

APPETIZERS

Papadum (plain or spicy) £0.75

Shish Mahal Dall Soup £2.25
Fairy spicy and full of eastern flavour.

STARTERS – VEGETARIAN

Pakora £2.25
Deep fried balls of gram flour, onion and selected spices, served with salad and sauce.

Mushroom Pakora £2.25
Deep fried mushrooms, gram flour and selected spices, served with salad and sauce.

Aloo Tikka £2.25
Deep fried slices of potato, gram flour and selected spices, served with a salad and sauce.

Samosa £2.55
Deep fried triangular pastries stuffed with medium spiced vegetables, served with salad and sauce.

Channa Puree £2.95
Chickpeas cooked in a medium curry sauce and served on puffed fried bread – Recommended.

Garlic Mushrooms £2.95
Fresh mushrooms cooked in our wonderful medium spiced garlic sauce – Recommended.

Assorted Vegetarian Pakora £2.95
A selection of the above pakora's served with salad and sauce.

STARTERS – NON VEGETARIAN

Chicken Pakora £3.25
Succulent pieces of chicken, deep fried with gram flour and selected spices served with salad and sauce.

Chicken Kebab £3.50
Diced pieces of chicken breast, marinated in spices, cooked in our tandoor, served with salad and sauce.

Lamb Kebab £3.50
Tender pieces of lamb, marinated in spices, cooked in our tandoor, served with salad and sauce.

Sheikh Kebab £3.50
Tender minced lamb, seasoned with herbs and spices, cooked in our tandoor, served with salad and sauce.

1/4 Tandoori Chicken £3.50
Portion of chicken, marinated in yoghurt, spices and fresh herbs, barbecued in tandoori oven, served with salad and sauce.

Shish Mahal Assorted Kebabs £3.95
A selection of kebabs chosen by our tandoori chef, served with salad and sauce. Highly recommended.

Special Puree (chicken, lamb or prawn) £4.25
Chicken, lamb or prawn cooked in our special medium spiced sauce, served on puffed fried bread.

King Prawn Puree £4.95
Succulent king prawns, cooked in a medium curry sauce, served on puffed fried bread.

Prawn Cocktail £2.95

King Prawn Butterfly £4.95

TRADITIONAL CLASSICS

KORMA (very mild)
A delicate preparation of curry, cream and selected spices producing a very mild flavour – Recommended.

MALAYAN (mild)
A mildly spiced dish prepared with banana, coconut and cream to create a beautiful, balanced flavour.

KASHMIRI (mild)
A mild dish, mixed with pineapple, lychee, creamy and mild spices.

LAHORE (mild-medium)
A fairly mild – medium curry made with cream, coconut, fenugreek and selected spices. Recommended.

BHUNA (medium)
Medium strength traditional Punjabi dish cooked with onions, peppers, tomatoes and selected herbs and spices.

ROGAN JOSH (medium)
Specially prepared dish with tomato, garlic, onions and selected spices – Recommended.

DOPIAZA (medium-hot)
This dish from the Khyber Pass is prepared with onion and selected spices to create a medium hot flavour.

DHANSAK (medium-hot)
A beautiful combination of spices with lentils, creating a medium to hot slightly sour dish.

PATHIA (medium-hot)
A medium to hot, sweet and slightly sour dish prepared with garlic, mango chutney and selected spices.

MADRAS (hot)
A very popular dish derived from the Southern parts of India, prepared with garlic, chilli and lemon juice.

VINDALOO (very hot)
A south Indian dish with a fiery, fabulously rich hot taste. Not for the faint hearted!

All the above dishes are available as follows:

Chicken	£5.95
Chicken Tikka	£7.50
Lamb	£5.95
Prawn	£6.95
King Prawn	£10.95
Mixed Sabzi (mixed vegetables)	£5.95

SHISH MAHAL FAVOURITES

TIKKA MASSALLA (mild-medium)
Our speciality, a wonderful combination of spices and cream – Highly Recommended.

CHASNI MASSALLAM (mild-medium)
A mild to medium strength Punjabi dish, mildly spiced sauce with a selection of Indian fruits and mushrooms.

BALTI (medium)
A wonderful combination of fresh ginger, garlic, onion and capsicum with delicate herbs – Highly Recommended.

ACHARI (medium-hot)
A medium hot spiced dish with home made pickle, green chilli, coriander and shish spices.

NENTARA (medium-hot)
A slightly spice dish made with medium massala spices, spinach, garlic and kusturi methi – Recommended.

SHISH GARLIC AND CHILLI (medium-hot)
A tasty dish with onion, fresh green chillies, garlic and even more garlic – Highly Recommended.

JAIPURI (medium-hot)
A potent fusion of julienne peppers, onions, ginger, garlic, green chillies and a touch of exotic Jaipuri spices – Recommended

JALLFRAIZI (hot)
A special dish with onion, tomato, fresh garlic and special Punjabi spice – creating a slightly hot but enjoyable dish – Highly Recommended.

CEYLON (hot)
A fiery dish prepared with a light blend of spices & ground coconut with a subtle hint of fresh cream for a richer taste – Highly Recommended.

All the above dishes are available as follows:

Chicken	£7.50
Lamb	£7.50
Prawn	£7.95
King Prawn	£11.95
Mixed Sabzi (mixed vegetables)	£6.95

CLASSIC AND NEW SPECIALITIES

Alamgheer Gosht (mild-medium) £7.95
Tender pieces of lamb cooked with mushroom, tomato, onion and special massalla with sultanas creating a medium spiced creamy taste.

Moglai Channa Gosht (medium) £7.95
Tender lamb stewed with chickpeas, in a spicy moglai sauce with lemon and fresh coriander.

Shish Karai Murgh (hot) £7.95
Diced breast of chicken, cooked with garlic, onion and spring onion creating a hot, but enjoyable taste.

Amer Murgh (mild) £7.95
Chicken Tikka cooked with mango, onion, garlic, fresh coriander and mild spices, finished with fresh cream and sliced almonds.

Pardesi (medium–hot) £7.95
***Also available with King Prawn** £11.95
Tender lamb or chicken off the bone, cooked with fresh ginger, green chillies, tomato., onions and spinach, served with a sprinkle of Garam Masala and flavoured with coriander ****NEW****

Jalandari (hot) £7.95
Tender pieces of lamb or chicken tikka cooked with onions, garlic, chilli, hot curry paste, cream coconut, coriander and freshly squeezed lemon ****NEW****

Nerali Style (hot) £7.95
Popular curry cooked with either tender cubed lamb or charcoal grilled chicken breast cooked with tandoori massalla, our own homemade yoghurt, tomato, chilli, garlic, fried onions and cashew nuts.

Jaitun (hot) £7.95
***Also available with King Prawn** £11.95
Lamb or chicken cooked in a wonderful tarka of fresh chilli, ginger, garlic and selected spices and pitted green olives ****NEW****

Garam Fry Gosht (hot) £7.95
Lamb is marinated overnight in cider vinegar with our own blend of spices, garam masala, garlic, ginger, coconut milk, green chilli, chopped tomatoes and coriander.

Halchal (hot) £7.95
***Also available with King Prawn** £11.95
This dish originated in the Punjab. Cubes of chicken or lamb are cooked in green chillies, tomato, cardamom, ginger, lemon juice and a touch of black pepper to create a fairly hot taste.

TANDOORI SELECTION

Tandoori Chicken £9.95
Half young spring chicken marinated in yoghurt with delicate herbs and spices, tandoori barbecued and served with salad, sauce and rice.

Chicken Tikka Kebab £8.95
Diced chicken breast marinated in yoghurt with delicate herbs and spices, tandoori barbecued and served with salad, sauce and rice.

Lamb Tikka Kebab £8.95
Diced tender pieces of lamb marinated in yoghurt with delicate herbs and spices, tandoori barbecued and served with salad, sauce and rice.

Sheikh Kebab £8.95
Tender minced lamb, seasoned with herbs and spices, cooked in our tandoor, served with nan, salad and sauce.

Shashlik £9.95
Succulent chicken breast cooked in our tandoor with onion, peppers and tomato, Served with pilau rice and sauce.

Tandoori Mixed Grill £11.95
Consists of tandoori chicken, lamb tikka, chicken tikka and sheikh kebab, served with salad, sauce and nan – Highly Recommended.

Tandoori King Prawn £13.95
Mildly spiced succulent king prawns, served with salad, sauce and rice.

BIRYANI DISHES

A biryani is a special preparation of saffron rice, treated together with your chosen meat or vegetables, with delicate spices and herbs served with a vegetable curry sauce.

Chicken	£8.95
Prawn	£8.95
Lamb	£8.95
King Prawn	£11.95
Mixed Sabzi (mixed vegetables)	£7.95
Special Biryani	£10.95

Please ask for mild, medium or hot to suit your taste.



*If you suffer from any food allergies please notify us in advance so we can make any necessary adjustments.

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THALI SELECTION

A Thali is a selection of dishes chosen by our chef, which enables you to try a few dishes as opposed to ordering one – a Thali is served with special saffron rice and chapati.

Chicken	£15.95
Lamb	£15.95
Prawn	£16.95
King Prawn	£18.95
Mixed Sabzi (vegetarian)	£11.95

EUROPEAN CUISINE

All dishes are served with french fries and salad.

Chicken Salad	£6.95
Prawn Salad	£6.95
Cheese & Tomato Omelette	£6.95
Chicken Omelette	£6.95
Mushroom Omelette	£6.95
Deep Fried Scampi	£7.95
Roast Chicken	£8.95
Sirloin Steak	£9.95

VEGETARIAN SIDE DISHES

All dishes are cooked in a medium curry sauce unless requested otherwise.

Aloo Gobhi (potato and cauliflower)
Aloo Mattar (potato and pea)
Bombay Aloo (potato)
Bhindi Bhajee (okra)
Brinjal Bhajee (aubergine)
Channa Massallam (chickpeas)
Mixed Sabzi (mixed vegetables)
Mushroom Bhajee
Saag Aloo (spinach and potato)
Saag Bhjee (spinach)
Saag Paneer (spinach and indian cheese)
Tarka Dall (lentils)

Side Dish £3.50 / Main Course £5.95

BREADS

Nan (leavened bread baked in tandoor)	£2.00
Garlic Nan	£2.50
Garlic and Coriander Nan	£2.75
Cheese Nan	£2.95
Peshwari Nan (sweet)	£2.75
Keema Nan (mince)	£3.25
Paratha (buttered wholewheat unleavened fried bread)	£2.50
Stuffed Paratha (mixed vegetables)	£2.75
Keema Paratha (mince)	£3.50
Chapati (unleavened bread)	£0.95
Tandoori Roti (tandoori bread)	£2.00
Puree (puffed fried bread)	£1.25

RICE

Boiled Basmati Rice	£2.00
Pilau Rice (saffron)	£2.25
Jeera Pilau (fried cumin seeds)	£2.50
Kashmiri Pilau (dried fruit)	£2.75
Special Fried Rice	£2.75
Mushroom Pilau	£2.75
Sabzi Pilau (mixed vegetables)	£2.75
Keema Pilau (mince)	£2.95

ACCOMPANIMENTS

Chips	£2.50
Chilli Dip	£0.75
Mint Yoghurt Dip	£0.75
Mango Chutney	£0.95
Mixed Pickle	£1.25
Mixed Salad	£2.50
Raitha (fresh yoghurt with tomato, cucumber and selected spices)	£2.50



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Please visit our website – www.shishmahal.net

