HEZZAAL La Carte Menu

Starters/Appetisers

James
Seekh Kebab Tender minced lamb coriander & green co
Chicken Tikka Juicy cubes of chicke yoghurt, garlic, lemo over chargrill
Lamb Chops Marinated in selecte chargrill
Chicken Wings Chicken wings mari over charcoal
Shami Kebabs Spiced minced chick
Desi Keema Samos Lightly spiced lamb, then deep fried
Chefs
VENSI
Punjabi Taste Highly recommende which is a must at a tion, made with gree black pepper & chicl coriander
Shezzaan-E-Khas . Highly recommende chicken, lamb, praw special sauce with de
Chicken Tikka Ma Diced chicken breast cooked with onions, fried cashew nuts & cream
Main
Traditi All these dishes are style in a thick rich special blend of garnished
Karahi Chicken Chicken cooked over garlic, onions, toma
Karahi Gosht

Seekh Kebab£4	.95
Tender minced lamb with onions, herbs, fresh	
coriander & green chillies.Cooked on chargrill	
8	

Chicken Tikka	£4.95
Juicy cubes of chicken breast marinated in	
yoghurt, garlic, lemon juice, herbs & spices. (Cooked
over chargrill	

Lamb Chops						£5.95
Marinated in	selected	herbs	હ્ન	spices.	Cooked	over
chargrill				1		

Chicken Wings	£4.95
Chicken wings marinated in herbs & sp	oices cooked
over charcoal	

over charcoal	
Shami Kebabs	£4.95

Desi Keema Samos	a				£3.95
Lightly spiced lamb,	wrapped	in a	thin	crispy	pastry
then deep fried					

Shezzaans mix starter£7.95
Chicken Tika Seeekh kebabs, lamb chops, onion
bajhi, served on a hot sizzling plate

Chicken Pakora£4	1.75
Diced chicken marinated, dipped in spiced	
batter then deep fried	

Chicken Puri	£4.95
Tender chicken cooked in a rich m	
served on a puri	

Mixed Kebabs	£4.95
Seekh Kebab, Shammi Kebab, Onion Bhaji	

Seafood Starters

Vina Duarya Prottandar	
King Prawn Butterfly£6.95	•
King Prawns coated in granflour and deep fried	

Prawn Pakora	£5.5
Prawns coated in granflour and deep fried	

Masala Fish£5.95
Fresh fish marinated with Shezzaan special
pioneering marinade & deep fried

Prawns on Puri£5.	95
Tender prawns cooked in a rich masala sauce	
garnished with coriander Served on a puri	

Fish Pakora£4.95
Diced fish pieces dipped in a spicy batter mix the
deep fried. Served with fresh, crispy salad

King Prawn Tikka£6.95
King prawns marinated in herbs & spices then
cooked over charcoal

Vegetarian Starters

Paneer Tikka (Vegetarian)£4.50
Soft Indian Cheese marinated in herbs and spices,
and cooked over charcoals

Vegetab	le Samosa					€3.95
Mix veg,	wrapped in	a thin	crispy	pastry	then	deep
fried						

Onion Potato Bhaji	£3.95
Onions & potato deep fried in a spicy batter	

Mushroom Pakora	£3.9
Mushroom coated in spicy batter & de	eep fried,
served with salad	

Paneer Pakora£4.	50
Traditional Indian cheese dipped in spicy batter,	
then deep fried. Served with salad	

Mushroom & Potato Puri	£4.25
Mushroom & potato cooked with tomatoes,	garlic,
herbs and spices. Served on a puri	

Aloo Tikka	£3.95
Sweet and chilli flavour potato dumplings wit	h
special spices dipped in batter and shallow fri	

Specialities

VENSI£9.95
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		£8.25
	ended. A unique	
		nction or celebra-
		oves, cumin seeds,
black pepper ජ	[,] chicken. Garnish	ed with fresh

Shezzaan-E-Khas	£8.25
Highly recommende	ed. An amazing mixture of
chicken, lamb, praw	ns & mushrooms cooked in a

Chicken Tikka Makhani	£8.9
Diced chicken breast cooked in a clay oven, the	
cooked with onions, light masala s sprinkled w	ith
fried cashew nuts & almonds cooked with dou	ble
- aug aug	

Balti Garlic Chilli Chicken	£8.50
Chicken cooked in chef s special masala sauce	with
fresh garlic, green chillies & coriander	

Balti Garlic Chilli Lamb	£8.95
Cooked as above	

Lamb cooked in masala sauce with herbs and spices cooked with an egg, fresh tomatoes, coriander & capsicum

Lamb Achari	£8.9
Lamb cooked with fresh tomatoes, , t	pickle, onions,
garlic, ginger, chillies, fried onions &	a hint of
yoghurt	

Lamb Hyderbadi	£8.95
A distinct, rich dish cooked with tasty spice	
coriander, fresh cream, yoghurt, tomatoes,	garlic,
ginger, bayleaf juice & cloves	

(Chicken Tikka Masala	£9.95
(Chicken breast marinated in herbs and s	pices gently
С	cooked in a clay oven with chillies, onion	is, tomatoes
e	歩 a hint of yoghurt	

ROYAL DELIGHT£9.95

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

Garlic Tikka Masala£8.9 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	£8.50
Chicken breast cooked in a chefs special bu	
garlic, ginger, tomatoes, herbs, spices & cre	am.
A dish with a smooth texture	

	cen Makhani	£8.50
Diced chicken breast cooked with cream, herbs, spices and coriander. Delicately spiced		herbs,

Lamb Makhani Cooked as above£8.95

Chicken Jalfrezi£8.5 Chicken cookedcken cooked in chefs special sauce with a blend of herbs and spices, together with an ...£8.50 egg & garnished with coriander, methi leaves &

Lamb & Paneer£8 Spring lamb cooked with Indian cheese in a rich

Karahi Fish & Potato£9.95 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	£12.95
Mouth watering king prawns prepared in a	ı subtle
sauce, herbs, spices, fresh tomatoes, garlic,	ginger &
Kashmiri masala. Čooked with fresh doub	le cream
and garnished with cashew nuts	

Courses

onal Desi Karahi

cooked in a traditional Punjabi dry sauce using green chillies, a herbs, spices, cumin seeds & with fresh coriander

....£8.50 charcoal & roasted with ginger, ೦ & fresh coriander

Karahi Gosht£8.95 The most popular dish throughout the sub-continent. Cooked as above in a dry sauce

Karahi Keema, Peas & Potato£8.95 Minced lamb, peas & potatoes cooked with onions, tomatoes, garlic, ginger & fresh coriander

Karahi Lamb Spinach£8.95 Tender lamb cooked with spinach, garlic, ginger & fresh coriander

Karahi Chicken & Spinach£8.50 As above with chicken

Karahi Lamb & Potato£8.95 Tender lamb cooked with potatoes, green chillies, garlic, ginger & fresh coriander

Karahi King Prawn£12.95 King prawns cooked with onions, tomatoes, green chillies, garlic, ginger & fresh coriander

Fish cooked with onions, garlic, ginger, green chillies, tomatoes, herbs & spices to create a rich authentic

Karahi Prawns£9.95 Prawns cooked with green chillies, tomatoes, onions, garlic, ginger & fresh coriander

Balti Dishes

A very popular form of cooking art, originating from Nothern 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. Tender chicken cooked with fre cooked with fresh garlic, onions, tomatoes, capsicum, chillies & sprinkled with fresh coriander

Prawn Balti£ Tender prsh garlic, onions, tomatoes, capsicum, chillies & sprinkled with fresh coriander

Lamb Balti	£8.9
Tender lamb cooked w	ith fresh garlic, onions,
	nillies & sprinkled with fresh
coriander	

...£8.95 Keema Balti ... Minced lamb cooked with fresh garlic, onions, tomatoes, capsicum, chillies & sprinkled with fresh coriander

coriander

Special Balti

Chicken Tikka Garlic Balti	£8.50
Chicken pieces marinated in yoghurt, herbs	
cooked over charcoal & roasted in balti usin	
fresh ingredients & a large helping of garlic	

Lamb & Spinach Balti	£8.9
Tender lamb cooked with spinach, herbs,	
green chillies & fresh coriander	

Chicken & Potato Balti	£8.9!
Tender chicken cooked with potatoes, h	
green chillies & coriander	

Chicken & Prawn Balti£9.95
Spring chicken cooked with herbs & spices with
added prawns, garlic, ginger & coriander giving a
real aroma

Chicken & Mushroom Balti ... Tender chicken breast cooked with mushrooms, in a balti and garnished with fresh coriander

Chicken & Spinach Balti	£8.50
A very traditional combination of chicken	
cooked with carefully chosen Lahori spices	,

Chicken Chilli Balti	£8.50
A fiery & hot balti cooked with peppers,	green chil-
lies, garlic, ginger & garnished with fresh	n coriander

Lamb & Potato Balti£8. Tender lamb cooked with potato. Garnished with fresh coriander

Lamb & Prawn Balti£9.95 A combination of lamb & prawn cooked with fresh ingredients. Garnished with coriander

Lamb & Dall Balti	£9.9
Tender lamb & lentils cooked with	fresh garlic,
ginger, herbs, spices & fresh coriano	

Keema, Peas & Potato Balti	£9.95
Minced lamb with peas & potatoes, garlic,	ginger &
selected herbs and spices to create a mouth	
dish	

Balti Chicken Tikka & Keema	£9.95
Chicken and minced lamb.	

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



SHEZZAANIST La Carte Menu

Popadom£0.85

Pickle Tray£2.40

Children's Dishes

All dishes are served with chips and green salad:

	Biryani
	i rice cooked with herbs and spices. with a curry sauce
Chicke Lamb I Mixed	n Biryani£8.95 Biryani£9.95 Vegetable Biryani£8.95
	Tandoori Dishes
Chicker yoghurt spices. s	ori chicken tikka£11.95 threast marinated in a tandoori sauce with the cooked in a clay oven with fresh herbs and the erved with boiled rice and curry sauce on a the plate.
An asso masala	ori Mixed Grill£14.95 rtment of chicken tikka, lamb chops, fish and seekh kebabs & Chicken Wings. Served iled rice and curry sauce on a hot sizzler plate.
Chicken mushro	n Shashlik£11.95 breast marinated & then stir fried with om, tomatoes, onions, green peppers.
King Pi Succuler cooked i	with pilau rice & sauce on a hot sizzler plate. **rawn Tikka£14.95 Int King prawns, marinated in yoghurt, then in a clay oven with fresh herbs & spices. with pilau rice & sauce on a hot sizzler plate.
Deli	Old Favourites cious mouth watering curries all available in the following: Chicken/Lamb/Keema
Masala A blend ginger, c	
Dopiaz A very p & lots o	a £7.95 popular dish with a blend of medium spices f onions
Bhuna A comb dish of 1	£7.95 ination of spices cooked together to provide a nedium strength & dry texture
Korma This is a cream, c with sui	£7. 95 a ver ver, gary popular dish cooked with fresh coconut & gentle herbs, spices & garnished ltanas and almonds
a rich so	Josh£7.95 d with onions, tomatoes, peppers, cooked in suce and garnished with coriander
A sweet	lk£7.95 & sour dish, cooked with pineapple & lentils edium spices for a truly unique taste
Madras A choice taste to	s/ Vindaloo£7.95 e of two hot dishes, cooked with chillies for a be remembered
	Vegetarian Specialities
Mixed 1	Mix Veg£7.95 yeg cooked together with tomatoes, green garlic, ginger, herbs and spices
Mushro	& Mushroom Balti£7.95 oms cooked in herbs and spices and added cheese for a delicate flavour
Green p	attar Paneer£7.95 eas cooked with Indian cheese
Potato a	hana Paneer Balti£7.95 and chick peas cooked with Indian cheese, ss, garlic, ginger & green chillies
Fresh ve	ole Rogan Josh£7.95 getables cooked with green peppers, toma- l garnished with fried onions & coriander

lti Aloo Gobi£7.95	
tato & cauliflower cooked with onions, green	
ppers & fresh coriander	
getable Makhani£7.95	
esh seasonal veg cooked together in a rich creamy	
uce	
lti Garlic Mixed Vegetables£7.95	
esh vegetables cooked vegetables with herbs, spices	
extra garlic	
ıll Makhani£7.95	
ntils cooked with cream	
ahi Paneer£7.95	
ft cheese cooked with herbs, mild spices & fresh	
eam and a hint of yoghurt	
lak Paneer Makhani£7.95	
inach and cheese cooked with double cream	
Vegetarian Side Dishes	
<u> </u>	
lak Aloo£5.95	
inach & potatoes	
lak Paneer£5.95	
inach cooked with soft cheese	
ushrooms£5.95	
ushrooms£5.95 ith tomatoes, onions, spices in a massalla sauce	
rka Daal£5.95	
ntils	
attar Paneer£5.95	
as & soft cheese cooked in a sauce	
oo Gobi£5.95 tatoes cooked with cauliflower & spices	
and the second s	
ombay Aloo£5.95	
tatoes with herbs and spices	
bzi£5.95	
ixed vegetables, herbs and spices	
oo Mattar£5.95	
tatoes with peas and spices	
Sundries	
ain Nan£2.50	
arlic Nan£3.50	
arlic & Onion Nan£3.50	
arlic & Coriander Nan£3.50	
shwari Nan£3.50	
ema Nan£3.50	
napati£0.90	
ndoori Roti£1.00	
lau Rice£2.95	
eema Rice£3.25	
siled Rice£2.95	
ushroom Rice£3.25	
nips£2.95	

All dishes are served with chips and green	salad:
Fish and Chips	£5.95
Chicken Nuggets	£5.95
Breaded Scampi	£5.95
Fried Chicken	£5.95
Plain Omelette	£5.95
Mushroom Omelette	£5.95
Chicken Korma	£5.95
Beverages	
Please note: All drinks are in bottle	s.
I2O Available in:	
Apple and Blackberry	£2.50
Apple and Raspberry	
Orange and Passion	£2.50
Apple and Mango	£2.50
Orange Cordial	£1.00
Blackcurrent Cordial	£1.00
Lime Cordial	£1.00
Britvic55 Orange	_
Britvic55 Apple	£2.50
C. Laurena Tarria Water	62.50
Schwepps Tonic Water Schwepps Slimline Tonic Water	
Schwepps Similine Tonic Water	£2.50
Fanta	£2.50
Orange	£2.50
Sprite	£2.50
Coca Cola	£2.50
Diet Coca Cola	£2.50
Schwepps Pineapple	£2.50
Schwepps Orange	£2.50
Bitter Lemon	£2.50
Red Bull	£2.50
Perrier Water 750ml	
Perrier Water 200ml	
Still Water	£2.50
Mango Lassi (Jug Only)	66.05
Sweet Lassi (Jug Only)	
Salted Lassi (Jug Only)	

We would like to introduce SHEZZAAN'S

Kashmiri Cuisine.
Kashmir is the northern most state of Pakistan 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

SHEZZAAN'S"

MORLEY

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FEEL FREE TO DRINK YOUR OWN ALCOHOL WE OFFER FREE CORKAGE

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. Please ask staff for details. Buffet minimum 50 people.

cumber Raitha



Balti Tarka Dall Lentils cooked in a balti with herbs, spices,

coriander & extra garlic