



SIMLA

RESTAURANT & MOCKTAIL BAR

FOOD ALLERGIES & INTOLERANCES

Please speak to our staff about the ingredients in your meal, when placing your order. Some dishes may contain nuts, dairy, seafood, seafood shells, fish bones, gluten, eggs, celery, onions, vegetables, oils or ghee.



SIMLA

RESTAURANT & MOCKTAIL BAR

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3 Alcott Lane | Marston Green
West Midlands | B37 7AT

www.simlamarstongreen.co.uk

APPETISER

Papadom	1.00
Spiced Papadom	1.00
Condiments	2.00
Mango chutney, mustard sauce, onion salad & mint sauce	

STARTERS

SEAFOOD SELECTION

Avocado Prawns	4.95
Norwegian prawns tossed with herbs and spices in a mild sauce and served with fresh avocado.	
Prawn Cocktail	4.95
Norwegian prawns coated with prawn cocktail sauce over a bed of fresh mixed lettuce.	
Mussels	5.95
Delicately spiced fresh mussels served with herbs and spices	
Tandoori Jhinga	6.95
Large king prawns marinated with mace, cardamom, lemon juice, ginger and garlic, then cooked in the tandoor until golden brown.	
Machli Tikka	5.95
Chunks of pink salmon matured in a rich spicy marinade fennel, ginger and a touch of mustard oil before being gently grilled.	
Machli Pakora	5.95
Succulent pieces of cod coated with gram flour batter, delicately spiced and deep fried until golden brown and crispy.	
Calamari Prawns	5.95
Whole prawns and calamari, braised with herbs and spices.	
Baby Lobster	6.95
Headless baby lobster cooked on the shell with herbs and spices.	
Seafood Platter (for two persons)	17.95
An array of seafood including baby lobster, monk fish, calamari prawns and mussels.	
Monkfish Kebab	5.95
Beautiful pieces of monkfish fillet which have been marinated and lightly spiced, then flame grilled, served on a skewer with red and green peppers and onions.	
King Prawn Bruschetta	6.95
Skewered king prawns marinated in spices and delicately cooked in the clay oven, served with red and green onions and peppers.	
King prawn Bhuna on Puree	6.95
King prawns cooked in herbs and spices and served with a shallow fried bread puree.	
Mussels in Dill & Cream Sauce	5.95
Delicately spiced fresh mussels, served with a dill and cream sauce.	
Crab Basket	5.95
Succulent fresh crab in filo pastry baskets cooked to perfection!	
Tempura King Prawn	4.95
King prawns in a tempura batter shallow fried and served with fresh salad and dressing.	
Mach Biran	5.95
Pan fried Indian fish slightly spiced fried onions.	
Salmon Tikka	7.95
Salmon marinaded and cooked to perfection on the oven.	

VEGETABLE SIDE DISHES

	Side	Main
Paneer Mottar Mirchi	4.95	8.95
Home made cheese cooked in a bhuna style sauce with bullet chillies and green peas. A slightly above medium hot dish.		
Vegetable Bhajee	4.25	7.95
Vegetable Curry	4.25	7.95
Bombay Aloo	4.25	7.95
Mushroom Bhajee	4.25	7.95
Bindi Bhajee (okra / ladies fingers)	4.25	7.95
Brinjal Bhajee (aubergine)	4.25	7.95
Chana Masala (spicy chick peas)	4.25	7.95
Spicy Dhall (spicy lentil)	4.25	7.95
Sag Bhajee (spinach)	4.25	7.95
Sag Aloo (spinach and potatoes)	4.25	7.95
Aloo Gobi (potatoes and cauliflower)	4.25	7.95
Garlic Mushroom & Chana	4.25	7.95
Sag Paneer (spinach and cheese)	4.25	7.95
Matter Paneer (peas and cheese)	4.25	7.95
Tarka Dhall (lentil)	4.25	7.95

SUNDRIES

NAN		RICE	
Plain Nan	3.25	Plain Rice	3.50
Garlic Nan	3.55	Pilau Rice	3.75
Peshwari Nan	3.55	Fried Rice	3.75
Keema Nan	3.55	Sag Rice	3.95
Mushroom Nan	3.55	Coconut Rice	3.95
Cheese Nan	3.55	Garlic Fried Rice	3.95
Keema Cheese Chilli Nan	3.65	Special Fried Rice	4.95
Chicken Tikka Cheese		Chicken, lamb or vegetables	
Chilli Nan	3.65	Chicken Rice	3.95
Garlic & Coriander Nan	3.65	Mushroom Rice	3.95
Special Nan	4.50	Vegetable Rice	3.95
Chicken topped with onion, peppers, tomatoes with herbs and spices, topped with cheese.		Keema Rice	3.95
Paratha	3.25	Chana Rice	3.95
Stuffed Paratha	3.95		
Keema / Aloo / Vegetable			
Chapati	1.55		
Tandoori Roti	2.95		
Chips	3.50		
Masala Chips	4.95		

TANDOORI SPECIALITIES

Chicken or Lamb Shashlik	8.95 / 9.95
Succulent pieces of marinated chicken or lamb tikka infused with spices then barbecued with onions, capsicum and tomato	
King Prawn Shashlik	14.95
Marinated king prawns infused with spices them barbecued with onions, capsicums and tomatoes	
Chicken Tikka	8.95
Succulents pieces of chicken marinated in delicate herbs and spices, roasted in the tandoor and laced with Kashmiri royal cumin.	
Lamb Tikka	9.95
Succulents pieces of lamb marinated in delicate herbs and spices, roasted in the tandoor and laced with Kashmiri royal cumin.	
Tandoori Big Combo	14.95
A variety of succulent pieces of chicken tikka, tandoori chicken, milan-e-seek and lamb tikka served with fresh salad	
Tandoori Chicken (half)	9.95
Half a spring chicken marinated with herbs and spices, skewered and gently cooked in the tandoor	
Tandoori Sirloin Steak	16.95
Tandoori spiced sirloin steak served with chips, fried onions and mushrooms gravy.	
Lamb Chops	13.95
Marinated lamb chops, cooked in the tandoori oven, served with spiced potatoes.	

BIRYANI SPECIALITIES

Served with a Vegetable curry.

Simla Special Biryani	15.95
Steamed basmati rice together with chicken or meat in butter ghee with spices. Served with a dhall sauce to complement this dish.	
Chicken Biryani	10.95
Lamb Biryani	10.95
Prawn Biryani	10.95
Chicken Tikka Biryani	11.95
Lamb Tikka Biryani	11.95
Vegetable Biryani	9.95
Hyderabadi Dum Biryani (Chicken or Lamb)	12.95
King Prawn Biryani	15.95

ENGLISH DISHES

Served with Chips and Salad

Scampi	8.95
Roast Chicken	8.95
Omelette Plain / Chicken / Mushroom / Cheese	8.95
Chicken Nuggets	8.95
Sirloin Steak	15.95
Cooked to your liking with vegetables.	

TANDOORI SELECTION

Chicken Pakora	4.95	Pepper Stuffed	5.95
Barbecued chicken deep fried in spicy butter		(Chicken, lamb, prawn or veg) Prime chargrilled peppers stuffed with succulent chopped lamb, chicken or prawns, braised in medium spices and herbs. Served with salad and sauce	
Lamb Tikka	4.95	Sweet Kashmiri Chicken Basket 6.95	
Juicy lam fillet marinated with herbs, spices and Kashmiri royal cumin, then cooked on a griddle until tender and succulent.		Pieces of chicken lightly spiced and grilled infused with Kashmiri herbs, served with finely chopped chicken sautéed in a sweet sour sauce. Served in a crispy basket.	
Milan-E-Seek	4.95	Lamb Suttay	4.95
Traditional skewered lamb mince, distinctively flavoured with coriander, garlic and ginger creating an abundance of taste.		Lamb slow cooked with lemon leaf, lemon glass and tossed in a peanut butter sauce	
Chicken Tikka	4.95	Tandoori Mixed Kebab	6.40
Succulent pieces of chicken marinated in spices, roasted in the tandoor and laced with Kashmiri royal cumin.		Variety of kebab, lamb tikka, chicken tikka and sheek kebab	
Tikka Platter (for 2 persons)	14.95	Chicken Chaat	4.60
A delightful mix of tandoori chicken, chicken tikka, lamb tikka, lamb chops and milan-e-seek served with fresh salad.		Chicken tikka cooked in a hot, sweet and sour sauce & green peppers	
Chicken Shashlik	4.95	Noorani Kebab	4.50
Succulent pieces of marinated chicken infused with spices then barbecued with onion, capsicum and tomato		Tender boneless chicken marinated in yoghurt, fresh garlic and fresh spices, grilled in oven	
Lamb Shashlik	4.95	Lamb Chops	6.95
Succulent pieces of marinated lamb tikka infused with spices and barbecued with onion, capsicum and tomato		Slightly spiced lamb chops cooked in the tandoor and served with fresh salad	

VEGETARIAN SELECTION

Onion Bhajee	4.95	Spiced Potatoes & Garlic Mushrooms	4.95
Crisp onion hand shaped and deep fried with gram flour batter until golden brown.		Soft spiced potato kebab with mushroom and garlic.	
Samosa	4.95	Paprir Chat	4.95
Deep fried traditional Indian savoury pastries with an array of delicious meat or vegetable fillings.		Delicately cooked potatoes and chick peas, served in a pastry basket.	
Vegetable Pakora	4.95	Vegetable Platter (for two persons)	12.95
Crisp balls of onion, spinach, potato and spices coated with gram flour.		A delightful mix of vegetable samosa, onion bhaji and aloo tikka with fresh salad.	
Paneer Tikka	4.95	Paneer Mirch	4.95
Indian cheese lightly textured with herbs and spices and laced with cardamom then roasted gently in the tandoor		Indian cottage cheese fried with spices and tossed with bullet chillies	

CHEFS SPECIALITIES

All dishes below will be served with stir-fried vegetables and basmati rice.
Additional £0.50 for Lamb, Lamb Tikka or Prawn, and £2.95 for King Prawn

CHEFS SPECIAL STAFF CURRY 14.95
Traditional Bangladeshi dish pot cooked bursting with flavours. Ask a member of staff for more information.

JHINGA NURALI 17.95
Jumbo sized king prawn, marinated in a ginger, garlic and a variety of spices, then grilled and simmered in a king prawn stock to give a subtle, slightly hot taste, which is full of flavour.

KEEMA KOFTA 14.95
Bangladeshi inspired Meat balls in a fantastic, thick bhuna style sauce. Slightly hot.

ZALFREJI ASSAMKI 14.95
Spicy off the bone strips of chicken cooked with fresh ginger, garlic, green chillies and a dash of whole black cumin. A slightly spicy and hot dish.

MIRCH MASSALLAM 14.95
Tender pieces of chicken or lamb, braised in a fiery fenugreek sauce. Served with peppers and garnished with spicy onions and crispy red chillies.

AACHARI 14.95
Chicken or meat simmered with a tangy melange of mango, mixed pickles, various fresh spices and caramelized shallots and ginger.

PADINA “E” KHAS 14.95
Juicy chargrilled lamb or chicken simmered with a selection of medium strength fresh mixed spices, served with a hint of fresh mint to give a subtle flavour.

MURG “E” MUGLAI 14.95
Whole chicken breast laid out, lightly spiced then simmered in a delightfully creamy and fruity mild sauce.

MURGI NURPURI 14.95
Whole chicken breast stuffed with mince of lamb, cheese, mushroom, onions and tarragon. Baked in the oven and then simmered in a unique mace flavoured sauce.

RHENDANG 14.95
An Indonesian dish consisting of braised lamb cooked with lemon grass and various mixed spices to bring out a rich spicy flavour.

MURG MAKONWALA 13.95
Tandoor roasted marinated chicken cooked with tandoor, spices and honey to give a very mildly flavoursome dish.

PANEER MAKONWALLA 12.95
Indian Cottage cheese cooked with tandoor, spices and honey to give a very mildly flavoursome dish.

CHICKEN TERENGA 14.95
A unique indian style dish that features three different flavours of marinated chicken. Medium spice cooked in a bhuna sauce

CHEFS TASTER MENU
Meat 16.95 • Fish 18.95 • Vegetables 14.95

A combination of three different dishes, consisting of various strength and tastes, served with rice and breads. All dishes will be the chef’s choice only.

LAMB SHANK TENDER 16.95
Shanks of prime New Zealand lamb, slow cooked in a spicy casserole to give you tender, flavoursome lamb.

KEEMA AND ALOO REDFORT DELICACY 14.95
Lamb mince cooked with cumin, coriander and herbs then slow cooked with potatoes.

LAMB GUCCI KORMA 15.95
Decadent lamb and morel stew tempered with curry leaves, and laced with truffle oil, highly recommended.

CHICKEN 37 13.95
Pieces of chicken cooked with chefs own special ingredients, medium hot

CHICKEN THAI CHILLI 13.95
Slightly hot, sweet and sour dish cooked with fresh herbs and spices.

KALI MIRCHI 13.95
Traditional spicy dish prepared with Indian spices and fresh green chilli

HANDI 13.95
South Indian home style dish, cooked with pickle garam masala curry leaf slightly tangy taste. Slightly hot

TIKKA TAWA (Rice not included) 12.95
Pieces of chicken tikka or lamb tikka cooked in a traditional home style in a strong spiced, fairly dry and served sizzling on a tawa (cast iron pan)

TANDOORI KING PRAWN TAWA (Rice not included) 16.95
Pieces of king prawn cooked in a traditional home style in a strong spiced, fairly dry and served sizzling on a tawa (cast iron pan)

SEAFOOD SPECIALITIES

Tandoori Jhinga 15.95
Large king prawns marinated with mace, cardamom, lemon juice, ginger and garlic then cooked in the tandoor until golden and tender

Machli Tikka 13.95
Chunks of pink salmon matured in a rich and spicy marinade of dill, fennel, ginger and a trace mustard oil and gently grilled.

Ayr Macheyer Jhul 13.95
Streak of tropical ayр fish on the bone, grilled with garlic, ginger, spices and served with a hot and spicy, thick sauce- a traditional Bangladeshi home-style fish dish.

Monkfish 13.95
Marinated with garlic and shallow fried, complemented by tomato, gravy, herbs, spices and garnished with crisp fried spinach.

Crab 13.95
Delicate crab meat lightly spiced with cucumber and chat masala to create a subtle taste.

Fish Bhojpuri 14.95
Sea bass fillets marinated with lemon juice, salt, turmeric and cooked with cashew nut sauce, garnished with fresh herbs

Chingarai Jinga Curry 15.95
King prawn prepared with fresh ginger green chilli and hot spices

TRADITIONAL DISHES

MADRAS
A very popular dish cooked with chilli powder & lemon juice to give a hot & sour taste.

VINDALOO
Prepared with traditional herbs and spices to give a very hot & sour taste.

DANSAK
Cooked with pineapples & lentils to give a sweet & sour slightly hot dish.

ROGAN JOSH
A medium spiced dish, cooked with a touch of garlic and garnished with medium spiced onions and tomatoes.

JALFREZI
A very popular dish cooked with green peppers, onions, sliced green chillies and chefs specially selected spices to give a slightly hot flavour.

SAGWALLA
Cooked with spinach in a medium spiced sauce to give a rich taste.

CHICKEN8.95
LAMB9.95
PRAWN8.95
FISH11.95

JAIPURI
A perennial dish from Jaipur. Semi-dry dish cooked with fresh onions, green peppers, mushrooms and fresh herbs and spices. Sweet & sour

KORAI
Cooked with red and green peppers, green chillies and various herbs and spices. Rich in both colour and taste.

BALTI
Tender fresh ingredients cooked with various herbs and spices. Rich in colour and taste

BHUNA
A medium spicy dish flavoured with fresh herbs, tomatoes, onions and coriander.

PATHIA
A sweet & sour dish flavoured with fresh herbs, tomato puree & spices to leave a slightly hot taste.

DUPIAZA
A medium spiced dish cooked with diced onion & green peppers.

CHICKEN TIKKA9.95
LAMB TIKKA10.95
KING PRAWN16.95

MASALA
The Nations favourite, cooked mild with almonds, coconut powder and cream.

KORMA
Mild spices with fresh cream, ground coconut and almond powder, sweet and creamy texture.

CHICKEN9.95
LAMB10.95
FISH12.95

PASSANDA
Cooked in creamy sauce with ground almonds & pistachio flour.

NORTH INDIAN GARLIC CHILLI
A hot and spicy dish, steam cooked in a hot chilli garlic sauce. Garnished with coriander

CHICKEN TIKKA10.95
LAMB TIKKA11.95
KING PRAWN16.95