

Starters

King Prawn Butterfly	£5.50
King Size prawn in spices & lemon juice coated with egg and crumb fried	
Onion Bhaja	£3.50
Finely chopped onions with selected spices & flour. Deep fried	
King Prawn Puri	£5.90
Giant king prawns deep fried, cooked in house sauce served on a flaky puri bread	
Prawn Puri	£4.80
Sweet water prawns fried in a tasty Khashkhash sauce served on a light flakey bread	
Sheek Kebab	£4.50
Minced lamb mixed with chopped onions fresh coriander & seasoned skewered & barbecued	
Chicken or Lamb Tikka	£4.70
Chicken or lamb cooked in a clay oven with mild seasoning	
Fish, Meat or Vegetable Samosas	£3.70
Triangular crispy pastry filled with spiced fish, meat or vegetables	
Aloo or Chicken Chat	£4.50
Diced potatoes or chicken cooked in exclusive chat masala for a hot & sour tangy taste	

Tandoori Specialities

All tandoori dishes are marinated in our special homemade sauce, then barbecued over charcoal. An aromatic fusion of herbs, spices and traditional cooking methods combine to create delicious dishes

Chicken Tandoori Half	£8.20
Baby chicken in yoghurt & spices broiled in a clay oven	
Lamb or Chicken Tikka	£8.50
Marinated with yoghurt & spices broiled in a clay oven	
Tandoori Mega Grill	£10.90
Chicken Tikka, Lamb tikka, tandoori chicken and sheek kebeb	
Tandoori King Prawn Shashlik	£12.90
Spicy king size prawns grilled with green peppers & onions	
Chicken Shashlik	£9.90
Skewers of succulent chicken mixed with our special sauce with onions peppers & charcoal grilled	
Tandoori King Prawns	£12.90
Bengal giant prawns marinated in a yoghurt based sauce grilled in our clay oven	
Lamb Chops	£10.20
Marinated in spices and grilled in the clay oven	

Biryani Dishes

The vivid colour, exotic fragrance & delicious taste of these famous and highly popular dishes make each choice a veritable storehouse of delight

Chicken or Lamb Biryani	£9.20
Saffron rice with pieces of chopped chicken or lamb with ginger & cardamom served with a vegetable curry	
Prawn Biryani	£9.50
An exotic dish of freshwater prawns, saffron rice, spices & garlic served with a vegetable curry	
King Prawn Biryani	£12.90
Bay of Bengal giant prawns with saffron rice and spices served with a vegetable curry	
Chicken Tikka Biryani	£10.80
Diced Chicken and saffron rice with selected spices, served with a vegetable curry	

Rice & Roti

Pilau Rice	£2.70
Delicately cooked rice given aromatic appeal with cinnamon cloves, cassia leaf, kesar milk & rosewater	
Boiled Rice	£2.70
Special Fried Rice	£3.30
Cooked in saffron & butter with peas & egg	
Mushroom Pilau	£3.30
A saffron flavoured rice full of succulent woodland mushrooms	
Keema Rice	£3.50
Saffron flavoured rice with minced lamb	
Nan Bread	£2.70
Famous fluffy Indian bread freshly baked in a clay oven	
Stuffed Nan	£2.90
Fluffy Indian bread stuffed with a CHOICE of either garlic, peshwari (sweet), mixed vegetables, keema (minced meat) or paneer (home made cheese)	
Paratha	£2.70
Pan fried flaky bread made with whole wheat flour	
Stuffed Paratha	£2.90
Paratha bread stuffed with selected vegetables	

- All major credit cards accepted
- All prices are inclusive of VAT



EXOTIC BENGAL CUISINE

TAKE AWAY MENU

109 HIGH ST, CHISLEHURST
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Exotic Dishes

Korai Lamb or Chicken £8.90
Medium hot, well spiced and flavoured with fenugreek

Murg Malai £7.80
Roasted chicken tikka with fenugreek and cream in a mild tropical flavoured buttery sauce

Pepper Chicken Jalfrezi £8.90
Exotic combination of fresh coriander, green peppers, onions & tender pieces of diced chicken in a thick medium sauce

Butter Chicken £8.50
Roasted chicken cooked with fenugreek in a creamy sauce

Lamb Khalia £9.20
An aromatic fusion of steamed lamb, garlic, ginger, red wine & cucumber - a dish to satisfy the most jaded taste buds

Chasnidag £8.90
Aromatic combination of diced chicken & minced lamb cooked in selected spices - a house speciality

Machli Keema £11.50
Aromatic combination of tandoori king prawns cooked with spicy minced lamb - a full flavoured dish

Achari Chicken £8.90
Medium hot juicy chicken tikka in a special sauce combining tamarind paste, whole coriander seeds & bulb chilli

Chicken Tikka Masala £7.90
Succulent boneless chicken cooked with fenugreek, mace cream, nutmeg & other selected spices

Lamb Pasanda £9.20
Tender pieces of lamb marinated in fresh cream, vintage wine, herbs, spices, ground almonds & coconut

Tandoori King Prawn Masala £12.20
Grilled giant prawns cooked with fenugreek, mace cream nutmeg and other selected spices

Xacuti Lamb £8.90
Diced lamb, roasted fennel and cumin in a thick medium sauce with a tang

Seafood Dishes

Prawn Sag £8.20
Fresh water prawns & fresh spinach, flavoured with garlic

Prawn Dansak £8.20
Fresh water chingri with lentils in a hot sweet & sour sauce

Prawn Bhuna (spicy with thick gravy) £8.20
Fresh water chingri flavoured with kashmiri masala

King Prawn Bhuna £11.50
Giant Bay of Bengal prawns cooked delicately in house sauce with coriander & ginger

King Prawn Kurma £11.50
Popular mild curry dish with ground almonds & coconut cooked in fresh cream

King Prawn Dansak £11.50
An exotic hot sweet & sour dish of fresh water giant prawns, spices & lentils

Chicken Dishes

Chicken Curry (madras/vindaloo) £6.90
Chicken in a house sauce

Rogon Chicken £6.90
Medium hot diced chicken cooked in our special house sauce garnished with tomatoes

Chicken Sag £6.90
Diced chicken cooked with fresh spinach, ginger, garlic, herbs & spices

Chicken Dansak £6.90
Hot, sweet & sour with chicken & lentils

Chicken Kurma £6.90
Popular mild curry dish with coconut & fresh cream

Chicken Bhuna £6.90
An exciting yet subtle combination of diced chicken, flaked lemon & green peppers in a thick medium sauce

Lamb Dishes

Lamb Curry (madras/vindaloo) £7.50
Lamb in a house sauce

Rogon Gosht £7.50
Medium hot diced lamb cooked in our special house sauce garnished with tomatoes

Sag Gosht £7.50
Medium hot diced lamb cooked with fresh spinach with ginger, garlic, herbs & spices

Lamb Dansak £7.50
Hot, sweet & sour with lamb & lentils

Methi Gosht £7.50
Tender pieces of cubed lamb with an aromatic sauce of fenugreek leaves

Bagari Gosht £7.50
A Hyderbadi recipe of lamb & tamarind in a special sauce, garnished with sliced cucumber for a refreshing taste

Shah Gustaba £7.50
A Malayan dish with tender pieces of lamb, diced pineapple & honey cooked in a house sauce for a unique fruity flavour

Traditional Dish

Vegetable Thali £10.90
A selection of four individual vegetable curries with nan and pilau rice

Vegetable Side Dishes

Bombay Aloo £3.30
A popular Indian dish of baked potatoes with kashmiri masala

Sag £3.30
Fresh spinach & coriander cooked with garlic

Sag Aloo £3.30
Spiced spinach & baked potatoes with kashmiri masala

Aloo Gobi £3.30
Potatoes & cauliflower served in a spicy masala sauce

Spicy Kumbi £3.30
Mushrooms cooked with herbs & spices

Bindi Bhaji £3.30
Fresh ladies fingers (okra) in butter & spices

Chana Masala £3.30
Chick peas cooked to a traditional Indian recipe

Aubergine Bhaji £3.30
Subtle combination of imported chopped aubergine & selected Indian spices fried in garlic butter

Mixed Vegetables £3.30
Selected vegetables in a lightly spiced medium hot curry

Dry Mixed Vegetables £3.30
Selected vegetables medium dry pan tossed

Tarka Dal £3.30
Lentils fried in butter, garlic & coriander in a thin sauce

Dal Samba £3.30
Mixed vegetables & lentils lavishly flavoured with garlic

Sag Paneer £3.50
Spiced spinach with home-made cheese

Sundries

Papadam (plain or masala) £0.70

Raitha (yoghurt with cucumber or onion) £1.50

Pickles (per portion) £1.00
Mango chutney, lime pickle or onion salad