

The logo features the word "simla" in a white, elegant serif font, centered within a dark gray circle. This circle is surrounded by a thick, light gray ring, creating a layered circular effect.

simla

Welcome to the 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 heat 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
Website: www.simla-oswestry.co.uk

Management have the right to refuse service.
Please alert staff about any food allergies & intolerances

appetisers

Tandoori King Prawn	5.95	Chicken Chatt (Salad/Puree)	4.95
King Prawn Bhuna on Puree	5.50	Sheek Kebab	4.50
Tandoori Mixed	5.50	Shami Kebab	4.50
Bhuna Prawn on Puree	5.25	Aloo Chatt (Salad/Puree)	4.25
Nargis Kebab	5.25	Samosa (Meat/Veg)	3.95
Tandoori Fish	5.25	Onion Bhajee	3.95
Lamb Tikka	4.95	Prawn Cocktail	3.95
Quarter Tandoori Chicken	4.95	Chicken Pakora	4.95
Chicken Tikka	4.95		
Popodum (Tray inclusive)	1.00	Spicy Popodum (Tray inclusive)	1.00

tandoori dishes & specialities

(Served with salad)

Simla Tandoori Cocktail	10.95	Tandoori King Prawn	11.95
Lamb Tikka	9.95	Chicken Shashlik	10.50
Chicken Tikka	9.95	Tandoori Chicken (Half)	9.95

chefs specialities

Koroi Kebab Khyberi A speciality of the Khyber - diced chicken cooked in Khyberi sauces with tomatoes, onion and capsicum. Cooked and served in a skillet.	9.50	Makhani Chicken Tikka chicken cooked in cream and ghee, with cinnamon and light spices. Cooked in a rich tomato and coconut sauce.	9.50
Chicken Paneer Kufra Chicken with meatballs and paneer	9.50	Tandoori Murghi Masalla Tandoori chicken cooked with a boiled egg in a creamy mild sauce.	9.50
Koroi Gust Tender lamb, cooked with herbs and spices in curry sauce, delicately flavoured with oriental ingredients. Cooked and served in a skillet.	9.50	Chatt Small pieces of chicken or lamb tikka mixed with onions, tomatoes and peppers. Cooked in a medium, rich sauce.	9.50
Pasanda Thin lamb marinated with mild spices and yoghurt, cooked in a creamy sauce.	9.50	Chicken GG Cooked in a mild and creamy sauce, with almonds and butter.	9.50
Jeera Chicken Cooked with onions and tomatoes, with fresh coriander and lots of whole jeera (cumin).	9.50	Chicken Tikka Bahar Mango chutney and garlic in a mild sweet sauce, with delicate Indian spices.	9.50
Honey Minty Tender chunks of chicken or lamb tikka infused with honey, sweet mango and fresh garden mint. Cooked with potatoes in a medium thick sauce.	9.50	Chicken Jafrani A delicious dish cooked in a Tandoori Masalla sauce. Cooked extensively with peppers, onions and delicate Indian spices.	9.50
Garlic Chilli Masalla Tender pieces of chicken or lamb tikka cooked with fresh garlic, chilli pickle, coriander leaves, green cardamoms and fresh herbs.	9.50	Fish Delux (Salmon) Tender salmon cooked with onions and peppers. Thoroughly garnished in a medium rich sauce.	10.95

curry dishes

Balti Dishes

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

Chicken	9.50
Lamb	9.50
Prawn	9.50
King Prawn	11.95
Mushroom or Vegetables	8.95
Tandoori Chicken Balti Deluxe	9.95
Mixed Special Balti	9.95

Delight Dishes

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

Chicken	9.50
Lamb	9.50
Prawn	9.50
King Prawn	11.95

Jalfrezi

A spicy dish cooked with onions, peppers and tomatoes. Served in a skillet with fresh green chillies.

Chicken	9.50
Lamb	9.50
Prawn	9.50
King Prawn	11.95

Biriyani

A world-renowned Indian dish. Long grained rice, flavoured with exotic spices. Cooked with the choice of meat or veg. Served with a side dish of vegetable curry.

Malayan Chicken (Pineapple)	10.95
Persian Chicken (Plain omelette)	10.95
Chicken	10.95
Chicken Tikka	10.95
Lamb	10.95
Prawn	10.95
King Prawn	11.95
Vegetable	8.50
Simla Special Biriyani	11.95

Masalla

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

Chicken Tikka	9.50
Tandoori Chicken	9.50
Lamb Tikka	9.50
Prawn	9.50
King Prawn	11.95

Chilli Masalla

A delightful Indian dish cooked with onion and tomatoes, flavoured with rich spices and chillies to a hot taste

Chicken	9.50
Lamb	9.50
Prawn	9.50
King Prawn	11.95

thali

(When Available)

Meat Thali

19.95

Chicken tikka special, chicken balti, lamb dansak, chicken tikka, pilau rice and keema naan

Vegetable Thali

15.95

Vegetable balti, veg dhal bhuna, aloo gobi, chana & sag bhajee, stuffed naan and boiled rice

all below dishes are available in:

Chicken	7.50	Vegetable	7.25
Lamb	8.50	Chicken Tikka	9.25
Prawn	8.50	Lamb Tikka	9.25
King Prawn	11.95		

Korma

A milk, yoghurt and cream based dish. With an extensive taste of coconut.

Moglai

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

Dupiaza

Meaning double onions. This dish is seasoned with fresh herbs and spices to create a medium/hot taste. Cooked in a thick sauce with fresh coriander.

Dansak

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

Vindaloo

A fabulously hot taste. Black pepper, lemon, ginger, chilli are a few spices to add to qualify this as the most extravagant hot dish. Cooked with potatoes.

Sagwala

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

Rogan Josh

A rich tomato based dish. Cooked with herbs and spices.

Bhuna

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

Mussammon

A dry well cooked dish, with sliced green beans garnished with sliced egg and tomatoes.

Madras

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

Patia

Hot, sweet and sour, served with fried onions.

english dishes

Sirloin Steak	11.50	Chicken Nuggets & Chips	9.50
Rump Steak	11.50	Scampi & Chips	9.50
Roast Chicken	9.50		

vegetable side dishes

Vegetable Curry (Mixed)	4.25	Chana Masalla (Chick Peas)	4.25
Mushroom Curry	4.25	Aloo Gobi	4.25
Vegetable Bhajee	4.25	Bombay Potato	4.25
Bindi Bhajee (Okra)	4.25	Sag Bhajee	4.25
Mushroom Bhajee	4.25	Sag Aloo	4.25
Brinjal Bhajee (Aubergine)	4.25	Sag Paneer	4.25
Cauliflower Bhajee	4.25	Chef's Special Bhajee	4.95
Tarka Dhal	4.25		

rice dishes

Plain Rice	2.95	Mushroom Pilau Rice	3.75
Fried Rice	3.25	Lemon Rice	3.75
Pilau Rice	3.25	Chana Rice	3.75
Vegetable Pilau Rice	3.75	Garlic & Chilli Rice	3.75
Keema Pilau Rice	3.75	Special Pilau Rice	3.95
Egg Fried Rice	3.75	Biryani Rice	3.95

naan

Plain Naan	2.95	Garlic Naan	3.25
Keema Naan	3.25	Cheese & Onion Naan	3.25
Peshwary Naan	3.25	Garlic & Chilli Naan	3.25
Stuffed Naan	3.25	Tikka Naan	3.25

other sundries

Paratha	3.25	Puree	1.50
Chapatti	2.25	Chips	2.50
Tandoori Roti	2.25		

