

## TO SHARE

### Roasted Papad 2.45

Urada daal papad served with chutney (2 pcs)

### Papadoms With Chutney 2.25

Madras papadoms served with chutney (2 pcs)

### Masala Papad with Chutney 2.95

Urada daal papad served with chutney, topped with masala, chopped tomato, onions & chillies (2 pcs)

### Masala Peanuts 3.95

Large peanuts mixed in a chaat masala, finely chopped onions & green chillies

### Bombay Mix 4.95

Large peanuts, crisps, mixed in a chaat masala with finely chopped onions and green chillies

## VEGETARIAN STARTERS

### Shobha's Daal Vada 7.95

Done to Shobha's special recipe with lentils, ginger, garlic and green chillies

### Makai Bhel 6.45

Indian street food snack made with sweet corn, sev and cream – served hot

### Aloo Tikki Chaat 6.95

Popular street food - spice mixed potato, chickpeas, served with yogurt & special chutneys

### Samosa Chaat 6.95

Spiced samosa & chick peas served with yogurt & tamarind chutney

### Dahi Papdi Chaat 6.95

Snack of spiced potatoes & crispy wafers served in ayogurt & tamarind chutney

### Punjabi Samosa 3.95

Pastry stuffed with spiced mixed vegetables and potatoes, deep fried (3 pcs)

### Veg Samosa 3.95

Spice mixed vegetable wrapped in filo pastry and fried till crisp (3 pcs)

### Onion Bhaji 5.95

Finely sliced onions coated in spiced gram flour batter and lightly fried (3 pcs)

### Hara Bhara Kebab 7.95

Made with Spinach, Potato and cottage cheese

### Crispy Bhajia 6.95

Thin potato slices coated with special spices and fried till perfectly crisp

### Crispy Bhindi 7.95

Fresh thinly sliced lady fingers / Okra coated in mixed spices & lightly fried

### Plain Mogo Chips 4.95

Cassava chips

### Mari Mogo 6.95

Cassava chips sauted with freshly ground pepper

### Chilli Garlic Mogo Chips 6.95

Cassava chips in a chilli and garlic masala sauce

### Chilli Paneer 8.95

Paneer stir-fried with spring onions tossed in a spicy chilly soya sauce

### Chilli Garlic Mushrooms 7.95

Mushrooms cooked in chilli and special spices

### Mari Aloo 5.95

Boiled potatoes with freshly ground pepper

### Mixed Vegetable Platter 12.95

A selection of some of our most popular vegetarian items: Veg Samosa, Crispy Bhajia, Chilli Garlic Mogo Chips, Onion Bhaji and Paneer Tikka ( Sharing for Two)

## NON-VEG STARTERS

### Lamb Samosa 4.95

Spiced lamb mince wrapped in filo pastry and deep fried ( 3 pcs )

### Chilli Chicken 8.95

Boneless chicken cooked with chillies, soya sauce, onions and mixed peppers

### Jeera Chicken 8.95

Chicken cooked with cumin and spices

### Chilli Garlic Fish 9.95

Tilapia cooked with garlic, ginger, soya sauce and herbs

### Amritsari Fish 9.95

Deep-fried boneless pieces of Tilapia In gram flour batter & Punjabi spice mix served with a wedge of lemon (6 pcs)

### Chilli Garlic King Prawns 14.95

King prawns cooked in garlic, ginger, soya sauce and spices

### Mari Chicken (on the bone) 9.95

Chicken wings cooked with black pepper and Indian spices

## FROM THE TANDOOR

### Achari Paneer Tikka 8.95

Cubed soft Indian cheese coated in special achari spices (5 pcs)

### Chicken Tikka 8.95

Tender chicken breast marinated in yogurt and mixed spices (5 pcs)

### Achari Murgh Tikka 9.95

Tender chicken breast marinated in yogurt and special achari spices (5 pcs)

### Murgh Hariyali 8.95

Tender chicken breast marinated with fresh coriander, mint, garlic and ginger (5 pcs)

### Tandoori Chicken Wings 7.95

Succulent chicken wings marinated in special spices (5 pcs)

### Whole Tandoori Chicken 12.95

Whole baby chicken marinated in tandoori spices and yogurt

### Half Tandoori Chicken 6.95

Half baby chicken marinated in tandoori spices and yogurt

### Lamb Seekh Kebab 6.95

Mincing lamb marinated with fresh chopped onions, garlic, coriander and mixed spices (3 pcs)

### Shobha's special Lamb Chops 15.95

Done to Shobha's special recipe Spring lamb chops marinated with ginger and spices (4 pcs)

### Fish Tikka 9.95

Tilapia fillets marinated in yogurt and mixed spices (5 pcs)

### Salmon Tikka 10.95

Weekend Only, Marinated with indian spice yogurt & tandoori masala (3 pcs)

### Tandoori King Prawns 15.95

Fresh and juicy King Prawns marinated in yogurt, herbs and spices (4 pcs)

### Tandoori Mixed Platter 18.95

Bit of everything – Seekh Kebab, Lamb Chops, Chicken Tikka, King Prawns and Tandoori Chicken Wings ( Sharing for Two)

## MAINS - CHICKEN

### Chicken Curry 8.95

Curry made to your taste in spicy sauce

### Chicken Tikka Masala 8.95

Dish consisting of marinated boneless chicken pieces that are traditionally cooked in a tandoor and then served in a subtly spiced tomato-cream sauce

### Butter Chicken 8.95

Butter chicken, traditionally known as Murgh makhani, curry made from chicken with a spiced tomato and butter (makhan) sauce

### Butter Chicken (on the bone) 10.95

Dish simmers in a buttery tomato sauce and is punctuated by several special spices and herbs

### Murgh Lababdar 8.95

Cooked with capsicum, tomato, onions, cream sauce and special spices

### Chicken Korma 8.95

Boneless chicken pieces are braised in a rich, creamy sauce made from yoghurt and nuts (almonds and cashews are favourites)

### Kadai Chicken 8.95

Chicken kadai masala (sauce) gets much of its flavor from Indian spices, garlic, ginger, red chillies along with bell paper

### Chicken Jalfrezi 8.95

Tomato-based curry made with boneless chicken pieces, bell peppers, and onion

### Chicken Dhansak 8.95

Mild curry with lovely tomato flavoured thick sauce - made thick by the addition of lentils, plus a bit of tanginess

### Chicken Madras 8.95

Dish prepared in Traditional South Indian Madras Sauce, a fairly hot red curry sauce, with heavy use of chili powder

### Chicken Vindaloo 8.95

Fiery hot & spicy - made hot by the chillies, dish prepared using traditional recipe from Goa

### Saag Chicken 8.95

A classical indian dish - Chicken covered in spinach cooked with traditional spices

### Methi Chicken 8.95

Delicious earthy sauce flavoured with fresh fenugreek leaves in a creamy tomato masala

### Chicken Bhuna 8.95

A dry consistency dish in a thick sauce with added flavour of onions and peppers

### Chicken Dopiaza 8.95

Chicken stewed in fresh onion and tomato-based sauce, flavoured with ginger, garlic & Mixed spices

### Desi Chicken (on the bone) 10.95

Chicken curry cooked on the bone the traditional way with special spices



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## MAINS - LAMB

### Lal Maans (on the bone) 11.95

Lamb cooked on the bone in a variety of masalas with the burst of red onions

### Lamb Korma 9.95

Tender lamb pieces are braised in a rich, creamy sauce made from light spices, yoghurt and nuts (almonds and cashews are favourites)

### Lamb Kadai 9.95

Succulent pieces of spring lamb slowly cooked with fresh garlic, ginger, onions and green chillies

### Lamb Rogan Josh 9.95

Rich, highly spiced curry Succulent pieces of spring lamb slowly cooked with Indian spices, combining Kashmiri chillies, garlic, ginger and garam masala

### Lamb Jalfrezi 9.95

Flavoured and aromatic Tomato-based curry made with slowly cooked lamb, bell peppers, and onion

### Lamb Madras 9.95

Dish prepared in Traditional South Indian recipe for Madras Sauce - a fairly hot red curry sauce, with heavy use of chili powder

### Lamb Vindaloo 9.95

Fiery hot and spicy - made hot by the chillies, dish prepared using traditional recipe from Goa

### Lamb Dhansak 9.95

Mild curry with lovely tomato flavoured thick sauce - made thick by the addition of lentils, plus a bit of tanginess

### Lamb Saag 9.95

A classical indian dish - Spring lamb covered in spinach cooked with mix spices

### Lamb Methi 9.95

Traditional Indian dish - Spring lamb cooked in an fresh flavoured fenugreek leaves with earthy sauce of a creamy tomato masala

### Lamb Rara 9.95

Also known as Rara Gosht, lamb pieces cooked with minced lamb flavoured with rich spices such as cloves, cinnamon, javitri and mix spices

### Keema Matar 9.95

Minced lamb cooked with ginger, garlic, mixed spices and Peas

## MAINS - SEA

### Kerela Fish Curry 10.95

Tilapia fillets cooked in tomato, garlic, lemon and spices

### Masala King Prawns 14.95

King prawns cooked in tomato gravy with coriander and mixed spices

### Chatnat King Prawns 15.95

Hot king prawn curry

## MAINS - EGG

### Masala Bhurji 7.95

Scrambled eggs cooked in delicate spices with onions, garlic, ginger, tomatoes and green chillies

### Egg Curry 7.95

Boiled egg curry made with a delicious spicy sauce

### Methi Bhurji 7.95

As Masala Bhurji cooked with fresh fenugreek leaves for enhanced flavour

If you have food allergy or intolerance, please let us know before ordering. Full allergen information is available upon request.

## MAINS - VEGETARIAN

### Tadka Daal 7.95

Yellow lentils cooked with ginger, garlic, onions and tomato

### Daal Makhani 8.95

Black urad lentils cooked in slow heat with tomatoes, mixed spices and butter

### Daal Palak 7.95

Yellow lentils cooked with spinach

### Aloo Saag 7.95

Potatoes gently cooked with sautéed fresh spinach

### Bombay Aloo 7.95

Diced potatoes cooked with ginger, garlic, tomato and mixed spices to an authentic recipe

### Jeera Aloo 6.95

Potatoes cooked with fresh cumin

### Aloo Gobi 7.95

Potatoes cooked with cauliflower

### Bengan Bhartha 7.95

Fresh aubergine roasted in tandoor, skinned, mashed and cooked with mixed spices, ginger and garlic

### Achari Aloo Bengan 7.95

Baby Eggplant and potatoes cooked with spice blend of aromatic spices

### Matar Mushroom 7.95

Mushrooms and peas cooked in masala sauce

### Mushroom Bhaji 7.45

Mushrooms cooked with garlic, ginger and spices

### Mixed Vegetable Curry 7.95

Mixed vegetables cooked with onions, garlic, tomato and mixed spices

### Paneer Tikka Masala 8.95

Paneer Tikka cooked with fresh ground spices in a thick tomato based gravy

### Paneer Makhani 8.45

Paneer cooked in delicate tomato, mixed spices and butter sauce

### Kadai Paneer 8.45

Paneer cooked in freshly prepared gravy made with mixed peppers, onions, garlic, ginger and chillies

### Matar Paneer 8.45

Paneer cooked with peas and mixed spices

### Saag Paneer 8.45

Paneer cooked with fresh spinach

### Methi Paneer 8.45

Paneer cooked with fresh fenugreek and mixed spices, full of flavour and aromatic

### Malai Kofta 8.25

Mixed vegetable balls cooked in a spiced butter sauce

### Peshawari Chana Masala 7.95

Spiced chick peas simmered in tomato sauce with garlic and onions

### Corn Methi 7.95

Sweet corn cooked with fenugreek and spices

### Matar Methi Malai 7.95

Garden peas cooked with fenugreek in creamy sauce

### Saag Bhaji 7.95

Spinach cooked with ginger, garlic and spices

### Stuff Karela 9.95

Bitter gourd made with onion, Chana dal and shobha's special masala

### Bhindi Dopiazza 7.95

Okra / lady fingers cooked with fresh chopped onions, tomatoes and spices

## BIRYANI

SERVED WITH RAITA OR CURRY SAUCE

### Hyderabadi Chicken Biryani 9.95

Supreme chicken cooked with traditional Hyderabadi spices & layered with basmati rice, fried onions, fresh coriander, served in a sealed pot

### Lucknowi Lamb Biryani 11.95

Lamb cooked with herbs and spices with basmati rice, served in a sealed pot

### Vegetable Biryani 9.95

Fresh mixed vegetables and basmati rice cooked with traditional malabar spices, served in a sealed pot

### Egg Biryani 8.95

Hard boiled eggs simmered with the shobha's special spices with basmati rice, served in a sealed pot

### King Prawn Biryani 14.95

King Prawns, simmered with house blend biryani spice with basmati rice, served in a sealed pot

## BREADS

### Tandoori Roti 2.25

### Plain Naan 2.25

### Butter Naan 2.95

### Garlic Naan 3.45

### Garlic Chilli Naan 3.45

### Lacha Paratha 3.95

### Amritsari Kulcha 4.95

Flatbread filled with a stuffing of boiled potato, paneer, peas & punjabi mix spices

### Peshwari Naan 4.45

An yeast-leavened bread, filled with desiccated coconut, sultanas & almonds

### Keema Naan 4.95

Flatbread made with minced lamb cooked in masala with finely chopped onion and tomato puree along with a melange of spices

### Cheese Naan 4.45

Simply delicious soft and fluffy cheese stuffed naan bread filled with cheesy mozzarella and chives

## RICE

### Plain Rice 3.25

### Jeera Rice 3.95

### Mattar Pulao 4.45

### Pulao Rice 3.95

### Mushroom Rice 4.45

### Egg Fried Rice 4.45

## ON THE SIDE

### Plain Yogurt 2.25

### Cucumber Raita 2.95

### Green Salad 3.95

### Cachumber Salad 4.95

### Bombay Onions 1.95

### Curry Sauce 4.95



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