

SHEZZAAN'S

A La Carte Menu

66-68 GALLOWAY LANE, PUDSEY, LEEDS, LS28 8LE. TEL: 01274 665895

STARTERS / APPETISERS

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| 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 | 3.75 |
| Marinated in selected herbs & spices. Cooked over chargrill | |
| Chicken Wings | 2.95 |
| Chicken wings marinated in herbs & spices cooked over charcoal | |

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| Shami Kebabs | 2.75 |
| Spiced minced lamb, deep fried | |
| Desi Keema Samosa | 2.75 |
| Lightly spiced lamb, wrapped in a thin crispy pastry the deep fried | |
| 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 | |

SEAFOOD STARTERS

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| 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 | |

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| Fish Pakora | 2.95 |
| 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

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| Vegetable Samosa | 2.75 |
| Mix veg, wrapped in a thin crispy pastry then deep fried | |
| Onion Potato Bhaji | 2.50 |
| Onions & potato deep fried in a spicy batter | |
| Mushroom Pakora | 2.50 |
| Mushroom coated in spicy batter & deep fried, served with salad | |

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| 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 | |

CHEF'S SPECIALITIES

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| Shahi Korma | 7.50 |
| Highly recommended. Diced boneless chicken breast, marinated in chef's special masala, cooked in a clay oven, then pot roasted with tomatoes, garlic, ginger, fresh cream & ground almonds. Garnished with fried onions & fried cashew nuts | |
| Punjabi Taste | 7.80 |
| Highly recommended. A unique Rajistani 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 | |
| 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, 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 | |

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| 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 | |
| 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 chefs 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, tomatoes, garlic, ginger & Kashmiri masala | |

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

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| 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

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| 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 | |
| Lamb Balti | 6.70 |
| Tender lamb 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 prawns cooked with fresh garlic, onions, tomatoes, capsicum, chillies & sprinkled with fresh coriander | |

60'S FAVOURITES

Delicious mouth watering curries all available in the following:

Chicken/Lamb/Keema/Prawn/Veg

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| 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 very 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

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| Karahi Mix Veg | 6.80 |
| Mixed veg cooked 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 d all | 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 in a rich creamy sauce | |
| Balti Garlic Mixed Vegetables | 7.20 |
| Fresh vegetables cooked vegetables with herbs, spices & extra garlic | |
| dall Makhani Lentils cooked with cream..... | 7.20 |
| Shahi Paneer | 7.20 |
| Soft cheese cooked with herbs, mild spices & fresh cream and a hint of yoghurt | |

SPECIAL BALTI

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| 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 | |

BIRYANI

Basmati rice cooked with herbs and spices.

Served with a curry sauce

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| Chicken Biryani | 5.95 |
| Lamb Biryani | 5.95 |
| Mixed Vegetable Biryani | 5.95 |

Sundries

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| Plain nan | 2.00 |
| Family nan | 4.00 |
| Garlic nan | 2.50 |
| Garlic & Onion nan | 2.60 |
| Garlic & Coriander nan | 2.60 |
| Peshwari nan | 2.95 |
| Keema nan | 2.95 |
| Chapati | 0.50 |
| Pilau rice | 2.40 |
| Keema rice | 2.95 |
| Boiled rice | 2.30 |
| Mushroom rice | 2.95 |
| Chips | 1.60 |
| Cucumber r aitha | 1.60 |
| Popadom | 0.60 |
| Pickle Tray | 1.60 |

VEGETARIAN

SIDE DISHES

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| 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 | |
| Okra | £3.25 |
| With onions in a sauce with spices | |
| 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 | |

If you can not find the dish you desire on our menu, please ask the staff for assistance

Outsides catering is available for all celebrations i.e. weddings, birthdays, anniversaries etc. Please ask staff for details. Buffet minimum 50 people