



SHAPUR

CLASSIC INDIAN CUISINE




MENU



APPETISERS

Sprinkled with fresh green coriander leaves where suitable and served with home-made sauce.

SHAPUR KING PRAWN SPECIAL  	£9.95
King prawn marinated in herbs and spices, served with spicy tomato, carrots sauce and honey.	
KING PRAWN PUREE  	£9.95
King prawn marinated in herbs and spices and then rolled in wheat flour deep fried puree.	
LAMB OR VEGETABLE SAMOSA (2 pieces served) 	£4.95
Aromatically spiced lamb minced or mixed vegetables then wrapped with thin pastry pads and deep fried.	
ONION BHAJI  	£4.95
Finely chopped cabbage, onion, fennel seed, green chillies, ginger and coriander prepared with selected herbs and spices. Deep-fried until golden. Served with salad.	
CHICKEN TIKKA  	£6.95
Diced breast of chicken matured overnight in a velvet smooth yoghurt based marinade, lightly spiced and chargrilled in the tandoor. Served with mixed sauces and salad.	
PANEER TIKKA  	£6.95
Paneer cheese marinated with tandoori spices and fresh green herbs.	
SHEEK KEBAB	£6.25
Finely minced baby lamb seasoned with aromatic spices, mild green chillies and garam masala, skewered and grilled in the tandoor. Served with salad.	
MIXED PLATTER   	£8.95
A combination of mince lamb samosa, chicken tikka, gilafi sheek kebab and onion bhaji.	
VEGETABLE MIXED PLATTER   	£7.95
A combination of paneer tikka, vegetable samosa, and onion bhaji.	
CHUTNEY AND PICKLES MANGO CHUTNEY ONION SALAD MINT SAUCE (Per Person)	£0.95
POPPADOM	£0.60
Traditional Indian thin disc-shaped crisp. Plain or Spicy.	
RAITA (any) 	£3.95
Fresh home-made Indian yoghurt treated with a hint of spice. Options: cucumber, onion or mixed.	

TANDOORI DELICACIES

These dishes are grilled in a special earthen oven. All served with home-made mint sauce and salad.
Sprinkled with fresh green coriander leaves where suitable.

TANDOORI CHICKEN  	£12.95
Marinated in yoghurt, mixed spices with garlic, ginger, garam masala, mustard.	
CHICKEN TIKKA SHASHLIK  	£14.95
Cubes of chicken with onions, tomatoes and green peppers, marinated in yoghurt lightly spiced with garlic, ginger, chillies, then barbecued and garnished with fresh coriander.	
LAMB TIKKA SHASHLIK  	£15.95
Cubes of lamb with onions, tomatoes and green peppers, marinated in yoghurt lightly spiced with garlic, ginger, chillies, then barbecued and garnished with fresh coriander.	
PANEER TIKKA SHASHLIK  	£14.95
Paneer cheese with onions, tomatoes and green peppers, marinated in yoghurt lightly spiced with garlic, ginger, chillies, then barbecued and garnished with fresh coriander.	
SHEEK KEBAB SHASHLIK	£14.50
Finely minced seasoned with aromatic spices, garlic, green chillies and garam masala, skewered and grilled in the tandoor.	
MALAI LAMB CHOPS PHILADELPHIA CREAM CHEESE  	£16.95
Tender lamb chops marinated with mixed herbs and spiced, garlic, ginger and turmeric then grilled in the tandoor, garnished with fresh coriander. (4 pieces)	
TANDOORI MIXED GRILL   	£18.95
An assortment of the tandoori delicacies.	
TANDOORI KING PRAWN   	£18.95
Bay of Bengal king prawn marinated in yoghurt with ginger, garlic, turmeric, garam masala and crushed black pepper, served with salad.	

TRADITIONAL CHICKEN DISHES

Sprinkled with fresh green coriander leaves where suitable

CHICKEN CURRY £13.95

Diced chicken cooked with onion and tomato gravy. Medium Hot

CHICKEN KURMA   £13.95

Diced chicken cubes cooked in a rich creamy cashew nut sauce.

CHICKEN XACUTTI  £13.95

Diced chicken cooked Goan-style coconut milk with chillies, curry leaves, fennel, mustard, sesame seeds and white vinegar. Fairly Hot

CHICKEN JALFREZI  £13.95

Chicken cooked in a onion, green, red peppers, ginger and chillies. Madras Hot

CHICKEN BHUNA £13.95

Tender chicken cooked with onion, tomatoes, and medium spices in a thick sauce.

CHICKEN DANSAK  £13.95

Famous chicken Parsee dish cooked with red lentils, garlic, ginger, cumin with a hot sweet and sour sauce.

CHICKEN SAG £13.95

Tender chicken cooked with spinach, garlic, ginger garnished with julian's.

TRADITIONAL LAMB DISHES

Sprinkled with fresh green coriander leaves where suitable

LAMB CURRY £14.95

Diced lamb cooked with onion and tomato gravy. Medium Hot

LAMB JALFREZI  £14.95

Lamb cooked in a onion, green, red peppers, ginger and chillies. Madras Hot

LAMB BHUNA £14.95

Tender lamb cooked with onion, tomatoes, and medium spices in a thick sauce.

LAMB DANSAK  £14.95

Famous lamb Parsee dish cooked with red lentils, garlic, ginger, cumin with a hot sweet and sour sauce.

LAMB SAG £14.95






Tender lamb cooked with spinach, garlic, ginger garnished with julian's.

LAMB ROGAN JOSH £14.95







Tender lamb cooked in a colourful creamy sauce with glazed tomatoes, garlic and herbs and delicately flavoured with aromatic whole spices. Medium Hot

SHAPUR HOUSE SPECIALS

Sprinkled with fresh green coriander leaves where suitable.










- CHICKEN TIKKA MASALA**   £14.95
Chicken cubes marinated in a lightly spiced yoghurt base and chargrilled before pan-cooked in masala sauce with a selection of spices, coriander and a dash of cumin. Medium
- ORIGINAL BUTTER CHICKEN**   £14.95
Tender chicken breast cubes cooked in a rich cream and yoghurt sauce thickened with onions, spiced with garlic and ginger, garnished with cashew nuts and raisins. Mild
- CHICKEN OR LAMB LAL MIRCHA**  £14.95
Chicken or lamb tikka cooked in a Kashmire red chilli, onion paste, turmeric, coriander, cumin and gram masala. Vindaloo Hot
- CHICKEN OR LAMB A LA NILGIRI**   £14.95
Chicken or lamb tikka cooked in a coriander, green chilli, spring onion, cashew nuts, parsley and mint.
- LAMB PASANDA**   £15.95
Slices of oven roasted lamb simmered in a thick, creamy onion sauce, with crushed almonds. Mild.
- BENGALI STYLE CRAB CURRY**  £16.95
Succulent crab meat (white meat) cooked with onions, tomatoes, garlic, ginger, turmeric, green chillies and mixed herbs. Garnished with coriander. Fairly Hot
- GREEN MANGO KING PRAWN**   £18.95
King Prawn cooked in a fresh green mango and fennel seeds, coconut milk, dry onion and tempered with mustard and curry leaves.
- SHAPUR KING PRAWN PARDANASHI**   (MINIMUM 30 MINS COOKING TIME) £21.50
King prawns cooked Goan style, stuffed in a baby coconut shell and sealed with wheat flour. The preparation is then grilled in high flame for a marvellous aromatic flavour. medium hot.

THALI

- VEGETARIAN THALI**    £18.00
Vegetable curry, palak paneer, tarka dal, raitha, onion bhaji, pilau rice, naan, yoghurt, gulab jamun.
- NON-VEGETARIAN THALI**    £22.95
Tandoori chicken, chicken tikka, chicken tikka masala, lamb rogan, pilau rice, naan, yoghurt, gulab jamun.










FISH & CRUSTACEAN

Sprinkled with fresh green coriander leaves where suitable.

- BENGAL FISH CURRY**  £15.95
Fresh water fish fillet cooked with onions; lightly spiced with garlic, turmeric, fennel powder and green chillies, garnished with coriander. Medium Hot
- GOAN FISH CURRY**    £16.95
Spiced Tilapia deep fried and simmered in sauce made from onions, coconut cream, curry leaves, mustard and fennel powder. medium hot. (fish fillet, egg)
- KING PRAWN BHUNA**  £16.95
King prawn cooked and seasoned with spices and herbs. Medium Hot
- KING PRAWN JALFREZI**  £16.95
A highly recommended dish. Tender pieces of grilled king prawns cooked with red and green capsicum, red onion and fresh green chillies fairly dry. Hot.
- KING PRAWN MASALA**    £16.95
Bay of Bengal king prawns coated with tandoori spices, marinated in yoghurt, chargrilled and simmered in rich creamy sauce with honey and butter. Mild

BIRYANI

Cooked with basmati rice. Served with vegetable curry.
Sprinkled with fresh green coriander leaves where suitable.

- MIXED VEGETABLE BIRYANI**   (Medium) £12.95
- CHICKEN BIRYANI**   (Medium) £14.95
- LAMB BIRYANI**   (Medium) £15.95
- KING PRAWN BIRYANI**    (Medium) £18.95

VEGETABLES DISHES

Sprinkled with fresh green coriander leaves where suitable.

VEGETABLE CURRY  	£7.50
Fresh finely chopped, mixed tropical vegetables cooked with herbs and spices.	
ALOO GOBI  	£7.50
Lightly spiced potatoes and cauliflower florets.	
BOMBAY ALOO 	£7.50
Potatoes cooked Mumbai style with garlic, fresh herbs, lemon juice and fresh herbs.	
TARKA DAL 	£7.50
Spiced lentils with garlic, cumin and coriander leaves.	
CHANA MASALA  	£7.50
Chick peas stewed with tomatoes and mixed spices.	
BAIGAN  	£7.50
Fresh baby aubergines cooked with onions and garlic in fresh mixed herbs.	
BHINDI  	£7.50
Fresh green okra, stir fried in light spices with onions, capsicums and tomatoes.	
MUSHROOM  	£7.50
Mushrooms cooked in a home style recipe with capsicums, onions and tomatoes.	
PALAK PANEER  	£7.50
A combination of spinach and freshly made cottage cheese cooked with garlic & aniseed, garnished with fresh coriander and spring onions.	
PANEER TIKKA MASALA   	£7.50
Chunks of Indian cottage cheese marinated and grilled over charcoal and cooked in a rich butter, S cashew nut and tomato sauce.	
SAAG BHAJI 	£7.50
Fresh spinach cooked with herbs lightly spiced.	
SAAG ALOO  	£7.50
A combination of fresh spinach and potato cooked with light spices.	
ONION BHAJI  	£4.95
Finely chopped cabbage, onion, fennel seed, green chillies, ginger and coriander prepared with selected herbs and spices, deep-fried until golden. Served with salad.	

RICE / BREAD

PLAIN RICE Steamed, white basmati rice	£3.50
PILAU RICE 	£3.95
Basmati rice cooked with butter and given an aromatic appeal with the addition of cinnamon cloves, cassia leaf & aniseed.	
SPECIAL FRIED RICE  	£4.50
Basmati rice stir fried with mixed vegetables and egg in aromatic light spices.	
MUSHROOM RICE  	£4.95
Basmati rice cooked with fresh mushrooms.	
COCONUT RICE  	£4.50
Basmati cooked with coconut, mustard seed and curry leaves.	
NAAN   	£2.95
Flat leavened bread baked in the tandoor	
GARLIC NAAN   	£3.25
Garlic flavoured leavened bread	
CHEESE NAAN   	£4.50
Cheese flavoured leavened bread	
PESHWARI NAAN    	£3.95
Leavened bread stuffed with almonds, coconut and raisins	
KEEMA NAAN   	£4.90
Leavened bread stuffed with spiced minced lamb	
PARATHA  	£3.95
Whole wheat, flaky bread lightly fried in butter ghee	
TANDOORI ROTI 	£2.95
Whole wheat bread cooked in a clay oven	
CHAPATI 	£2.50
Unleavened bread made from whole wheat flour	



SHAPUR

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ALLERGY AWARENESS

Vegetarian –  | Gluten –  | Dairy –  | Nuts –  | Fish –  | Egg –  | Mustard –  | Crustaceans – 

If you suffer from allergies, then please inquire when ordering.

Our dishes may contain: Gluten, Nuts, Dairy, Peanuts, Soya, Mustard, Sesame, Lupin, Egg, Crustaceans, Celery, Fish / Fish Bone, Mollusc's, Sulphur Dioxide.

Above allergens mentioned may be present in any of our dishes.
All of our dishes are cooked with vegetable oil which contains soya.
Customers with any allergy, eat at their own risk.

GOOD TO KNOW

1. Extra sauces to accompany any dish may be ordered at £4.95
2. Any dish not on the menu may be ordered at chef's discretion.
3. We only use quality suppliers for sourcing the raw materials used in our food preparations.
Our dishes are individually prepared for distinct flavours and aromas.
4. We operate a minimum spend of £15 per head.
5. All prices are inclusive of VAT.
6. 10% Optional Service Charge may be added.
7. All major credit cards accepted.
8. The management reserve the rights of admission and service.



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