

Appetisers	
Popadom	£0.85
Spiced Popadom	£0.85
Full Pickle Tray	£2.95
Shikara Special Dip (spicy) (hot)	£0.95
Pink Sauce	£0.85

Indian Starters	
Chicken Chatt	Bhuna chicken cooked in spices, served on a special fried bread £4.75
Aloo Chatt	Potato with spices cooked in bhuna style, served on a special fried bread £4.25
Chicken Tikka Chatt	Bhuna chicken tikka cooked in spices, served on a special fried bread £5.35
Bhuna Prawn Puri	Bhuna prawn cooked in spices, served on a special fried bread £5.45
Lamb Chatt	Bhuna Lamb cooked in spices, served on a special fried bread £5.25
Chicken Tikka Mushroom Garlic	£5.25
Spicy Mushroom cooked with chicken tikka and garlic, served on a fried bread	
King Prawn Bhuna on Puri	£6.35
Bhuna king prawn cooked in spices, served on a special fried bread	
Ragara Pattice	Bombay roadside favourite, shallow fried potato with spicy chickpeas £4.95
Onion Bhaji	Deep fried, crispy, spiced onion balls £4.75
Pakora Chicken, Prawn or Vegetable	Dipped in batter and deep fried £4.75
Vegetable Bhaji on Puri	£4.25
Bhuna vegetables cooked in spices, served on a special fried bread	
Samosa	Mince meat, Chicken or Vegetable £4.25
Chicken Tikka Varki	£5.65
Bhuna chicken tikka cooked in spices, served stuffed inside a whole tandoori green pepper	
Chingri Varki	£5.65
Bhuna prawn cooked in spices, served stuffed inside a whole tandoori green pepper	
Machli Chatt	£5.15
Bhuna shredded fish fillets cooked in spices, served on a thin puree bread	

Shikara Tandoori Special Starters	
All served with fresh green salad & mint raita sauce	
Machle Tikka	£5.95
Indian, boneless fish marinated in a selection of tandoori spices and herbs, skilfully skewered in the tandoor	
Tandoori Sangam	£6.25
Chicken Tikka, Lamb Tikka and Sheek Kebab, cooked in a charcoal oven	
Botti Kebab	£5.95
Succulent boneless pieces of lamb, marinated in yoghurt blended with ginger and garlic, spit-roasted with green peppers, over a charcoal oven	
Sheek Kebab	£4.95
Minced meat mixed with onions, mint, fresh coriander, herbs and spices barbecued on a skewer in a charcoal oven	
Shami Kebab	£5.25
Minced meat mixed with onions, mint, fresh coriander, herbs and spices	
Reshmee Kebab	£5.65
Egg covered on minced lamb mixed with onions, mint, fresh coriander, herbs & spices	
Chicken Tikka or Lamb Tikka	£5.45
Chunky pieces of marinated chicken breast or lamb with spices and delicately barbecued in a charcoal oven	
Chicken Tikka or Lamb Punjabi style (spicy)	£5.85
Chunky pieces of marinated chicken breast or lamb in special Punjabi spices and delicately barbecued in a charcoal oven, Tandoor	

Salmon Grill	Salmon fish marinated in herbs and spices then grilled over charcoal £6.35
Chicken Tikka Paneer	£5.15
Chicken tikka cooked with spices, Indian cheese, onions and peppers	
Tandoori Chicken (Quarter) (on the bone)	£4.95
Paneer Tikka	£4.35
Freshly prepared homemade cheese marinated in yoghurt, delicately spiced with exotic herbs and browned in the tandoor	
King Prawn Butterfly	£6.25
King Prawn marinated in special spices covered in golden crispy breadcrumbs	
Tandoori King Prawn	£6.35
King Prawn marinated in special tandoori sauce, barbecued in the tandoor	
Tandoori Lamb Chops	£6.35
Tender pieces of lamb chops on the bone marinated with selected spices and cooked over a charcoal oven served sizzling hot with a bed of lettuce, tomatoes, onion and lemon	
Achari Murg Tikka	£5.65
Delicately spiced tandoori tikka chicken and green peppers, flavoured with special sweet mango sauce	
Talapia Mach Biran	£6.35
Lightly marinated with special spices, pan fried Bangladeshi boneless fish. Garnished with fried onions and coriander. Served with salad	

European Starters & Soups	
Mulligatawny Soup	£3.45
Mulligatawny means pepper water in the language of the South. A spicy lentil-based Indian soup	
Dhall Shorba	£3.45
Lentils cooked with special spices, tomatoes, garlic, ginger with cumin seeds	
Vegetable Soup	£3.45
Vegetable cooked with special spices, tomatoes, garlic & ginger	
Tomato Soup	£3.45
Tomato cooked with special spices, garlic, ginger	
Fried Scampi	£4.65
Breaded and deep fried served with salad and tartare sauce	
Prawn Cocktail	£4.65
Prawns in a cocktail sauce on a bed of lettuce	

Grill & Tandoori Main Specialities	
These dishes are cooked on a charcoal fire in a specially designed clay oven, the meat having been previously marinated in our own special recipe, roasted on skewers and garnished with salad. Tandoori dishes are among the outstanding delicacies of the Asian subcontinent. Served with fresh green salad and mint raita sauce.	
Shikara Special Grilled Lamb Chops (on the bone)	£11.95
Delicious and tender lamb chops marinated in Shikara's very own special sauce and a combination of herbs & spices	
Chicken / Lamb Shashlick	£10.95
Lamb pieces skewered with peppers, onions and tomato	
Chicken Tandoori (on the bone)	£9.75
Half spring chicken on the bone marinated in yoghurt with delicate herbs and spices, cooked over charcoal oven	
Chicken Tikka	£10.35
Diced boneless chicken, marinated in yoghurt with delicate herbs and spices, cooked over a charcoal oven	
Chicken or Lamb Tikka Punjabi Style (spicy)	£10.95
Succulent pieces of diced boneless chicken or lamb, marinated in yoghurt with special Punjabi herbs	
Machle Tikka	£10.55
Indian boneless fish (Panghas) marinated in a selection of Tandoori spices and herbs, skilfully skewered in the Tandoor	

Tandoori King Prawn Shashlik	£12.95
Jumbo king prawn, marinated in special spice, skewered with peppers, onions and tomato	
Chicken Tandoori Mosakka (on the bone)	£14.35
Consists of half spring tandoori chicken, Sheek Kebab served with pilau rice and Massala sauce or any other curry sauce of your choice (Virtually a meal in itself)	
Tandoori Sangam (Large Mixed Grill Platter)	£13.95
Consists of Chicken Tikka, Lamb Tikka, Sheek Kebab, King Prawn and half spring tandoori chicken	
Lamb Tikka	£10.55
Diced tender lamb in marinated yoghurt with delicate herbs & spices, cooked over charcoal oven, garnished with mixed green salad and a wedge of lemon	
Tandoori King Prawn	£12.95
King prawn marinated in special tandoori sauce and barbecued in the tandoor	
Paneer Tikka (Indian Cottage Cheese)	£8.55
Paneer marinated in yoghurt with delicate herbs & spices, green & red pepper and barbecued in the tandoor	
Grilled Massala Fish	£11.85
Bangladeshi boneless Telapia fish marinated with our own special spices, garnished with fried onions and corriander	

Traditional Shikara Specialities	
Choose from our range of succulent fillings and then choose your cooking style	
Chicken, Lamb, Prawn or Fish	£9.45
Chicken Tikka or Lamb Tikka	£9.95
King Prawn	£11.55
Tandoori King Prawn	£11.95
Special Mixed (Chicken Tikka, Lamb & Prawn)	£9.95
Vegetables	£7.95
Paneer (Indian Cottage Cheese)	£8.25

MASSALA DISHES	
(Mild) Nation's most popular dish (More popular than fish & chips) Mild and creamy with various tikka spices, ground almond, coconut and fresh cream	
JALFREZI DISHES	
(Medium / Fairly 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 spicy flavour	
KARHI DISHES	
(Medium / Fairly Hot) A spicy dish cooked in a Karahi (iron wok) with ginger and tomatoes prepared in a rich spicy tandoori sauce	
BALTI DISHES	
(Medium) Prepared in a red-hot Bengali wok, cooked with fresh garlic, ginger, herbs, the chef's special mix of spices and Shikara's own balti sauce	
BUTTER DISHES (Mild)	
Cooked with mild spices and herbs in a creamy, buttery sauce	
MAKHANI DISHES	
(Mild) A tandoori mild and creamy curry cooked with ground almond powder, paneer, peeled tomatoes and Punjabi spices	
ACHARI DISHES	
(Medium) Cooked in a special blend of spices, herbs and mango pickles to create a spicy, tangy taste	
MUMTAZ BADAMI	
(Mild) A creamy sauce prepared with cashew nuts and almonds.	
A favourite dish of the wife of Shah Jahan, who built the Taj Mahal	
HONEY SPECIAL DISH	
(Sweet & Medium) Cooked with fresh onion, green pepper, tomato puree & honey	

Shikara Specialities	
Chef's Special Tandoori Lamb Chops (on the bone) (staff curry)	£11.95
(Medium) Tender pieces of lamb chops on the bone, marinated with selected spices and cooked over a charcoal oven and then recooked in a special home-style sauce with fresh coriander	
Chicken Tikka Massala Punjabi Style	£11.55
(Medium / Fairly Hot) Diced boneless chicken mixed with minced lamb, garnished with Punjabi spices	
Chef's Special Balti	£10.85
(Medium) Succulent boneless pieces of lamb cooked with minced lamb, fresh green beans, potato and a special blend of balti spices	
Sylhety Special Garlic	£11.25
(Medium / Fairly Hot) Cooked with lamb, chicken tikka, king prawn and egg, medium strength, bhuna style with garlic	
Shikara Special Chicken Tikka or Lamb Shahi Tukra	£11.65
(Medium / Fairly Hot) Large pieces of lamb tikka or chicken tikka fillet roasted on skewers and then cooked with special medium-hot spices, onions, tomatoes, coriander, jafal, fresh green chillies, and onions	
Chicken Tikka Mossomum	£10.25
(Medium) The chicken is marinated in special spices, roasted in the clay oven, and then pan-fried with fresh green beans	
Mirchi Kurma - Kashmiri Style	£10.25
(Medium / Fairly Hot) A fresh lamb kurma simmered in a mixture of chilli with cinnamon, cardamon and cloves	
Kombadi Chicken Curry	£10.25
(Medium / Fairly Hot) Chicken curry Bombay style, a light and hot Maharashtrian curry dish	
Bengal Kofta	£10.25
(Medium / Fairly Hot) Spicy keema balls cooked with alloo green pepper and boiled egg in a blend of slightly hot sylhety spices	
Jhinga Goa Style	£11.35
(Medium / Fairly Hot) King prawns simmered in a tangy sauce made from coconut	
Channa Tikka Garlic	£10.25
(Medium) Chicken marinated with spices cooked with chickpeas & garlic	
Lamb Keema Mutter Aloo	£10.25
(Medium) Fresh minced lamb, peas & potatoes sautéed with butter, then cooked in a medium dry sauce seasoned with homemade chef special spices	
South Indian Chilli Garlic (Chicken Tikka or Lamb)	£10.55
(Fairly Hot) Sliced garlic cooked in bhuna style, garnished with fresh green chillis and coriander	
Tok Jal Mishti (Chicken or Lamb)	£10.55
(Hot / Sweet & Sour) Cooked in moolasses, tamarind, dry roasted hot chilli, in a thick sauce served in a special spice & finished off with fresh tomato, garlic & fresh corriander	
King Prawn Ba Dhanya	£11.65
(Medium) King prawn dish prepared with a mixture of our own special spices and lots of fresh danya leaves	
Tandoori King Prawn Massala Punjabi Style	£12.55
(Medium / Fairly Hot) Tandoori king prawn mixed with mince lamb garnished with Punjabi sauce	
Tandoori King Prawn Shahi Turka	£12.55
(Medium / Fairly Hot) A dish which, having been previously marinated in our own special recipe, is cooked in a clay oven and then cooked with tomato, jafal, fresh coriander, green chilli and onion	
Desi Naga Chicken, Lamb or Prawn	£10.55
(Hot) Cooked with aromatic naga (hot chilli) chilli sauce, tomatoes and onions in bhuna-style sauce	
Mishti Goshte	£9.65
(Sweet & Medium) Butternut squash cooked with tender lamb pieces with medium spice in a thick, rich, aromatic sauce. Another favourite from the Northeast Bangladesh (Sylhet)	

Rajshahi King Prawn	£11.75
(Medium) Tandoori king prawn cooked with potatoes, aubergine, fresh garlic, ginger, spices and herbs in a thick sauce	
Chicken Tikka Chilli Masala	£10.65
(Hot) Marinated chicken tikka pieces cooked in special massala sauce and hot spices with fresh green chillies	
Murg Mango Delight	£9.55
(Mild-Sweet) Tender chicken cooked in a special sauce prepared with cream, coconut and mango giving it a special flavour	

Bengal Specials	
Chicken, Lamb or Prawn	£10.45
Chicken Tikka or Lamb Tikka	£10.95
King Prawn	£11.95
Fish	£9.95
Vegetable	£7.95
Paneer (Indian Cottage Cheese)	£8.25
Shatkora Delight	
(Medium) Spicy dish cooked with shatkora fruit (citrus fruit from the lemon family), which comes from the Sylhet region of Bangladesh, giving a unique, tangy flavour	
Deshi Uree Bisi	
(Medium) Cooked with very tasty seeds of Bangladeshi runner beans, flavoured with coriander and spices. This dish is very unique.	
Shikara Fish Dishes	
Aloo Macher Jhool	£9.95
(Medium / Fairly Hot) Fish cooked in a traditional style with baby potatoes in a fine, light sauce with dhanya powder and chilli powder, garnished with coriander	
Machle Khazana	£10.55
(Medium) Bhuna-style medium-strength fish curry with onions & tomatoes	
Shikara Fish Special	£10.75
(Medium) Bangladeshi Panghas fish cooked with selected spices and herbs, aubergine, potato, onions, capsicum, tomatoes and garlic in thick sauce	
Chef's Special Talapia Bhuna	£10.75
(Medium) Lightly pan fried Bangladeshi boneless Talapia fish, marinated and cooked in a chef's special bhuna sauce. Garnished with fresh chilli and coriander	
Biryani Dishes	
A Biryani is made with flavoured Basmati Rice and special spices, cashew nuts and fresh green peppers topped with a fried egg and served with a medium spiced vegetable curry.	
Chicken Biryani	£9.95
Chicken Tikka Biryani	£10.65
Lamb Biryani	£10.65
Lamb Tikka Biryani	£10.95
Prawn Biryani	£10.65
King Prawn Biryani	£12.95
Special mixed Biryani	£11.95
(Chicken Tikka, Lamb and Prawns)	
Vegetable Biryani	£8.55

Traditional Favourites	
Choose from our range of succulent fillings and then choose your cooking style	
Chicken, Lamb or Prawn	£8.95
Chicken Tikka or Lamb Tikka	£9.65
King Prawn	£10.95
Special Mixed (Chicken Tikka, Lamb & Prawn)	£9.95
Vegetables	£7.95
Fish	£8.95
Paneer (Indian Cottage Cheese)	£8.25

KURMA	SINGAPORE
(Mild) A curry dish in which cream, coconut and cashew nuts are used to create the delicacy of its flavour and creamy texture	
MALAYAN	PATHIA
(Mild) A special curry cooked with pineapple, banana and cream	
KASHMIRI	PANEER DISHES
(Mild) A creamy curry with bananas	
PASANDA	(Medium) Paneer dishes are cooked in a special sauce with paneer (cheese cubes) and medium spices
(Mild) A curry dish cooked in special mild spices plus ground almonds, cream and yoghurt	
BHUNA	SRI LANKA DISHES
(Medium) A dish containing a combination of a special blend of spices fresh tomatoes and onions	
DUPIAZA	(Medium / Fairly Hot) Sri Lanka dishes are cooked with blend of fairly hot spices giving them a flavour similar to a madras with a coconut taste
(Medium) A curry with greater use of onions, with fresh tomatoes	
ROGAN JOSH	PLAIN CURRY
(Medium) A dish containing fried onions, with selected spices and topped with tomatoes	
DANSAK	(Medium) A curry with a wide range of oriental spices giving a rich flavour
(Medium / Fairly Hot) A fairly hot sauce, sweet and sour curry cooked with lentils pineapple and lemon	
SAAG or METHI	PLAIN MUSHROOM CURRY
(Medium) A blend of spices cooked together with spinach or Methi (Fenugreek leaves)	
SPECIAL GARLIC	(Medium) A Bhuna style curry dish garnished with coriander and lots of garlic

Thursday & Sunday

SPECIAL BANQUET NIGHTS

Takeaway 5 COURSES for £16.95

Eat-in 5 COURSES for £18.95

European Dishes

All served with Bombay fries (Indian Chips) and green salad

Grilled Chicken	£8.55
Sirloin Steak (Mushrooms & onions)	£11.95
Fried Scampi	£8.55
Chicken or Prawn Omelette	£7.55
Mushroom Omelette	£6.95
Plain Omelette	£6.45
Bombay Fries (chips)	£2.75
Garlic Chips	£2.85
Punjabi Chips (spicy)	£2.85
Green Salad	£2.55

Shikara Side Dishes

The following dishes are served only with main meals and are an excellent way to build up a vegetarian banquet.

Whoori and Aloo Bhaji (Potato & Beans)	£3.95
Karahi Bhindi	£3.95
Okra sautéed with onions, tomatoes, ginger & coriander leaves in a Karahi	
Bigan Bhaji	£3.95
Sliced aubergine garnished with touch of special selected spices, ginger & garlic	
Paneer Jalfrezi	£3.95
Finger of fresh cottage cheese tossed with onions, red and green peppers, tomatoes and spices	
Palka Mutter Paneer	£3.95
A unique combination of spinach, peas and home made cottage cheese	
Gujarati Aloo	£3.85
Cubed potatoes tossed in a mélange of spices	
Dhall Massala - Lentils, thick sauce	£3.85
Cauliflower or Saag Bhaji (Spinach)	£3.85
Saag Aloo (Spinach and potatoes)	£3.85
Chana Aloo	£3.85
Aloo Gobi (Potato and cauliflower)	£3.85
Vegetable Bhaji	£3.85
Tarka Dhal	£3.85
Mushroom Bhaji	£3.85
Whoori Bhaji (Green Beans)	£3.85
Aloo Peas (Potato & Peas)	£3.85
Mixed Vegetable Curry (Small)	£3.85
Saag Paneer (Spinach & cheese)	£3.85
ANY Flavour Curry Sauce	£3.65

Rice Dishes

Plain Pilau	£3.35
Saada Chawal - Fluffy plain boiled patna rice	
Navratna Pilau - The Shikara speciality rice cooked with fresh vegetables and fruits, garnished with nuts	£3.15
Special Fried Rice - Chick peas, fried egg, vegetables, spices & red onion	£3.75
Vegetable Pilau	£3.95
Onion Pilau	£3.75
Egg Pilau	£3.75
Mushroom Pilau	£3.75
Mutter Pilau (Peas)	£3.75
Keema Pilau - Basmati Rice cooked with minced meat	£3.75
Special Mixed Pilau - Consists of chicken, prawns and minced meat	£3.95
Nut Pilau	£3.75
Garlic Pilau	£3.75
Tandoori Keema Pilau	£3.75
Lemon Pilau	£3.75
Coconut Pilau	£3.75
Chana Pilau - Basmati rice cooked with chickpeas	£3.75
Chilli Pilau	£3.75

Nans & Rotis

Whole-wheat flour mixed with milk and butter, baked in the Tandoor

Keema Nan	£3.45
Onion Nan	£3.25
Garlic & Coriander Nan	£3.25
Chilli Nan	£3.25
Peshwari Nan	£3.25
Cheese Nan	£3.25
Stuffed Nan (Mixed Vegetable)	£3.25
Special Cheese Nan	£3.55
Chicken tikka, chilli, garlic and cheese	
Tikka Nan	£3.25
Plain Nan	£2.95
Stuffed Paratha	£3.35
Paratha	£2.95
Roti - Wheat dough baked in the Tandoor	£2.65
Poodhina Paratha - Wheat dough mixed with mint baked in the Tandoor	£2.95
Chapati - Indian bread cooked on a tawa	£1.85
Garlic Chapati	£1.95
Puri - Small deep fried bread	£1.25
Raita (Yoghurt)	
Cucumber, Potato or Onion Raita	£1.95
Plain Raita	£1.75

Kids Menu £9.95

All served with Popadoms, Dips and a choice of chips or rice.

Chicken Kurma
Chicken Tikka Massala
Chicken Curry
Fish Fingers
Chicken Nuggets



TAKE AWAY MENU

Multi Award Winning Cuisine

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COLLECTION & HOME DELIVERY SERVICE

Available to the following postcodes
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Opening Times

Monday 5:00 PM - 11.00PM	Tuesday 5:00 PM - 11.00PM
Wednesday 5:00 PM - 11.00PM	Thursday 5:00 PM - 11.00PM
Friday 5:00 PM - 11.00PM	Saturday 5:00 PM - 11.00PM
Sunday 5:00 PM - 11.00PM	

181 Whitley Rd, Whitley Bay, Tyne & Wear NE26 2DN





MULTI AWARD WINNING RESTAURANT

If there is any dish you would like that is not listed on our menu, please do not hesitate to ask, and our chef will be happy to prepare it. Thank you.
Please inform a member of staff if you are allergic to nuts or any other ingredients.