

# 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 21<sup>st</sup> 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*

*Please alert staff about any food allergies & intolerances*

## APPETISERS (Starters)

King Prawn Bhuna on Puree	5.25
Tandoori King Prawn	5.25
Tandoori Mixed Starter	5.25
Bhuna Prawn on Puree	4.95
N. Kebab	4.95
Tandoori Fish	4.95
Lamb Tikka	4.75
Quarter Tandoori Chicken	4.75
Chicken Tikka	4.75
Chicken Pakora	4.75
Chicken Chatt (Salad/Puree)	4.75
King Prawn Butterfly	4.50
Fish Kebab	4.25
Sheek Kebab	4.25
Shami Kebab	4.25
Reshmi Kebab	4.25
Aloo Chatt (Salad/Puree)	3.95
Samosa (Meat or Veg)	3.75
Onion Bhajee	3.75
Prawn Cocktail	3.75
Popodum (Tray inclusive)	1.00
Spicy Popodum (Tray inclusive)	1.00

## TANDOORI DISHES AND SPECIALITIES

(Served with side salad)

Simla Tandoori Cocktail	9.95	Tandoori King Prawn	11.95
Lamb Tikka	8.95	Chicken Shashlik	9.95
Chicken Tikka	8.95	Tandoori Chicken (Half)	8.95

## CHEF'S SPECIALITIES

<b>Koroi Kebab Khyberi</b> A specialty of the Khyber – diced chicken cooked in Khyberi sauces with tomatoes, onion and capsicum. Cooked and served in a skillet.	8.95	<b>Makhani Chicken</b> Tikka chicken cooked in cream and ghee, with cinnamon and light spices. Cooked in a rich tomato and coconut sauce.	8.95
<b>Chicken Poonir Kufta</b> Chicken with meatballs and paneer.	8.95	<b>Tandoori Murghi Masalla</b> Tandoori chicken cooked with a boiled egg in a creamy mild sauce.	8.95
<b>Koroi Gust</b> Tender lamb, cooked with herbs and spices in curry sauce, delicately flavoured with oriental ingredients. Cooked and served in a skillet.	8.95	<b>Chatt</b> Small pieces of chicken/lamb tikka mixed with onions, tomatoes and peppers. Cooked in a medium, rich sauce.	8.95
<b>Pasanda</b> Thin lamb marinated with mild spices and yoghurt, cooked in a creamy sauce.	8.95	<b>Chicken G G</b> Cooked in a mild and creamy sauce, with almonds and butter.	8.95
<b>Jeera Chicken</b> Cooked with onions and tomatoes, with fresh coriander and lots of whole jeera (cumin).	8.95	<b>Chicken Tikka Bahar</b> Mango chutney and garlic in a mild sweet sauce. With delicate Indian spices.	8.95
<b>Honey Minty</b> Tender chunks of chicken or lamb tikka infused with honey, sweet mango and fresh garden mint. Cooked with potatoes in a medium thick sauce.	8.95	<b>Chicken Jafrani</b> A delicious dish cooked in a Tandoori Masalla sauce. Cooked extensively with peppers, onions and delicate Indian spices.	8.95
<b>Garlic Chilli Masalla</b> Tender pieces of chicken or lamb tikka cooked with fresh garlic, chilli pickle, coriander leaves, green cardamoms & fresh herbs.	8.95		

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

## CURRY DISHES

### BALTI DISHES

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

<b>Chicken</b>	8.95
<b>Lamb</b>	8.95
<b>Prawn</b>	8.95
<b>King Prawn</b>	10.95
<b>Mushroom or Vegetables</b>	7.95
<b>Tandoori Chicken Balti Deluxe</b>	9.95
<b>Mixed Special Balti</b>	9.95

### DELIGHT DISHES

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

<b>Chicken</b>	8.95
<b>Lamb</b>	8.95
<b>Prawn</b>	8.95
<b>King Prawn</b>	10.95

### JALFREZI

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

<b>Chicken</b>	8.95
<b>Lamb</b>	8.95
<b>Prawn</b>	8.95
<b>King Prawn</b>	10.95

### ENGLISH DISHES

#### GRILL

<b>Sirloin Steak</b>	11.50
<b>Rump Steak</b>	11.50

<b>Roast Chicken</b>	8.95
<b>Scampi and Chips</b>	8.95
<b>Chicken Nuggets and Chips</b>	8.95

### 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.

<b>Malayan Chicken (Banana &amp; Pineapple)</b>	9.95
<b>Persian Chicken (Plain omelette)</b>	9.95
<b>Chicken</b>	8.95
<b>Chicken Tikka</b>	9.95
<b>Lamb</b>	9.95
<b>Prawn</b>	9.95
<b>Vegetable</b>	7.50
<b>King Prawn</b>	11.95
<b>Simla Special Biryani</b>	11.95

### MASALLA

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

<b>Chicken Tikka</b>	8.95
<b>Tandoori Chicken</b>	8.95
<b>Lamb Tikka</b>	8.95
<b>Prawn</b>	8.95
<b>King Prawn</b>	10.95

### CHILLI MASALLA

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

<b>Chicken</b>	8.95
<b>Lamb</b>	8.95
<b>Prawn</b>	8.95
<b>King Prawn</b>	10.95

### SPECIAL FISH DISHES

<b>Fish Delux (Salmon)</b>	10.95
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## THALI (WHEN AVAILABLE)

### Meat Thali

16.95

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

### Vegetable Thali

13.95

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

## CURRY DISHES

### 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 and potato are a  
few spices to add to qualify this as the  
most extravagant hot dish.

### Rogan Josh

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

### Bhuna

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

### Mussammon

A dry well cooked dish, with sliced green beans  
garnished with sliced egg & 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 onion.

### Sagwala

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

### All the above dishes are available in:

Chicken	7.25
Lamb	7.95
Prawn	7.95
Vegetable	6.95
King Prawn	10.95
Chicken Tikka	8.95
Lamb Tikka	8.95

## VEGETABLE SIDE DISHES

Vegetable Curry (Mixed)	3.95
Mushroom Curry	3.95
Vegetable Bhajee	3.95
Bindi Bhajee (Okra)	3.95
Mushroom Bhajee	3.95
Brinjal Bhajee (Aubergine)	3.95
Cauliflower Bhajee	3.95
Tarka Dhal	3.95
Chana Masalla (Chick Peas)	3.95
Aloo Gobi	3.95
Bombay Potato	3.95
Sag Bhajee	3.95
Sag Aloo	3.95
Sag Paneer	3.95
Chef's Special Bhajee	4.50

## RICE DISHES

Plain Rice	2.75
Fried Rice	2.95
Pilau Rice	2.95
Vegetable Pilau Rice	3.50
Keema Pilau Rice	3.50
Egg Fried Rice	3.50
Mushroom Pilau Rice	3.50
Lemon Rice	3.50
Chana Rice	3.50
Garlic & Chilli Rice	3.50
Special Pilau Rice	3.75
Biryani Rice	3.75

## NAAN

Plain Naan	2.50
Keema Naan	2.95
Peshwary Naan	2.95
Stuff Naan	2.95
Garlic Naan	2.95
Cheese & Onion Naan	2.95
Garlic & Chilli Naan	3.25
Tikka Naan	3.25

## OTHER SUNDRIES

Paratha	2.95
Chapatti	2.25
Tandoori Roti	2.25
Puree	1.50
Chips	2.00