

MAINS - EGG

Egg Masala Bhurji 9.95

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

Egg Curry 9.95

Boiled egg curry made with a delicious spicy sauce

Egg Methi Bhurji 9.95

Egg Masala Bhurji cooked with fresh fenugreek leaves for enhanced flavour

MAINS - SEA

Kerela Fish Curry 12.95

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

Fish Masala 12.95 **NEW ARRIVAL**

Tilapia fillets with an onion-tomato masala and traditional spices

Prawns Tawa Masala 15.95 **NEW ARRIVAL**

King prawns cooked in tomato gravy with coriander and mixed spices

BIRYANI

SERVED WITH RAITA OR CURRY SAUCE

Hyderabadi Chicken Biryani 11.95

Supreme chicken cooked with traditional Hyderabad spices & layered with basmati rice, fried onions, fresh coriander

Lucknowi Lamb Biryani 13.95

Lamb cooked with herbs and spices with basmati rice

Vegetable Biryani 10.95

Fresh mixed vegetables and basmati rice cooked with traditional malabar spices

Egg Biryani 10.95

Hard boiled eggs simmered with the shobha's special spices with basmati rice

King Prawn Biryani 16.95

King Prawns, simmered with house blend biryani spice with basmati rice

BREADS

Tandoori Roti 3.25 Butter Tandoori Roti 3.45

Plain Naan 3.25 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

Amrtsari Kulcha 5.95

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

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

Mattar Pulao 5.95

Mushroom Rice 5.95

Egg Fried Rice 6.95

SIDES

Plain Yogurt 3.25

Cucumber Raita 3.95

Curry Sauce 6.95

Green Salad 5.95

Cachumber Salad 5.95

Bombay Onions 1.95

Fried Green Chilly 1.00



DESSERTS

Ras Malai 4.95

Gajar Halwa 3.95

Gulab Jamun 3.95



Ask us if we can make some dishes as per your taste!!



CATERING SERVICES

Available for Lunch (by 1pm) or Dinner (5pm-10pm)

Free Delivery within 5 Miles, 5+ miles, Please call for quotation

PACKAGE STARTS FROM

£20

Per Person

3 Starters, 3 Main Courses
Daal, Rice, Mixed Naan/Roti
Salad and 1 Dessert

- £20 Per Person for 20+ people
- £22 Per Person for 11-20 people
- £24 Per Person for 10 people (minimum)

Veg/Non-Veg starters and main courses of your choice, except Lamb Chops and King Prawns, which are available at an additional price.

Call ☎ 020 8861 1825 or Whatsapp 📞 07570 204578

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Also Available on



TO SHARE

- Roasted Papad (2 pcs) 2.95
- Masala Papad with Chutney (2 pcs) 3.95
- Pappadoms With Chutney (2 pcs) 2.95
- Bombay Mix 5.95 / Masala Peanuts 5.95

VEGETARIAN STARTERS

- Shobha’s Daal Vada 9.95
- Avocado Chaat 9.95 NEW ARRIVAL
- Aloo Tikki Chaat 8.95
- Samosa Chaat 8.95
- Dahi Papdi Chaat 8.95
- Punjabi Samosa 4.25
- Vegetable Samosa 4.25
- Onion Bhaji 7.95
- Hara Bhara Kebab 9.95
- Crispy Bhajia 8.95
- Crispy Bhindi 9.95
- Plain Mogo Chips 6.95
- Mari Mogo Chips 8.95
- Chilli Garlic Mogo Chips 8.95
- Chilli Garlic Mushrooms 8.95
- Chilli Paneer 10.95
- Masala Chips 7.95
- Mixed Vegetable Platter 14.95

NON-VEG STARTERS

- Lamb Samosa 4.95
- Chilli Chicken 10.95
- Jeera Chicken 10.95
- Chicken Lollipop 10.95 NEW ARRIVAL
- Amritsari Fish 10.95
- Chilli Garlic Fish 10.95
- Chilli Garlic King Prawns 15.95

FROM THE TANDOOR

- Achari Paneer Tikka 9.95 
- Soya Chaap 9.95  NEW ARRIVAL
- Chicken Tikka 9.95
- Achari Murgh Tikka 10.95
- Chicken Tokyo 9.95 NEW ARRIVAL
- Tandoori Chicken Wings 8.95
- Tandoori Chicken Half 7.95 | Whole 13.95
- Lamb Seekh Kebab 8.95
- Shobha's special Lamb Chops 16.95
- Fish Tikka 10.95
- Tandoori King Prawns 16.95
- Tandoori Mixed Platter 21.95

MAINS - CHICKEN

- Chicken Tikka Masala 10.95**
Dish consisting of marinated boneless chicken pieces, 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 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 Dopiazza 10.95**
Chicken stewed in onion & tomato 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 garlic, ginger, onions & 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** (Chicken 10.95 | Lamb 11.95 | Prawns 15.95)
South Indian dish, cooked with mustard seeds, curry leaves & red chilli powder
- Vindaloo** (Chicken 10.95 | Lamb 11.95 | Prawns 15.95)
Very hot Goan dish cooked with potato, garam masala and spicy Vindaloo sauce
- Korma** (Chicken 10.95 | Lamb 11.95 | Prawns 15.95)
Mild creamy, cooked with cashew & coconut based curry sauce, cardamom favoured
- Dhansak** (Chicken 10.95 | Lamb 11.95 | Prawns 15.95)
Hot and sweet, sour curry with lentil, cooked with onion and tomato sauce
- Jalfrezi** (Chicken 10.95 | Lamb 11.95 | Prawns 15.95)
Cooked with tomatoes, capsicum, onions & finished in sauce with added green chillies
- Bhuna** (Chicken 10.95 | Lamb 11.95 | Prawns 15.95)
Medium hot, curry loaded with tomato, onion, garlic, ginger and Indian spices

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**
Also know as Saag Aloo, Potatoes gently cooked with sautéed fresh spinach
- Aloo Gobi 8.95**
Potatoes and cauliflower
- Bombay Aloo 8.95**
Diced potatoes cooked with ginger, garlic, tomato & 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 Hyderabad 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 Dopiazza 9.95**
Okra / lady fingers cooked with fresh chopped onions, tomatoes 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

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