



Recreates traditional indian dishes covering this wonderful, vibrant country - from the himalayas to the indian ocean and the arabian sea to the bay of bengal. The Shad draws inspiration from all twenty-two regions and our food varies according to local influences characterised by exquisite aromas, glowing colours and earthy flavours. Our team of highly skilled chefs use only the finest ingredients, buying fresh spices which are painstakingly ground and mixed by hand, ensuring pure quality. We look forward to welcoming you to our table at the The Shad.

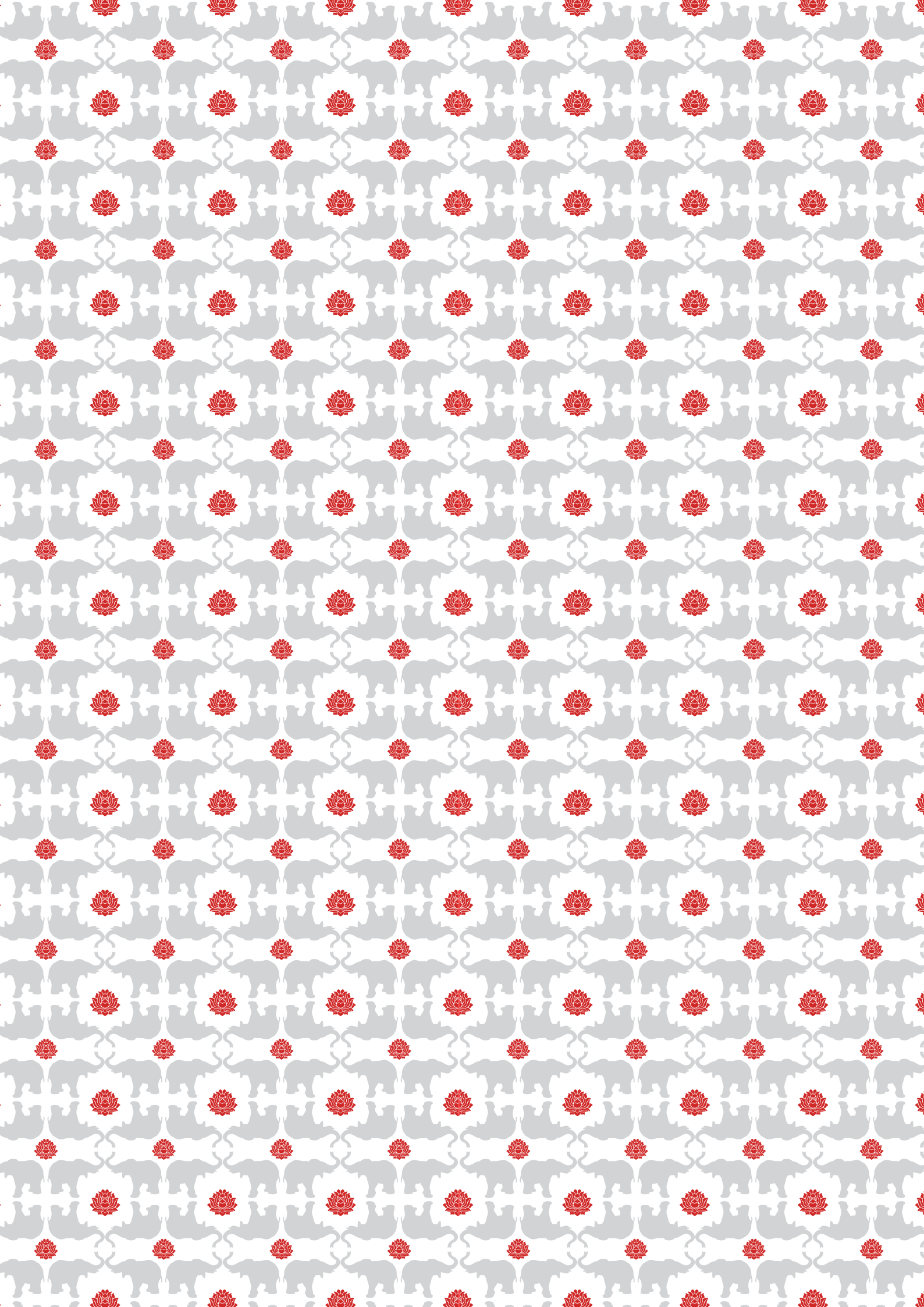
Please Note:

The minimum order for a person is main course with rice and nan or a cover charge of £7.50 will be added to the bill.

All prices are inclusive of VAT.

Please Note: Prices may vary from time to time without any notice.

We have the right to refuse service to any person(s) without any reasons given



Starters

Special Mixed Starter 🍛 🍛

Nazakat, pancake kebab and khadom phool

£6.95

Jhinga Garlic 🍛

Skewered king prawns with a garlic sauce grilled in a tandoor oven

£6.65

Tandoori King Prawns 🍛 🍛 🍛

King prawns marinated in spices and cooked on a skewer over charcoal

£6.65

House Special Chat 🍛

House special chat massala with chicken/potatoes and chickpeas, sliced egg

£6.65

Stuffed Pepper 🍛 🍛

A large green pepper stuffed with spicy chicken or lamb and roasted in the clay oven

£6.65

Nazakat 🍛 🍛

Very tender pieces of chicken skewered and grilled, delicately spiced and succulent, a must have

£6.25

King Prawn Butterfly 🍛 🍛 🍛

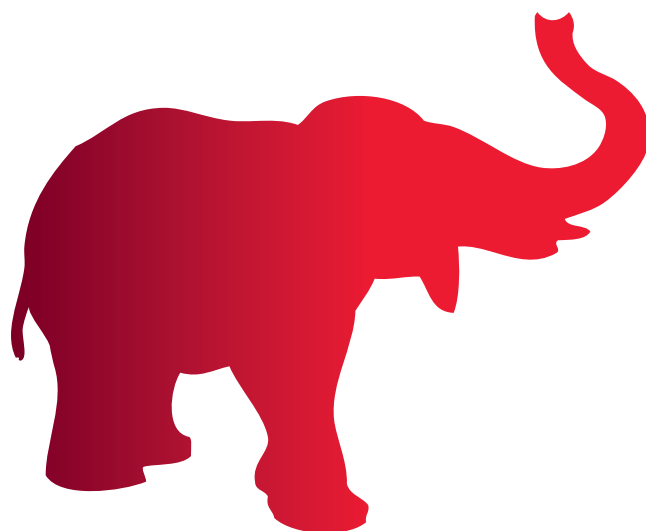
King prawn dipped in batter covered in bread crumbs and shallow fried

£6.65

King Prawn Puree 🍛 🍛

King prawns cooked in a spicy sauce and served on a puree bread

£6.65



Lamb Chops 🍛 🍛

Lamb chops marinated over night in spices and herbs then grilled in the tandoor

£6.95

Prawn Puree 🍛 🍛

Cooked in a spicy sauce and served on a puree bread

£5.95

Chicken Tikka 🍛 🍛

Pieces of spring chicken lightly spiced and grilled in a tandoori oven

£5.65

Lamb Tikka 🍛 🍛

Tender lamb marinated in yoghurt and spices, then grilled in a tandoori oven

£5.65

Tandoori Chicken 🍛 🍛

Spring chicken (on the bone) marinated in herbs and spices and grilled in a tandoori oven

£5.75

Sheek Kebab 🍛 🍛

Mince meat spiced and grilled in a tandoori oven

£5.75

Aloo Chat

Potato slices cooked in a tangy sauce with lemon & served on a puree

£5.45

Samosa (Meat or Vegetable) 🍛 🍛

Indian pastry stuffed with minced lamb / vegetables

£4.45

Onion Bhaji 🍛 🍛

Deep fried onion with lentils and battered herbs

£4.25

Vegetable Mix Starter 🍛 🍛

Onion Bhaji, Vegetable Samosa, Vegetable + Mushroom Aloo Ball

£6.75

ALLERGY ADVICE:

Some of our menu items may contain nuts, seeds and other Allergens.
Please ask a member of staff for more information.



House Specialities

Lamb Sikandari (Shank of lamb) £13.95

Lamb marinated in the chefs secret recipe for 48 hours then cooked in a sauce with chickpeas

Tandoori King Prawn Massala 🍷🍷🍷 £12.95

King prawns cooked in a clay oven then re-cooked with double cream, nuts and butter ghee (Sweet & Creamy)

Cox's Bazaar Crab 🍷 £12.95

Soft crabs cooked with ginger, garlic, coconut and fresh herbs and garnished with twist of lemon

Chingri Sag Paneer 🍷🍷🍷 £12.95

King prawns with spinach and Bengali cheese with a hint of garlic

Haash Jhalpazi £12.95

Sautéed duckling marinated in subtle spices and chillies

Annans Haash 🍷🍷 £12.95

Succulent roasted breast of duck, cooked in aromatic spices, pineapple and tomatoes a fairly hot dish



Murgi Paharia (Green chicken curry) £10.95

Strips of chicken with aubergine, fresh broccoli, coconut milk and ground spices

Tatul Lamb £10.95

Sliced pieces of lamb cooked in a spicy sauce flavoured with tamarind

Methi Sag Gosht £10.95

Lamb with spinach, fenugreek and other herbs

Murgi Massala £9.50

A mix of chicken minced meat and boiled egg cooked together in a medium sauce

Chicken Tikka Massala 🍷🍷🍷 £10.95

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)

Chicken Jalfrezi £10.95

Cooked with tomatoes, onion and fresh green chillies in a hot spicy sauce

Butter Chicken 🍷🍷 £10.95

Cooked with Indian butter-ghee in a creamy nutty sauce

Chef's Selections

Dhaka Murgh - From Dhaka 🇬🇧🇮🇳

£12.95

Breast of fresh chicken stuffed with mince lamb with mashed potatoes and spinach and garnished with fresh coriander and tomatoes and glazed with honey. This is a medium dish with a hint of sweetness

Khala Lamb Bhuna - From the Punjab

£10.95

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

£10.95

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

Murgh Banarashi - From Banaras

£10.95

Cubes of fresh chicken or lamb cooked with pineapple and our secret aromatic spices A mild exotic dish

Mirchi Massala - From Raipur

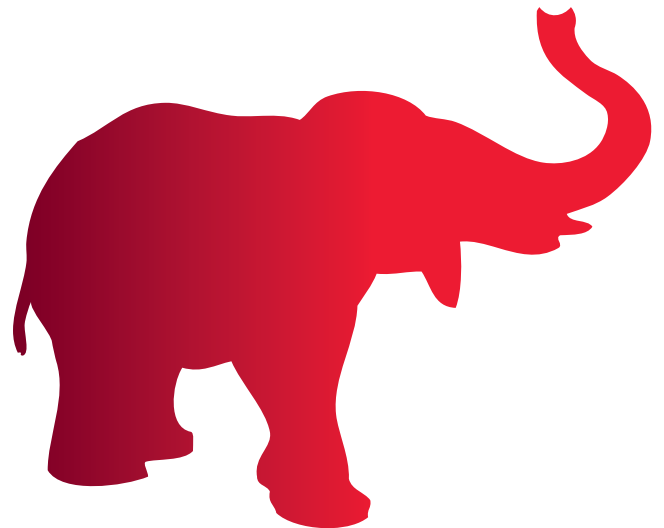
£10.95

Chicken or lamb cooked with tamarind, chillies & curry leaves. A spicy tangy dish with roasted dry chillies. Madras hot

Suhagi Chicken or Lamb 🇬🇧🇮🇳

£10.95

Tender cubes of fresh chicken or lamb cooked with green peppers, shallots, lemon grass and fenugreek. This dish can be cooked hot or medium on request



Chicken Cocktail 🇬🇧🇮🇳

£10.95

Cubes of chicken or lamb skewered with green pepper then re-cooked in a delicious medium sauce and served sizzling to bring out the flavours

King Prawn Sizzler 🇬🇧

£12.95

King prawns grilled in the clay oven then cooked in a tomato puree based sauce, little spicy, tangy for that very special taste, served sizzling

Salmon Korma 🇬🇧🇮🇳🇬🇧

£10.95

Salmon cooked in the clay oven and re-cooked in mild creamy sauce

Cumin Talapia 🇬🇧

£10.95

Cooked in a medium sauce with cumin, lemon grass, bay leaves and various spices.

Talapia Jalfry 🇬🇧

£10.95

Cooked in an iron wok with fresh green chillies, tomatoes, coriander. Madras hot

Aloo Borta - From the urban Bangladesh 🇬🇧

£7.25

Smashed baked potatoes with shallots, roasted dry chillies and fresh coriander. Madras hot

Sylhetey Mix Massala

£11.95

Mix of chicken and lamb, spicy hot curry, top secret recipe. Madras hot

Indian Shepherds Pie

£10.95

From infused England

Tandoori

Tandoori King Prawn 🍷🍷🍷	£11.95
King prawns marinated in a light spicy sauce and cooked in clay oven	
Tandoori Mixed Grill 🍷🍷🍷🍷	£13.95
Sheek kebab, chicken tikka, tandoori chicken	
Chicken / Lamb Tikka 🍷🍷	£9.25
Cubes of chicken or lamb marinated in spices and grilled in the tandoori oven	
Tandoori Chicken 🍷🍷	£9.50
On the bone chicken marinated in spicy tandoori sauce and grilled in the tandoor	
Lamb Chops 🍷🍷	£12.95
Lamb chops marinated over night in spices and herbs then grilled in the tandoor	



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 🍷🍷🍷	£12.95
Shashlick Chicken or Lamb 🍷🍷🍷	£10.95
Shashlick Vegetable 🍷🍷	£9.95
With grated cheese on top	

Korai

Onions and green pepper cooked in a medium spicy sauce. Cooked in an iron wok to produce wonderful flavours

King Prawn Korai 🍷🍷	£9.95
Korai Gosht 🍷	£8.95
Korai Chicken 🍷	£8.95
Vegetable Korai 🍷	£7.95

Persian

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

King Prawn Dansak 🍷	£10.50
King Prawn Pathia 🍷	£10.50
Chicken Tikka Dansak 🍷🍷	£10.25
Prawn Pathia 🍷	£8.50
Prawn Dansak 🍷	£8.50
Chicken Dansak	£8.50
Lamb Dansak	£8.50
Vegetable Dansak or Pathia	£7.95

North Indian

Special Chicken Tikka Massala	  	£10.95
Cubes of spring chicken, lightly spiced, grilled on charcoal, prepared in massala sauce, made out of green chillies, coriander and green peppers, mild in strength		
Chicken or Lamb Rezala	 	£9.95
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		
Chicken Makhani	  	£9.95
Stripes of chicken marinated in yoghurt sauce then cooked in a very mild authentic korma sauce.		
North Indian Garlic Chilli Chicken or Lamb		£9.95

Biryani

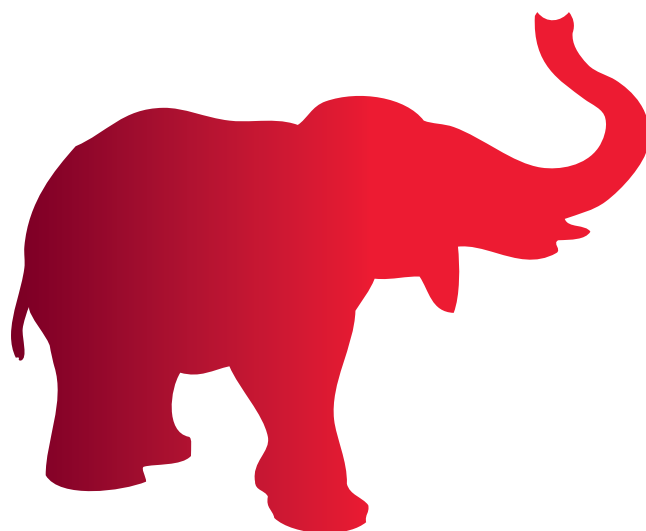
Cooked with pilau rice and served with a portion of vegetable curry, garnished with tomatoes, cucumber and a hint of coriander

King Prawn Biryani 🍷🍷🍷	£13.95
Mixed Biryani 🍷🍷🍷	£13.95
Hash Biryani Duck 🍷🍷	£12.95
Chicken Tikka Biryani 🍷🍷🍷	£12.95
Prawn Biryani 🍷🍷🍷	£12.95
Chicken or Lamb Biryani 🍷🍷	£12.95
Chicken and Mushroom Biryani 🍷🍷	£12.95
Vegetable Biryani 🍷🍷	£12.95

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

King Prawn Balti	🍷 🍷	£10.95
Special Mix Balti	🍷 🍷	£10.95
Prawn Balti	🍷 🍷	£9.95
Chicken or Lamb Tikka Balti	🍷 🍷	£10.95
Chicken Balti	🍷	£9.95
Lamb Balti	🍷	£9.95
Mix Vegetable Balti	🍷	£8.95



Traditional Dishes

Curry Dishes

Cooked with medium spice. Very saucy

Chicken or Lamb Curry	£8.95
Prawn Curry	🍷 £8.95
King Prawn Curry	🍷 £9.95
Vegetable Curry	£8.95

Madras

Fairly hot saucy

Chicken or Lamb Madras	£8.95
Prawn Madras	🍷 £8.95
King Prawn Madras	🍷 £9.95
Vegetable Madras	£8.95

Vindaloo

Very hot with pieces of potatoes

Chicken or Lamb Vindaloo	£8.95
Prawn Vindaloo	🍷 £8.95
King Prawn Vindaloo	🍷 £9.95
Vegetable Vindaloo	£8.95

Korma Dishes

Sweet, mild with creamy coconut sauce

Chicken or Lamb Korma	🍷 🍷	£8.95
Prawn Korma	🍷 🍷	£8.95
King Prawn Korma	🍷 🍷	£9.95
Vegetable Korma	🍷	£8.95

Dupiaza

Medium spicy with fried onions

Chicken or Lamb Dupiaza	£8.95
Prawn Dupiaza	🍷 £8.95
King Prawn Dupiaza	🍷 £9.95
Vegetable Dupiaza	£8.95

Bhuna

Medium spiced, fairly dry dish

Chicken or Lamb Bhuna	£8.95
Prawn Bhuna	🍷 £8.95
King Prawn Bhuna	🍷 £9.95
Vegetable Bhuna	£8.95

Rogon

Medium spiced garnished with fresh tomato

Chicken or Lamb Rogon Josh	£8.95
Prawn Rogon Josh	🍷 £8.95
King Prawn Rogon Josh	🍷 £9.95
Vegetable Rogon Josh	£8.95

Fresh Vegetables Main

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

Motor Paneer 🍲

Green peas cooked with indian cheese in medium sauce

*Side: £4.95 Main: £8.95

Chana Massala 🍲

Chickpeas cooked with onions and mild spices

*Side: £4.95 Main: £8.95

Vegetable Curry 🍲

Mixed vegetables cooked in a medium sauce

*Side: £4.95 Main: £8.95

Bombay Potatoes 🍲

Cubes of potatoes cooked with onions, herbs & species

*Side: £4.95 Main: £8.95

Mushroom Bhaji 🍲

Button mushrooms cooked with mild spices

*Side: £4.95 Main: £8.95

Cauliflower Bhaji 🍲

Floret of cauliflower cooked in a light spicy sauce

*Side: £4.95 Main: £8.95

Bindi Bhaji 🍲

Okra

*Side: £4.95 Main: £8.95

Brinjal Bhaji 🍲

Aubergine

*Side: £4.95 Main: £8.95

Sag Bhaji 🍲

Spinach cooked with garlic and herbs in medium sauce

*Side: £4.95 Main: £8.95

Sag Paneer 🍲

Spinach cooked with indian cheese and garlic

*Side: £4.95 Main: £8.95

Sag Aloo 🍲

Spinach and potatoes blended with various spices

*Side: £4.95 Main: £8.95

Tarka Dall 🍲

Lentils cooked with garlic and onion

*Side: £4.95 Main: £8.95



Rice & Bread

Chutney (Per person) 🍲 🍲

Mango chutney, mint sauce, onion salad lime pickle

£0.70

Keema Rice 🍲 🍲

Cooked with mince lamb

£3.95

Lemon Rice 🍲

With fresh pieces of lemon

£3.95

Special Fried Rice 🍲 🍲

Chickpeas, egg and onions

£3.95

Vegetable Rice (With fresh vegetables) 🍲

£3.95

Mushroom Rice 🍲

£3.95

Pilau Rice (Basmati, safran rice) 🍲

£3.40

Steamed Plain Rice

£2.60

Badami Rice (Cashew, pistachio & almonds) 🍲 🍲 🍲 🍲

£4.20

Stuffed Paratha 🍲 🍲 🍲

Stuffed with fresh vegetables

£3.45

Peshwari Nan 🍲 🍲 🍲 🍲

Stuffed with nuts and almonds

£3.10

Cheese Nan 🍲 🍲 🍲

Stuffed with cheese

£3.45

Keema Nan 🍲 🍲 🍲

Stuffed with mince lamb

£3.10

Vegetable Nan 🍲 🍲 🍲

£3.10

Garlic Nan 🍲 🍲 🍲

Pieces of fresh garlic and coriander

£3.10

Paratha 🍲 🍲

Whole meal flour fried in butter ghee

£3.10

Nan 🍲 🍲 🍲

£2.80

Chapatti 🍲

Thin bread made from whole meal flour and baked

£1.95

Puree 🍲

£1.70

Light fluffy bread made from self-raising flour, deep fried

Papadam (Plain or Spicy) 🍲

£0.85