



*It has been 8 years since 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 experience to remember.*

### **Wifi Access:**

Wifi Name: Shad Guest  
Password: abc12345

### *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.

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





## 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

£6.95

### Tandoori King Prawns

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

£6.95

### House Special Chat

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

£6.85

### Stuffed Pepper

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

£6.95

### Nazakat

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

£6.65

### King Prawn Butterfly

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

£6.95

### King Prawn Puree

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

£6.95

### 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

£5.95

### Lamb Tikka

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

£5.95

### Tandoori Chicken

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

£6.10

### Sheek Kebab

Mince meat spiced and grilled in a tandoori oven

£5.95

### Aloo Chat

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

£5.95

### Samosa (Meat or Vegetable)

Indian pastry stuffed with minced lamb / vegetables

£4.95

### 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

£13.95

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 Jhalpiazi

£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

£10.95

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

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## 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

£11.95

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

£11.95

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

£11.95

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

### Mirchi Massala - From Raipur

£11.95

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

### Suhagi Chicken or Lamb

£11.95

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

£11.95

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

£13.95

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

£11.95

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

### Cumin Talapia

£11.95

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

### Talapia Jalfry

£11.95

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

### Aloo Borta - From the urban Bangladesh

£8.95

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

£12.95

From infused England

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## Tandoori

### Tandoori King Prawn £12.95

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 £9.45

Cubes of chicken or lamb marinated in spices and grilled in the tandoori oven

### Tandoori Chicken £9.95

On the bone chicken marinated in spicy tandoori sauce and grilled in the tandoor

### Lamb Chops £13.95

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 £13.95

### Shashlick Chicken or Lamb £11.95

### Shashlick Vegetable £10.95

With grated cheese on top

## Persian

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

### King Prawn Dansak £10.95

### King Prawn Pathia £10.95

### Chicken Tikka Dansak £10.95

### Prawn Pathia £8.95

### Prawn Dansak £8.95

### Chicken Dansak £8.95

### Lamb Dansak £8.95

### Vegetable Dansak or Pathia £8.50

## Korai

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

### King Prawn Korai £10.95

### Korai Gosht £9.95

### Korai Chicken £9.95

### Vegetable Korai £8.95

## 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 £10.95

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 £10.95

Stripes of chicken marinated in yoghurt sauce then cooked in a very mild authentic korma sauce.

### North Indian Garlic

### Chilli Chicken or Lamb £10.95

## 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

<b>King Prawn Balti</b> 🍷 🍷	<b>£10.95</b>
<b>Special Mix Balti</b> 🍷 🍷	<b>£10.95</b>
<b>Prawn Balti</b> 🍷 🍷	<b>£9.95</b>
<b>Chicken or Lamb Tikka Balti</b> 🍷 🍷	<b>£10.95</b>
<b>Chicken Balti</b> 🍷	<b>£9.95</b>
<b>Lamb Balti</b> 🍷	<b>£9.95</b>
<b>Mix Vegetable Balti</b> 🍷	<b>£9.95</b>

## Traditional Dishes

### Curry Dishes

Cooked with medium spice. Very saucy

<b>Chicken or Lamb Curry</b>	<b>£9.25</b>
<b>Prawn Curry</b> 🍷	<b>£9.65</b>
<b>King Prawn Curry</b> 🍷	<b>£10.95</b>
<b>Vegetable Curry</b>	<b>£9.25</b>

### Madras

Fairly hot saucy

<b>Chicken or Lamb Madras</b>	<b>£9.25</b>
<b>Prawn Madras</b> 🍷	<b>£9.65</b>
<b>King Prawn Madras</b> 🍷	<b>£10.95</b>
<b>Vegetable Madras</b>	<b>£9.25</b>

### Vindaloo

Very hot with pieces of potatoes

<b>Chicken or Lamb Vindaloo</b>	<b>£9.25</b>
<b>Prawn Vindaloo</b> 🍷	<b>£9.65</b>
<b>King Prawn Vindaloo</b> 🍷	<b>£10.95</b>
<b>Vegetable Vindaloo</b>	<b>£9.25</b>

### Korma Dishes

Sweet, mild with creamy coconut sauce

<b>Chicken or Lamb Korma</b> 🍷 🍷	<b>£9.45</b>
<b>Prawn Korma</b> 🍷 🍷 🍷	<b>£9.85</b>
<b>King Prawn Korma</b> 🍷 🍷 🍷	<b>£10.95</b>
<b>Vegetable Korma</b> 🍷 🍷	<b>£9.45</b>

### Dupiaza

Medium spicy with fried onions

<b>Chicken or Lamb Dupiaza</b>	<b>£9.45</b>
<b>Prawn Dupiaza</b> 🍷	<b>£9.85</b>
<b>King Prawn Dupiaza</b> 🍷	<b>£10.95</b>
<b>Vegetable Dupiaza</b>	<b>£9.45</b>

### Bhuna

Medium spiced, fairly dry dish

<b>Chicken or Lamb Bhuna</b>	<b>£9.45</b>
<b>Prawn Bhuna</b> 🍷	<b>£9.85</b>
<b>King Prawn Bhuna</b> 🍷	<b>£10.95</b>
<b>Vegetable Bhuna</b>	<b>£9.45</b>

### Rogon

Medium spiced garnished with fresh tomato

<b>Chicken or Lamb Rogon Josh</b>	<b>£9.45</b>
<b>Prawn Rogon Josh</b> 🍷	<b>£9.85</b>
<b>King Prawn Rogon Josh</b> 🍷	<b>£10.95</b>
<b>Vegetable Rogon Josh</b>	<b>£9.45</b>

## Vegetables

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

<b>Motor Paneer</b> 🍴	<b>*Side: £5.95</b>	<b>Main: £9.95</b>
Green peas cooked with indian cheese in medium sauce		
<b>Chana Massala</b> 🍴	<b>*Side: £5.95</b>	<b>Main: £9.95</b>
Chickpeas cooked with onions and mild spices		
<b>Vegetable Curry</b>	<b>*Side: £5.95</b>	<b>Main: £9.95</b>
Mixed vegetables cooked in a medium sauce		
<b>Bombay Potatoes</b> 🍴	<b>*Side: £5.95</b>	<b>Main: £9.95</b>
Cubes of potatoes cooked with onions, herbs & species		
<b>Mushroom Bhaji</b>	<b>*Side: £5.95</b>	<b>Main: £9.95</b>
Button mushrooms cooked with mild spices		
<b>Cauliflower Bhaji</b>	<b>*Side: £5.95</b>	<b>Main: £9.95</b>
Floret of cauliflower cooked in a light spicy sauce		
<b>Bindi Bhaji</b>	<b>*Side: £5.95</b>	<b>Main: £9.95</b>
Okra		
<b>Brinjal Bhaji</b>	<b>*Side: £5.95</b>	<b>Main: £9.95</b>
Aubergine		
<b>Sag Bhaji</b>	<b>*Side: £5.95</b>	<b>Main: £9.95</b>
Spinach cooked with garlic and herbs in medium sauce		
<b>Sag Paneer</b> 🍴	<b>*Side: £5.95</b>	<b>Main: £9.95</b>
Spinach cooked with indian cheese and garlic		
<b>Sag Aloo</b> 🍴	<b>*Side: £5.95</b>	<b>Main: £9.95</b>
Spinach and potatoes blended with various spices		
<b>Tarka Dall</b> 🍴	<b>*Side: £5.95</b>	<b>Main: £9.95</b>
Lentils cooked with garlic and onion		

## Rice & Bread

<b>Chutney</b> (Per person) 🍴 🍴	<b>£0.95</b>
Mango chutney, mint sauce, onion salad lime pickle	
<b>Keema Rice</b> 🍴 🍴	<b>£3.95</b>
Cooked with mince lamb	
<b>Lemon Rice</b>	<b>£3.95</b>
With fresh pieces of lemon	
<b>Special Fried Rice</b> 🍴 🍴	<b>£3.95</b>
Chickpeas, egg and onions	
<b>Vegetable Rice</b> (With fresh vegetables) 🍴	<b>£3.95</b>
<b>Mushroom Rice</b> 🍴	<b>£3.95</b>
<b>Pilau Rice</b> (Basmati, safron rice) 🍴	<b>£3.40</b>
<b>Steamed Plain Rice</b>	<b>£2.80</b>
<b>Badami Rice</b> (Cashew, pistachio & almonds) 🍴 🍴 🍴 🍴	<b>£4.50</b>
<b>Stuffed Paratha</b> 🍴 🍴 🍴	<b>£3.85</b>
Stuffed with fresh vegetables	
<b>Peshwari Nan</b> 🍴 🍴 🍴 🍴	<b>£3.10</b>
Stuffed with nuts and almonds	
<b>Cheese Nan</b> 🍴 🍴 🍴	<b>£3.45</b>
Stuffed with cheese	
<b>Keema Nan</b> 🍴 🍴 🍴	<b>£3.10</b>
Stuffed with mince lamb	
<b>Vegetable Nan</b> 🍴 🍴 🍴	<b>£3.20</b>
<b>Garlic Nan</b> 🍴 🍴 🍴	<b>£3.20</b>
Pieces of fresh garlic and coriander	
<b>Paratha</b> 🍴 🍴	<b>£3.40</b>
Whole meal flour fried in butter ghee	
<b>Nan</b> 🍴 🍴 🍴	<b>£2.90</b>
<b>Chapatti</b> 🍴	<b>£2.40</b>
Thin bread made from whole meal flour and baked	
<b>Puree</b> 🍴	<b>£2.20</b>
Light fluffy bread made from self-raising flour, deep fried	
<b>Papadam</b> (Plain or Spicy) 🍴	<b>£1.00</b>