	£2.50
(lentils tempered with garlic)	

106 Onion Bhajee	£2.50
107 Brinjal Bhajee (Aubergine)	£2.50
108 Vegetable Bhajee	£2.50
109 Chana Bhuna (chickpeas)	£2.50
110 Saag Paneer (spinach and home made cheese)	£2.50
111 Aloo Gobi (potato and cauliflower)	£2.50
112 Saag Aloo (spinach and potato)	£2.50
113 Motor Paneer (peas with home made cheese)	£2.50



Rice 114 Plain Rice

115 Pilau Rice	£1.75
116 Special Rice	£2.50
117 Lemon Rice	£2.50
118 Cashew Nut Rice	£2.50
119 Mushroom Rice	£2.50
120 Coconut Rice	£2.50
121 Chilli Rice	£2.50
122 Keema Rice	£2.95



Draad

Bread	
123 Chapati Unleavened whole wheat flour bread	£1.00
124 Poori	£1.00
Flaky wheat flour puffed bread 125 Tandoori Roti	£1.50
Clay oven roasted wheat bread 126 Paratha	£1.95
Unleavened wholemeal multi-layered bread pan-fried in butter	~~ ~~
127 Stuffed Paratha Multi layered wholemeal bread fried in butter and stuffed with fresh vegetables	£2.50
128 Nan Unleavened Indian bread baked in tandoor	£1.50
129 Keema Nan Stuffed with minced meat	£1.95
130 Peshwari Nan Stuffed with coconut and almond	£1.95
131 Garlic Nan stuffed with fresh garlic	£1.95
132 Kulcha Nan Stuffed with fresh vegetables	£1.95
133 Cheese Nan stuffed with home made cheese	£1.95
134 Cheese Chilli Coriander Nan Stuffed with cheese, chilli and coriander	£2.30

Extras

135 Raitha (plain, onion or cucumber)	£1.50 / £1.75
136 Green Salad	£1.50
137 Chips	£1.95



Drinks (take out only)

Coke Cola	1.5 Litre £2.50
Diet Coke	1.5 Litre £2.50
Lemonade	1.5 Litre £2.50
Cobra	(660 ml) £3.95
Kingfisher	(660 ml) £3.95
Bangla	(660 ml) £3.95
Santa Serena Merlot	£9.50
Santa Serena Sauvignon I	Blanc £9.50
Humboldt Coast Zinfandel	Rosé £9.95





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Free home delivery within 5 mile radius Minimum order £12.00 36 Lower Stone Street Maidstone Kent ME15 6LX Tel 01622 764961/683076



Take Away Menu

Appertisers

01 Popadom £0.50

02 Spicy Masala Popadom £0.60

03 Chutney (per portion) £0.50 (Lal Achar, Mango Chutney, Mint Raitha, Lime Pickle or Onion Salad).

04 Tandoori Aloo £3.25 Baby potato cooked in tandoori masala.

> 05 Lamb Chops £4.50 Marinated pieces of lamb with fresh ground herbs & spices, cooked in tandoor.

06 Chicken Wings £2.95 Marinated in herbs & spices, cooked in tandoor.

07 Salmon Dil Tikka £4.75 Salmon infused with dil, parsley and light spices.

08 Aloo Pakora £2.50 Fresh thin cut potato with coriander and curry leaves.

09 Thali Starter - 2 person £7 10 Thali Starter - 4 person £14 Selection of seekh kebab, chicken tikka, onion bhajee, chicken wings. Served with salad and fresh mint raitha.

11 Spicy Crab Cake £4.50 Fresh crab meat, mashed potatoes with finely chopped onions, ginger & spices.

12 Machli Lal Mirchi £4.25 South Indian Specialty, spicy fish stuffed in a grilled red pepper.

13 Murgh Lal Mirchi £4.25 South Indian Specialty, spicy chicken stuffed in a grilled red pepper.

14 Trio Samosas £3.50 Three mini parcels of filo with seasonal vegetables, spicy tuna & potato, and spicy minced meat with fresh green peas.

> 15 Haryali Jhinga £5.95 King Prawns marinated with fresh green herbs and spices, cooked in tandoor.

16 Mass Biryan £4.95 Fried fillets of Bangladeshi fish lightly spiced.

17 Paneer Shashlick £3.95 Homemade cheese, peppers, onions and tomatoes subtly spiced and slow cooked in tandoor.

18 Chicken or Lamb Tikka £2.75 Boneless chicken or lamb marinated in yoghurt, spices, garlic, green chilli and fresh coriander, cooked in charcoal tandoor.

19 Prawn Poori £3.95 20 Raj Prawn Poori £4.75 North Indian style prawns wrapped in a poori.

> 21 Onion Bhajee £2.50 Classic onion fritters.

22 Samosa £2.75 (chicken, meat or vegetable) Fillo pastry with seasonal vegetables or spicy chicken / mincemeat.

23 Seekh Kebab £2.95 Minced lamb infused with fresh herbs and variety of aromatic spices, onion and spices.

24 Shami Kebab £2.95 Meltingly soft pattie of lamb, lightly infused with bangal garam spices, pan fried to perfection.



Shamrat Specials

25 Masu Aloo £7.75 Lamb and potato cooked with tomato, fresh coriander and aromatic spices, a Bangladeshi classic!

26 Bagh Chingri Jhul £9.50 Tiger prawns marinated & cooked with grilled tomato, onion, green pepper & garlic. Lightly spiced

27 Garlic Chilli Chicken £8.50 Cooked with cloves of garlic, chilli, tamarind, lemon, mango & fresh coriander.

28 Machli Salon £8.50 Fillets of Bengali fish in turmeric and gently cooked in a spicy sauce and finished with a touch of coriander.

29 Shank of Lamb £8.50 Slowly braised until tender in ginger and garlic, with subtle hint of ground roasted spices.

30 Peri Peri Jalferzi £8.95 Tender pieces of char grilled chicken cooked in exotic blend of stone ground spices with fiery chillies, onions, peppers, garlic and ginger.

31 Duck Salon £9.95 Duck cooked with onion, fresh coriander & aromatic spices.

32 Murgh Malaian £9.95 Chicken marinated & cooked with couscous, pure butter, fresh cream and garam masala.

33 Murgh Morisa £8.50 A highly recommended dish: tender pieces of arilled chicken cooked with capsicums, onions, and fresh green chillies in a hot sauce.

34 Sathkhora Murgh £8.50 Chicken cooked with Bangladeshi citric fruit, selected garam masala and spices, garnished with coriander. A unique selection from the Syhlet region.

35 Tikka Masala Chicken or Lamb £6.95 National dish that needs no introduction.

36 Roshen-e Chicken or Lamb £8.50 37 Jhinga Roshen-e £12.50 Prepared with herbs & spices cooked with garlic. Served with pilau rice.

38 Flambé O'Cognac Chicken or Lamb £10.95 Marinated in red wine with onion, green pepper, mushroom & flambéed in brandy. Served with pilau rice.

39 Murgh Masala £9.50 Chicken off the bone blended with minced meat & covered with mixed spices to give a unique flavour. Served with pilau rice.

40 Jal Masala Chicken or Lamb £8.50 Our unique masala sauce cooked with fresh green chillies. Served with pilau rice.

41 Karai Chicken or Lamb £8.95 42 Jhinga Karai £12.50 Coarsely ground roasted spices with onion, pepper, tomato, coriander and methi patha. Served with pilau rice.

43 Pasanda Chicken or Lamb £8.95 44 Jhinga Pasanda £12.50 Prepared with herbs & spices, cooked with cream & red wine. Served with pilau rice.

45 Makhani Murgh £8.50 Chicken prepared with medium spices, butter, almond, pista, cream sauce. Served with pilau rice.



Tandoor

46 Harvali Jhinga £12.95 King Prawns marinated with fresh green herbs and spices, cooked in tandoor.

47 Tikka Chicken or Lamb £5.95 Boneless chicken or lamb marinated in yoghurt, spices, garlic, green chilli and fresh coriander, cooked in charcoal tandoor.

48 Tandoori Chicken £5.95 Tender chicken marinated in yoghurt and spice on the bone.

49 Paneer Shashlick £7.50 Homemade cheese, peppers, onions and tomato subtly spiced and slow cooked in tandoor.

50 Lamb Chops £10.95 Marinated pieces of lamb with fresh ground herbs & spices, cooked in tandoor.

51 Spicy Chicken Tikka £7.95 Diced pieces of tender breast chicken flavoured with green chilli, onions, garlic and peppers.

52 Shashlick Chicken or Lamb £8.50 Peppers, onions and tomato subtly spiced and slow cooked in tandoor.

53 Tandoori Mixed Grill £12.95 Tandoori chicken, chicken tikka, lamb chop, lamb tikka, seekh kebab, haryali jhinga, served with nan bread and salad.

Old Classics

Korma 54 Chicken or Lamb 55 King Prawn	£5.50 £9.50
Rogan Josh 56 Chicken Tikka 57 Lamb 58 King Prawn	£6.95 £6.95 £9.95
Dupiaza 59 Chicken Tikka 60 Lamb 61 King Prawn	£6.95 £6.95 £9.95
Madras / Vindaloo 62 Chicken Tikka 63 Lamb 64 Prawn 65 King Prawn	£5.50 £5.50 £6.50 £9.50
Jalferzi 66 Chicken Tikka 67 Lamb 68 King Prawn	£5.95 £5.95 £9.50

Pharcey Choice Dhansak

Cooked in lentil sauce combining sweet, sour and spicy. Served with Pilau Rice.

69 Chicken Tikka	£7.50
70 Lamb	£7.50
71 Prawn	£8.50
72 King Prawn	£11.50

Pathia

Hot, sweet and sour sauce. Served with Pilau Rice.

73 Chicken Tikka	£7.50
74 Lamb	£7.50
75 Prawn	£8.50
76 King Prawn	£11.50

Biryani

Basmati rice fried with your choice. Served with fresh vegetables.

77 Chicken Tikka	£7.50
78 Lamb	£7.50
79 King Prawn	£11.95

Balti

Style of cooking originating from Khyber Pass. Served with Pilau Rice or Nan.

80 Chicken Tikka Balti	£7.50
81 Chicken Saag Balti	£8.50
82 Lamb Balti	£7.50
83 Lamb Saag Balti	£8.50
84 King Prawn Balti	£11.95

