

Appetisers

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

Indian Starters

Chicken Chatt	Bhuna chicken cooked in spices, served on a special fried bread	£5.25
Aloo Chatt	Potato with spices cooked in bhuna style, served on a special fried bread	£4.75
Chicken Tikka Chatt	Bhuna chicken tikka cooked in spices, served on a special fried bread	£5.45
Bhuna Prawn Puri	Bhuna prawn cooked in spices, served on a special fried bread	£5.95
Lamb Chatt	Bhuna Lamb cooked in spices, served on a special fried bread	£5.45
Chicken Tikka Mushroom Garlic	Spicy Mushroom cooked with chicken tikka and garlic, served on a fried bread	£5.45
King Prawn Bhuna on Puri	Bhuna king prawn cooked in spices, served on a special fried bread	£6.95
Ragara Pattice	Bombay roadside favourite, shallow fried potato with spicy chickpeas	£5.25
Onion Bhaji	Deep fried, crispy, spiced onion balls	£5.35
Pakora Chicken, Prawn or Vegetable	Dipped in batter and deep fried	£5.15
Vegetable Bhaji on Puri	Bhuna vegetables cooked in spices, served on a special fried bread	£4.55
Samosa	Mince meat, Chicken or Vegetable	£5.15
Chicken Tikka Varki	Bhuna chicken tikka cooked in spices, served stuffed inside a whole tandoori green pepper	£5.95
Chingri Varki	Bhuna prawn cooked in spices, served stuffed inside a whole tandoori green pepper	£5.95
Machli Chatt	Bhuna shredded fish fillets cooked in spices, served on a thin puree bread	£5.65

Shikara Tandoori Special Starters

All served with fresh green salad & mint raita sauce

Machle Tikka	Indian, boneless fish marinated in a selection of tandoori spices and herbs, skilfully skewered in the tandoor	£6.25
Tandoori Sangam	Chicken Tikka, Lamb Tikka and Sheek Kebab, cooked in a charcoal oven	£7.25
Botti Kebab	Succulent boneless pieces of lamb, marinated in yoghurt blended with ginger and garlic, spit-roasted with green peppers, over a charcoal oven	£6.55
Sheek Kebab	Minced meat mixed with onions, mint, fresh coriander, herbs and spices barbecued on a skewer in a charcoal oven	£5.65
Shami Kebab	Minced meat mixed with onions, mint, fresh coriander, herbs and spices	£5.85
Reshmee Kebab	Egg covered on minced lamb mixed with onions, mint, fresh coriander, herbs & spices	£6.55
Chicken Tikka or Lamb Tikka	Chunky pieces of marinated chicken breast or lamb with spices and delicately barbecued in a charcoal oven	£6.15
Chicken Tikka or Lamb Punjabi style (spicy)	Chunky pieces of marinated chicken breast or lamb in special Punjabi spices and delicately barbecued in a charcoal oven, Tandoor	£6.55

Salmon Grill	Salmon fish marinated in herbs and spices then grilled over charcoal	£8.25
Chicken Tikka Paneer	Chicken tikka cooked with spices, Indian cheese, onions and peppers	£6.15
Tandoori Chicken (Quarter) (on the bone)		£5.95
Paneer Tikka	Freshly prepared homemade cheese marinated in yoghurt, delicately spiced with exotic herbs and browned in the tandoor	£5.45
King Prawn Butterfly	King Prawn marinated in special spices covered in golden crispy breadcrumbs	£6.95
Tandoori King Prawn	King Prawn marinated in special tandoori sauce, barbecued in the tandoor	£7.35
Tandoori Lamb Chops	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	£7.25
Achari Murg Tikka	Delicately spiced tandoori tikka chicken and green peppers, flavoured with special sweet mango sauce	£6.65
Talapia Mach Biran	Lightly marinated with special spices, pan fried Bangladeshi boneless fish. Garnished with fried onions and coriander. Served with salad	£7.75

European Starters & Soups

Mulligatawny Soup	Mulligatawny means pepper water in the language of the South. A spicy lentil-based Indian soup	£4.45
Dhall Shorba	Lentils cooked with special spices, tomatoes, garlic, ginger with cumin seeds	£4.45
Fried Scampi	Breaded and deep fried served with salad and tartare sauce	£5.15
Prawn Cocktail	Prawns in a cocktail sauce on a bed of lettuce	£5.05

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)	Delicious and tender lamb chops marinated in Shikara's very own special sauce and a combination of herbs & spices	£12.95
Lamb Shashlick	Lamb pieces skewered with peppers, onions and tomato	£12.95
Chicken Shashlick	Chicken pieces skewered with peppers, onions and tomato	£12.95
Chicken Tandoori (on the bone)	Half spring chicken on the bone marinated in yoghurt with delicate herbs and spices, cooked over charcoal oven	£10.25
Chicken Tikka or Lamb Tikka	Diced boneless chicken or Lamb, marinated in yoghurt with delicate herbs and spices, cooked over a charcoal oven	£11.95
Chicken or Lamb Tikka Punjabi Style (spicy)	Succulent pieces of diced boneless chicken or lamb, marinated in yoghurt with special Punjabi herbs	£12.95
Machle Tikka	Indian boneless fish (Panghas) marinated in a selection of Tandoori spices and herbs, skilfully skewered in the Tandoor	£11.95

Tandoori King Prawn Shashlik	Jumbo king prawn, marinated in special spice, skewered with peppers, onions and tomato	£13.95
Chicken Tandoori Mosakka (on the bone)	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)	£15.95
Tandoori Sangam (Large Mixed Grill Platter)	Consists of Chicken Tikka, Lamb Tikka, Sheek Kebab, King Prawn and half spring tandoori chicken	£15.95
Tandoori King Prawn	King prawn marinated in special tandoori sauce and barbecued in the tandoor	£13.75
Paneer Tikka (Indian Cottage Cheese)	Paneer marinated in yoghurt with delicate herbs & spices, green & red pepper and barbecued in the tandoor	£9.85
Grilled Massala Fish	Bangladeshi boneless Telapia fish marinated with our own special spices, garnished with fried onions and coriander	£12.95
Chicken Tikka Loaded Fries	Succulent small pieces of chicken tikka and chips marinated together with special spices, then garnished with cheese and Shikara special sauce	£11.95

Traditional Shikara Specialities

Choose from our range of succulent fillings and then choose your cooking style

Lamb	£9.95
Chicken, Prawn or Fish	£9.95
Chicken Tikka or Lamb Tikka	£10.95
King Prawn	£12.95
Tandoori King Prawn	£12.95
Special Mixed (Chicken Tikka, Lamb & Prawn)	£11.95
Vegetables	£8.65
Paneer (Indian Cottage Cheese)	£8.95

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)

(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

£12.95

Chicken Tikka Massala Punjabi Style

(Medium / Fairly Hot) Diced boneless chicken mixed with minced lamb, garnished with Punjabi spices

£12.95

Chef's Special Balti

(Medium) Succulent boneless pieces of lamb cooked with minced lamb, fresh green beans, potato and a special blend of balti spices

£11.95

Sylhety Special Garlic

(Medium / Fairly Hot) Cooked with lamb, chicken tikka, king prawn and egg, medium strength, bhuna style with garlic

£12.95

Shikara Special Chicken Tikka or Lamb Shahi Tukra

(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

£12.95

Chicken Tikka Mossomum

(Medium) The chicken is marinated in special spices, roasted in the clay oven, and then pan-fried with fresh green beans

£11.55

Kombadi Chicken Curry

(Medium / Fairly Hot) Chicken curry Bombay style, a light and hot Maharashtrian curry dish

£11.55

Tok Jal Mishti (Chicken or Lamb)

(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 coriander

£11.95

Jhinga Goa Style

(Medium / Fairly Hot) King prawns simmered in a tangy sauce made from coconut

£12.95

Channa Tikka Garlic

(Medium) Chicken marinated with spices cooked with chickpeas & garlic

£11.25

Lamb Keema Mutter Aloo

(Medium) Fresh minced lamb, peas & potatoes sautéed with butter, then cooked in a medium dry sauce seasoned with homemade chef special spices

£11.25

South Indian Chilli Garlic (Chicken Tikka or Lamb)

(Fairly Hot) Sliced garlic cooked in bhuna style, garnished with fresh green chillis and coriander

£11.55

King Prawn Ba Dhanya

(Medium) King prawn dish prepared with a mixture of our own special spices and lots of fresh danya leaves

£12.95

Tandoori King Prawn Massala Punjabi Style

(Medium / Fairly Hot) Tandoori king prawn mixed with mince lamb garnished with Punjabi sauce

£13.95

Tandoori King Prawn Shahi Turka

(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

£13.95

Desi Naga Chicken, Lamb or Prawn

(Hot) Cooked with aromatic naga (hot chilli) chilli sauce, tomatoes and onions in bhuna-style sauce

£11.55

Mishti Goshte

(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)

£11.55

Rajshahi King Prawn

(Medium) Tandoori king prawn cooked with potatoes, aubergine, fresh garlic, ginger, spices and herbs in a thick sauce

£12.95

Chicken Tikka Chilli Masala

(Hot) Marinated chicken tikka pieces cooked in special massala sauce and hot spices with fresh green chillies

£11.25

Murg Mango Delight

(Mild-Sweet) Tender chicken cooked in a special sauce prepared with cream, coconut and mango giving it a special flavour

£11.25

Bengal Specials

Chicken, Lamb or Prawn

Chicken Tikka or Lamb Tikka

King Prawn

Fish

Vegetable

Paneer (Indian Cottage Cheese)

£11.45

£11.95

£12.95

£10.95

£8.55

£8.95

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

(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

£10.95

Machle Khazana

(Medium) Bhuna-style medium-strength fish curry with onions & tomatoes

£11.95

Shikara Fish Special

(Medium) Bangladeshi Panghas fish cooked with selected spices and herbs, aubergine, potato, onions, capsicum, tomatoes and garlic in thick sauce

£11.95

Chef's Special Talapia Bhuna

(Medium) Lightly pan fried Bangladeshi boneless Talapia fish, marinated and cooked in a chef's special bhuna sauce. Garnished with fresh chilli and coriander

£11.95

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/Lamb/Prawn Biryani

£11.25

Chicken/Lamb Tikka Biryani

£12.35

King Prawn Biryani

£13.95

Special mixed Biryani (Chicken Tikka, Lamb and Prawns)

£12.45

Vegetable Biryani

£9.45

Traditional Favourites

Choose from our range of succulent fillings and then choose your cooking style

Lamb

£9.95

Chicken or Prawn

£9.95

Chicken Tikka or Lamb Tikka

£10.95

King Prawn

£12.95

Special Mixed (Chicken Tikka, Lamb & Prawn)

£10.95

Vegetables

£8.55

Fish

£9.95

Paneer (Indian Cottage Cheese)

£8.95

KURMA

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

MALAYAN

(Mild) A special curry cooked with pineapple, banana and cream

KASHMIRI

(Mild) A creamy curry with bananas

PASANDA

(Mild) A curry dish cooked in special mild spices plus ground almonds, cream and yoghurt

BHUNA

(Medium) A dish containing a combination of a special blend of spices fresh tomatoes and onions

DUPIAZA

(Medium) A curry with greater use of onions, with fresh tomatoes

ROGAN JOSH

(Medium) A dish containing fried onions, with selected spices and topped with tomatoes

DANSAK

(Medium / Fairly Hot) A fairly hot sauce, sweet and sour curry cooked with lentils pineapple and lemon

SAAG or METHI

(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

SINGAPORE

(Medium) A Bhuna style dish containing Bhindi (Okra) and special selected spices

PATHIA

(Medium / Fairly Hot) A hot, sweet and sour lemon-flavoured curry dish

PANEER DISHES

(Medium) Paneer dishes are cooked in a special sauce with paneer (cheese cubes) and medium spices

SRI LANKA DISHES

(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

PLAIN CURRY

(Medium) A curry with a wide range of oriental spices giving a rich flavour

PLAIN MUSHROOM CURRY

(Medium) A curry with a wide range of oriental spices, giving a rich flavour with mushrooms

MADRAS

(Hot) South Indian version of the dish popular in Central and Eastern India, having a greater proportion of garam spices, lending a rich taste

VINDALOO

(Very Hot) Related to Madras but involving a generous use of hot spices

Thursday & Sunday SPECIAL BANQUET NIGHTS

Takeaway **5 COURSES** for £17.95

Eat-in **5 COURSES** for £19.95

European Dishes

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

Grilled Chicken	£8.95
Sirloin Steak (Mushrooms & onions)	£13.95
Fried Scampi	£8.95
Chicken or Prawn Omelette	£8.95
Mushroom Omelette	£7.95
Plain Omelette	£7.95
Bombay Fries (chips)	£2.75
Garlic Chips	£2.95
Punjabi Chips (spicy)	£2.95
Chicken Nuggets	£8.95

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)	£4.65
Karahi Bhindi Okra sautéed with onions, tomatoes, ginger & coriander leaves in a Karahi	£4.65
Bigan Bhaji Sliced aubergine garnished with touch of special selected spices, ginger & garlic	£4.65
Paneer Jalfrezi Finger of fresh cottage cheese tossed with onions, red and green peppers, tomatoes and spices	£4.65
Palka Mutter Paneer A unique combination of spinach, peas and home made cottage cheese	£4.65
Gujarati Aloo Cubed potatoes tossed in a mélange of spices	£4.35
Dhall Massala - Lentils, thick sauce	£4.35
Cauliflower or Saag Bhaji (Spinach)	£4.35
Saag Aloo (Spinach and potatoes)	£4.35
Chana Aloo	£4.35
Aloo Gobi (Potato and cauliflower)	£4.35
Vegetable Bhaji	£4.35
Tarka Dhal	£4.35
Mushroom Bhaji	£4.35
Whoori Bhaji (Green Beans)	£4.35
Aloo Peas (Potato & Peas)	£4.35
Mixed Vegetable Curry (Small)	£4.35
Saag Paneer (Spinach & cheese)	£4.35
ANY Flavour Curry Sauce	£4.35

Rice Dishes

Plain Pilau/Boiled Rice	£3.65
Navratna Pilau - The Shikara speciality rice cooked with fresh vegetables and fruits, garnished with nuts	£4.65
Special Fried Rice - Chick peas, fried egg, vegetables, spices & red onion	£4.65
Vegetable Pilau	£4.25
Onion Pilau	£4.25
Egg Pilau	£4.25
Mushroom Pilau	£4.25
Mutter Pilau (Peas)	£4.25
Keema Pilau - Basmati Rice cooked with minced meat	£4.25
Special Mixed Pilau - Consists of chicken, prawns and minced meat	£4.65
Nut Pilau	£4.25
Garlic Pilau	£4.25
Tandoori Keema Pilau	£4.25
Lemon Pilau	£4.25
Coconut Pilau	£4.25
Chana Pilau - Basmati rice cooked with chickpeas	£4.25
Chilli Pilau	£4.25

Nans & Rotis

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

Shikara Special Nan - (Family Nan) Choice of Plain, Garlic or Peshwari (Large)	£7.95
Keema Nan	£3.65
Onion Nan	£3.65
Garlic & Coriander Nan	£3.65
Chilli Nan	£3.65
Peshwari Nan	£3.65
Cheese Nan	£3.65
Stuffed Nan (Mixed Vegetable)	£3.65
Special Cheese Nan Chicken tikka, chilli, garlic and cheese	£3.95
Tikka Nan	£3.65
Plain Nan	£3.25
Stuffed Paratha	£3.85
Paratha	£3.65
Roti - Wheat dough baked in the Tandoor	£2.95
Poodhina Paratha - Wheat dough mixed with mint baked in the Tandoor	£3.45
Chapati - Indian bread cooked on a tawa	£1.95
Garlic Chapati	£1.95
Puri - Small deep fried bread	£1.25
Raita (Yoghurt)	
Cucumber, Potato or Onion Raita	£2.25
Plain Raita	£1.95

Kids Menu £11.95

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

Chicken Kurma
Chicken Tikka Massala
Chicken Curry
Fish Fingers
Chicken Nuggets

Did you know...

... there is
more seating
upstairs with
sea views

Why not enjoy your meal with great
views and stylish surroundings

Takeaway, collection and delivery services
available to the following post codes
NE25, NE26, NE27, NE29 & NE30



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.