

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)	15.30
GOSHT BIRYANI (Lamb)	15.30
JHINGA BIRYANI (Prawn)	15.90
SABZI BIRYANI (Vegetable)	13.90

SIZZLING & FRIED MAINS

SHASLIK

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

CHICKEN SHASLIK	16.95
KING PRAWN SHASLIK	18.95

JUMBO PLATTER	17.95
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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	17.95
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Tender lamb chops grilled to order, serve on a sizzler with salad, raita-dahi and Pillau or Plain Nan.

MURGH TIKKA	16.95
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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	18.95
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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 5.90

BAINGAN ALLOO	9.90
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Small aubergines with a hint of ground pomegranate seeds and potatoes.

DESI SABZI MASALA	9.50
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Fresh seasonal vegetables in a medium hot masala sauce with coriander.

BAINGAN ALLOO	9.90
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Small aubergines with a hint of ground pomegranate seeds and potatoes.

PANEER JALFREZI	9.90
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Diced homemade paneer with onions, peppers and tomatoes.

PANEER DESI MASALA	9.90
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Homemade paneer in a medium hot masala sauce with coriander.

MUSHROOM JALFREZI	9.50
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A colourful mix of onions, peppers, tomatoes and fresh coriander with diced mushrooms.

MATTAR PANEER MAKHNI	9.90
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Garden peas in an onion and tomato masala sauce with home made paneer.

PALAK PANEER	9.45
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Fresh leaf spinach with cubes of home made paneer and touch of fenugreek.

PHUL GOBI ALOO ADRAK	9.45
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Cauliflower with fresh ginger, mustard seeds and corrainder

MASALENDAR BHINDI	9.90
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Fresh okra with pomegranate seeds, tamarind, sliced onions and tomatoes.

BOMBAY ALLOO	9.45
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Spicy potatoes with fresh green chillies, lemon juice and roasted cumin seeds.

RAJMA MAKHNI	9.45
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Red kidney beans in a spicy sauce with a touch of cream.

CHANA MASALA	9.45
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Chick peas with potatoes.

DALL MAKHNI	9.45
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Black lentils in a spicy creamy sauce with garlic.

TARKA DALL	9.45
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Yellow lentils with cumin seeds, fried garlic and red chillies

SUNDRIES

PLAIN NAN	2.95	SADE CHAWAL	2.90
GARLIC NAN	3.45	Steamed rice.	
KEEMA NAN	3.95	PILLAU RICE	3.15
PESHWARI NAN	3.95	Savoury Rice with fragrant herbs.	
CHEESE NAN	3.95	MUSHROOM PILLAU	3.55
ONION NAN	3.95	PEAS & ONION PILLAU	3.55
CHILLI NAN	3.95	CHILLIE PILLAU	3.55
FAMILY NAN	5.45	ANDA (EGG) PILLAU	3.75
FAMILY GARLIC NAN	5.95	KEEMA PILLAU	3.95
CHAPPATTIES	0.90		
TANDOORI ROTI	1.50		

DIPS

CHUTNEY TRAY	1.90	FRIED STUFFED GREEN CHILLIES	
RAITA-E-DAHI	1.95	SMALL	2.50
Chopped onions, tomatoes and cucumber in mildly spiced sweet yogurt.		LARGE	3.50
ALL OTHER DIPS	0.70	ONION & CHILLIES	
Mango chutney, lime pickle, plum chutney, spiced onions		SMALL	1.95
POPPADOM	0.80	LARGE	2.95
PLAIN YOGURT	1.50	PLAIN / SPICY SALAD	
		SMALL	2.50
		LARGE	3.90



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VEGI APPETISERS

- ONION BHAJIS** 4.95
Sliced onions laced in our traditional gram flour batter mix and deep fried until golden brown.
- PAANI PURI (GOB SMACKERS)** 5.25
Crispy puris filled with seasoned chickpeas, chopped onions topped with smooth yogurt served with sweet and spicy tamarind flavoured water.
- PANEER SHASLIK** 5.95
Skewered cubes of home-made Paneer, lightly grilled with fresh peppers, tomatoes and red onions.
- SAMOSA** 4.95
Homemade triangular pastry stuffed with spicy potatoes and garden peas.
- ALLOO METHI TIKKI** 5.25
Spiced potatoes with fenugreek leaves, shaped in to a roundlet and fried with an egg coating.
- GARLIC MUSHROOM** 5.25
Lightly seasoned diced mushrooms coated with spiced breadcrumbs and deep fried. Served with a generous helping of garlic butter.
- ARGIE BHAJI** 10.90
A medly of vegetarian bhajis with crispy samosas for two.

SEAFOOD APPETISERS

- LAHORI MACHEE** 6.95
Fillet of Cod lightly sprayed with fresh lemon juice, coated with spices and deep fried. Served with fresh salad and a sweet chutney.
- JHINGA KABIR BUTTERFLY** 12.45
Large king prawns coated in a spicy mix with sesame seeds and deep.
- JHINGA KABIR GARLIC** 12.45
Large king prawns immersed in a lightly spiced garlic butter mix and grilled with shells.
- JHINGA KABIR TANDOORI** 12.45
Large king prawns laced with a spicy mix served on a sizzling bed of fried onions.
- SEAFOOD FEAST (FOR TWO)** 20.95
A heavenly assortment of king prawns and fish.

POULTRY & LAMB APPETISERS

- KALAIGI** 6.25
Chicken liver with our own special mix of spices and fresh bullet chillies.
- MURGH PAKORA** 5.95
Fillet of chicken marinated in spicy besan and deep fried, served with salad.

HALEEM (A TRUE SURPRISE) 6.45
An absolute delight of a dish with a variety of lentils and beans cooked with thin shreds of lamb. Served with a sprinkling of fragrant masala and freshly sliced strips of ginger, fried onions and green chillies.

TAWA CHANMP 7.95
Tender lamb chops gently grilled and served on a bed of onions and peppers.

MURGH TIKKA 6.25
Diced chicken breast marinated in a spicy mix of freshly roasted spices and grilled. Served on a bed of onions.

SEEKH KEBAB 5.45
Marinated minced lamb with fresh herbs and spices, char grilled on skewers.

TIKKA AUR KEBABS (FOR TWO) 15.95
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	11.9	PRAWN	11.9
CHICKEN	10.9	KING PRAWN	14.9
LAMB	10.9		

JALFREZI
A colourful medium hot dish with onions, peppers, tomatoes and fresh coriander (can add extra fresh chillies on request).

CHICKEN TIKKA	11.9	PRAWN	11.9
CHICKEN	10.9	KING PRAWN	14.9
LAMB	10.9		

ROGAN JOSH
Prepared with a generous helping of fresh tomatoes in a distinctive red medium sauce.

CHICKEN TIKKA	11.9	PRAWN	11.9
CHICKEN	10.9	KING PRAWN	14.9
LAMB	10.9		

MADRAS
A hot dish with extra red chillies and special Madras spices.

CHICKEN TIKKA	11.9	PRAWN	11.9
CHICKEN	10.9	KING PRAWN	14.9
LAMB	10.9		

VINDALLOO
A very hot preparation

CHICKEN TIKKA	11.9	PRAWN	11.9
CHICKEN	10.9	KING PRAWN	14.9
LAMB	10.9		

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

EXOTIC RECOMMENDATIONS

NEHARI 13.50
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 (NEW RECIPE) 12.90
Diced lamb tastefully smoked with Ghee (clarified butter) in a medium sauce with a touch of home-made yogurt and a generous helping of ground mint leaves.

TAKA TAK (LAMB or CHICKEN or KEEMA) 12.90
Another example of the stunning taste of Lahore, meat cooked on a sizzling griddle with tomatoes, fresh ginger, garlic, chopped green chillies and coriander.

KALAIGI 11.90
Chicken liver marinated in yogurt, lemon juice, fresh garlic and ginger cooked in a medium hot sauce.

DESI HANDI 12.90
On the bone lamb or chicken, green chillies and coriander.

MURGH MIRCH 12.90
Chicken with chopped coriander, tomatoes, green chillies sliced mushrooms and fresh garlic

KARAHI SPECIALITIES

We prepare these in our traditional marinade and garnish with thin slices of ginger, chopped coriander, garam masala and tomatoes.

MURGH TIKKA	12.70	MURGH PALAK	12.70
Chicken Tikka Karahi		Chicken with spinach	
MURGH	11.90	GOSHT PALAK	13.70
Chicken Karahi		Lamb with Spinach	
GOSHT	12.90	JHINGA KABIR	16.95
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	15.90	1kg	31.00
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MILD SELECTION

TIKKA MASALA 12.90
Chargrilled marinated chicken breast cooked in a mild sauce with fresh coriander.

POCHARGA (NEW) 12.90
Sweet and sour creamy chicken with onions, pineapple and fresh coriander.

MAKHNI 12.90
Char grilled marinated chicken breast cooked in a mild creamy sauce with fresh butter, garnished with a lightly fried slice of tomato.