

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, all set against a dark gray background.

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](http://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)	5.50
King Prawn Bhuna on Puree	5.95	Chicken Pakora	4.95
Tandoori Mixed	5.95	Aloo Chatt (Salad/Puree)	4.95
Bhuna Prawn on Puree	5.95	Sheek Kebab	4.75
Nargis Kebab	5.95	Shami Kebab	4.75
Tandoori Fish	5.95	Samosa (Meat/Veg)	4.50
Lamb Tikka	5.50	Onion Bhajee	4.50
Quarter Tandoori Chicken	5.50	Prawn Cocktail	4.50
Chicken Tikka	5.50		
Popodum (Tray inclusive)	1.00	Spicy Popodum (Tray inclusive)	1.00

## tandoori dishes & specialities

(Served with salad)

Simla Tandoori Cocktail	11.95	Tandoori King Prawn	12.95
Lamb Tikka	9.95	Chicken Shashlik	11.50
Chicken Tikka	9.95	Tandoori Chicken (Half)	10.95

# chefs specialities

## Koroi Kebab Khyberi

9.95

A speciality of the Khyber - diced chicken cooked in Khyberi sauces with tomatoes, onion and capsicum. Cooked and served in a skillet.

## Chicken Paneer Kufra

9.95

Chicken with meatballs and paneer

## Koroi Gust

9.95

Tender lamb, cooked with herbs and spices in curry sauce, delicately flavoured with oriental ingredients. Cooked and served in a skillet.

## Pasanda

9.95

Thin lamb marinated with mild spices and yoghurt, cooked in a creamy sauce.

## Jeera Chicken

9.95

Cooked with onions and tomatoes, with fresh coriander and lots of whole jeera (cumin).

## Honey Minty

9.95

Tender chunks of chicken or lamb tikka infused with honey, sweet mango and fresh garden mint. Cooked with potatoes in a medium thick sauce.

## Garlic Chilli Masalla

9.95

Tender pieces of chicken or lamb tikka cooked with fresh garlic, chilli pickle, coriander leaves, green cardamoms and fresh herbs.

## Makhani Chicken

9.95

Tikka chicken cooked in cream and ghee, with cinnamon and light spices. Cooked in a rich tomato and coconut sauce.

## Tandoori Murghi Masalla

9.95

Tandoori chicken cooked with a boiled egg in a creamy mild sauce.

## Chatt

9.95

Small pieces of chicken or lamb tikka mixed with onions, tomatoes and peppers. Cooked in a medium, rich sauce.

## Chicken GG

9.95

Cooked in a mild and creamy sauce, with almonds and butter.

## Chicken Tikka Bahar

9.95

Mango chutney and garlic in a mild sweet sauce, with delicate Indian spices.

## Chicken Jafrani

9.95

A delicious dish cooked in a Tandoori Masalla sauce. Cooked extensively with peppers, onions and delicate Indian spices.

## Fish Delux (Salmon)

11.50

Tender salmon cooked with onions and peppers. Thoroughly garnished in a medium rich sauce.

# curry dishes

## Balti Dishes

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

Chicken	9.95
Lamb	9.95
Prawn	9.95
King Prawn	11.95
Mushroom or Vegetables	9.50
Tandoori Chicken Balti Deluxe	10.95
Mixed Special Balti	10.95

## Delight Dishes

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	11.95

## Jalfrezi

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

Chicken	9.95
Lamb	9.95
Prawn	9.95
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)	12.95
Persian Chicken (Plain omelette)	12.95
Chicken	12.95
Chicken Tikka	12.95
Lamb	12.95
Prawn	12.95
King Prawn	13.95
Vegetable	11.50
Simla Special Biriyani	12.95

## Masalla

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

Chicken Tikka	9.95
Tandoori Chicken	9.95
Lamb Tikka	9.95
Prawn	9.95
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	9.95
Lamb	9.95
Prawn	9.95
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

16.95

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

# all below dishes are available in:

Chicken	8.50	Vegetable	7.95
Lamb	9.50	Chicken Tikka	9.95
Prawn	9.95	Lamb Tikka	9.95
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.

## 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	12.95
Scampi & Chips	9.95
Chicken Nuggets & Chips	9.95

## vegetable side dishes

Vegetable Curry (Mixed)	4.75	Chana Masalla (Chick Peas)	4.75
Mushroom Curry	4.75	Aloo Gobi	4.75
Vegetable Bhajee	4.75	Bombay Potato	4.75
Bindi Bhajee (Okra)	4.75	Sag Bhajee	4.75
Mushroom Bhajee	4.75	Sag Aloo	4.75
Brinjal Bhajee (Aubergine)	4.75	Sag Paneer	4.75
Cauliflower Bhajee	4.75	Chef's Special Bhajee	4.95
Tarka Dhal	4.75		

## rice dishes

Plain Rice	3.25	Mushroom Pilau Rice	3.95
Fried Rice	3.50	Lemon Rice	3.95
Pilau Rice	3.50	Chana Rice	3.95
Vegetable Pilau Rice	3.95	Garlic & Chilli Rice	3.95
Keema Pilau Rice	3.95	Biriyani Rice	3.95
Egg Fried Rice	3.95	Special Pilau Rice	4.25

## naan

Plain Naan	3.25	Garlic Naan	3.75
Keema Naan	3.75	Cheese & Onion Naan	3.75
Peshwary Naan	3.75	Garlic & Chilli Naan	3.75
Stuffed Naan	3.75	Tikka Naan	3.75

## other sundries

Paratha	3.75	Puree	1.75
Chapatti	2.25	Chips	2.95
Tandoori Roti	2.95		

