



In 2010 we began our journey in the Indian restaurant business in London Bridge areas. We have served countless number of meals to our loyal and new customers – each dish cooked with skills and perfection by our experienced award winning chef, using traditional cooking techniques and of course, the finest ingredients.

Our journey would not have been complete without the love and support of our loyal customers. We strive to provide our customers with a fast, efficient and attentive service and making your dining at Shad Indian an experiance to remember.

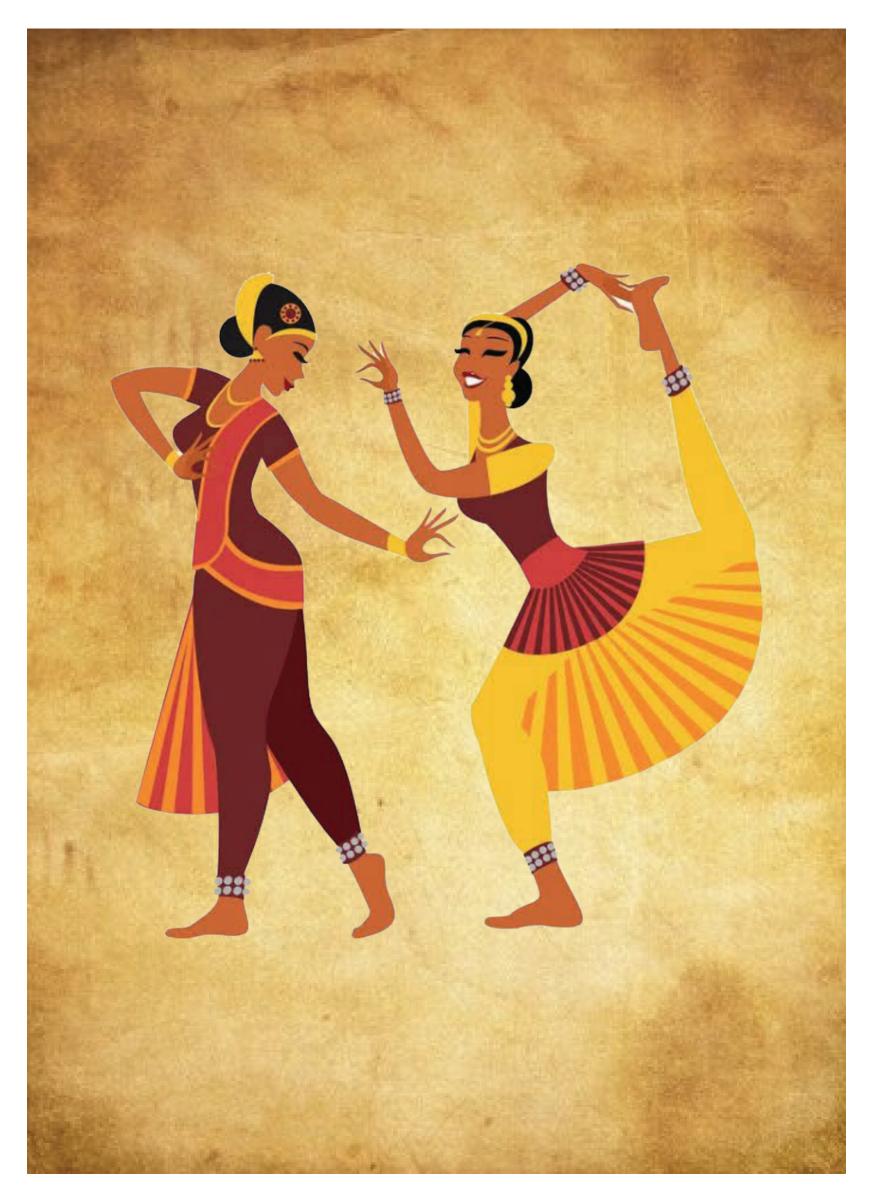
Wifi Access: Wifi Name: Shad Guest Password: abc12345

Please, Note:

The minimum spend per person is twenty pounds or a cover charge of £7.50 will be applied

All prices are inclusive of VAT. Please Note: Prices may vary from time to time without any notice.

A discretionary service charge of 12.5% will be added to all bill We have the right to refuse service to any person(s) without any reasons given





Nibbles

Papadum (Plain or Spicy)	£1.00
Chutney Tray (Per Person)	£1.00
Mint Sauce, Mango Chutney, Onion Salad	

Starters

Special Mixed Starter 00 Nazakat, pancake kebab and khadom phool	£8.25
Jhinga Garlic S Skewered king prawns with a garlic sauce grilled in a tandoor oven	£8.25
Tandoori King Prawns • • • • • • • • • • • • • • • • • •	£8.25
Nazakat () © Very tender pieces of chicken skewered and grilled, delicately spiced and succulent, a must have	£7.50
King Prawn Butterfly O C King prawn dipped in batter covered in bread crumbs and shallow fried	£7.95
King Prawn Puree S King prawns cooked in a spicy sauce and served on a puree bread	£7.95

Lamb Chops 🗘 😂	£8.50
Lamb chops marinated over night in spices and herbs	
then grilled in the tandoor	
Prawn Puree 🔊 🔍	£6.95
Cooked in a spicy sauce and served on a puree bread	
Chicken Tikka 🕛 😂	£7.25
Pieces of spring chicken lightly spiced and grilled in a tandoori oven	
Tandoori Chicken 🔱 😂	£7.50
Spring chicken (on the bone) marinated in herbs and spices and grilled in a tandoori oven	~~~~~
Sheek Kebab 💛 😂	£7.25
Mince meat spiced and grilled in a tandoori oven	
Samosa (Meat or Vegetable) ୦ 💷	£5.95
Indian pastry stuffed with minced lamb / vegetables	
Onion Bhaji ୦ 🕸	£5.95
Deep fried onion with lentils and battered herbs	
Vegetable Mix Starter ୦ 🕸	£7.25
Onion Bhaji, Vegetable Samosa, Vegetable +	
Mushroom Aloo Ball	
Ponner Tikka	£6.95
Chilli Poneer	£6.95

ALLERGY ADVICE:





House Specialities

Lamb Sikandari (Shank of lamb) Lamb marinated in the chefs secret recipe for 48 hours then cooked in a sauce with chickpeas	£15.95	
Tandoori King Prawn Massala King prawns cooked in a clay oven then re-cooked with double cream, nuts and butter ghee (Sweet & Creamy)	£15.95	Methi Sag Goshi Lamb with spinach, fen Murgi Massala A mix of chicken mince
Cox's Bazaar Crab S Soft crabs cooked with ginger, garlic, coconut and fresh herbs and garnished with twist of lemon	£15.95	together in a medium s Chicken Tikka N Chicken marinated in h
Haash Jhalpiazi Sautéed duckling marinated in subtle spices and chillies	£14.95	charcoal oven, then re- and added spices, topp (Sweet & Creamy)
Annans Haash () Succulent roasted breast of duck, cooked in aromatic spices, pineapple and tomatoes a fairly hot dish	£14.95	Chicken Jalfrez Cooked with tomatoes, in a hot spicy sauce
Murgi Paharia (Green chicken curry) Strips of chicken with aubergine, fresh broccoli, coconut milk and ground spices	£13.85	Butter Chicken Cooked with Indian bu nutty sauce
ũ .		Chicken or Lam Fine slices of spring ch a spicy sauce cooked w

Methi Sag Gosht Lamb with spinach, fenugreek and other herbs	£13.85
Murgi Massala A mix of chicken minced meat and boiled egg cookec together in a medium sauce	£13.85
Chicken Tikka Massala O O & Chicken marinated in herbs and spices and grilled in charcoal oven, then re-cooked with tandoori paste and added spices, topped with fresh cream (Sweet & Creamy)	£13.85
Chicken Jalfrezi Cooked with tomatoes, onion and fresh green chillies in a hot spicy sauce	£13.85
Butter Chicken () & Cooked with Indian butter-ghee in a creamy nutty sauce	£13.85
Chicken or Lamb Rezala () © Fine slices of spring chicken or lamb tikka cooked in a spicy sauce cooked with onions and green peppers served sizzling on a iron wok North Indian Garlic	£11.95
Chilli Chicken or Lamb Very hot spicy dish.	£12.95

ALLERGY ADVICE:





Chef's Selections

Dhaka Murgh - From Dhaka O C Breast of fresh chicken stuffed with mince lamb, potatoes and spinach and garnished with fresh coriander and tomatoes and glazed with honey. This is a medium dish with a hint of sweetness	£15.95	
Khala Lamb Bhuna - From the Punjab Cubes of New Zealand lamb slowly cooked with fenugreek, lentils, green peppers and tomatoes. This dish is cooked slowly to bring out the smoky aroma Murgh or Lamb Rajshahi - From Rajshahi Fresh lamb or chicken cooked with pickled baby mangoes, tomatoes, coriander herbs and spices, served with fried red chillies. Madras hot with a succulent smoky flavor	i £13.95	Chicken Cocktail Cubes of chicken or lamb pepper then re-cooked in and served sizzling to brin King Prawn Sizzle King prawns grilled in the tomato puree based sauce very special taste, served Salmon Korma Salmon cooked in the clay
Murgh Banarashi - From Banaras Cubes of fresh chicken or lamb cooked with pineappl and our secret aromatic spices A mild exotic dish Mirchi Massala - From Raipur Chicken or lamb cooked with tamarind, chillies & curry leaves. A spicy tangy dish with roasted dry chillies. Madras hot	£13.95	creamy sauce Talapia Jalfry Cooked in an iron wok wit tomatoes, coriander. Madr Sylhetey Mix Mas Mix of chicken and lamb, s
		recipe. Madras hot Indian Shepherds

b skewered with green n a delicious medium sauce ing out the flavours er 🔊 £15.95 e clay oven then cooked in a ce, little spicy, tangy for that d sizzling £14.95 00 ay oven and re-cooked in mild £13.95 ith fresh green chillies, dras hot ssala £13.95 spicy hot curry, top secret

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£14.95

recipe. Madras hot **£13.95**

From infused England

ALLERGY ADVICE:



Tandoori

Lamb Chops () () Lamb chops marinated over night in spices and herbs then grilled in the tandoor	£16.95
Tandoori Mixed Grill S O O Sheek kebab, chicken tikka, tandoori chicken	£16.95
Tandoori King Prawn (Context) Context (Context	£15.95
Chicken / Lamb Tikka () © Cubes of chicken or lamb marinated in spices and grilled in the tandoori oven	£13.95
Tandoori Chicken () (c) On the bone chicken marinated in spicy tandoori sauce and grilled in the tandoor	£13.95

Persian

Dansak: Cooked with lentils, hot, sweet & sour Pathia: Dry curry, sweet & sour medium

King Prawn Dansak 🕥	£13.95
King Prawn Pathia 🕥	£13.95
Chicken Tikka Dansak 이 😂	£12.95
Prawn Pathia 🕥	£11.95
Prawn Dansak 🔊	£11.95
Chicken Dansak	£11.95
Lamb Dansak	£11.95
Vegetable Dansak or Pathia	£11.95

Shashlick

Onions, peppers, tomatoes with your choice of meat, marinated in light tandoori spices then cooked in the tandoori, served sizzling on a iron platter with fried onions

Shashlick King Prawn 🛇 🛈 😂	£16.95
Shashlick Chicken or Lamb 0 😂	£14.95
Shashlick Vegetable 00	£14.95
With grated cheese on top	

Biryani

Cooked with pilau rice and served with raita.

.95 King	Prawn Biryani 🕥 🕸 🕕	£15.95
	l Biryani 🔊 纶 🕕	£15.95
	Biryani Duck 🍄 🕩	£15.95
	en Tikka Biryani 🏼 🗘 🕄	£14.95
	en or Lamb Biryani 🏼 🛈	£14.95
	able Biryani 🍭 🕕	£14.95

ALLERGY ADVICE:





Balti

Cooked with a unique blend of herbs and spices with onions, green pepper and tomatoes, Cooked in a cast iron wok to give a lovely tangy but spicy flavour

£14.95
£14.95
£13.95
£13.95
£12.95
£12.95
£12.95

Traditional Dishes

Madras

Fairly hot saucy

Chicken or Lamb Madras	£11.95
Prawn Madras 🕥	£12.95
King Prawn Madras 🕥	£14.50
Vegetable Madras	£11.95

Vindaloo

Very hot with pieces of potatoes

Chicken or Lamb Vindaloo	£11.95
Prawn Vindaloo 🔊	£12.95
King Prawn Vindaloo 🔊	£14.50
Vegetable Vindaloo	£11.95

Korma Dishes

Sweet, mild with creamy coconut sauce

Chicken or Lamb Korma 🏼 🍄 🕛	£12.95
Prawn Korma 💿 🅸 🛈	£13.95
King Prawn Korma 🛇 🗘	£14.95
Vegetable Korma 纶 0	£12.95

Rogon

Medium spiced garnished with fresh tomato

0	Chicken or Lamb Rogon Josh	£12.95
5	Prawn Rogon Josh 🕥	£13.95
	King Prawn Rogon Josh 🕥	£14.95
	Vegetable Rogon Josh	£12.95



Vegetables

* Side dish can only be ordered with main dish or as a main course

*Side: £6.95 Main: £11.95

Motor Paneer 🕕
Green peas cooked with indian
cheese in medium sauce

Chana Massala 🕕 Chickpeas cooked with onions and mild spices

Bombay Potatoes 😂 Cubes of potatoes cooked with onions, herbs & species

Mushroom Bhaji Button mushrooms cooked with mild spices

Cauliflower Bhaji Floret of cauliflower cooked in a light spicy sauce

Bindi Bhaji

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Brinjal Bhaji Aubergine

Sag Paneer () Spinach cooked with indian cheese and garlic

Sag Aloo 😂 Spinach and potatoes blended with various spices

Tarka Dall 😊 Lentils cooked with garlic and onion

		RICE	
*Side: £6.95	Main: £11.95	Badami Rice (Cashew, pistachio & almonds) Օ 🥥 0 🔇	£5.95
		Lemon Rice	£4.95
~~~~		With fresh pieces of lemon	
*Side: £6.95	Main: £11.95	Special Fried Rice () ()	£4.95
		Chickpeas, egg and onions	
10 92 Star	Main: £11.95	Mushroom Rice 🕕	£4.95
*Side: 20.95	Main: 211.95	Pilau Rice (Basmati, safron rice) 🔱	£3.95
		Steamed Plain Rice	£2.90
*Side: £6.95	Main: £11.95		
		<b>Breads &amp; Sides</b>	
*Side: £6.95	Main: £11.95	Peshwari Nan 🔾 🕲 🕦 纶	£3.95
		Stuffed with nuts and almonds	
*Side: £6.95	Main: £11.95	Cheese Nan ୦ 🕸 0	£4.50
		Stuffed with cheese	
*Side: £6.95	Main: £11.95	Keema Nan ୦ 🕸 🕩	£3.95
		Stuffed with mince lamb	

#### Garlic Nan 🔾 🎱 🕕 £3.95 *Side: £6.95 Main: £11.95 Pieces of fresh garlic and coriander £3.95 Paratha 🙆 🕕 Whole meal flour fried in butter ghee *Side: £6.95 Main: £11.95 Nan 🔿 🏟 🌖 £3.10 £2.85 Chapatti 🗯 Thin bread made from whole meal flour and baked Chips £4.95 **Green Salad** £4.95 Onions £1.75 **Green Chilli** £1.75 Lemon £1.75 Raita £3.95

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