







2024

128 High Street, Wealdston Harrow HA3 7AL

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reservations@shobhasrasoi.com ShobhasRasoi.com





## TO SHARE

## **Roasted Papad 2.95**

Urad daal papad served with chutney (2 pcs)

### Papadoms With Chutney 2.95

Madras papadoms basket served with chutney

## Masala Papad with Chutney 3.95

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

## **Cachumber Salad 5.95**

Fine chopped tomatoes, cucumbers, onions, green chili, lemon juice, salt and chaat masala

### **Masala Peanuts 5.95**

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

## **Bombay Mix 5.95**

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

## VEGETARIAN STARTERS

### Shobha's Daal Vada 9.95

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

### Avocado Chat 9.95 NEW ARRIVAL

Fresh avocado & potatoes, drizzled with thin sev, tangy tamarind chutney, yogurt & pomegranate

### Aloo Tikki Chaat 8.95

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

## Samosa Chaat 8.95

Punjabi samosa with chick peas served with yogurt & tamarind chutney

## **Dahi Papdi Chaat 8.95**

Snack of spiced potatoes & crispy wafers served in a yogurt & tamarind chutney

### Onion Bhaji 7.95

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

### Hara Bhara Kebab 9.95

Made with spinach, potato and cottage cheese

#### Crispy Corn 9.95 NEW ARRIVAL

Fried sweetcorn with potato starch cooked with capsicum, onion and tomato

### Crispy Bhajia 8.95

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

### Crispy Bhindi 9.95

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

## Plain Mogo Chips 6.95

Simple deep fried cassava chips

## Mari Mogo Chips 8.95

Cassava chips sauted with freshly ground pepper

### Chilli Garlic Mogo Chips 8.95

Cassava chips in a chilli and garlic masala sauce

# Chilli Garlic Mushrooms 8.95

Mushrooms cooked in chilli and special spices

# Chilli Paneer 10.95

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

### Mixed Vegetable Platter 14.95

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 10.95

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

#### Jeera Chicken 10.95

Chicken cooked with cumin and spices

# Chicken Lollipop 10.95 NEW ARRIVAL

Indo-Chinese delicacy made marinated chicken drumsticks coated with chef's spice mix.

## Amritsari Fish 10.95

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

#### Chilli Garlic Fish 10.95

Tilapia cooked with garlic, ginger, soya sauce and herbs

### **Chilli Garlic King Prawns 15.95**

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

## FROM THE TANDOOR

# Achari Paneer Tikka 9.95 🔳

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

### Soya Chaap 9.95 NEW ARRIVAL

Soya chaap marinated in classic Indian spices and herbs with yogurt, roasted in Tandoor. (4 pcs)

## Chicken Tikka 9.95

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

### Achari Murgh Tikka 10.95

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

### Chicken Tokyo 9.95 NEW ARRIVAL

Tender chicken thai marinated with fresh coriander, mint, garlic and ginger, ketchup, soya sauce and gram flour

## **Tandoori Chicken Wings 8.95**

Succulent chicken wings marinated in special spices (5 pcs)

# Tandoori Chicken Half 7.95 | Whole 13.95

Whole/half baby chicken marinated in tandoori spices and yogurt

## Lamb Seekh Kebab 8.95

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

## Shobha's special Lamb Chops 16.95

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

### Fish Pomfret 17.95 NEW ARRIVAL

Indian butter fish marinated in yogurt, herbs and mixed spices

## Fish Tikka 10.95

Indian butter fish marinated in yogurt, herbs and mixed spices

# **Tandoori King Prawns 16.95**

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

#### **Tandoori Mixed Platter 21.95**

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

The service charge is discretionary but a recommended 12.5% will be added to your total bill. For information about allergens in our food, please speak to a member of staff.

## MAINS - VEGETARIAN

### Tadka Daal 8.95 / Double Tadka Daal +£1

Yellow lentils cooked with ginger, garlic, onions and tomato

## Daal Makhani 10.95

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

#### Daal Palak 9.95

Yellow lentils cooked with spinach

#### Aloo Palak 8.95

Potatoes gently cooked with sautéed fresh spinach

### Aloo Gobi 8.95

Potatoes cooked with cauliflower

## **Bombay Aloo 8.95**

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

### Veg Jalfrezi 8.95 NEW ARRIVAL

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

## Mushroom Bhaji 8.95

Mushrooms cooked with garlic, ginger and spices

### Saag Bhaji 8.95

Spinach cooked with ginger, garlic and spices

### Bagara Baingan 8.95 NEW ARRIVAL

Popular Hyderabadi style baby aubergine cooked with onion, peanuts & spice blend of aromatic spices

### Baingan Bhartha 9.95

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

### **Bhindi Dopiaza 9.95**

 $\operatorname{Okra}/\operatorname{lady} \operatorname{fingers}$  cooked with fresh chopped onions, to matoes and spices

# Malai Kofta 9.95

Mixed vegetable balls cooked in a spiced butter sauce

### Matar Methi Malai 9.95

Garden peas cooked with fenugreek in creamy sauce

## Peshawari Chana Masala 9.95

Spiced chick peas simmered in tomato sauce with garlic and onions

### Corn Methi 9.95

Sweet corn cooked with fenugreek and spices

## Paneer Tikka Masala 10.95

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

# Paneer Makhani 10.95

Paneer cooked in delicate tomato, mixed spices and butter sauce

# Kadai Paneer 10.95

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

# **Matar Paneer 10.95**

Paneer cooked with peas and mixed spices

# Palak Paneer 10.95

Also known as saag paneer, cooked with fresh spinach

# Methi Paneer 10.95

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

### Shobha's Special Paneer Bhurji 14.95 NEW ARRIVAL

Scrambled paneer cooked in chef's special spices with onions, garlic, ginger, tomatoes, capsicum and green chillies.







## MAINS - CHICKEN

#### Chicken Tikka Masala 10.95

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 10.95**

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

## **Butter Chicken (on the bone) 12.95**

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

### Chicken Kadai 10.95

Chicken slowly cooked with fresh garlic, ginger, onions and green chillies

### Chicken Curry 10.95

Curry made to your taste in spicy sauce

## Murgh Lababdar 10.95

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

## Saag Chicken 10.95

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

#### Methi Chicken 10.95

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

#### Chicken Dopiaza 10.95

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

## Desi Chicken (on the bone) 12.95

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

# MAINS - LAMB

### Shobha's Lal Maans (on the bone) 13.95

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

### Lamb Saag 11.95

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

#### Lamb Rogan Josh 11.95

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

#### Lamb Kadai 11.95

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

#### Lamb Methi 11.95

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

## Lamb Rara 11.95

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 11.95

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

### OLD SCHOOL BRITISH CURRIES

### NEW ARRIVAL

### Madras

Madras is South Indian dish, cooked with mustard seeds, curry leaves and red chilli powder

### Vindaloo

Very hot Goan dish cooked with potato, garam masala and spicy Vindaloo sauce

#### Korma

Mild creamy curry cooked with cashew nut and coconut based curry sauce, cardamom favoured

### Dhansak

Hot and sweet, sour curry with lentil, cooked with onion and tomato sauce

### **Jalfrezi**

Cooked with tomatoes, capsicum, onions and finished in sauce with added green chillies.

#### **Bhuna**

Medium hot, curry loaded with tomato, onion, garlic, ginger and Indian spices

CHICKEN 10.95

**LAMB 11.95** 

**PRAWNS 15.95** 

# MAINS - SEA

### Kerela Fish Curry 12.95

Tilapia fillets cooked in tomato, garlic, lemon, mustard seeds, coconut, curry leaves and spices

#### Fish Masala 12.95

Tilapia fillets with an onion-tomato masala and traditional spices

## Prawns Tawa Masala 15.95

King prawns cooked in tomato gravy with coriander and mixed spices

# MAINS - EGG

### Egg Masala Bhurji 9.95

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

### Egg Curry 9.95

Boiled egg curry made with a delicious spicy sauce

## Egg Methi Bhurji 9.95

As Masala Bhurji cooked with fresh fenugreek leaves for enhanced flavour

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## BIRYANI

## SERVED WITH RAITA OR CURRY SAUCE

## Hyderabadi Chicken Biryani 11.95

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

# Lucknowi Lamb Biryani 13.95

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

### Vegetable Biryani 10.95

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

## Egg Biryani 10.95

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

## King Prawn Biryani 16.95

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

## BREADS

Tandoori Roti 3.25 Plain Naan 3.25

Butter Tandoori Roti 3.45 Butter Naan 3.45

Garlic Naan 3.95 Garlic Chilli Naan 3.95

## Cheese Naan 5.45

Simply delicious soft and fluffy cheese stuffed naan bread filled with cheddar cheese

### Lacha Paratha 5.45

A flaky, buttery, layered flatbread that's crispy on the outside and soft on the inside  $\,$ 

### Amritsari Kulcha 5.95

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

SIDES

## Peshwari Naan 5.95

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

## Keema Naan 5.95

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

### RICE

Plain Rice 3.95

Jeera Rice 4.95

Pulao Rice 4.95

Cucumber Raita 3.95

Curry Sauce 6.95

Mattar Pulao 5.95

Mushroom Rice 5.95

Egg Fried Rice 6.95

Plain Yogurt 3.25

Cucumber Raita 3.95

Green Salad 5.95

Bombay Onions 1.95

Fried Green Chilly 1.00







