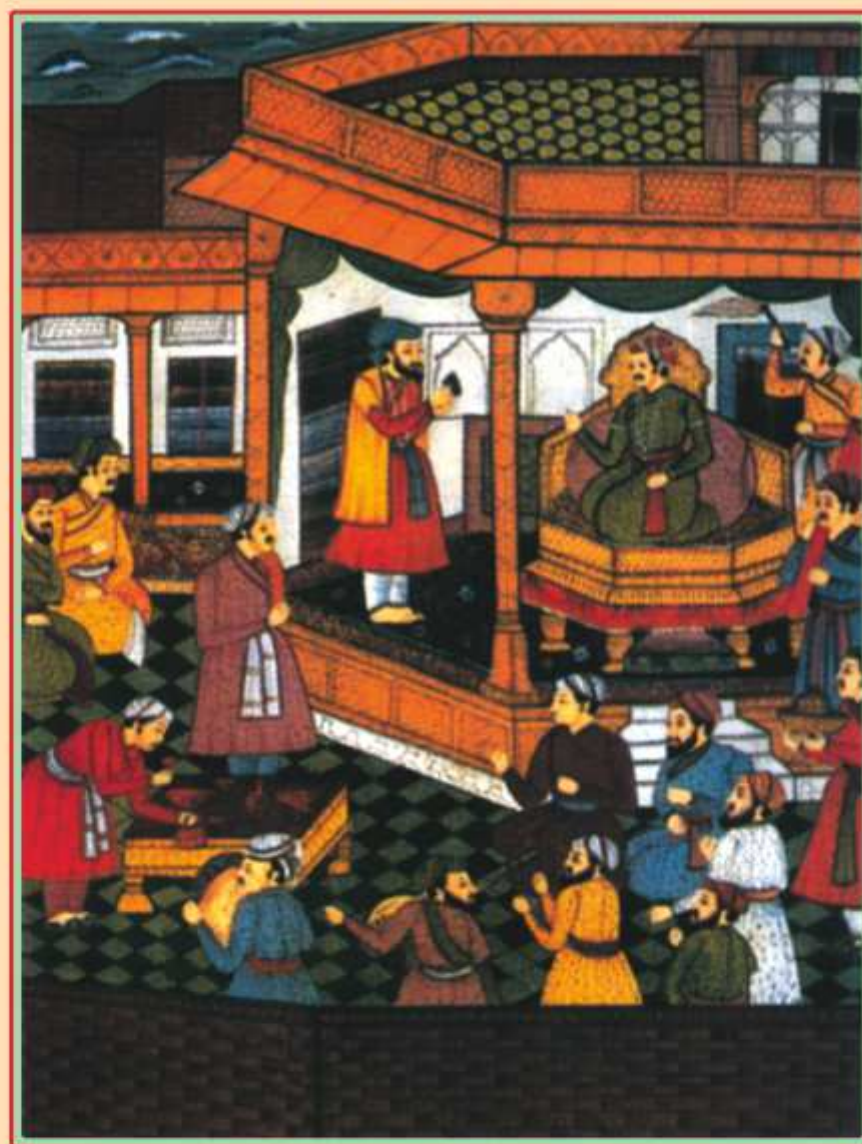
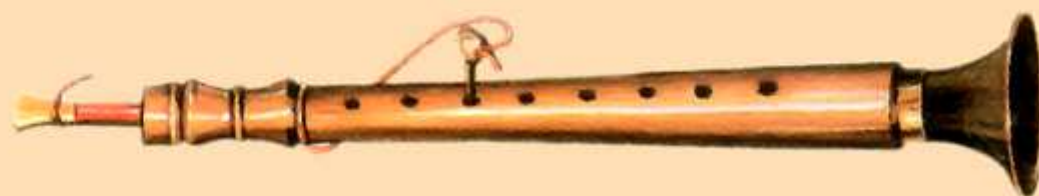


R E S T A U R A N T

Shehnai



*Where The Art Of Mogul Cuisine
Still Exists!*

'SHEHNAI' is an Indian Musical instrument which is the very soul of joy and merriment, symbolizing the ambience of "Shehnai" Restaurant where eating is an art and an exciting occasion.

The most popular and refined of all regional styles of cooking is the cooking of North India, which is basically Moghul food. This is the style of food served in most better-quality Indian restaurants. The Moghuls were Turk-mongols by origin and Moslem by religion. The culture they admired most was Persian, since they were influenced by it on their way to India in the sixteenth century. They settled in the northern plains, with Delhi as their centre. The Moghuls introduced new foods, new ingredients, and new cooking techniques, some of which were their own but most of which were borrowed from the Persians. In time several local herbs and spices found their way into these dishes, thus giving rise to the distinct new style of cooking known as Mughlai cooking.

ibteda (Starters)

1. **SHAKI SHAMMI KEBAB** 700.00
Minced Mutton cutlets mixed with Egg, Coriander, Oriental Spices and then Deep Fried.
(Kebabu ya kukarangwa pamoja na mayai)
2. **DILKHUSH MURG HI PANKHDIA** 700.00
Chicken wings marinated in masala and lightly fried in oil.
(Vipande vya kuku ya kukaangwa)
3. **JHEENGA MIRCHWALLA** 1,200.00
Deep fried cocktail prawns tossed with chopped sweetpepper and onions together with garlic/green chilli sauce.
(Kamba ndogo ya kukaangwa pamoja na kitunguu na pili pili mboga)
4. **PANEER MIRCHWALLA** 720.00
Deep fried cubes of cottage cheese tossed with onion rings and sweetpepper together with garlic/green chilli sauce.
(Jabini ya kukaangwa pamoja na kitunguu na pili pili mboga)
5. **KHUSTAS** 600.00
Vegetable speciality of the chef.
6. **NAURATAN SAMOSE** 480.00
Mashed vegetables mixed with specially selected spices and stuffed in samose pastry and deep fried
(Samosa ya mboga)

badshahi shorba (Soups)

7. **MAKHI KA SHORBA** 500.00
Sweet corn soup
(supu ya mahindi)
8. **SUBZI KA SHORBA** 500.00
Mixed vegetable soup.
(Supu ya mboga)
9. **TAMATER KA GARAM RAS** 500.00
Fresh tamato soup
(Supu ya tamata)
10. **MURGH KA SHORBA** 600.00
Fresh Chicken soup
(Supu ya Kuku)
11. **MUTTON YAKHNI** 600.00
Fresh Mutton soup
(Supu ya Mbuzi)

ALL PRICES ARE INCLUSIVE OF 16% V.A.T 2% TRAINING LEVY.
NB. HALF PORTIONS WILL BE CHARGED 70% OF THE FULL RATE FROM NO. 24 – 78.

इहाने -ए- tandoor

(Grills from our clay oven)

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| 12. MURGH TIKKA SHAHJAHANI | 900.00 |
| <i>Boneless pieces of Chicken marinated in authentic masala and cooked in Tandoor</i> | |
| (Vipande vya kuku kuchoma bila mifupa) | |
| 13. MURGH TIKKA HARIYALLI | 980.00 |
| <i>Boneless pieces of Chicken marinated in authentic masala with a touch of fresh mint and Tamarind and cooked in Tandoor</i> | |
| (Vipande vya kuku ya kuchoma bila mifupa pamoja na ikwaju na Fudhina) | |
| 14. TANGRI KEBAB | 900.00 |
| <i>Chicken legs marinated in oriental spices and grilled in Tandoor</i> | |
| (Miguu ya kuku ya kuchoma) | |
| 15. MURGH MAKHMALI KEBAB | 920.00 |
| <i>Minced chicken mixed delicately with masala and grilled in clay oven</i> | |
| (Kebabu vya kuku ya choma) | |
| 16. MURGH -E- SHEHNAI | 1,080.00 |
| <i>Pieces of chicken marinated in yoghurt and selected Indian spices and grilled in Tandoor then lightly tossed with B.B.Q sauce.</i> | |
| (Vipande vya kuku ya kuchoma) | |
| 17. MURGH -E- ZALZALA (SIZZLER) | 1,080.00 |
| <i>Grilled cubes of chicken marinated in Tandoori masala and presented on sizzling platter with spicy sauce.</i> | |
| (Vipande vidogo vya kuku ya kuchoma bila mifupa pamoja na sauce yake kando) | |
| 18. BOTI TIKKA TANDOORI | 800.00 |
| <i>Diced pieces of Mutton marinated in authentic masala and cooked in Tandoor</i> | |
| (Vipande vya nyama ya kuchoma bila mifupa) | |
| 19. SHAHI SEEKH KEBAB. | 800.00 |
| <i>Minced Mutton mixed with oriental spices and grilled in clay oven</i> | |
| (Kababu ya nyama ya mbuzi) | |

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20. MACHI TANDOORWALLI

1,050.00

Roc-cod-fillet marinated in selected oriental spices with touch of garlic and lime then grilled slowly in clay oven.

(Samaki ya kuchoma bila mifupa)

21. JHEENGA TANDOORI

1,680.00

Fresh prawns marinated in Tandoori masala and grilled slowly in clay oven

(Kamba ya kuchoma)

22. PANEER TIKKA (VEG)

850.00

Cubes of cottage Cheese, Onion, Tomatoes and Sweetpepper marinated in selected oriental spices then grilled slowly in clay oven

(Vipande vya Jabini, Kitunguu, Tamata na Pili pili mboga ya kuchoma)

23. NAURATAN-E-ZALZALA (VEG)

890.00

Mixed vegetable marinated in oriental spices and presented on sizzling platter with spicy sauce.

(Vipande vya mboga na sauce yake kando)

**24. TOOFANI MURGH JAHANGIR**

1,080.00

Selected pieces of Boneless chicken delicately cooked with sweetpepper, onion and various Indian spices on a griddle to give an aroma of traditional 'TAVA' cooking.

(Vipande vya kuku, kitunguu, pili pili mboga pamoja na bizari imepikwa juu ya chuma)

25. MACHERO HI PASAND

1,800.00

Fresh Prawns and fillet of fish delicately cooked with sweetpepper, onion and selected oriental spices on a griddle (TAVA).

(Kamba na Samaki imepikwa juu ya chuma pamoja na kitunguu na pili pili mboga)

26. HAVELI HI SUBZI

890.00

Freshly cut mixed vegetables cooked with specially prepared masala on a griddle.

(Mboga pamoja na bizari imepikwa juu ya chuma)

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33. MURGH KA BHARTA

1,080.00

Finely chopped chicken delicately cooked with chopped pieces of tomatoes, sweet pepper and onion with touch of fresh limejuice and coriander leaves.
(Vipande vidogo vya kuku kupikwa na vipande vya nyanya, pili pili mboga na kitunguu)

34. MURGH MUGHLAI

1,080.00

Boneless pieces of Chicken cooked in fresh coconut cream and topped with almonds (A mild dish)
(Mchuzi wa kuku kupikwa na nazi)

35. MAKHANI MURGH

1,080.00

Grilled boneless pieces of chicken cooked in fresh Butter with flavoured Indian spices and topped with almonds and coriander leaves.
(Mchuzi wa vipande vya kuku vya kuchomwa na kupikwa pamoja na siagi)

36. MURGH MUSSALAM

1,080.00

Selected pieces of chicken (with bone), lightly fried and then delicately cooked in our chef's selected ingredients topped with grated boiled egg and fried onion.
(Mchuzi wa kuku ya mifupa pamoja na mayai)

37. MURGH KALI MIRCH

1,080.00

Boneless pieces of chicken cooked with oriental spices and flavoured with crushed black peper.
(Mchuzi wa kuku bila mifupa kupikwa na pili pili manga)

38. MURGH METHIWALLI

1,080.00

Boneless pieces of chicken delicately cooked with freshy chopped fenugreek and coriander in Indian masala.
(Mchuzi wa kuku bila mifupa kupikwa na methi na Dhania)

39. ANDE KI BHORJI

890.00

Scrambled eggs cooked with cumin seeds, chopped onions, tomatoes, s/pepper and tossed with freshly cut green chillies.
(Mayai kupikwa na kitunguu, tamata, pili pili na bizari)

40. KARAI ANDEWALLI

890.00

Whole boiled eggs cooked delicately with selected spices in a wok (karai)
(Mchuzi wa mayai kupikwa kwa karai)

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machero ki taza pakad **(Fishermen's Catch)**

41. JHEENGA MAKHANWALLA

1,850.00

Fresh prawns delicately cooked in butter with rich Indian spices and topped with almonds

(Mchuzi wa kamba kupikwa na siagi)

42. JHEENGA JEEREWALLA

1,850.00

Fresh prawns delicately cooked with cumin and selected spices and topped with coriander leaves.

(Mchuzi wa kamba kupikwa na bizari(Jeera)

43. MUGHLAI JHEENGA

1,850.00

Fresh prawns cooked in coconut cream and light flavoured spices to give a mild taste and topped with almonds.

(Mchuzi wa kamba kupikwa na nazi)

44. MACHI MASALEWALLI

1,200.00

Fresh Roc-cod-fillets cooked delicately in authentic masala with a flavour of mustard seeds.

(Mchuzi wa samaki)

45. MAHI KORMA

1,200.00

Fresh Roc-cod –fillets cooked in coconut cream and selected Indian spices, topped with almonds.

(Mchuzi mweupe wa samaki kupikwa na nazi)

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(Vegetarian Delight)

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| 46. SUBZI MARI MASALA | 890.00 |
| <i>Seasonal fresh vegetables cooked in butter with black pepper and topped with coriander leaves</i>
(Mchuzi wa mboga kupikwa na pili pili manga) | |
| 47. SUBZI KARAI | 850.00 |
| <i>Mixed vegetables cooked with fried onion and authentic masala in a traditional wok (kari)</i>
(Mchuzi wa mboga kupikwa na vitunguu kwa kari) | |
| 48. NAURATAN KORMA | 850.00 |
| <i>Seasonal fresh vegetables cooked delicately in coconut cream and topped with almonds</i>
(Mchuzi wa mboga kupikwa na nazi) | |
| 49. DHINGRI MAKHI MASALEDA | 890.00 |
| <i>Slices of mushrooms cooked with corn-off-the-cob in oriental spices and flavoured with tamarind sauce.</i>
(Mchuzi wa mahindi na mushrooms) | |
| 50. DHINGRI DO PYASA | 890.00 |
| <i>Pieces of mushrooms delicately cooked with selected spices and fried onion.</i>
(Mchuzi wa mushroom kupikwa na kitunguu ya kukaranga) | |
| 51. GOBHI MATAR ADRAKWALLI | 850.00 |
| <i>Cauliflower cooked with fresh garden peas in masala and flavoured with fresh ginger</i>
(Mchuzi wa kabi na beans pamoja na tangawizi) | |
| 52. BAIGAN NAWABI | 850.00 |
| <i>Cubes of Aubergines and potatoes delicately cooked in fresh coconut cream and flavoured with tamarind sauce, topped with almonds.</i>
(Vipande vya Biringanya na viazi vilivyo pikwa kwa mchuzi wa nazi) | |
| 53. BAIGAN PATIYALA | 850.00 |
| <i>Slices of Aubergines cooked in selected oriental spices and topped with finely chopped coriander leaves.</i>
(Mchuzi wa Biringanya) | |
| 54. BAIGAN BHURTA | 850.00 |
| <i>Chopped Aubergine cooked with freshly ground garlic and ginger with Indian spices.</i>
(Mchuzi wa Biringanya ya kusagwa) | |

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55. BHINDI SUBZI	850.00
<i>Fresh Okra (Lady Fingers) cut in small pieces lightly friend with chopped onion and delicately cooked with spices. Served dry.</i>	
(Mchuzi wa mabinda)	
56. BADSHAHI ALU-MIRCH	850.00
<i>Potatoes cut style of chips and shallow fried with mustard seeds and whole green chillies then cooked with selected orientals spices with a touch of fresh lime juice.</i>	
(Mchuzi wa viazi)	
57. KASHMIRI DUM ALU	850.00
<i>Selected potatoes stuffed with mixed vegetables, fried and served in richly spiced 'KASHMIRI' sauce.</i>	
(Mchuzi wa viazi ilio pondwa pamoja na mboga)	
58. HAUVELI KOFTE	850.00
<i>Kofta's made of mashed potatoes and vegetables, lightly fried and cooked in oriental spices</i>	
(Mchuzi wa viazi vya kupondwa pamoja na mboga)	
59. PALAK PANEER	890.00
<i>Home made cottage cheese cottage cheese cooked with fresh spinach in selected Kashmiri masala.</i>	
(Mchuzi wa jabini na sukumawiki)	
60. PANEER MAKHNI	890.00
<i>Cubes of home made cottage cheese cooked delicately in butter with chef's specially chosen ingredients.</i>	
(Mchuzi wa jabini kupikwa na siagi)	
61. METHI PANEER	890.00
<i>Cubes of home made cottage cheese cooked delicately with fenugreek (Methi)</i>	
(Mchuzi wa jabini ilio pikwa na methi)	
62. SHAHI MAKHI KORMA	890.00
<i>Corn-off-the-cob (makai) delicately cooked in fresh coconut cream with selected spices and topped with almonds. A mild dish.</i>	
(Mchuzi wa mahindi kupikwa na nazi)	
63. CHANA SULTANA	850.00
<i>Large gram (kabuli chana) soaked overnight and then delicately cooked with diced potatoes in a richly spiced gravy and topped with almonds.</i>	
(Mchuzi wa ndengu mzima pamoja na viazi)	
64. DILPASAND DAL	850.00
<i>Yellow lentils boiled until tender and then ground into a paste after which it's cooked with fresh coconut cream and selected oriental spices together with cubes of potatoes.</i>	
(Mchuzi laini wa ndengu)	
65. MAANKI KI DAL (A DELICACY OF PUNJAB)	850.00
<i>Whole black Beans (Urad) cooked slowly in butter with authentic spices and topped with freshly chopped coriander leaves.</i>	
(Mchuzi wa ndengu nyeusi)	
66. RAITA (MIXED OR CUCUMBER OR BUNDI)	380.00
<i>Yoghurt with chopped onion, tomatoes, carrots, and cucumber or with only cucumber or with only Bundi</i>	
(Maziwa lala pamoja na vipande ya nyama, karoti, tango pepeta na vitungu)	

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naans (Indian Bread)

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| 79. TANDOORI NAAN AKBARI | 160.00 |
| <i>Indian bread out of white flour and baked in clay oven</i>
(Chapati ya kuchoma) | |
| 80. NAAN MAKHANWALLA | 170.00 |
| <i>Indian bread out of white flour, baked in clay oven and topped with butter.</i>
(Chapati ya kuchoma pamoja na siagi) | |
| 81. METHI NAAN | 190.00 |
| <i>Indian bread out of white flour mixed with fenugreek and baked in clay oven.</i>
(Chapati ya kuchoma pamoja na methi) | |
| 82. LASOONI' NAAN | 190.00 |
| <i>Indian bread out of white flour, baked in clay oven and topped with garlic butter</i>
(Chapati ya kuchoma pamoja na kitunguu saumu) | |
| 83. NAAN MIRCHWALI | 190.00 |
| <i>Indian bread out of white flour with green chilli and baked in tandoor.</i>
(Chapati ya kuchoma pamoja na pili pili) | |
| 84. PARATHA BADSHAHI | 170.00 |
| <i>Indian bread out of white flour and butter rolled in layers and lightly fried on</i>
<i>Tava (Griddle)</i>
(Chapati ya kukaangwa juu ya chuma) | |
| 85. SHAH SUBZI PARATHA | 600.00 |
| <i>Indian bread out of white flour and stuffed with mashed spicy vegetables, lightly</i>
<i>fried in butter.</i>
(Chapati ya viazi na mboga) | |

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(Dessert specially for you)

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| 86. HESAR KULFI | 600.00 |
| <i>Indian Ice Cream made of milk, khoya cardamon seeds, sugar and saffron, topped with almonds</i>
(Sikirimu tamu ya kihindi) | |
| 87. GAJAR KA HALWA | 600.00 |
| <i>Shredded carrots cooked in milk and khoya with almonds, served warm</i>
(Tamu Tamu ya Karroti) | |
| 88. CASSATTA | 480.00 |
| <i>Sponge cake moistened with fruit juices and layered with fresh fruits and neapolitan ice-cream</i>
(Keki ya matunda) | |
| 89. KASHMIR KI BAHAR | 350.00 |
| <i>Vanilla, chocolate and strawberry Ice Creams</i>
(Sikirimu) | |
| 90. AARJ KE TAAZE PHUL | 350.00 |
| <i>Fresh fruit salad.</i>
(Matunda) | |

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(Beverages)

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| 91. MASALEदार CHA | 220.00 |
| <i>Indian Tea</i>
(Chai ya Masala) | |
| 92. SAADI CHA | 200.00 |
| <i>Ordinary Tea with or without milk</i>
(Chai ya kawaida) | |
| 93. HAMARE DESH KI KAFI | 200.00 |
| <i>Kenya coffee</i>
(Kahawa) | |

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(Cold drinks)

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| 94. DIL KI THANDAK | 520.00 |
| <i>Milkshakes(Vanilla, Strawberry, Chocolate)</i> | |
| 95. LIMBU / PASSION / AAM KA THANDA RAS | 300.00 |
| <i>Fresh lime / passion or mango juice</i> | |
| 96. LASSI (NAMKIN/MITHI) | 300.00 |
| <i>Buttermilk (salt /Sweet)</i> | |
| 97. HAR KISAM KI SODA | 160.00 |
| <i>Sodas</i> | |
| 98. MINERAL WATER (1 LTR) | 280.00 |
| 99. DIET COKE (½ LTR) | 180.00 |
| 100. SPARKLING WATER (1 LTR) | 380.00 |

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રણેશહાતા (Specialities)

101. MALAI TIKKA	980.00
102. MURGH TIKKA KALIMIRCH	980.00
103. PLAIN CHIPS	330.00
104. MASALA / GARLIC / TIKKA CHIPS	480.00
105. VEGETABLE PLATTER	700.00
106. VEGETABLE SPECIAL	920.00
107. MUTTON SPECIAL	1,050.00
108. CHICKEN SPECIAL	1,130.00
109. FISH SPECIAL	1,250.00
110. PRAWNS SPECIAL	1,900.00
111. MURGH TIKKA PLATTER	2,200.00
112. MIX GRILL PLATTER	2,500.00

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113. KHEEMA PARATHA

860.00

114. PANEER NAAN

230.00

115. CHICKEN ROLL

850.00

116. MUTTON ROLL

800.00

117. PANEER ROLL

850.00

118. SHEHNAI SPECIAL SALAD

420.00

119. MINERAL WATER (5)

160.00

120. MINT-LIME / GINGER-LIME JUICE

320.00

121. KULFI / CASSATTA SHAKE

650.00

122. MANGO LASSI

350.00

123. CHICKEN WINGS SPECIAL

800.00

124. PANEER TIKKA SIZZLER

900.00

125. SHAHI SUBZI KEBAB

600.00

126. PANEER BIRYANI

1,000.00

127. FISH BIRYANI

1,350.00

128. LAMB CHOPS

900.00

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