



# SHIMLA PINKS

The cuisine of India is as rich and diverse as her people, and is influenced from all over the Ancient World. The first Moghul Emperor, Babur, a direct descendant of the Mongol conqueror Genghis Khan and the Turkish leader "Timur the Muslim" arrived from Afghanistan in 1526 and founded the dynasty on the ruins of the old Sultanate of Delhi.

Under the rule of these Caliphs came a period where beauty and elegance became **"In Vogue"** and flourished. The Sultans of Style nursed a passion for panache that was reflected in all aspects of life. Fair to say if you were looking for **"Rogan rush"** in the 16th Century, then Delhi was the place to be !!!

To make these spices sparkle, a radically new form of cooking was introduced by the chefs of Imperial food courts. Commanded by their masters to bedazzle and enthrall with their culinary tactics, the chefs created **"Dum Pukht"** the ultra chic Food of the Kings. Known to the pundits as the near mythical Grand Cuisine of India.

To guarantee a chilli kick, the food was encased and sealed into great earthen pots and covered with charcoal and scorched earth. Here it would simmer and ferment over the day in its own juices allowing the food to ripen and mature. Once the great earthen pots were opened at the court banquets, it is said that the Memsahibs would faint and the Sahibs would swoon at the intensity of the fragrances that were released.

Our chefs have been brought in from Delhi to ensure that the dishes that we serve are of the highest quality and prepared to authentic Indian recipes. Our chefs will be using fresh herbs, spices and ingredients that are free from artificial flavouring.

The generosity of our people is legendary. In Sanskrit literature we say  
**"Atithi Devo Bhava"**

~ The Guest Is Truly Our God ~

meaning that we are honoured to share our mealtimes with guests. Even our poorest, look forward to receiving guests and sharing their meal.

With the restaurant we wanted to create an ambience that is welcoming, warm, relaxing and comfortable. With our **"Live Theatre"** Kitchen we were hoping to bring some of the hustle and bustle of everyday life in Delhi to Leicester.

**Please use our Chilli Guide to help make your choice**

Mild ) Medium )) Hot ))) Extra Hot ))))

**Allergens Notice:**

**If you suffer from any allergies, please ask a member of staff for our Allergens Sheet, so that you may make your choice accordingly. Please remember to inform your waiting staff both at the time of ordering and when you receive your food.**

All prices include Value Added Tax at the prevailing rate.

A minimum of £10.00 per guest cover charge applies, for all guest dining at the restaurant in the evening.

A 10% service charge is added to your bill, however it is at the guests discretion.





# Set Menu

## Executive Banquet

A minimum of Two guests must order the same set menu.

### Appetiser

#### Poppadoms

With an assortment of Chutneys.

### Starters

A mixed platter of all of the following:

#### Ajwaini King Prawns 〃

King prawns in an carom and garlic flavoured spiced marinade, chargrilled in the tandoor oven.

#### Fish Amritsari 〃

Garlic and carom laced fish fillets deep fried in gram flour batter.

#### Chicken Shashlik 〃

Chicken coated with a spiced yoghurt marinade and barbecued with onions and peppers.

#### Sheekh Kebab 〃

The sheekh of lamb mince with distinct flavours, creating an extraordinary play on tastes.

#### Onion Bhaji )

Onions coated with gram flour batter and deep fried to a crispy texture.

### Main Course

A selection of all of the following:

#### Goan Fish Curry 〃

This dish is from the western coast of India. A spicy delicacy of fish cooked in a coconut-based smooth gravy.

#### Lamb Chettinad 〃

South Indian Lamb dish, a delicacy from the Chettinad region of the Sivaganga district of Tamil Nadu.

#### Chicken Tawa 〃

Tender chicken cooked with coarsely chopped onions, tomatoes, peppers and coriander.

#### Chicken Tikka Masala )

We present our very own exclusive recipe of succulent chicken tikka in masala sauce.

#### Daal Haryali 〃〃

A lentil and spinach Daal, spiced with garlic, ginger and whole red chillies.

### Accompaniments

You will get the following accompaniments with your main course:

#### Pulao Rice

Fluffy saffron laced basmati rice.

#### Bread

An assortment of naan bread.

**£26.95**

Per Guest





# Set Menu

## Gourmet Banquet

A minimum of Two guests must order the same set menu.

### Appetiser

#### Poppadoms

With an assortment of Chutneys.

### Starters

A mixed platter of all of the following:

#### Zafrani Chicken Tikka ۱

Chicken marinated overnight in a spiced saffron flavoured yoghurt, cooked in the tandoor.

#### Sheekh Kebab ۱

The sheekh of lamb mince with distinct flavours, creating an extraordinary play on tastes.

#### Fish Amritsari ۱

Garlic and carom laced fish fillets deep fried in gram flour batter.

#### Aloo Tikki ۱

Shallow fried spiced potato and pea cakes, served with sweet yoghurt and tamarind chutney.

#### Vegetable Pakora ۱

The real McCoy - Crisp fried vegetable nuggets.

### Main Course

A selection of all of the following:

#### Dhaba Murgh ۱

A Punjab favourite of chicken cooked with ginger, onion, coriander, fresh herbs and native spices, producing a dish rich in taste, rich in tradition.

#### Butter Chicken ۱

Tandoori grilled tikka of chicken simmered in a satin smooth tomato gravy made with juices of the roasted meat and fenugreek.

#### Lamb Karahi ۱

North Indian dish of onion, tomato and fresh pepper gravy, garnished with coriander and ginger.

#### Paneer Tikka Masala ۱

This is our vegetarian alternative to the very popular chicken tikka masala.

#### Daal Haryali ۱

A lentil and spinach Daal, spiced with garlic, ginger and whole red chillies.

### Accompaniments

You will get the following accompaniments with your main course:

#### Pulao Rice

Fluffy saffron laced basmati rice.

#### Bread

An assortment of naan bread.

## £21.95

Per Guest





# Set Menu

## Vegetarian Banquet

A minimum of Two guests must order the same set menu.

### Appetiser

#### Poppadoms

With an assortment of Chutneys.

### Starters

A mixed platter of all of the following:

#### Paneer Shashlik 》

Chunks of Indian cheese, with a spicy yoghurt marinade, barbequed with onions and peppers.

#### Garlic Mushrooms 》

Mushrooms marinated in a garlic, ginger tandoori sauce, grilled in the clay oven.

#### Vegetable Samosa 》

Tasty savory wraps crammed with vegetables, sealed and fried. Served with chickpeas masala.

#### Aloo Tikki 》

Shallow fried spiced potato and pea cakes, served with sweet yoghurt and tamarind chutney.

#### Onion Bhaji 》

Onions coated with gram flour batter and deep fried to a crispy texture.

### Main Course

A selection of all of the following:

#### Paneer Karahi 》》

North Indian dish of onion, tomato and fresh pepper gravy, garnished with coriander and ginger.

#### Malai Kofta 》

A creamy kofta of cream cheese simmered in a silky smooth gravy of tomatoes flavoured with garam masala and kasoori methi.

#### Aloo Methi 》

Diced potato and Fenugreek cooked with fresh onions and spices.

#### Vegetable Jalfrezi 》

Garden fresh assorted vegetables cooked with spicy masala sauce.

#### Tarka Daal 》

A lentil preparation made into an exotic dish with the tempering of garlic, ginger and whole red chillies.

### Accompaniments

You will get the following accompaniments with your main course:

#### Pulao Rice

Fluffy saffron laced basmati rice.

#### Bread

An assortment of naan bread.

**£21.95**

Per Guest







# SHIMLA PINKS

## Awards & Recognition

### Winners - Best Fine Dining Restaurant

At the Leicester Curry Awards 2017, Celebrated in a Gala Dinner at Athena.



### Winners - Restaurant of the Year

Leicester Mercury Reader's Choice Award 2016.







# To Start With...

## Duet Starters

Recommended for Two guests, perfect to share.

### Tandoori Mix Sizzler £14.95

Chicken Hariyali, Sheekh Kebab, Lamb Tikka, Zafrani Chicken Tikka and Chicken Shashlik.

### Ajwaini King Prawns £14.75

King prawns in an ajwain and garlic flavoured spiced marinade, chargrilled in the tandoor oven.

### Vegetarian Sizzler £13.95

Quorn® Tikka, Tandoori Mushrooms, Paneer Shashlik and Onion Bhaji.

### Vegetarian Platter £11.95

Paneer Shashlik, Onion Bhaji, Aloo Tikki, Vegetable Samosa and Vegetable Pakora.

## Chicken Starters

A great selection of chicken starters for you to enjoy.

### Chicken Shashlik 〃 £4.95

Chicken coated with a spiced yoghurt marinade and barbecued with onions and peppers.

### Chicken Reshmi Kebab 〃 £4.95

Minced chicken flavoured with spices and cooked in the tandoor oven.

### Chicken Tikka 〃 £4.95

Succulent chicken coated with a spiced yoghurt marinade and cooked in the tandoor.

### Masala Chicken Thigh 〃 £4.95

Tender pieces of chicken thigh meat marinated in a tikka sauce and barbecued.

### Zafrani Chicken Tikka 〃 £4.95

Marinated overnight in a spiced saffron flavoured yoghurt, cooked in the tandoor.

### Avacado Delhi Chaat 〃 £4.95

Mixed salad with Avacado tossed with chicken tikka in a tangy dressing.

### Chicken Hariyali 〃〃 £4.95

Chicken cooked in a tandoor marinated in coriander, mint and green chillies.

### Chicken Pakora 〃 £4.95

Fillets of chicken coated in gram flour mixed with spices and deep fried.

### Chicken Malai Tikka 〃 £4.95

Bite-sized chicken chunks marinated with fresh cream, cheese, cardamom and white pepper.

### Tandoori Chicken 〃 £4.95

The fire and spice of India - marinated chicken cooked in it's own juices in the tandoor.

## Lamb Starters

Tender Lamb starters that everyone will love.

### Adraki Chops 〃 £6.50

Succulent chops marinated with traditional Indian spices and char grilled to perfection.

### Lamb Fillet Kebab 〃 £5.50

Lamb fillets flavoured with shahi jeera, then cooked on a griddle plate.

### Lamb Tikka 〃 £5.50

Succulent Lamb coated with a spiced yoghurt marinade and cooked in the tandoor.

### Sheekh Kebab 〃 £4.95

The sheekh of lamb mince with distinct flavours, creating an extraordinary play on tastes.





## To Start With...

### Seafood Starters

Tantalisingly wonderful seafood dishes for you to savour.

#### Ajwaini King Prawns 〰 £7.50

King prawns in a carom and garlic flavoured spiced marinade, chargrilled in the tandoor oven.

#### Jhinga Til Tinka 〰 £7.25

Prawns dipped in a ginger, garlic, lime and chilli marinade, fried crisp in a sesame seed batter.

#### Prawn Puri 〰 £7.50

Deep fried puri bread with masala spiced prawns.

#### Grilled Scallops 〰 £7.75

Scallops flavoured with mixed peppercorns and fenugreek.

#### Salmon Tikka 〰 £7.50

Salmon chunks roasted with a rich spicy marinade of dill, garlic, ginger, honey and mustard oil.

#### Fish Amritsari 〰 £5.50

Garlic and carom laced fish fillets deep fried in gram flour batter.

### Vegetarian Starters

Trendy starters to die for.

#### Paneer Shashlik 〰 £4.95

Chunks of Indian cheese, with a spicy yoghurt marinade, barbequed with onions and peppers.

#### Garlic Mushrooms 〰 £4.95

Mushrooms marinated in a garlic, ginger tandoori sauce, grilled in the clay oven.

#### Onion Bhaji 〰 £4.50

Onions coated with gram flour batter and deep fried to a crispy texture.

#### Vegetable Samosa 〰 £4.50

Tasty savory wraps crammed with vegetables, sealed and fried. served with chickpeas masala.

#### Vegetable Pakora 〰 £4.50

The real McCoy - Crisp fried vegetable nuggets.

#### Quorn® Tikka 〰 £5.25

Quorn® fillets marinated in a spicy yoghurt and grilled in the tandoor.

#### Aloo Papdi Chaat 〰 £4.75

Potatoes and chickpeas, topped with green chillies, onions, spices, yoghurt and tamarind.

#### Paneer Pakora 〰 £4.95

Chunks of Indian cheese coated in gram flour mixed with spices and deep fried.

#### Aloo Tikki 〰 £4.50

Shallow fried spiced potato and pea cakes, served with sweet yoghurt and tamarind chutney.

#### Chilli Paneer 〰 £4.95

Our version of a classic favourite.

### Extras

Accompaniments that are great on their own, with starters or main courses.

#### Poppadoms per guest £1.25

With an assortment of Chutneys.

#### Masala Chips 〰 £3.50

Crispy chips tossed with dry spices and coriander.

#### Raita £2.75

Yoghurt with tomatoes, onions and cucumber.

#### Green Salad £3.50

Lettuce, cucumber, tomatoes, red onions, carrots, green chillies, and lemon.

#### Curry Sauce £4.50

Available in Mild, Medium, Hot and Extra Hot.

#### Chips £2.50

Crispy fried chips

#### Plain Yoghurt £1.95

Churned Plain yoghurt.

#### Onion Salad £2.50

Red Onions, green chillies and lemon.





## Signature Dishes

Shimla Pinks presents the legendary Dum Pukht Indian Cuisine, the food of myth and fable. This method of cooking originated in the food courts of the Moghul Emperors and represents the pinnacle of fine Indian dining.

### Chicken Tikka Masala ʼ £10.50

We present our very own exclusive recipe of succulent chicken tikka in masala sauce.

### Dhaba Murgh ʼ £10.50

A Punjab favourite of chicken cooked with ginger, onion, coriander, fresh herbs and native spices, producing a dish rich in taste and tradition.

### Kheema Peas Peshwari ʼ £9.50

Minced lamb, cooked along with fresh peas, a touch of ginger, garlic and tempering of cumin seeds, topped with tomatoes.

### Goan Fish Curry ʼ £11.50

This dish is from the western coast of India. A spicy delicacy of fish cooked in a coconut-based smooth gravy.

### Egg Bhurji Masala ʼ £9.95

Classic egg dish of scrambled egg mixed with a rich tomato and onion gravy.

### Kaalimirsch Methi Murgh ʼ £11.50

Tikka from chicken breast grilled in the tandoor and then cooked in a peppery fenugreek masala.

### Butter Chicken ʼ £11.50

Tandoori grilled tikka of chicken simmered in a satin smooth tomato gravy made with juices of the roasted chicken and fenugreek.

### Lamb Chettinad ʼ £12.50

South Indian Lamb dish, a delicacy from the Chettinad region of the Sivaganga district of Tamil Nadu.

### Prawn Mango Curry ʼ £13.50

King Prawns marinated with sweet mango, cooked in a medium hot gravy, garnished with ginger and coriander.

### Punjabi Egg Curry ʼ £9.95

Punjabi style boiled egg dish with a creamy tomato gravy.

## Handi Ka Nazara

It's all about the food after all, so we present our very own collection of distinguished Indian dishes that our chefs will make in our own exceptional way.

**Our Chefs will prepare the following dishes for you with a choice of:**

Chicken £9.50 | Chicken Tikka £9.95 | Lamb £10.50 | Lamb Tikka £11.95

Fish £11.50 | King Prawns £13.50 | Paneer £8.50 | Quorn® £9.95

### Korma

A classic Mughlai favourite, cooked in a cream and cashew nut based gravy.

### Achaari ʼʼ

Cooked in our own recipe of a heady gravy of onions and tomatoes, spiced with Indian pickles.

### Jalfrezi ʼʼ

Assamese dish of a masala gravy, with peppers and onions. Garnished with coriander and ginger.

### Saag Wala ʼʼ

Masala of spinach, mint, green chillies and spiced with green cardamoms, peppercorn and cloves.

### Malabar ʼ

An aromatic Keralan dish, flavoured with coconut, chilies, tamarind, curry leaf and mustard seeds.

### Garlic & Chilli ʼʼʼ

This superb dish is from Cochin. A hot curry sauce flavoured with chunks of garlic and green chillies.

### Karahi ʼʼʼ

North Indian dish of onion, tomato and fresh pepper gravy, garnished with coriander and ginger.

### Vindaloo ʼʼʼʼ

A protein and Potato curry. There is only one word that adequately describes this dish, HOT !!!

### Rogan Josh ʼʼ

A Kashmiri curry with a rich gravy of a myriad of spices that provide a host of subtle flavours.

### Dhansak ʼʼ

Lentils dish, with a taste of India with every bite.







## Tawa Dishes

Shimla Pinks serves you these treasures of Indian cuisine that are a historic part of the rich and diverse people of the sub-continent and is an integral part of the culture of Greater India.

### Chicken Tawa ॥ £10.95

Tender chicken cooked with coarsely chopped onions, tomatoes, peppers and coriander.

### King Prawn Tawa ॥ £14.50

King prawns cooked with coarsely chopped onions, tomatoes, peppers and coriander.

### Paneer Tawa ॥ £9.95

Indian cheese cooked with coarsely chopped onions, tomatoes, peppers and coriander.

### Lamb Tawa ॥ £11.95

Tender Lamb cooked with coarsely chopped onions, tomatoes, peppers and coriander.

### Fish Tawa ॥ £12.50

Battered Fish cooked with coarsely chopped onions, tomatoes, peppers and coriander.

### Quorn® Tawa ॥ £11.50

Sliced Quorn® fillets cooked with coarsely chopped onions, tomatoes, peppers and coriander.

## Northern Tandoori Sizzlers

An ancient style of cooking, which originated in the rugged North West Frontier of India. The natural, healthy and earthy tones of our tandoor dishes is achieved by the use of only fresh herbs and spices in the marinade resulting in definitely the most delicious and succulent kebabs !!!

### Chicken Tikka ॥ £15.95

Served with Pulao Rice, Salad and Curry Sauce.

### Salmon Tikka ॥ £17.95

Served with Pulao Rice, Salad and Curry Sauce.

### Paneer Shashlik ॥ £14.95

Served with Pulao Rice, Salad and Curry Sauce.

### Tandoori Combination ॥ £19.95

Zafrani Chicken Tikka, Tandoori Chicken, Chicken Hariyali, Sheekh Kebab, Salmon Tikka and Ajwaini King Prawns. Served with Pulao Rice, Salad and Curry Sauce.

### Tandoori Chicken ॥ £15.95

Served with Pulao Rice, Salad and Curry Sauce.

### Ajwaini King Prawns ॥ £17.95

Served with Pulao Rice, Salad and Curry Sauce.

### Quorn® Tikka ॥ £16.50

Served with Pulao Rice, Salad and Curry Sauce.

### Adraki Chops ॥ £16.95

Served with Pulao Rice, Salad and Curry Sauce.

## Biryani

A favourite with the Nawabs of Hyderabad, tender pieces of chicken, Lamb, King Prawns or Vegetarian option and basmati rice delicacy, flavoured with saffron and an interesting blend of spices.

Accompanied with curry sauce, green salad and raita.

### Chicken Biryani ॥ £14.95

Served with Cucumber Raita, Salad and Curry Sauce.

### King Prawn Biryani ॥ £16.95

Served with Cucumber Raita, Salad and Curry Sauce.

### Vegetable Biryani ॥ £11.95

Served with Cucumber Raita, Salad and Curry Sauce.

### Lamb Biryani ॥ £15.95

Served with Cucumber Raita, Salad and Curry Sauce.

### Paneer Biryani ॥ £13.95

Served with Cucumber Raita, Salad and Curry Sauce.

### Quorn® Biryani ॥ £15.50

Served with Cucumber Raita, Salad and Curry Sauce.



## Vegetarian Choice

We have a wide and varying range of normally very underrepresented vegetarian dishes for you to enjoy as a main dish or equally on the side of a main dish.

### Bombay Aloo 〃

£7.95

Potatoes tossed with tomatoes and cumin, a must for all potato fans.

### Paneer Tikka Masala 〃

£8.50

This is our vegetarian alternative to the very popular chicken tikka masala.

### Baingan Bharta 〃〃

£7.95

Barbequed Aubergine delicacy cooked with onions and tomatoes.

### Chilli Paneer Masala 〃〃

£8.50

Paneer with capsicums cooked in a traditional karahi gravy.

### Aloo Methi 〃

£7.95

Diced potato and Fenugreek cooked with fresh onions and spices.

### Tarka Daal 〃

£7.95

A lentil preparation made into an exotic dish with the tempering of garlic, ginger and whole red chillies.

### Malai Kofta 〃

£7.95

A creamy kofta of cream cheese simmered in a silky smooth gravy of tomatoes flavoured with garam masala and kasoori methi.

## Tandoori Bread

### Plain Naan

£2.75

### Garlic & Coriander Naan 〃

£3.75

### Cheese & Chilli Naan 〃〃

£3.75

### Peshwari Naan

£3.95

### Tandoori Roti

£2.50

### Lacheddar Paratha

£3.75

### Onion Kulcha 〃

£3.75

### Kheema Naan 〃

£3.95

### Mutter Paneer 〃

£7.95

A North Indian favourite consisting of Indian cheese tossed with peas.

### Daal Makhani 〃

£7.95

Favourite of Punjab, cooked in creamy butter sauce over time for a rich flavour.

### Channa Masala 〃

£7.95

Chick Peas cooked in a tomato, onion and cumin gravy, garnished with coriander and ginger.

### Saag Paneer 〃

£8.50

Creamed spinach and Indian cheese cooked with cumin seeds and garlic.

### Daal Hararyali 〃

£7.95

A lentil and spinach Daal, spiced with garlic, ginger and whole red chillies.

### Vegetable Jalfrezi 〃

£7.95

Garden fresh assorted vegetables cooked with spicy masala sauce. Garnished with ginger juliennes and coriander.

### Bhindi Achaari 〃〃

£7.95

Okra packed with tangy pickled spices, cooked with caramelised onions.

Available as Side Dishes £5.95

## Basmati Ki Bahar

### Boiled Rice

£3.50

### Pulao Rice

£3.75

### Mushroom Rice

£3.95

### Jeera Rice

£3.95

### Lemon Rice

£3.75

### Egg Fried Rice 〃

£4.25

### Kheema Rice 〃

£4.50

