

## Starters

<b>King Prawn Butterfly</b> King Size prawn in spices & lemon juice coated with egg and crumb fried	<b>£6.20</b>
<b>Onion Bhaja</b> Finely chopped onions with selected spices & flour. Deep fried	<b>£3.90</b>
<b>King Prawn Puri</b> Giant king prawns deep fried, cooked in house sauce served on a flaky puri bread	<b>£7.20</b>
<b>Prawn Puri</b> Sweet water prawns fried in a tasty Khashkhash sauce served on a light flakey bread	<b>£5.90</b>
<b>Sheek Kebab</b> Minced lamb mixed with chopped onions fresh coriander & seasoned skewered & barbecued	<b>£5.90</b>
<b>Chicken or Lamb Tikka</b> Chicken or lamb cooked in a clay oven with mild seasoning	<b>£5.70</b>
<b>Salmon Tikka</b> Seasoned and lightly spiced chunks of salmon grilled in the tandoor	<b>£6.20</b>
<b>Meat or Vegetable Samosas</b> Triangular crispy pastry filled with spiced mince meat or vegetables	<b>£4.50</b>
<b>Aloo or Chicken Chat</b> Diced potatoes or chicken cooked in exclusive chat masala for a hot & sour tangy taste	<b>£5.70</b>

## 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

<b>Chicken Tandoori Half</b> Baby chicken in yoghurt & spices broiled in a clay oven	<b>£9.50</b>
<b>Lamb or Chicken Tikka</b> Marinated with yoghurt & spices broiled in a clay oven	<b>£9.80</b>
<b>Tandoori Mega Grill</b> Chicken Tikka, Lamb tikka, tandoori chicken and sheek kebab	<b>£12.20</b>
<b>Salmon Tikka</b> Seasoned and lightly spiced chunks of salmon grilled in the tandoor	<b>£12.20</b>
<b>Tandoori King Prawn Shashlik</b> Spicy king size prawns grilled with green peppers & onions	<b>£14.50</b>
<b>Chicken Shashlik</b> Skewers of succulent chicken mixed with our special sauce with onions peppers & charcoal grilled	<b>£11.50</b>
<b>Tandoori King Prawns</b> Bengal giant prawns marinated in a yoghurt based sauce grilled in our clay oven	<b>£14.50</b>
<b>Lamb Chops</b> Marinated in spices and grilled in the clay oven	<b>£13.80</b>

## Biryani Dishes

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

<b>Chicken or Lamb Biryani</b> Saffron rice with pieces of chopped chicken or lamb with ginger & cardamom served with a vegetable curry	<b>£10.50</b>
<b>Prawn Biryani</b> An exotic dish of freshwater prawns, saffron rice, spices & garlic served with a vegetable curry	<b>£10.90</b>
<b>King Prawn Biryani</b> Bay of Bengal giant prawns with saffron rice and spices served with a vegetable curry	<b>£14.50</b>
<b>Chicken Tikka Biryani</b> Diced Chicken and saffron rice with selected spices, served with a vegetable curry	<b>£11.90</b>

## Rice & Roti

<b>Pilau Rice</b> Delicately cooked rice given aromatic appeal with cinnamon cloves, cassia leaf, kesar milk & rosewater	<b>£3.20</b>
<b>Boiled Rice</b>	<b>£3.20</b>
<b>Special Fried Rice</b> Cooked in saffron & butter with peas & egg	<b>£3.90</b>
<b>Mushroom Pilau</b> A saffron flavour rice full of succulent woodland mushrooms	<b>£3.90</b>
<b>Keema Rice</b> Saffron flavour rice with minced lamb	<b>£3.90</b>
<b>Nan Bread</b> Famous fluffy Indian bread freshly baked in a clay oven	<b>£3.10</b>
<b>Stuffed Nan</b> Fluffy Indian bread stuffed with a CHOICE of either garlic, peshwari (sweet), mixed vegetables, keema (minced meat) or paneer (home made cheese)	<b>£3.30</b>
<b>Paratha</b> Pan fried flaky bread made with whole wheat flour	<b>£3.10</b>
<b>Stuffed Paratha</b> Paratha bread stuffed with selected vegetables	<b>£3.30</b>

• For those with special dietary requirements or allergies who may wish to know about ingredients used, please ask.

• 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 **£10.50**

Medium hot, well spiced and flavoured with fenugreek

### Murg Malai **£9.20**

Roasted chicken tikka with fenugreek and cream in a mild tropical flavoured buttery sauce

### Pepper Chicken Jalfrezi **£9.80**

Exotic combination of fresh coriander, green peppers, onions & tender pieces of diced chicken in a thick medium sauce

### Butter Chicken **£8.90**

Roasted chicken cooked with fenugreek in a creamy sauce

### Lamb Khalia **£9.80**

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

### Chasnidad **£9.80**

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

### Machli Keema **£13.50**

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

### Achari Chicken **£9.80**

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

### Chicken Tikka Masala **£9.20**

Succulent boneless chicken cooked with fenugreek, mace cream, nutmeg & other selected spices

### Lamb Pasanda **£9.80**

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

### Tandoori King Prawn Masala **£14.20**

Grilled giant prawns cooked with fenugreek, mace cream nutmeg and other selected spices

### Xacuti Lamb **£9.80**

Diced lamb, roasted fennel and cumin in a thick medium sauce with a tang

## Seafood Dishes

### Prawn Sag **£9.20**

Fresh water prawns & fresh spinach, flavoured with garlic

### Prawn Dansak **£9.20**

Fresh water chingri with lentils in a hot sweet & sour sauce

### Prawn Bhuna (spicy with thick gravy) **£9.20**

Fresh water chingri flavoured with kashmiri masala

### King Prawn Bhuna **£13.50**

Giant Bay of Bengal prawns cooked delicately in house sauce with coriander & ginger

### King Prawn Kurma **£13.50**

Popular mild curry dish with ground almonds & coconut cooked in fresh cream

### King Prawn Dansak **£13.50**

An exotic hot sweet & sour dish of fresh water giant prawns, spices & lentils

## Chicken Dishes

### Chicken Curry (madras/vindaloo) **£8.50**

Chicken in a house sauce

### Rogon Chicken **£8.50**

Medium hot diced chicken cooked in our special house sauce garnished with tomatoes

### Chicken Sag **£8.50**

Diced chicken cooked with fresh spinach, ginger, garlic, herbs & spices

### Chicken Dansak **£8.50**

Hot, sweet & sour with chicken & lentils

### Chicken Kurma **£8.50**

Popular mild curry dish with coconut & fresh cream

### Chicken Bhuna **£8.50**

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

## Lamb Dishes

### Lamb Curry (madras/vindaloo) **£9.20**

Lamb in a house sauce

### Rogon Gosht **£9.20**

Medium hot diced lamb cooked in our special house sauce garnished with tomatoes

### Sag Gosht **£9.20**

Medium hot diced lamb cooked with fresh spinach with ginger, garlic, herbs & spices

### Lamb Dansak **£9.20**

Hot, sweet & sour with lamb & lentils

### Methi Gosht **£9.20**

Tender pieces of cubed lamb with an aromatic sauce of fenugreek leaves

### Bagari Gosht **£9.20**

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

### Shah Gustaba **£9.20**

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 **£12.50**

A selection of four individual vegetable curries with nan and pilau rice

## Vegetable Side Dishes

### Bombay Aloo **£4.50**

A popular Indian dish of baked potatoes with kashmiri masala

### Sag **£4.50**

Fresh spinach & coriander cooked with garlic

### Sag Aloo **£4.50**

Spiced spinach & baked potatoes with kashmiri masala

### Aloo Gobi **£4.50**

Potatoes & cauliflower served in a spicy masala sauce

### Spicy Kumbi **£4.50**

Mushrooms cooked with herbs & spices

### Bindi Bhaji **£4.50**

Fresh ladies fingers (okra) in butter & spices

### Chana Masala **£4.50**

Chick peas cooked to a traditional Indian recipe

### Aubergine Bhaji **£4.50**

Subtle combination of imported chopped aubergine & selected Indian spices fried in garlic butter

### Mixed Vegetables **£4.50**

Selected vegetables in a lightly spiced medium hot curry

### Dry Mixed Vegetables **£4.50**

Selected vegetables medium dry pan tossed

### Tarka Dal **£4.50**

Lentils fried in butter, garlic & coriander in a thin sauce

### Dal Samba **£4.50**

Mixed vegetables & lentils lavishly flavoured with garlic

### Sag Paneer **£4.50**

Spiced spinach with home-made cheese

## Sundries

### Papadam (plain or masala) **£0.70**

### Raita (yoghurt with cucumber or onion) **£1.50**

### Pickles (per portion) **£1.00**

Mango chutney, lime pickle or onion salad