

SIMLA

Welcome to Simla, Oswestry's most established Indian restaurant and indeed one of the oldest of its kind in Shropshire and the surrounding countryside.

The restaurant opened in 1975 and takes its name from an old hill station in North West India. The area became a favourite weekend retreat for officers during the days of the British Raj since it offered a cool climate and a break from the heart of the Indian plains. Many important treaties and trading agreements were also signed at Simla.

From the British Raj to 21st Century Oswestry the name Simla has always been associated with a degree of culinary excellence and this is adequately reflected in the menu and fine wine list which we are proud to present.



40 - 44 Beatrice Street, Oswestry, Shropshire SY11 1QG
Telephone: (01691) 659880 / 653818

Management have the right to refuse service

APPETISERS (Starters)

King Prawn Bhuna on Puree	4.95
King Prawn Butterfly	4.50
Bhuna Prawn on Puree	4.50
Fish Kebab	3.95
Sheek Kebab	3.95
Shami Kebab	3.95
Reshmi Kebab	3.95
N. Kebab	3.95
Lamb Tikka	4.25
Chicken Tikka	4.25
Chicken Pakora	4.50
Chicken Chatt (Salad/Puree)	4.25
Aloo Chatt (Salad/Puree)	3.95
Tandoori King Prawn	4.95
Tandoori Mixed Starter	4.50
Tandoori Fish	4.50
Quarter Tandoori Chicken	4.25
Prawn Cocktail	3.50
Semosa (Triangle shaped, stuffed with meat or veg)	3.25
Onion Bhajee	3.25
Popodum (Tray inclusive)	1.00
Spicy Popodum (Tray inclusive)	1.20

SIMLA SPECIAL SET MEALS

Set Meal For 2 Persons	27.50
Set Meal For 4 Persons	55.00

MAIN DISHES AND SPECIALITIES

Tandoori, tikka and kebab dishes are not curries, they are specially marinated at least 12 hours before they are barbecued on a skewer in a charcoal clay oven, they are then served on a sizzling hot skillet with side salad and also a mint and yoghurt sauce, it tastes delicious, sensational, which defies description. You may also order naan bread (thick) and a vegetable side dish to go with the dish for perfect satisfaction.

MAIN DISHES AND SPECIALITIES

Tandoori dishes are among the outstanding delicacies of India

Simla Tandoori Cocktail (Naan)	10.95	Tandoori King Prawn	11.50
Lamb Tikka	8.50	Chicken Shashlik (Naan)	11.95
Chicken Tikka	8.50	Tandoori Chicken (Half)	8.50

CHEF'S SPECIALITIES (Pilau Rice)

Koroi Kebab Khyberi A specialty of the Khyber – diced chicken cooked in Khyberi sauces with tomatoes and capsicum. Cooked and served in a skillet.	9.95	Makni Chicken Tikka chicken cooked in butter and cream with garlic, cinnamon, ginger and rich tomato sauce.	9.95
Chicken Poonir Kufta Chicken with meatballs and cheese.	9.95	Tandoori Murghi Masalla Tandoori chicken cooked with a boiled egg in a creamy mild sauce.	9.95
Koroi Gust Tender lamb, cooked with herbs and spices in curry sauce, delicately flavoured with oriental herb and spices. Cooked and served in a skillet.	9.95	Chatt Small pieces of chicken/lamb tikka mixed with onions, tomatoes and peppers. Cooked in a medium, rich sauce.	9.95
Pasanda Thin lamb marinated in spices and yoghurt cooked with herbs.	9.95	Chicken G G Pistachios and almonds. Cooked in a creamy mild sauce.	9.95
Jeera Chicken Cooked with onions, tomato, capsicum, fresh coriander and lots of whole jeera (cumin).	9.95	Chicken Tikka Bahar Mango chutney and garlic in a mild sweet sauce.	9.95
Chicken Fruity Mixed fruit with cream in a mild sauce.	9.95	Honey Minty Tender chunks of chicken/lamb tikka infused with honey, sweet mango and fresh garden mint. Cooked with potatoes in a medium thick sauce.	9.95
Garlic Chilli Masalla Tender pieces of chicken/lamb tikka cooked with fresh garlic, green chillies, coriander leaves, green cardimons & fresh herbs.	9.95		

****Other dishes are available on request****

CURRY DISHES

BALTI DISHES (Naan bread)

Balti dishes are the modern Indian cuisine. Cooked with specially prepared herbs and spices, onions, tomatoes and green peppers.

Chicken	9.25
Lamb	9.25
Prawn	9.25
King Prawn	10.95
Mushroom or Vegetables	7.25
Tandoori Chicken Balti Delux	10.50
Mixed Special Balti	10.50

DELIGHT DISHES (Pilau Rice)

A chef's speciality cooked in a medium/hot sauce with onions, peppers and tomatoes.

Chicken	9.95
Lamb	9.95
Prawn	9.95
King Prawn	12.95

JALFREZI (Pilau Rice)

A dish cooked with onions and peppers then spiced with freshly cut green chillies.

Chicken	9.95
Lamb	9.95
Prawn	9.95
King Prawn	12.95

SAGWALA

A medium dish cooked with fresh spinach, garlic, herbs & spices.

Chicken	7.50
Lamb	7.50
Prawn	7.50
King Prawn	8.95

ENGLISH DISHES

GRILL

Sirloin Steak	10.50
Rump Steak	10.50

Roast Chicken	8.25
Scampi and Chips	8.25
Chicken Nuggets and Chips	8.25

BIRIYANI

Special Basmati Rice treated together with meat, prawns or chicken in a butter ghee with delicate spices and herbs, served with fresh vegetable curry to add to the taste of the dishes.

Malayan Chicken (Banana & Pineapple)	8.25
Persian Chicken (Plain omelette)	8.25
Chicken	7.50
Chicken Tikka	9.25
Lamb	7.50
Prawn	7.50
Vegetable	6.25
King Prawn	10.95
Simla Special Biryani	10.95

MASALLA (Pilau Rice)

Mild and creamy dish cooked in a yoghurt based sauce with almond, cream & sugar.

Chicken Tikka	9.95
Tandoori Chicken	9.95
Lamb Tikka	9.95
Prawn	9.95
King Prawn	12.95

CHILLI MASALLA

A delightful Indian dish cooked in capiscum and tomatoes, flavoured with rich spice to medium strength.

Chicken	8.25
Lamb	8.25
Prawn	8.25
King Prawn	9.95

SPECIAL FISH DISHES

(BANGLADESHI)

Tandoori Special (Boal)	9.95
Fish Delux (Salmon)	10.95
Bengal Fish (Ayre)	10.95

THALI

(VEGETABLE OR MEAT WHEN AVAILABLE)

Made to your requirements

Meat Thali

13.95

Chicken Tikka Special, Chicken Balti,
Lamb Dansak, Chicken Tikka.
Pilau Rice, Keema Naan

Vegetable Thali

11.95

Vegetable Balti, Veg Dhal Bhuna,
Aloo Gobi, Chana & Sag Bhajee
Stuffed Naan, Boiled Rice

CURRY DISHES

Korma

Chicken, meat, or prawns dipped and washed in milk and cooked very mildly in butter, cream and coconut. A very mild dish.

Rogan Josh

Spiced with herbs and garnished with fried tomatoes and onions.

Moglai

A typical combination of Indian mild spices with pineapple and fresh cream.

Bhuna

A thoroughly garnished dish with onions, capiscum and tomato, selected spices, extensively treated to provide medium strength.

Dupiaza

A maximum quantity of onions, seasoned and fresh, applied with dozens of spices to provide a taste that is medium hot. A very suitable dish to go with Chapati, Paratha or puree. A suitable medium for chicken or meat.

Mussammon

Dry well cooked dish, with sliced green beans garnished with sliced egg & tomatoes.

Dansak

Cooked in fairly hot sweet and sour sauce with lentils and pineapple.

Madras

A most popular dish of rich, hot and sour tastes. Extensively prepared with chilli, lemon juice and fresh tomato.

Vindaloo

A fabulously hot taste. Black pepper, lemon, ginger, chill and potato are a few spices to add to qualify this as the most extravagant hot dish.

Patia

Hot and sour, served with fried onion.

All the above dishes are available in:

Chicken	6.50
Lamb	6.50
Prawn	6.50
Vegetable	5.25
King Prawn	9.95
Tandoori King Prawn (Pilau Rice)	12.95
Chicken Tikka (Pilau Rice)	9.95
Lamb Tikka (Pilau Rice)	9.95

VEGETABLE SIDE DISHES

Vegetable Curry (Mixed)	3.50
Mushroom Curry	3.50
Vegetable Bhajee	3.50
Bindi Bhajee (Okra)	3.50
Mushroom Bhajee	3.50
Brinjal Bhajee (Aubergine)	3.50
Cauliflower Bhajee	3.50
Tarka Dhal	3.50
Chana Masalla (Chick Peas)	3.50
Aloo Gobi	3.50
Bombay Potato	3.50
Sag Bhajee	3.50
Banana in Ghee	3.50
Sag Aloo	3.75
Sag Paneer	3.75
Chef's Special Bhajee	4.50

RICE DISHES

Plain Rice	2.50
Fried Rice	2.75
Pilau Rice	2.75
Vegetable Pilau Rice	3.25
Keema Pilau Rice	3.25
Egg Fried Rice	3.25
Mushroom Pilau Rice	3.25
Lemon Rice	3.25
Chana Rice	3.25
Garlic & Chilli Rice	3.50
Special Pilau Rice	3.50
Biryani Rice	3.50

NAAN

Plain Naan	2.25
Keema Naan	2.75
Peshwary Naan	2.75
Stuff Naan	2.75
Garlic Naan	2.75
Cheese & Onion Naan	3.25
Garlic & Chilli Naan	3.25
Tikka Naan	3.25

OTHER SUNDRIES

Paratha	2.50
Chapatti	1.20
Puree	1.00
Tandoori Roti	2.00
Chips	1.70