

BIRYANI

A well known festive dish prepared with basmati rice, fresh vegetables and a main ingredient of your choice. Served with a vegetable curry sauce.

MURGH BIRYANI (Chicken)	16.9
GOSHT BIRYANI (Lamb)	17.9
JHINGA BIRYANI (Prawn)	17.9
SABZI BIRYANI (Vegetable)	15.9

SIZZLING & FRIED MAINS

SHASLIK

Your choice prepared with onions, peppers, mushrooms and tomatoes. Served with steamed rice and a mild sauce.

Chicken Shaslik	19.5
King Prawn Shaslik	21.5
JUMBO PLATTER	20.5

Mix grill with Lamb Chops, Chicken Tikka, Seekh Kebab, Lahori Machee served on a sizzler with salad, raita-dahi and Pillau or Plain Nan.

MASALA CHANMP	20.9
Tender lamb chops grilled to order, serve on a sizzler with salad, raita-dahi and Pillau or Plain Nan.	

MURGH TIKKA	19.5
Diced spring chicken breast marinated in a delicate mix of yogurt fresh cream with roasted spices, freshly grilled served with salad, raita-dahi and Pillau or Plain Nan.	

JHINGA KABIR TANDOORI	21.9
Large king prawns laced with a spicy mix and served on a sizzling bed of fried onions and Pillau or Plain Nan.	

FRESH SEASONAL VEGETABLES, LENTILS & DAIRY

Some of the following can be served as a side dish when ordered with a main meal 7.90

BAINGAN ALOO	12.9
Small aubergines with a hint of ground pomegranate seeds and potatoes.	
PANEER JALFREZI	12.9
Diced homemade paneer with onions, peppers and tomatoes.	
PANEER DESI MASALA	12.9
Home made paneer in a medium hot masala sauce with coriander.	

Our kitchen environment contains items which are known allergens. While stringent precautions are taken, one should assume that contact with peanuts, tree nuts, wheat, eggs, milk, sesame and other allergens is possible

MUSHROOM JALFREZI 12.9

A colourful mix of onions, peppers, tomatoes and fresh coriander with diced mushrooms.

MATTAR PANEER MAKHNI 12.9

Garden peas in an onion and tomato masala sauce with home-made paneer.

PALAK PANEER 12.9

Fresh leaf spinach with cubes of home-made paneer and touch of fenugreek.

PHUL GOBI ALOO ADRAK 12.9

Cauliflower with fresh ginger, mustard seeds and coriander

MASALENDAR BHINDI 12.9

Fresh okra with pomegranate seeds, tamarind, sliced onions and tomatoes.

BOMBAY ALOO 11.9

Spicy potatoes with fresh green chillies, lemon juice and roasted cumin seeds.

RAJMA MAKHNI 11.9

Red kidney beans in a spicy sauce with a touch of fresh cream.

CHANA MASALA 11.9

Chick peas with potatoes.

DALL MAKHNI 11.9

Black lentils in a spicy creamy sauce with a strong hint of garlic.

TARKA DALL 11.9

Yellow lentils with cumin seeds and a strong flavouring of fried garlic and red chillies

SINDRIES

PLAIN NAN	3.5	SADE CHAWAL	3.5
GARLIC NAN	4.2	PILLAU RICE	3.9
KEEMA NAN	5.4	MUSHROOM PILLAU	4.5
PESHWARI NAN	5.4	PEAS & ONION PILLAU	4.5
CHEESE NAN	5.4	CHILLIE PILLAU	4.5
ONION NAN	4.2	ANDA (EGG) PILLAU	4.9
CHILLIE NAN	4.2	KEEMA PILLAU	5.9
FAMILY NAN	6.9		
FAMILY GARLIC NAN	7.2		
CHAPPATTI	1.30		
TANDOORI ROTI	2.10		

DIPS

CHUTNEY TRAY	3.3	FRIED STUFFED GREEN CHILLIES			
RAITA-E-DAHI	3.5	SMALL	3.9	LARGE	4.9
A refreshing mix of chopped onions, tomatoes and cucumber in mildly spiced sweet yogurt.					
ALL OTHER DIPS	1.1	ONION & CHILLIES SALAD			
Mango chutney, lime pickle, plum chutney, spiced onions		SMALL	3.5	LARGE	4.9
POPPADOM	1.0	PLAIN / SPICY SALAD			
PLAIN YOGURT	2.5	SMALL	3.0	LARGE	4.2

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Takeaway containers and bags are available on request
at a nominal charge for any unfinished meals.
Please ask a member of staff for assistance.

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VEGI APPETISERS

ONION BHAJIS	6.5
Sliced onions and potatoes, laced in our traditional gram flour and spice mix batter, deep fried until golden brown.	
PAANI PURI (GOB SMACKERS)	6.5
Crispy puris filled with seasoned chickpeas, chopped onions topped with smooth yogurt served with sweet and spicy tamarind flavoured water.	
PANEER ACHARI MIX	7.5
Skewered cubes of home-made Paneer, with tangy ACHARI MIX fresh peppers, tomatoes and onions.	
SAMOSA	6.5
Crispy triangular pastry stuffed with spicy seasonal vegetables. Served with chickpeas drizzled with mint sauce and tamarind dressing.	
GARLIC MUSHROOM	6.9
Lightly seasoned diced mushrooms coated with spiced breadcrumbs and deep fried. Served with a generous helping of garlic butter.	
ARGIE BHAJI	13.9
A medly of vegetarian bhajis with crispy samosas for two.	

SEAFOOD APPETISERS

LAHORI MACHEE	9.9
Filet of Haddock lightly sprayed with fresh lemon juice, coated with spices and deep fried. Served with fresh salad and sweet chutney.	
JHINGA KABIR BUTTERFLY	13.9
Large king prawns coated in a spicy mix with sesame seeds and deep fried.	
JHINGA KABIR GARLIC	13.9
Large king prawns immersed in a lightly spiced garlic butter mix and grilled with shells.	
JHINGA KABIR MASALA	13.9
Large king prawns laced with a spicy mix served on a sizzling bed of fried onions.	
SEAFOOD FEAST (FOR TWO)	24.9
A heavenly assortment of king prawns and fish.	

POULTRY & LAMB APPETISERS

KALAIGI	7.5
Chicken liver with our own special mix of spices and fresh bullet chillies.	
MURGH PAKORA	7.5
Fillets of chicken marinated in spicy besan and deep fried, served with salad.	

HALEEM (A TRUE SURPRISE)	7.5
An absolute delight of a dish with a variety of lentils and beans cooked with thin shreds of lamb. Served with a spring-king of fragrant masala and freshly sliced strips of ginger, fried onions and green chillies.	
TAWA CHAMPP	10.9
Tender lamb chops gently grilled and served on a bed of onions and peppers.	
MURGH TIKKA	7.9
Diced chicken breast marinated in a spicy mix of freshly roasted spices and grilled. Served on a bed of onions.	
SEEKH KEBAB	7.5
Marinated minced lamb with fresh herbs and spices, char grilled on skewers.	
TIKKA AUR KEBABS (FOR TWO)	18.9
A delightful selection of some of the above including fish.	

POPULAR CURRIES

All the dishes are prepared to our unique recipes, which may at times be very different from what the diners are used to. First time diners at Shabab are advised to ask about relative spiciness of their meals.			
BHUNA			
With onions, tomatoes, peppers and fresh coriander.			
CHICKEN TIKKA	13.9	PRAWN	13.9
CHICKEN	12.9	KING PRAWN	16.9
LAMB	14.9		
JALFREZI			
A colourful medium hot dish with onions, peppers, tomatoes and fresh coriander (can add extra fresh chillies on request).			
CHICKEN TIKKA	13.9	PRAWN	13.9
CHICKEN	12.9	KING PRAWN	16.9
LAMB	14.9		
ROGAN JOSH			
Prepared with a generous helping of fresh tomatoes in a distinctive red medium sauce.			
CHICKEN TIKKA	13.9	PRAWN	13.9
CHICKEN	12.9	KING PRAWN	16.9
LAMB	14.9		
MADRAS			
A hot dish with extra red chillies and special Madras spices.			
CHICKEN TIKKA	13.9	PRAWN	13.9
CHICKEN	12.9	KING PRAWN	16.9
LAMB	14.9		
VINDALOO			
A very hot preparation.			
CHICKEN TIKKA	13.9	PRAWN	13.9
CHICKEN	12.9	KING PRAWN	16.9
LAMB	14.9		

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EXOTIC RECOMMENDATIONS

NEHARI	16.9
Ever since introducing this elaborate breakfast or early morning meal, this has become a hallmark dish for Shabab. Tender spring lamb in a distinctive dark sauce garnished with fried onions and chillies.	
DHUNWAN DAHI	16.9
Diced and minced lamb tastefully smoked with Ghee (Clarified butter) in a medium sauce with a touch of home-made yogurt and a generous amount of ground mint leaves.	
TAKA TAK (CHICKEN or KEEMA or LAMB)	15.9 / 16.9
Another example of the stunning taste of Lahore, meat cooked on a sizzling griddle with tomatoes, fresh ginger, garlic, chopped green chillies and coriander.	
MURGH CHOLAY	15.3
Famous Punjabi chicken and chickpeas in a spicy sauce, recommended with Nan.	
RUBY ROGAN LAMB	16.9
A traditional, hearty recipe with tender spring lamb and earthy beetroot sweetness balanced with savoury spices.	
RUSTIC KARELA KEEMA	16.9
Tender Bitter Melon with caramelised onions, tomatoes, tradional spices and minced spring lambfor a flavourful classic.	
DESI HANDI	15.5 / 16.9
On the bone chicken or lamb, green chillies and coriander.	
MURGH MIRCH GARLIC	15.3
Chicken with chopped garlic, tomatoes, green chillies and fresh coriander.	

KARAHI SPECIALITIES

We prepare these in our traditional marinade and garnish with thin slices of ginger, chopped coriander, garam masala and tomatoes.			
MURGH TIKKA	15.3	MURGH PALAK	15.5
Chicken Tikka Karahi		Chicken with spinach	
MURGH	14.3	GOSHT PALAK	17.5
Chicken Karahi		Lamb with Spinach	
GOSHT	16.3	JHINGA KABIR	18.3
Lamb Karahi		King Prawns Karahi	
AFGHANI			
Recreating the original taste of Peshawar using on the bone lamb, fresh garlic, ginger, green chillies, tomatoes and coriander			
SPRING LAMB	½ Kg 22.9		1kg 42.0

MILD SELECTION

TIKKA MASALA	14.9
Chargrilled marinated chicken breast cooked in a mild sauce with fresh coriander.	
POCHARGA (NEW)	14.9
Sweet and sour creamy chicken with onions, pineapple and fresh coriander.	
MAKHNI (Butter Chicken)	15.5
Char grilled marinated chicken breast cooked in a mild creamy sauce with fresh butter, garnished with a lightly fried slice of tomato.	