



new year's eve banquet menu

If there are any dishes you like which are not on the menu, please ask a member of **staff** and we will happily prepare it for you

starters

Popadums & Condiments

Avocado Prawns

Norwegian prawns tossed with herbs and spices in a mild sauce and served with fresh avocado

Shahi Maachli

Smoked salmon strips rolled with rich Norwegian prawns, served with a delightful mild sauce

Mussels

Delicately spiced fresh mussels, served with herbs and spices

Tempura King Prawn

King prawns in a tempura batter shallow fried and served with fresh salad and dressing

Lamb Rajeshwari

Juicy lamb fillet marinated with herbs, spices and Kashmiri royal cumin, then cooked on a griddle until tender and succulent

Milan-E-Seek

Traditional skewered lamb mince, distinctively flavoured with coriander, garlic and ginger creating an abundance of taste

Chicken Tikka

Succulent pieces of chicken marinated in spices, roasted in the tandoor and laced with Kashmiri royal cumin

Tikka Platter (for 2 persons)

A delightful mix of tandoori chicken, lamb rajeshwari and milan-e-seek served with fresh salad

Onion Bhajee

Crisp onions hand shaped and deep fried with gram flour batter until golden brown

Vegetable Platter (for 2 persons)

A delightful mix of vegetable samosa, onion bhaji and aloo tikka served with fresh salad

King Prawn Bhuna on Puree

King prawns cooked in herbs and spices and served with a shallow fried bread puree

main meals

Served with steamed basmati rice and a selection of vegetables

Jhinga Nurali

Jumbo size king prawn, marinated in ginger, garlic and various spices then grilled and simmered in a king prawn stock to give a subtle, slightly hot taste, which is full of flavour

Zalfreji Assamki

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

Aachari

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

Murji Nurpuri

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

Rhendang

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

Chicken Kurma

A very mild, delicate preparation of curd, cream and spices, producing a very mild flavour.

Pathia

A traditional hot, sweet and sour dish, prepared with garlic, red chilli, onion and capsicum

Murg Makonwala

Tandoor roasted marinated chicken cooked with tandoori spices and honey to give a very mild flavoursome dish.

Tikka Masalla

Beautiful dish with meat, prawn or vegetables cooked with cream and herbs

Dansak

A very tasty sweet and sour dish cooked with lentils and pineapples

Balti

(available in chicken, lamb, prawn or vegetable)
Tender fresh ingredients cooked with various herbs and spices. Rich in colour and taste.

accompaniments

Plain Nan · Keema Nan · Peshwari Nan · Garlic and Coriander Nan · Chilli Cheese Nan

£26.95 per person

Please note: A 10% service charge will be added.

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