

FOR THE WEIGHT WATCHERS

1. Fresh Salad \$2.00
Mixed greens tossed together
2. Raita \$1.00
Cucumbers, raisins, cumin seeds, and mint.
3. Chicken Soup \$2.00
Everyone's favourite prepared with
Shalimar spices.
4. Papad \$1.00
Two pieces

TANDOORI CHARCOAL BARBEQUES

**Traditional clay oven, known best for the exquisite taste it gives to
Meat and breads. We specialize in North Indian style of barbecuing.**

5. Tikka Lahori \$3.50
The Sultan's recipe ! Supreme chicken breast cut butterfly style
Or a wholesome leg portion. Lightly marinated in spices and lemon juice.
Breast alone is 50c extra.
6. Murgh Boti Tandoori \$6.95
The queen of tandoor. Tender morsels of boneless chicken breast marinated in a
Blend of vinegar and spices, and gently skewered to bake over charcol.
7. Tandoori Chop \$9.95
Favourite lamp chops of Emperor Jahangir, marinated in a blend of wonderful spices
And barbecued in the fiery tandoor. Chef's recommendation.
8. Tandoori Boti (Beef) \$6.95
Tender bites of boneless beef marinated and brought to delicious perfection in the tandoor.
Served with gentle basting of warm butter.
9. Seekh Kabab Mughlai \$2.00
Ground beef blended with rare selection of delicious herbs and spices. Barbecued on
A Skewer and charcoal.
10. Seekh Kabab Murgh \$2.50
Ground Chicken blended with rare selection of delicious herbs and spices. Barbecued on skewer
And tenderly cooked on charcoal.

SHAN-E- TANDOORI (Naan Breads)

11. Naan -A-Akbar \$1.00
Unleavened bread baked in the clay oven at a special temperature. Served piping hot.

12. Onion Kulcha \$2.00
Tandori Baked Bread stuffed with mildly spiced onions and a touch of butter.
13. Garlic Naan \$2.50
Finley hand – kneaded unleavened dough stuffed with deliciously cooked garlic
And baked to a delightful perfection in the tandoor. It is something different.
14. Aloo Paratha Delhvi \$2.00
Whole wheat bread layered with butter and stuffed with spicy cooked and potatoes.

PUNJABI BASMATI RICE

15. Shalimar Chawal \$2.00
Shalimar's own basmati rice. Cooked in a rich stock of savory spices and brown onions
With aromatic touch of saffron.
16. Sindhi Chicken Biryani \$7.00
Shalimar's own basmati rice. Chicken cooked with exotic spices and a touch of cilantro, peppers
And mint. A real aromatic dish.
Available on certain days.

SALAN

(Curries)

“ Salan” curries-a wondrous admixture of exotic spices. Its flavor depends on how well the spices are balanced in a simmering broth of onion, ginger, garlic and ripe tomatoes. Our curries are as evocative as spring and as mild as May.

17. Murgh Korma Shahi \$5.95
The king of curries. Made with succulent chicken, delicately flavored with saffron and gently
Simmered in a blend of yogurt and selected spices. You will love it!
18. Saag Chicken \$5.95
A delectable combination of farm fresh spinach cooked in traditional Punjabi masala and brought
To perfection in a blend of curried chicken.
19. Saag Gosht \$5.95
The favorite dish of the punjabi farmer. A combination of tender morsels of lamb cooked with
Garden fresh spinach, crisp coriander and various aromatic herbs.
20. Chicken Kofta \$ 5.95
Chicken meatballs. Made aromatic with touch of exotic spice Zeera (Cumin seeds).
21. Bhuna Gosht \$5.95
Relished by punjabi stalwart soldiers. Grass fed lamb, cooked with butter with a hint of
Garlic and ginger over a bed of onions. It is brought to simmer in Pakistani wild spices.
Something to remember us !

22. Beef Jalfrezi \$5.95
Delicately cut slices of beef sautéed with tomatoes, bell peppers, onions and flavored with aromatic Spices like whole cinnamon sticks and cloves.
23. Beef Burger Roll \$3.95
Beef seekh kabab rolled in fresh naan with onions and mint sauce. Fast yet tasty.
24. Chicken Burger \$3.95
Chicken seekh kabab rolled in fresh naan with onions and mint. Fast yet tasty.

NATURES BOUNTY (VEGETABLES)

25. Kabli chana \$4.95
Chickpeas delicately cooked in butter and “garam masala”, and caressed with the softness of tamarind
And coriander
26. Palak paneer \$\$5.95
Spinach and cheese cooked with our exotic spices.
27. Mili juli subzi \$4.95
An interesting and tasty variety of fresh vegetables, red ripe tomatoes, spices and herbs. Stir-fried
And left to simmer in their natural juice that brings out a rainbow of scrumptious flavors.
28. Palak aloo methi \$4.95
The pride of Punjabi farmland. A wonderful combination of freshly picked spinach greens. Cooked with young
Potatoes and “Kasuri Methi”. It is seductively tantalizing !
29. Daal Masala \$4.95
The love of every Pakistani and Indian. Considered a poor man’s food but found on every table. Made rich
With variety of lentils stewed with cumin and coriander.
- 30 Bengun bhujia \$4.95
Garden fresh eggplant cooked with slender bits of onions and tomatoes. Made rich with exotic oriental spices.

SWEET TEMPTATIONS (Meetha)

31. Gulab Jaman taj mahal \$2.00
Made from fresh pasteurized milk, cream and nuts. Flavoured with crushed cardamom seeds. 2 pieces.
32. Banarsi Kheer \$2.00
Rice custard flavored with gentle sweet spices like cardamom and cloves. Blended with variety of nuts

ASK ABOUT OUR DAILY SPECIALS

Brain Masala

Nihari

Aloo Keema

Haleem

Okra

Black Eyed Beans

Chicken Tikka masala