

“A true destination...

...for those who enjoy culinary finesse”



Shapur Indian Restaurant provides classic quality food with a menu that will satisfy even the most discerning of taste buds. We aim for nothing less than 100% excellence in every dish we create

Delightfully tantalising, the menu features many regional Indian cuisines including more fish, crustacean & vegetable options that should spoil you for choice

We roast and ground most of our spices

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APPETISERS

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

- KING PRAWN DUSSA**.....£9.95
King prawns marinated in herbs and spices, rolled in wheat flour
Served with fresh sauce. (crustacean)
- VEGETABLE DUSSA**.....£7.95
Vegetable marinated in herbs and spices, rolled in wheat flour
Served with fresh sauce.
- PANEER TIKKA**.....£6.25
Home made cheese marinated with tandoori spices and fresh herbs (dairy)
- LAMB SAMOSA**.....£5.95
Minced lamb seasoned with herbs and spices, wrapped in thin pastry pads and deep fried (2 pieces)
- VEGETABLE SAMOSA**.....£5.95
Aromatically spiced mixed vegetables wrapped with thin pastry pads and deep fried (2 pieces)
- ONION BHAJI**.....£4.55
Finely chopped cabbage, onion, fennel seed, green chillies, ginger and coriander prepared with selected herbs and spices.
Deep-fried until golden. Served with salad. (egg, wheat)
- TANDOORI CHICKEN**.....£6.95
A quarter chicken marinated in a lightly spiced preparation of yoghurt, garlic, ginger, chillies, garam masala, mustard powder and chargrilled.
Served with salad. (Nuts)
- CHICKEN TIKKA**.....£7.25
Diced breast of chicken or lamb matured overnight in a velvet smooth yoghurt based marinade, lightly spiced and chargrilled in the tandoor.
Served with mixed sauces and salad. (Nuts)
- 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
Mince Lamb Samosa, Chicken Tikka, Gilafi Sheek Kebab, Onion Bhaji. (dairy)
- VEGETABLE MIXED PLATTER**.....£7.95
Paneer Tikka, Vegetable Samosa, and Onion Bhaji. (dairy, egg)
- CHUTNEY AND PICKLES** (per person).....£0.95
- POPPADOM**.....£1.10
Traditional Indian thin disc-shaped crisp – plain or spicy
- RAITA** (any).....£3.25
Fresh home-made Indian yoghurt treated with a hint of spice.
Options: Cucumber, Onion or Mixed

HOUSE SPECIALTIES

Sprinkled with fresh green coriander leaves where suitable.

- STUFFED MURGH TANDOORI** dry or (masala 50p extra).....£15.95
Breast of chicken stuffed with mushrooms, ginger, coriander, green chillies and matured in smooth mustard sauce. Served with mixed salad. (dairy, cashew nuts)
- CHICKEN OR LAMB A LA NILGIRI**.....£15.95
Diced chicken cooked with onions and tomatoes, simmered in a spinach paste seasoned with garlic, chillies and mint. A specialty of South India's Nilgiri Hills.
Medium hot
- LAL MIRCH GOSHT**.....£15.95
Diced lamb cooked and pan fried with onions, red chilli paste, turmeric, coriander, cumin and garam masala. Naga chilli pickle Very hot

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.

(Dishes contain nuts)

- TANDOORI CHICKEN**£12.95
Marinated in yoghurt, mixed spiced with garlic, ginger, garam masala, mustard
- CHICKEN TIKKA SHASHLIK**£13.95
- LAMB TIKKA SHASHLIK**£14.95
Cubes of chicken breast or lamb, onions, tomatoes and green peppers, marinated in yoghurt lightly spiced with garlic, ginger, chillies, barbequed and garnished with fresh coriander
- SHEEK KEBAB**£11.95
Finely minced seasoned with aromatic spices, garlic, green chillies, and garam masala, skewered and grilled in the tandoor
- TANDORI LAMB CHOPS**£18.95
Tender lamb chops marinated with mixed herbs and spiced, garlic, ginger, turmeric grilled in the tandoor, garnished with fresh coriander. (4 pieces)
- TANDOORI KING PRAWN**£19.95
Bay of Bengal King Prawn marinated in yoghurt with ginger, garlic, turmeric, garam masala, and crushed black pepper. Served with salad. (crustacean)
- TANDOORI MIXED GRILL**£19.95
An assortment of the tandoori delicacies

FISH & CRUSTACEAN

Sprinkled with fresh green coriander leaves where suitable.

- BENGALI STYLE CRAB CURRY**£19.95
Succulent crabmeat (white meat) cooked with onions, tomatoes, garlic, ginger, turmeric, green chillies & mixed herbs. Garnished with coriander. Fairly hot. (crustacean)
- BENGAL FISH CURRY**£15.95
Fresh water fish cooked with onions; lightly spiced with garlic, turmeric, fennel powder and green chillies; garnished with coriander. Medium. (fillet)
- KING PRAWN BHUNA**£19.95
King prawn cooked, seasoned with spices and herbs. Medium hot. (crustacean)
- KING PRAWN JALFREZI**£20.95
A highly recommended dish. Tender pieces of grilled king prawns cooked with red & green capsicum, red onion & fresh green chillies fairly dry. Hot. (crustacean)
- KING PRAWN MASALA**£20.95
Bay of Bengal king prawns coated with tandoori spices, marinated in yoghurt, chargrilled and simmered in rich creamy sauce with honey & butter. Mild. (crustacean, dairy, cashew nuts)

BIRYANI

Cooked with basmati rice. Served with vegetable curry.
Sprinkled with fresh green coriander leaves where suitable.
(All dishes contain nuts)

- MIXED VEGETABLE BIRYANI** (Medium)£12.95
- CHICKEN BIRYANI** (Medium)£15.95
- LAMB BIRYANI** (Medium)£18.95
- KING PRAWN BIRYANI** (Medium)£22.95

CHICKEN

Sprinkled with fresh green coriander leaves where suitable.

CHICKEN CURRY£12.95

Tender chicken breast cubes cooked in mixed spices. Medium

CHICKEN KORMA£13.95

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 (nuts, dairy)

CHICKEN JALFREZI£14.95

Tender chicken breast diced cooked with mixed herbs, fresh green and red peppers, spiced with garlic, ginger, turmeric, cumin and pungent chillies. Hot

CHICKEN XACUTTI£14.95

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

CHICKEN TIKKA MASALA£15.95

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 (cashew nuts)

GARLIC CHILLI CHICKEN£15.95

Cooked with fresh green chilli paste and garlic spicy. Fairly dry, hot.

LAMB

Sprinkled with fresh green coriander leaves where suitable.

LAMB CURRY£14.95

Pieces of lamb cooked in mixed herbs and mixed spices. Fairly spicy (Medium)

LAMB JALFREZI£15.95

Cooked with onions, red & green peppers, mixed spices, garlic, ginger, turmeric, cumin and pungent chillies. Hot

LAMB PASANDA£16.95

Slices of oven roasted lamb simmered in a thick, creamy onion sauce, with crushed almonds. Mild. (dairy, nuts)

ROGAN JOSH£15.95

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

THALI SELECTION

Sprinkled with fresh green coriander leaves where suitable.

VEGETARIAN£24.95

Vegetable Curry, Palak Paneer, Tarka Dal, Baigan, Raitha, Onion Bhaji, Pilau Rice, Naan, Yoghurt, Gulab Jamun

NON-VEGETARIAN£27.95

Tandoori Chicken, Sheek Kebab, Chicken Tikka, Chicken Tikka Masala, Lamb Rogan, Pilau Rice, Naan, Yoghurt, Gulab Jamun (Nuts)

VEGETABLES / SIDE DISHES

Sprinkled with fresh green coriander leaves where suitable.

MAIN / SIDE

ALOO GOBI	£10.95/£6.95
Lightly spiced potatoes and cauliflower florets	
VEGETABLE CURRY	£10.95/£6.45
Fresh finely chopped, mixed and spiced tropical vegetables	
TARKA DAL	£10.95/£6.45
Spiced lentils with garlic, cumin & coriander leaves	
CHANA MASALA	£10.95/£5.45
Chick peas stewed with tomatoes and mixed spices	
SAAG ALOO	£10.95/£6.45
A combination of spinach and potato stir fried with onions and light spices	
BAIGAN	£10.95/£6.95
Fresh baby aubergines cooked with onions and garlic in fresh mixed herbs	
BHINDI	£10.25/£6.95
Fresh green okra, stir fried in light spices with onions, capsicums and tomatoes	
MUSHROOM	£10.95/£6.95
Mushrooms cooked in a home style recipe with capsicums, onions & tomatoes	
PALAK PANEER	£12.45/£7.95
A combination of spinach and freshly made cottage cheese cooked with garlic & aniseed, garnished with fresh coriander & spring onions (dairy)	
PANEER TIKKA MASALA	£13.95/£8.95
Chunks of Indian cottage cheese marinated and grilled with vegetables over charcoal (dairy, cashew nuts)	

RICE / BREAD

Sprinkled with fresh green coriander leaves where suitable.

PLAIN RICE Steamed, white basmati rice	£3.95
PILAU RICE	£4.25
Basmati rice cooked with butter and given an aromatic appeal with the addition of cinnamon cloves, cassia leaf and aniseed	
COCONUT RICE	£4.50
Cooked basmati fried with onions, mustard seeds, curry leaves & freshly ground coconut	
SPECIAL FRIED RICE	£5.95
Basmati rice stir fried with mixed vegetables and egg in aromatic light spices	
MUSHROOM RICE	£6.95
Cooked basmati and mushrooms fried with onions & curry leaves	
NAAN	£3.50
Flat leavened bread baked in the tandoor. (egg, dairy, wheat)	
GARLIC NAAN Garlic flavoured leavened bread. (egg, dairy, wheat)	£3.95
CHEESE NAAN	£4.10
Cheese flavoured leavened bread. (egg, dairy, wheat)	
PESHWARI NAAN	£4.25
Leavened bread stuffed with almonds, coconut & raisins. (egg, dairy, wheat)	
PARATHA	£3.95
Whole wheat, flaky bread lightly fried in butter ghee (dairy)	
TANDOORI ROTI Whole wheat bread cooked in a clay oven.	£3.50
CHAPATI Unleavened bread made from whole wheat flour.	£2.25



SHAPUR

CLASSIC INDIAN CUISINE



❖ *Allergy Awareness: If you suffer from allergies, then please inquire when ordering.*

Our dishes may contain: Gluten, Nuts, Dairy, Peanuts, Soya, Mustard, Sesame, Lupin, Egg,
Crustacean, Celery, Fish / Fish bone,
Molluscs, Sulphur Dioxide.

Above Allergens mentioned may be present in any of our dishes. Customers with any allergy, eat at their own risk.

Good to know: 1. Extra sauces to accompany any dish may be ordered at £ 2.50 /pot

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. All prices are inclusive of VAT. 10% Optional Service Charge may be added. All major credit cards accepted

5. We operate a minimum spend per head of £15.

The management reserve the rights of admission and service.