

SHEZZAAN'S™

A LA CARTE MENU

STARTERS / APPETISERS

- Seekh Kebab**£2.95
Tender minced lamb with onions, herbs, fresh coriander & green chillies. Cooked on chargrill
- Chicken Tikka**£3.25
Juicy cubes of chicken breast marinated in yoghurt, garlic, lemon juice, herbs & spices. Cooked over chargrill
- Lamb Chops**£3.95
Marinated in selected herbs & spices. Cooked over chargrill
- Chicken Wings**£2.95
Chicken wings marinated in herbs & spices cooked over charcoal
- Shami Kebabs**£2.95
Spiced minced chicken, deep fried
- Desi Keema Samosa**£2.75
Lightly spiced lamb, wrapped in a thin crispy pastry then deep fried

- Shezzaans mix starter**.....£5.45
Chicken Tika Seekh kebabs, lamb chops, onion bajhi, served on a hot sizzling plate

- Chicken Pakora**£2.95
Diced chicken marinated, dipped in spiced batter then deep fried
- Chicken Puri**£3.50
Tender chicken cooked in a rich masala sauce and served on a puri

- Mixed Kebabs**.....£3.95
Seekh Kebab, Shammi Kebab, Onion Bhaji

Seafood Starters

- Prawn Butterfly**.....£3.95
Prawns coated in granfleur and deep fried

- Masala Fish**£3.95
Fresh fish marinated with Shezzaan special pioneering marinade & deep fried

- Prawns on Puri**£3.95
Tender prawns cooked in a rich masala sauce garnished with coriander. Served on a puri

- Fish Pakora**£3.45
Diced fish pieces dipped in a spicy batter mix the deep fried. Served with fresh, crispy salad

- King Prawn Tikka**£4.95
King prawns marinated in herbs & spices then cooked over charcoal

Vegetarian Starters

- Paneer Tikka (Vegetarian)**.....£2.95
Soft Indian Cheese marinated in herbs and spices, and cooked over charcoals

- Vegetable Samosa**£2.75
Mix veg, wrapped in a thin crispy pastry then deep fried

- Onion Potato Bhaji**£2.75
Onions & potato deep fried in a spicy batter

- Mushroom Pakora**£2.75
Mushroom coated in spicy batter & deep fried, served with salad

- Paneer Pakora**£2.95
Traditional Indian cheese dipped in spicy batter, then deep fried. Served with salad

- Mushroom & Potato Puri**£3.50
Mushroom & potato cooked with tomatoes, garlic, herbs and spices. Served on a puri

- Aloo Tikka**.....£2.95
Sweet and chilli flavour potato dumplings with special spices dipped in batter and shallow fried



CHEFS SPECIALITIES

- VENSI**£7.25
Cooked with fresh cream, chefs special sauce with spices, tomatoes and pepper. Can be ordered in madras strength in the meat of your choice. Garnished with coriander.

- Punjabi Taste**£7.80
Highly recommended. A unique Rajastani dish, which is a must at almost any function or celebration, made with green chillies, cloves, cumin seeds, black pepper & chicken. Garnished with fresh coriander

- Shezzaan-E-Khas**£7.50
Highly recommended. An amazing mixture of chicken, lamb, prawns & mushrooms cooked in a special sauce with double cream

- Chicken Tikka Makhani**£7.50
Diced chicken breast cooked in a clay oven, then cooked with onions, light masala s sprinkled with fried cashew nuts & almonds cooked with double cream

- Balti Garlic Chilli Chicken**£7.25
Chicken cooked in chef's special masala sauce with fresh garlic, green chillies & coriander

- Balti Garlic Chilli Lamb**£7.25
Cooked as above

- Lamb Jalfrezi**£7.25
Lamb cooked in masala sauce with herbs and spices cooked with an egg, fresh tomatoes, coriander & capsicum

- Lamb Achari**£7.25
Lamb cooked with fresh tomatoes, pickle, onions, garlic, ginger, chillies, fried onions & a hint of yoghurt

- Lamb Hyderbadi**£7.80
A distinct, rich dish cooked with tasty spices, coriander, fresh cream, yoghurt, tomatoes, garlic, ginger, bayleaf juice & cloves

- Chicken Tikka Masala**£7.80
Chicken breast marinated in herbs and spices gently cooked in a clay oven with chillies, onions, tomatoes & a hint of yoghurt

- ROYAL DELIGHT**£7.95
Diced chicken breast, marinated in yoghurt spices and special masala sauce, cooked with tomatoes, ginger, onions, and a blend of spices, with fresh double cream. garnished with cashew nuts and fried onions.

- Garlic Tikka Masala**£7.95
Highly recommended. Chicken tikka off the bone, grilled with garlic, ginger, tomatoes, strips of fresh garlic, cooked together in a garlic masala sauce

- Butter Chicken**£7.95
Chicken breast cooked in a chefs special butter sauce, garlic, ginger, tomatoes, herbs, spices & cream. A dish with a smooth texture

- Butter Lamb Cooked as above**£7.95

- Chicken Makhani**£7.25
Diced chicken breast cooked with cream, herbs, spices and coriander. Delicately spiced

- Lamb Makhani Cooked as above**£7.80

- Chicken Jalfrezi**£7.25
Chicken cooked in chef's special sauce with a blend of herbs and spices, together with an egg & garnished with coriander, methi leaves & capsicums

- Lamb & Paneer**£7.80
Spring lamb cooked with Indian cheese in a rich sauce

- Karahi Fish & Potato**£7.95
Fish cooked with crushed onions, tomatoes, garlic & ginger added potatoes & a special mix of delicate spices cooked to a secret family recipe

- King Prawn Special**£10.95
Mouth watering king prawns prepared in a subtle sauce, herbs, spices, fresh tomatoes, garlic, ginger & Kashmiri masala. Cooked with fresh double cream and garnished with cashew nuts

MAIN COURSES

Traditional Desi Karahi

All these dishes are cooked in a traditional Punjabi style in a thick rich dry sauce using green chillies, a special blend of herbs, spices, cumin seeds & garnished with fresh coriander

- Karahi Chicken**£7.20
Chicken cooked over charcoal & roasted with ginger, garlic, onions, tomato & fresh coriander

- Karahi Gosht**£7.20
The most popular dish throughout the sub-continent. Cooked as above in a dry sauce

- Karahi Keema, Peas & Potato**£7.20
Minced lamb, peas & potatoes cooked with onions, tomatoes, garlic, ginger & fresh coriander

- Karahi Lamb Spinach**£7.20
Tender lamb cooked with spinach, garlic, ginger & fresh coriander

- Karahi Chicken & Spinach**£7.20
As above with chicken

- Karahi Lamb & Potato**£7.20
Tender lamb cooked with potatoes, green chillies, garlic, ginger & fresh coriander

- Karahi King Prawn**£10.50
King prawns cooked with onions, tomatoes, green chillies, garlic, ginger & fresh coriander

- Balti Fish**£8.95
Fish cooked with onions, garlic, ginger, green chillies, tomatoes, herbs & spices to create a rich authentic taste

- Karahi Prawns**£7.95
Prawns cooked with green chillies, tomatoes, onions, garlic, ginger & fresh coriander

Balti Dishes

A very popular form of cooking art, originating from Northern Pakistan, these dishes consist of onions, tomatoes, capsicum, a taste of cardamom seeds, bayleaves, cinnamon & topped with fresh coriander

- Shezzaan Special Balti**£9.95
Chicken, lamb, king prawn & potatoes cooked in a special sauce. Highly spiced & highly recommended

- Chicken Balti**£6.70
Tender chicken cooked with fresh garlic, onions, tomatoes, capsicum, chillies & sprinkled with fresh coriander

- Keema Balti**£6.70
Cooked as above but with minced lamb

- Prawn Balti**£7.95
Tender prawn, garlic, onions, tomatoes, capsicum, chillies & sprinkled with fresh coriander

- Lamb Balti**£6.70
Tender lamb cooked with fresh garlic, onions, tomatoes, capsicum, chillies & sprinkled with fresh coriander

- Keema Balti**£6.70
Minced lamb cooked with fresh garlic, onions, tomatoes, capsicum, chillies & sprinkled with fresh coriander

- Prawn Balti**£7.95
Tender prawns cooked with fresh garlic, onions, tomatoes, capsicum, chillies & sprinkled with fresh coriander

Special Balti

- Chicken Tikka Garlic Balti**£7.75
Chicken pieces marinated in yoghurt, herbs & spices, cooked over charcoal & roasted in balti using all fresh ingredients & a large helping of garlic

- Lamb & Spinach Balti**£7.20
Tender lamb cooked with spinach, herbs, spices, green chillies & fresh coriander

- Chicken & Potato Balti**£7.20
Tender chicken cooked with potatoes, herbs, spices, green chillies & coriander

- Chicken & Prawn Balti**£7.75
Spring chicken cooked with herbs & spices with added prawns, garlic, ginger & coriander giving a real aroma

- Chicken & Mushroom Balti**£7.20
Tender chicken breast cooked with mushrooms, in a balti and garnished with fresh coriander

- Chicken & Spinach Balti**£7.20
A very traditional combination of chicken & spinach cooked with carefully chosen Lahori spices

- Chicken Chilli Balti**£7.20
A fiery & hot balti cooked with peppers, green chillies, garlic, ginger & garnished with fresh coriander

- Lamb & Potato Balti**£7.20
Tender lamb cooked with potato. Garnished with fresh coriander

- Lamb & Prawn Balti**£7.75
A combination of lamb & prawn cooked with fresh ingredients. Garnished with coriander

- Lamb & Dall Balti**£7.20
Tender lamb & lentils cooked with fresh garlic, ginger, herbs, spices & fresh coriander

- Keema, Peas & Potato Balti**£7.20
Minced lamb with peas & potatoes, garlic, ginger & selected herbs and spices to create a mouth watering dish

- Balti Chicken Tikka & Keema**.....£7.95
Chicken and minced lamb.

"30 Years of Award
Winning Cuisine"
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www.shezzaans.co.uk



*** Please note: We can only accept cash payments at the moment***



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Biryani

Basmati rice cooked with herbs and spices.
Served with a curry sauce

Chicken Biryani	£7.95
Lamb Biryani	£7.95
Mixed Vegetable Biryani	£7.95

Tandoori Dishes

Tandoori chicken tikka£8.95
Chicken breast marinated in a tandoori sauce with yoghurt, cooked in a clay oven with fresh herbs and spices. served with boiled rice and curry sauce on a hot sizzler plate.

Tandoori Mixed Grill£8.95
An assortment of chicken tikka, lamb chops, fish masala and seekh kebabs. Served with boiled rice and curry sauce on a hot sizzler plate.

Old Favourites

Delicious mouth watering curries all available in the following:
Chicken/Lamb/Keema/Prawn/Veg

Masala£6.20
A blend of masala s cooked with tomatoes, garlic, ginger, coriander & garam masala

Dopiaza£6.20
A very popular dish with a blend of medium spices & lots of onions

Bhuna£6.20
A combination of spices cooked together to provide a dish of medium strength & dry texture

Korma£6.20
This is a ver ver, gary popular dish cooked with fresh cream, coconut & gentle herbs, spices & garnished with sultanas and almonds

Rogan Josh£6.20
Prepared with onions, tomatoes, peppers, cooked in a rich sauce and garnished with coriander

Dhansak£6.20
A sweet & sour dish, cooked with pineapple & lentils using medium spices for a truly unique taste

Madras/Vindaloo£6.20
A choice of two hot dishes, cooked with chillies for a taste to be remembered

Vegetarian Specialities

Karahi Mix Veg£6.80
Mixed veg cooked together with tomatoes, green chillies, garlic, ginger, herbs and spices

Paneer & Mushroom Balti£6.80
Mushrooms cooked in herbs and spices and added Indian cheese for a delicate flavour

Balti Mattar Paneer£6.80
Green peas cooked with Indian cheese

Aloo Chana Paneer Balti£6.80
Potato and chick peas cooked with Indian cheese, tomatoes, garlic, ginger & green chillies

Vegetable Rogan Josh£6.80
Fresh vegetables cooked with green peppers, tomatoes and garnished with fried onions & coriander

Balti Tarka Dall£6.80
Lentils cooked in a balti with herbs, spices, coriander & extra garlic

Balti Aloo Gobi£6.80
Potato & cauliflower cooked with onions, green peppers & fresh coriander

Vegetable Makhani£7.20
Fresh seasonal veg cooked together in a rich creamy sauce

Balti Garlic Mixed Vegetables£7.20
Fresh vegetables cooked vegetables with herbs, spices & extra garlic

Dall Makhani£7.20
Lentils cooked with cream

Shahi Paneer£7.20
Soft cheese cooked with herbs, mild spices & fresh cream and a hint of yoghurt

Palak Paneer Makhani£6.80
Spinach and cheese cooked with double cream

Vegetarian Side Dishes

Palak Aloo£3.25
Spinach & potatoes

Palak Paneer£3.25
Spinach cooked with soft cheese

Mushrooms£3.25
With tomatoes, onions, spices in a massalla sauce

Tarka Daal£3.25
Lentils

Mattar Paneer£3.25
Peas & soft cheese cooked in a sauce

Aloo Gobi£3.25
Potatoes cooked with cauliflower & spices

Bombay Aloo£3.25
Potatoes with herbs and spices

Sabzi£3.25
Mixed vegetables, herbs and spices

Aloo Mattar£3.25
Potatoes with peas and spices

Sundries

Plain Nan£2.00

Garlic Nan£2.50

Garlic & Onion Nan£2.60

Garlic & Coriander Nan£2.60

Peshwari Nan£2.90

Keema Nan£2.95

Chapati£0.60

Tandoori Roti£0.90

Pilau Rice£2.40

Keema Rice£2.95

Boiled Rice£2.30

Mushroom Rice£2.95

Chips£1.60

Cucumber Raitha£1.60

Popadom£0.60

Pickle Tray£1.60



Children's Dishes

All dishes are served with chips and green salad:
(Adult portion £6.95)

Fish and Chips£3.95

Chicken Nuggets£3.95

Breaded Scampi£3.95

Fried Chicken£3.95

Plain Omelette£3.95

Mushroom Omelette£3.95

Chicken Korma£3.95

Beverages

Please note: All drinks are in bottles.

J20 Available in:

Apple and Blackberry£1.80

Apple and Raspberry£1.80

Orange and Passion£1.80

Apple and Mango£1.80

Orange Cordial£0.50

Blackcurrent Cordial£0.50

Lime Cordial£0.50

Britvic55 Orange£1.60

Britvic55 Apple£1.60

Schwepps Tonic Water£1.60

Schwepps Slimline Tonic Water£1.60

Fanta£1.60

Orange£1.60

Sprite£1.60

Coca Cola£1.60

Diet Coca Cola£1.60

Schwepps Pineapple£1.60

Schwepps Orange£1.60

Bitter Lemon£1.60

Red Bull£2.00

Perrier Water 750ml£3.50

Perrier Water 200ml.....£1.60

Still Water£1.60

Mango Lassi (Jug Only).....£5.50

Sweet Lassi (Jug Only).....£4.90

Salted Lassi (Jug Only).....£4.90

We would like to introduce

SHEZZAAN'S

Kashmiri Cuisine.

Kashmir is the northern most state of India and enjoys beautiful weather most of the year along with picturesque scenery.

The state is blessed with fresh, crystal-clear waters of streams, lakes and rivers. Most of the landscape is covered by snow capped mountains, the summers are cool and breezy, winters are complete with a natural blanket of snow and springtime sees the region come alive with the blazing colours of flower-laden, fragrant gardens.

It is these seasonal elements that make up Kashmiri cuisine with all its eclectic flavours and tastes. And I hope you enjoy those taste sensations brought to you by **SHEZZAAN'S** restaurants.

SHEZZAAN'S™

PUDSEY

66-68 Galloway Lane, LS28 8LE
Tel: 01274 66 58 95

(Function room available for up to 40 people)

SHEZZAAN'S™

WIBSEY

508 Halifax Rd, Bradford, West Yorkshire
BD6 2LH. | Tel: 01274 67 90 67

FEEL FREE TO DRINK YOUR OWN ALCOHOL
WE OFFER FREE CORKAGE

"30 Years of Award
Winning Cuisine"
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Weddings, birthdays, anniversaries etc. Please ask staff for details. Buffet minimum 50 people
If you can not find the dish you desire on our menu, please ask the staff for assistance.
Outside catering is available for all celebrations i.e. weddings, birthdays, anniversaries etc.
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