

## Starters

<b>King Prawn Butterfly</b>	<b>\$7.50</b>
King Size prawn in spices & lemon juice coated with egg and crumb fried	
<b>Onion Bhaja</b>	<b>\$4.70</b>
Finely chopped onions with selected spices & flour. Deep fried	
<b>King Prawn Puri</b>	<b>\$9.50</b>
Giant king prawns deep fried, cooked in house sauce served on a flaky puri bread	
<b>Prawn Puri</b>	<b>\$7.50</b>
Sweet water prawns fried in a tasty Khashkhash sauce served on a light flakey bread	
<b>Sheek Kebab</b>	<b>\$7.50</b>
Minced lamb mixed with chopped onions fresh coriander & seasoned skewered & barbecued	
<b>Chicken or Lamb Tikka</b>	<b>\$7.50</b>
Chicken or lamb cooked in a clay oven with mild seasoning	
<b>Salmon Tikka</b>	<b>\$8.20</b>
Seasoned and lightly spiced chunks of salmon grilled in the tandoor	
<b>Meat or Vegetable Samosas</b>	<b>\$5.80</b>
Triangular crispy pastry filled with spiced mince meat or vegetables	
<b>Aloo or Chicken Chat</b>	<b>\$7.50</b>
Diced potatoes or chicken cooked in exclusive chat masala for a hot & sour tangy taste	
<b>Tandoori Lamb Chops</b>	<b>\$9.20</b>
Lightly spiced and charcoal grilled in our clay oven	

## Tandoori Specialities

All tandoori dishes are marinated then barbecued over charcoal. A fusion of herbs and spices combine to create delicious dishes.	
<b>Chicken Tandoori Half</b>	<b>\$12.50</b>
Baby chicken in yoghurt & spices broiled in a clay oven	
<b>Lamb or Chicken Tikka</b>	<b>\$12.90</b>
Marinated with yoghurt & spices broiled in a clay oven	
<b>Tandoori Mega Grill</b>	<b>\$17.90</b>
Chicken Tikka, Lamb tikka, tandoori chicken and sheek kebab	
<b>Salmon Tikka</b>	<b>\$15.50</b>
Seasoned and lightly spiced chunks of salmon grilled in the tandoor	
<b>Tandoori King Prawn Shashlik</b>	<b>\$18.90</b>
Spicy king size prawns grilled with green peppers & onions	
<b>Chicken Shashlik</b>	<b>\$15.90</b>
Skewers of succulent chicken mixed with our special sauce with onions peppers & charcoal grilled	
<b>Tandoori King Prawns</b>	<b>\$18.50</b>
Bengal giant prawns marinated in a yoghurt based sauce grilled in our clay oven	
<b>Lamb Chops</b>	<b>\$17.90</b>
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	
<b>Chicken or Lamb Biryani</b>	<b>\$14.90</b>
Saffron rice with pieces of chopped chicken or lamb with ginger & cardamom served with a vegetable curry	
<b>Prawn Biryani</b>	<b>\$14.90</b>
An exotic dish of freshwater prawns, saffron rice, spices & garlic served with a vegetable curry	
<b>King Prawn Biryani</b>	<b>\$18.90</b>
Bay of Bengal giant prawns with saffron rice and spices served with a vegetable curry	
<b>Chicken Tikka Biryani</b>	<b>\$15.90</b>
Diced Chicken and saffron rice with selected spices, served with a vegetable curry	

## Rice & Roti

<b>Pilau Rice</b>	<b>\$3.70</b>
Delicately cooked rice given aromatic appeal with cinnamon cloves, cassia leaf, kesar milk & rosewater	
<b>Boiled Rice</b>	<b>\$3.70</b>
<b>Special Fried Rice</b>	<b>\$4.90</b>
Cooked in saffron & butter with peas & egg	
<b>Mushroom Pilau</b>	<b>\$4.90</b>
A saffron flavoured rice full of succulent woodland mushrooms	
<b>Keema Rice</b>	<b>\$4.90</b>
Saffron flavoured rice with minced lamb	
<b>Nan Bread</b>	<b>\$3.50</b>
Famous fluffy Indian bread freshly baked in a clay oven	
<b>Stuffed Nan</b>	<b>\$3.70</b>
Fluffy Indian bread stuffed with a CHOICE of either garlic, peshwari (sweet), mixed vegetables, keema (minced meat) or paneer (home made cheese)	
<b>Paratha</b>	<b>\$3.50</b>
Pan fried flaky bread made with whole wheat flour	
<b>Stuffed Paratha</b>	<b>\$3.70</b>
Paratha bread stuffed with selected vegetables	
<b>Chapati/Puri</b>	<b>\$2.00</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



## TAKE AWAY MENU

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## Exotic Dishes

### Korai Lamb or Chicken

Medium hot, well spiced and flavoured with fenugreek

\$13.50

### Murg Malai

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

\$12.50

### Pepper Chicken Jalfrezi

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

\$12.50

### Butter Chicken

Roasted chicken cooked with fenugreek in a creamy sauce

\$12.50

### Lamb Khalia

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

\$12.50

### Chasnidaq

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

\$12.50

### Machli Keema

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

\$17.90

### Achari Chicken

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

\$12.50

### Chicken Tikka Masala

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

\$12.50

### Lamb Pasanda

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

\$12.90

### Tandoori King Prawn Masala

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

\$17.90

### Xacuti Lamb

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

\$12.90

## Seafood Dishes

### Prawn Sag

Fresh water prawns & fresh spinach, flavoured with garlic

\$12.50

### Prawn Dansak

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

\$12.50

### Prawn Bhuna (spicy with thick gravy)

Fresh water chingri flavoured with kashmiri masala

\$12.50

### King Prawn Bhuna

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

\$16.90

### King Prawn Kurma

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

\$16.90

### King Prawn Dansak

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

\$16.90

## Chicken Dishes

### Chicken Curry (madras/vindaloo)

Chicken in a house sauce

\$11.50

### Rogan Chicken

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

\$11.50

### Chicken Sag

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

\$11.50

### Chicken Dansak

Hot, sweet & sour with chicken & lentils

\$11.50

### Chicken Kurma

Popular mild curry dish with coconut & fresh cream

\$11.50

### Chicken Bhuna

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

\$11.50

## Lamb Dishes

### Lamb Curry (madras/vindaloo)

Lamb in a house sauce

\$12.50

### Rogan Gosht

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

\$12.50

### Sag Gosht

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

\$12.50

### Lamb Dansak

Hot, sweet & sour with lamb & lentils

\$12.50

### Methi Gosht

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

\$12.50

### Bagari Gosht

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

\$12.50

## Shah Gustaba

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

\$12.50

## Traditional Dish

### Vegetable Thali

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

\$17.90

## Vegetable Side Dishes

### Bombay Aloo

A popular Indian dish of baked potatoes with kashmiri masala

\$6.10

### Sag

Fresh spinach & coriander cooked with garlic

\$6.10

### Sag Aloo

Spiced spinach & baked potatoes with kashmiri masala

\$6.10

### Aloo Gobi

Potatoes & cauliflower served in a spicy masala sauce

\$6.10

### Spicy Kumbi

Mushrooms cooked with herbs & spices

\$6.10

### Bindi Bhaji

Fresh ladies fingers (okra) in butter & spices

\$6.10

### Chana Masala

Chick peas cooked to a traditional Indian recipe

\$6.10

### Aubergine Bhaji

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

\$6.10

### Mixed Vegetables

Selected vegetables in a lightly spiced medium hot curry

\$6.10

### Dry Mixed Vegetables

Selected vegetables medium dry pan tossed

\$6.10

### Tarka Dal

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

\$6.10

### Dal Samba

Mixed vegetables & lentils lavishly flavoured with garlic

\$6.10

### Sag Paneer

Spiced spinach with home-made cheese

\$6.10

## Sundries

### Papadam (plain or masala)

\$0.70

### Raitha (yoghurt with cucumber or onion)

\$2.00

### Pickles (per portion)

Mango chutney, lime pickle or onion salad

\$2.00