



الشارد  
Indian Restaurant

# SET MEAL DINNER

FOR A TABLE OF FOUR £24.95 PP

## STARTER:

### Nazakat

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

### Pancake Kebab

*Pancake stuffed with delicious spicy lamb*

### Kadom Phool

*Minced lamb covered with spicy mashed potatoes, coated with sesame seeds and then deep fried*

## MAIN COURSE:

### 1 Lamb Rajshahi

*Fresh lamb cooked with pickled baby mangoes, tomatoes, coriander herbs and spices, served with fried red chillies. Madras hot with a succulent smoky flavor*

### 1 Tatul Chicken

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

### 1 King Prawn Sizzler

*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*

### 1 Chicken Rezzla

*Fine slices of spring chicken or lamb tikka cooked in a spicy sauce cooked with onions & green peppers. served sizzling on a iron wok*

## SIDE DISH:

### 1 Bombay Aloo

*Cubes of tender potatoes cooked with onions, herbs in a spicy sauce*

### 1 Sag Poneer

*Spinach cooked with indian cheese*

### 1 Mushroom Bhaji

*Button mushrooms cooked with mild spices*

## RICE & NAN:

### 1 Badmi Rice

*Cashew, pistachio and almonds*

### 1 Special Fried Rice

*Chickpeas, egg and onions*

### 1 Vegetable Rice

*With fresh vegetables*

### 1 Peshwari Nan

*Stuffed with nuts and almonds*

### 1 Plain Nan

### 1 Garlic Nan

*Pieces of fresh garlic and coriander*

All prices are inclusive of 20% VAT. Some dishes may contain nuts and other allergens. Please inform your server of any special dietary requirements.

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HAVING A PARTY  
INVITE YOUR GUEST'S  
AND WE WILL DO THE REST

OUR  
SECRET  
TO DELICIOUS  
INDIAN CUISINE

FRESH  
INGREDIENTS

RESERVATION  
020 7407 2777

