



Exclusive 5 Course Christmas Day Cracker Menu

Only £39.95 pp

Christmas Crackers on tables, complimentary shots

OPEN FROM 12-6pm

Choose one from each course

Appertiser

Popadom & Pickle Tray

Side Dishes

Gurati Aloo (Spicy Potatoes)

One between 2 people

Starters

Shikara Special Christmas
Indian Tapas

Consists of: Chicken Tikka, Fish Tikka,
Vegetable Samosa, Shish Kebab

Nan

Plain Nan
Keema Nan
Peshwari Nan

Garlic Nan
Onion Nan
Chilli Nan

Poodina Nan (mint)

Tikka Nan
Cheese Nan

Rice (or nan,)

1 per person

Plain Pilau Rice
Keema Pilau
Vegetable Pilau
Mushroom Pilau
Onion Pilau
Nut Pilau
Egg Pilau
Pea's Pilau
Navaraton Pilau
Garlic Pilau
Lemon Pilau

Shikara Special Pilau

Cooked with Chicken, Prawns & Minced Lamb

£10 DEPOSIT REQUIRED PER PERSON

Please book in advance to avoid
dissapointment.

Book online via our website on
www.theshikara.co.uk

or call 0191 252 5050



Main Course

Choose from

Chicken, Chicken Tikka, Lamb, Lamb Tikka, Prawn, King Prawn, Vegetable

MASSALA DISHES

(Mild) Nations most popular dish (more popular than fish and chips) mild and creamy with various tikka spices, ground Almonds, coconut and fresh cream.

KURMA DISHES

(Mild) a curry dish in which cream, coconut and cashew nuts are used to create the delicacy of its flavour and creamy texture.

Sylhety Special Garlic Dishes

Cooked with lamb, chicken tikka, king prawn and egg, medium strength, Buna style with garlic.

Shikara Special Shahi Tukra

(Medium/hot) Large pieces of lamb tikka, chicken tikka fillet or king prawn roasted on skewers and then cooked with special medium hot spices, onions, tomatoes, coriander, jafal, fresh green chilies and onions.

Massala Punjabi style

(Medium/hot) Diced boneless chicken, lamb or King prawn mixed with minced lamb, garnished with Punjabi spices.

Honey Piazza

Cooked with chunks of fresh onions, green pepper, tomato purée, honey. Medium strength.

Chicken Tikka Roshan (Dry Sizzling)

Diced boneless breast of chicken, marinated in yoghurt with delicate herbs and tikka spice. Garnished with garlic, cooked over a charcoal oven. Served sizzled with onions (dry dish).

Shatkora delight (Medium)

Spicy dish cooked with shatkora fruit (citrus fruit) which comes from the Syhlet region of Bangladesh, giving a unique, tangy flavour.

Desi Naga

(Hot) Cooked with aromatic naga (hot chilli) chilli sauce, tomatoes, onions and green peppers in Buna style sauce.

Shikara Fish Special (Medium)

Bangladeshi panghas fish cooked with selected spices and herbs, aubergine, potato, onions, capsicum, tomatoes and garlic in a thick sauce.

Jalfrezi Dishes

(Medium/hot) A spicy curry dish cooked with stir-fried fresh green pepper, tomatoes, green chillies, fried onions and Punjabi herbs and spices. A unique dish of fresh appearance and strong hot flavour.

Balti

(Medium) Prepared in a red-hot Bengali wok, cooked with fresh garlic, ginger, herbs, chefs special mix of spices and Shikara's own Balti source.

Kharhi Dishes

A medium hot spicy dish cooked in karahi (iron wok) with ginger and tomatoes, prepared in a rich on spicy tandoori sauce.

Dessert or Coffee

GULAB JAMON

With Ice Cream

Indian Sweet