

Entrée

Vegetable Samosa	8.90
<i>Piquant appetiser prepared with crusty dough and stuffed with Peas, Potatoes, Cumin seed deep fried, served with fresh Mint Chutney.</i>	
Kheema Samosa	8.90
<i>Piquant appetizers prepared with crusty dough and stuffed with minced Meat, Peas, Indian herbs and deep fried, served with Mint Chutney</i>	
Paneer Pakora	8.90
<i>Cottage cheese dipped in special batter and crisp fried.</i>	
Prawn Pakora	11.90
<i>Chopped Prawns with Onions, Coriander, green chillies, and spices. Dip in special batter and deep fried, served with Chutney and fresh Lime</i>	
Aloo Tikki	8.90
<i>Special Recipe of the chef. Lightly spiced potato stuffed with cheese and deep fried.</i>	
Onion Bhaji	8.90
<i>Onion and fresh herbs dipped in chickpea batter and deep fried.</i>	
Seekh Kebab	11.90
<i>Special minted lamb pressed on a skewer and smoke roasted over charcoal.</i>	
Tandoori Lamb Cutlets	14.90
<i>Marinated lamb chops cooked in tandoor.</i>	
Chicken Tikka	13.90
<i>Boneless spring chicken filler marinated overnight and cooked in tandoor.</i>	
Tandoori Prawns	14.90
<i>King prawns soaked in exotic fine spices and yoghurt, cooked in gently over a low fire.</i>	
Fish Tikka	14.90
<i>Fish fillet marinated overnight and cooked in tandoor.</i>	
Platter Of Entree	18.90
<i>Combination of a few of the above dishes (for two persons).</i>	
Vegetarian Platter Of Entree	16.90
<i>Combination of a few of the above dishes (for two persons).</i>	



Traditional Indian

Vegetarian 15.90

Chicken, Lamb & Beef 16.90

Fish & Prawn 20.90

Masala

*A delicious tomato based gravy with aromatic herbs and spices
Available in Chicken, Lamb, Beef, Fish, Prawn and Vegetarian*

Vindaloo

*Traditionally spicy curry from Goa cooked in onions, cumin, ginger and chilies with a distinct
flavor of vinegar and hot spices
Available in Chicken, Lamb, Beef, Fish, Prawn and Vegetarian*

Korma

*Yoghurt based dish cooked with almond sauce and garnished with nuts
Available in Chicken, Lamb, Beef and Vegetarian*

Rogan Josh

*A classic Kashmiri dish cooked with a rich gravy of tomatoes and Kashmiri spices
Available in Chicken, Lamb, Beef and Vegetarian*

Madras

*South Indian style curry made using coconut milk & cream, mustard seeds, curry leaves and chilli
Available in Chicken, Lamb, Beef, Fish, Prawn and Vegetarian*

Saagwala

*Your selection cooked in spinach and spices
Available in Chicken, Lamb, Beef and Vegetarian*

Homemade

Tamarind Chicken

A sweet and sour dish. Mouth watering tamarind sauce with dice cut pieces of chicken.

19.90

Beef Pasanda

*Will be a favorite for Masala and Vindaloo fans. A Vindaloo style base with Kashmiri herbs
mixed with red wine.*

19.90

Lime Coriander Prawns

*Fresh lime juice, king prawns, capsicum and butter with a tomato base topped with pan fried
coriander seeds and spring coriander.*

21.90

Nehari Gosht (Lucknowi Royal) 21.90
Smooth and tasty slow cooked goat curry made with home-churned pure ghee and aromatic spices, originally created for the royal Moghuls in the Northern Indian provinces

Spicy Khadai Paneer 19.90
Cottage cheese cooked in a wok with fresh green herbs spices, tomatoes and capsicum and then mixed with a spicy tomato base.

Main Courses

Khane-E-Khas From The Tandoor

Tandoori Chicken Half 16.90
Full 20.90
Full chicken marinated in spices, ginger, garlic extract, lemon juice, yoghurt and smoke roasted.

Shehnai's Platter 20.90
Combination of our chicken & lamb tandoori specialties from our clay oven.

Biryani Hyderabad 18.90
Authentic Basmati rice cooked with lamb or beef or chicken, sultana's, almonds, dry nuts and Indian spices.

From The Farm

Butter Chicken 16.90
Chicken cooked in tandoor and then prepared in orange and creamy sauce.

Mango Chicken 16.90
Boneless chicken in a rich mango sauce.

Chicken Tikka Masala 16.90
Chicken tikka pieces cooked the traditional way in the tandoor, sauteed with onions and capsicum.

Chicken Jalfrezi 17.90
This dish is cooked to perfection with tomatoes, capsicum, onions and ginger in a slightly thickened gravy.

Lemon Garlic Chicken 18.90
Mild, medium or hot, cooked in fresh cream, cashew nuts, with the aroma of Indian spices.



From The Meadows

Kashmiri Kofta	16.90
<i>Finely minced lamb with hot Bangal spices and sauce.</i>	
Bombay Beef	16.90
<i>SHEHNAL's special Curry touch.</i>	
Mango Beef Or Lamb	16.90
Goa Beef	16.90
<i>Beef cooked in creamy tomato baseduce, Goanese style.</i>	
Mutton Do Piazza	18.90
<i>Special lamb meat cubes garnished with green coriander, capsicum and picked onions. A traditional dish from North India.</i>	

From The Sea

Panjim Fish Curry	20.90
<i>Boneless pieces of fish simmered in spiced coconut milk.</i>	
Prawn Malabar	20.90
<i>Popular spicy dish among Indian fisherman, cooked with curry leaves in a coconut cream.</i>	
Fish Amritsari	20.90
<i>Cooked with coconut, cream sauce, dry nuts and Indian herbs.</i>	

From The Garden

Dhal Maharani	12.90
<i>Selected lentils prepared in delicate masala.</i>	
Mixed Vegetables	15.90
<i>A beautiful assortment of fresh garden vegetables prepared in herb butter and tomatoes.</i>	
Mutter Paneer	15.90
<i>Green paneer and home made cheese.</i>	
Potato And Pea Curry	15.90
<i>Potato, green peas and tomato. One of the most popular dishes in Kashmir.</i>	
Malai Kofta	15.90
<i>A vegetarian specialty, served with thick almond gravy, garnished with cordon of fresh cream.</i>	

Palak Paneer	15.90
<i>Sautéed in butter, fresh green leafy spinach blended with exotic Indian masala and home made creamy cheese.</i>	
Shahi Paneer/Paneer Tikka Masala	13.90
<i>Tender pieces cooked in a mouth watering mild creamy cashew sauce, garnished with almonds and cream.</i>	
Stir Fried Vegetables	16.90
Vegetarian Biryani Hyderabad	17.90
<i>Delicately flavored saffron rice cooked with special briyani spices and herbs.</i>	

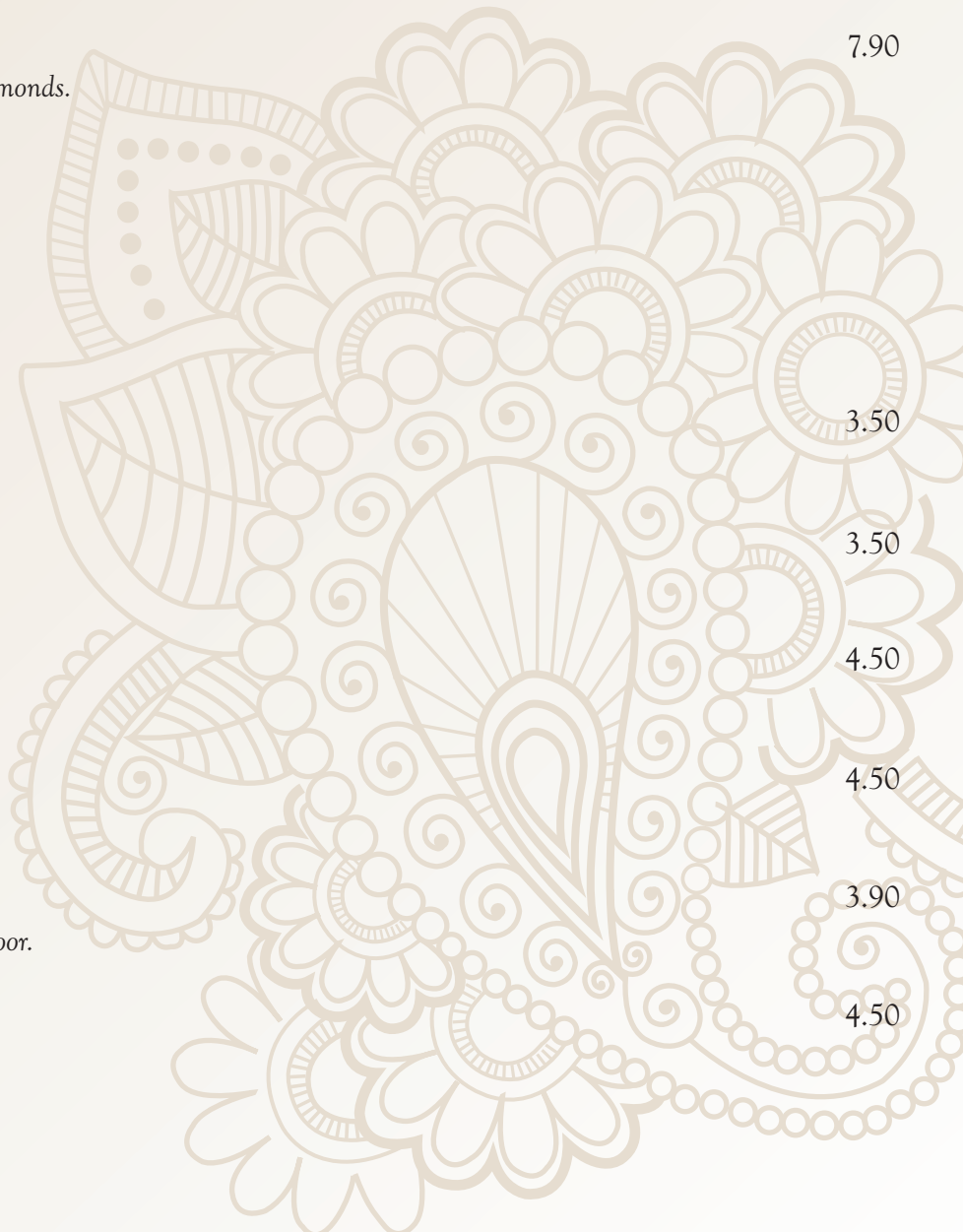
Divine Rice

Rice	Per Person 2.50
Zeera/Peas Rice	7.90
Persian Pilav	7.90
<i>Divine rice cooked in saffron, orange peel and almonds.</i>	

Breads

Nazarna-E-Tandoor Moghulai Brea

Naan	3.50
<i>Fine plain flour bread cooked in the tandoor</i>	
Naan Makhni	3.50
<i>Bread stuffed with butter and lightly garnished..</i>	
Keema Naan	4.50
<i>Stuffed with spiced vegetables.</i>	
Vegetable Parantha	4.50
<i>Stuffed with spiced mince.</i>	
Lacha Parantha	3.90
<i>Soft multi layered buttered bread cooked in tandoor.</i>	
Peshwari Naan	4.50
<i>Stuffed with nuts and raisins.</i>	



Cheese Naan 4.50
Naan stuffed with cottage cheese, grated mozzarella and herbs.

Tandoori Roti 3.00
Bread made from whole meal flour, Indian style, buttered or unbuttered.

Garlic Naan 3.50
Baked leavened bread with garlic and herbs.

Side Dishes

Papadams 2.50
Dried lentil wafers fried in oil.

Condiments 2.50 each
Banana-coconut, Tomato-onion, Cucumber-yoghurt

Chutney & Pickles 2.50 each
Mango sweet chutney, Lime pickle, Mango pickle & Chilli pickle.

Side Dishes Mixed Platter 8.90

Desserts

Kulfi Mango 5.90
Indian ice cream made from sweetened condensed milk, dry nuts and mango pulp.

Gulab Jaman 5.90
Cottage cheese and corn flour dumplings filled with nuts and saffron, fried and soaked in hot syrup.

Vanilla Ice Cream 5.90

Drinks

Lassi 3.90
A cool, refreshing drink made from yoghurt, can be enjoyed sweetened or salted or plain.

Fresh Lime Drink 3.50

Soft Drink 3.50

Tea 3.50
Assorted Indian tea.

Coffee 3.50

