

SIMLA BIRYANI DISHES

Special preparation of pilau rice together with meat, prawn or Chicken in butter ghee with delicate herbs and spices, served with vegetable curry and green salad. Please ask for Mild, Medium or Hot to suit your taste.

Chicken Biryani	£10.50
Chicken Tikka Biryani	£10.95
Lamb Biryani	£10.95
Lamb Tikka Biryani.....	£11.95
Prawn Biryani.....	£10.50
King Prawn Biryani	£13.95
Mixed Vegetable Biryani.....	£9.50
Mushroom Biryani	£9.50
Simla Special Biryani (Chicken, Meat, Prawn and King Prawn)	£13.95

SIMLA CURRY SELECTION

Here is a selection of age old popular and favourite curries now specially prepared for the Simla in a unique style. All these dishes are carefully prepared with fresh ingredients and freshly ground spices and herbs.

KURMAH (Very Mild)

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

MALAYAN (Mild)

A mildly spiced dish, prepared with pineapples, fruit juices, coconuts and cream to create a beautifully balanced flavour.

Chicken.....	£9.25
Chicken Tikka.....	£9.75
Lamb.....	£9.95
Lamb Tikka.....	£10.25
King Prawn	£11.95
Prawn.....	£9.25
Mixed Vegetable.....	£8.25

BHUNA

A thoroughly garnished dish with onion, garlic, tomato, selected spices, extensively treated to provide a delicious medium strength, a little condensed but most tasteful.

ROGAN JOSH

Specially prepared with pimento and garlic, garnished with tomato, medium hot

DUPIAZA

A medium quantity of onions seasoned and freshly treated with dozens of spices and herbs to produce a medium hot taste

PATHIA

A hot & sour tasty dish prepared with garlic, red chilli & onion, capsicum & tomato puree. Sweet & sour

DHANSAK

A beautiful combination of spices, with pineapple & lentil mixed with curd, producing a sour, sweet and hot taste.

MADRAS

A popular dish from the Madras province, which consists of rich, hot & sour tastes. Prepared extensively with chilli, lemon juice & tomato puree.

VINDALOO DISHES

A fabulously rich, fiery hot taste. Ginger & red chilli are a few spices to add quality to this dish, as it is the most extravagantly hot.

Chicken.....	£9.25
Chicken Tikka.....	£9.75
Lamb.....	£9.95
Lamb Tikka.....	£10.25
King Prawn	£11.95
Prawn.....	£9.25
Mixed Vegetable.....	£8.25

CHILDREN'S MENU

All Children's dishes are served with green salad and chips (Adults £1.00 extra)

Chicken Nuggets.....	£7.75
Scampi.....	£7.75
Fish Fingers.....	£7.75
Chicken, Prawn or Mushroom Omelette.....	£7.75

VEGETARIAN ACCOMPANIMENTS

These are recommended to accompany main dishes. However these will be prepared as main dishes for vegetarian diners request

Mixed Vegetable Bhajee.....	£4.75
Mushroom Bhajee.....	£4.75
Cauliflower Bhajee.....	£4.75
Bhindi Bhajee (Okra)	£4.75
Aubergine Bhajee.....	£4.75
Bombay Potato	£4.75
Aloo Gobi (Potato & cauliflower)	£4.75
Chana Bhajee	£4.75
Sag Aloo.....	£4.75
Aloo Chana (Potato & chick peas)	£4.75
Sag Bhajee.....	£4.75
Tarka Dhall	£4.75
Sag Paneer	£4.95
Chana Paneer.....	£4.95
Mixed Vegetable Paneer	£4.95

SUNDRIES

Boiled Rice.....	£3.20
Pilau Rice.....	£3.60
Fried Rice.....	£3.80
Garlic Fried Rice	£4.10
Lemon Fried Rice.....	£4.10
Chilli Fried Rice.....	£4.10
Egg Fried Rice	£4.10
Mushroom Pilau Rice.....	£4.10
Vegetable Pilau Rice.....	£4.10
Egg and Peas Pilau Rice.....	£4.10
Peshwari Pilau Rice.....	£4.10
Keema Pilau rice.....	£4.50
Chicken Fried Rice	£4.50

FRESH BREADS

Nan.....	£3.20
Keema Nan.....	£3.70
Garlic Nan	£3.70
Peshwari Nan.....	£3.70
Vegetable Nan.....	£3.70
Onion Nan.....	£3.70
Cheese Chilli Nan.....	£3.70
Tandoori Roti.....	£3.70
Paratha.....	£4.10
Stuffed Paratha (Vegetable)	£4.50
Chapatti.....	£2.00
Puree.....	£2.00

EXTRAS

Chips.....	£3.10
Green Salad	£1.70
Raitha.....	£1.70

SIMLA BANQUET

For the discerning diner and those who share our love for only the Finest Indian Cuisine.

All dishes are prepared personally by our illustrious master chef.

SET MEAL FOR TWO PERSONS

Popadums & Condiments

Chicken Tikka and Vegetable Pakora

North Indian Garlic Chilli Chicken

Chicken Tikka Chasni

Mushroom Bhajee | Vegetable Pilau Rice |

Keema Nan

£44.95

SET MEAL FOR FOUR PERSONS

Popadums & Condiments

Tikka Platter | Sobji Platter

Lamb Jalfriezi & King Prawn Korai

Chicken Jaipuri & Chicken Tikka Mossala

Aloo Gobi & Aubergine Bhajee

Mushroom Pilau Rice | Garlic Nan & Nan

£89.95

All Dishes Are Cooked fresh to order so please allow sufficient time for cooking.

If there is a dish you like which is not listed on the menu, please bring it to our attention & we will do our best to fulfil your request. The management reserves the right to refuse service without giving reason.

ALLERGY NOTICE

Our dishes may contain: gluten, crustaceans, molluscs, eggs, fish, peanuts, nuts, soybeans, milk, celery, mustard, sesame seeds, lupin and sulphur dioxide. If you are allergic to certain ingredients please notify our staff before ordering.



We accept all Major Credit and Debit Cards

Simla Restaurant

DISTINCTIVE INDIAN CUISINE

Our Success Has Been Through Customer Recommendation

ORDER ONLINE

www.simlarestanthincley.co.uk



15% DISCOUNT on collection only

FREE DELIVERY on orders over £15 within 3 mile

OPENING TIMES

Sunday - Thursday 5.30pm - 10.30pm

Friday & Saturday 5.00pm - 11.00pm

01455-633955

314 Coventry Road
Hinckley
Leicestershire
LE10 0NQ

WELCOME TO SIMLA

As part of healthier diet, we offer a variety of healthier food choices. We specialise in Traditional Balti dishes and take pride in serving the leanest of meats served with fresh produce. All dishes are prepared in our Restaurant exactly as in our homes. Each dish will have it's own distinctive flavour and aroma which cannot come from any curry powder but from spices and herbs specially prepared by ourselves. We hope to satisfy you with our food and service and would be glad to fulfil your curiosity about our food and culture. We welcome healthy criticism, if there is any, to improve our standards.

APPETIZERS

Papadoms	£0.90
Massalla Papadoms	£0.95
Mango chutney, lime pickle, onion salad, mint sauce or sweet chilli sauce. Chutneys per portion	£0.60

SOUP

Dhall Soup	£4.75
Malligatawny Soup	£4.75

STARTERS

(All starters are served with green salad and mint sauce)

Mixed Vegetable Pakora	£4.75
Crisp nuggets of mixed vegetables and spices, coated with spiced batter & deep fried.	
Aubergine Pakora	£4.75
Slices of fresh Aubergines coated with spiced batter and deep fried.	
Onion Bhajee	£4.75
Crisp onions moulded into a mesh then deep fried with gram flour batter until golden brown.	
Samosa	(Veg) £4.75 (Meat) £4.95
Deep fried savoury pastries with an array of delicious meat or vegetable filling.	
Stuffed Mushroom	(Chicken, Meat or Vegetable) £5.25
Mushrooms coated with golden bread crumbs then deep fried. Served with filling.	
Stuffed Pepper	(Chicken, Meat or Vegetable) £6.25
Whole pepper barbecued in clay oven, served with filling.	
Spicy Potato with Garlic & Mushroom	£4.95
Mashed potato nuggets in aromatic spices, coated with spiced batter, deep fried. Served on a bed of fried garlic & mushrooms.	
Afghan Chatt	£5.25
Chicken peas cooked in medium strength condensed sauce then wrapped in soft flat thin bread.	
Paneer Tikka	£5.25
Indian cheese spiced lightly with herbs and spices and laced with cardamon and roasted gently in the Tandoor.	
Garlic Chilli Paneer	£5.25
Paneer fried with onions, garlic and fresh chillies, lightly spiced garnished with coriander.	
Chicken or Lamb Tikka	(Chicken) £4.95 (Lamb) £5.25
Succulent pieces of Chicken or Lamb marinated in various spices & herbs, roasted in the tandoor and laced with Kashmiri Royal Cumin.	
Tandoori Chicken	£4.95
Chicken breast or leg marinated in various tandoori spices & herbs then roasted in a tandoor.	
Chicken Pakora	£5.25
Succulent pieces of chicken marinated in various spices and herbs, roasted in the tandoor then coated in gram flour & deep fried..	
Sheek Kebab	£5.25
Traditional skewered meat mince distinctively flavoured with coriander, garlic and ginger creating an abundance of taste.	
Shami Kebab	£5.25
Spicy minced meat pan fried flat.	
Nargis Kebab	£6.25
Boiled egg dressed with mince meat then deep fried & garnished with fried egg.	
Chicken Tikka Chatt	£5.50
Diced chicken tikka pieces, mildly spiced with a delicate use of chatt masala sauce on a bed of fa soft flat thin bread.	
Tikka Garlic Mushroom	(Chicken) £5.95 (Lamb) £6.25
Marinated chicken or lamb barbecued in clay oven served on a bed of fried garlic and mushroom	

STARTERS

Tetul Mix	£6.75
Succulent pieces of chicken and lamb tikka. Cooked with mushrooms, onions and capsicums. Pan fried in tangy tamarind served with a puree.	
Rajasthani Lamb Chops	£6.50
Tender lamb chops garnished with onions, mushrooms and peppers.	
Tikka Platter	(for two) £12.95
(Tandoori Chicken, Lamb Tikka, Chicken Tikka & Sheek Kebab)	
Shobji Platter	(vegetarian for two) £11.95
(Vegetable Pakora, Onion Bhajee, Vegetable Samosa)	

SEAFOOD STARTERS

(All starters are served with green salad and mint sauce)

Prawn Cocktail	£4.95
Norwegian prawns coated with cocktail sauce over bed of english lettuce.	
Tandoori Salmon	£6.75
Marinated salmon cooked in the clay oven.	
Machli Pakora	£6.75
Succulent pieces of Salmon coated with a ajwain flavoured gram flour batter, delicately spiced and deep fried until golden brown.	
Tandoori King Prawn Brochettes	£6.50
Large king prawns marinated with mace, cardomon, lemon juice, ginger, garlic, cooked in tandoor until golden brown.	
King Prawn Butterfly	£6.50
Large king covered in breadcrumbs & deep fried until gold & crispy.	
Prawn Bhuna on Puree	£5.50
Cooked with garlic, onions, herbs & spice in a very condensed sauce then wrapped in a soft flat thin bread.	
King Prawn Bhuna on Puree	£6.50
Cooked with garlic, onions, herbs & spice in a very condensed sauce then wrapped in a soft flat thin bread.	
King Prawn Bel-Puree	£6.50
Cooked mildly with fresh cream & coconut cream on top of a light soft thin bread.	
King Prawn with Garlic & Wine Sauce	£6.50
King Prawn cooked with onion in a garlic wine sauce.	
Mussels	£5.25
Delicately spiced aphrodisiac to compliment any palate, served with herbs and spices.	

TANDOORI SPECIALITIES

All tandoori dishes are grilled in charcoal fired clay oven known as the tandoori. All the following dishes are individually garnished with spices and marinated overnight to give its own distinctive flavour to each dish. (All of these dishes are served with green salad and mint sauce)

Chicken Tikka	£9.25
Tandoori Chicken	£9.25
Lamb Tikka	£9.95
Tandoori Special Mix	(with Nan) £10.95
Tandoori King Prawns	£12.50

SHASHLICK

Marinated Chicken, Lamb, King Prawn or Paneer (indian cottage cheese) skewered with chunks of onion, pepper & tomato. Grilled in the clay oven. Served with salad

Paneer Shaslick	£9.95
Chicken Shashlick	£10.50
Lamb Shashlick	£10.95
King Prawn Shashlick	£12.95

STIR FRY

Stir fried with onions, mushrooms, green pepper, red pepper, with an indian twist. Served with salad

Chicken Stir Fry	£10.50
Lamb Stir Fry	£10.95

SIMLA HOUSE SPECIALITIES

Chicken Tikka Chasni		£9.95
(Very popular dish from Calcutta) Boneless marinated Chicken, garnished with almonds, yogurt and mango chutney to give a very mild taste.		
Tandoori Makhani Mossala		£9.95
Boneless Tandoori Chicken in a very mild creamy sauce.		
Kashmiri Chicken		£9.95
Very mild, mixed with banana, pineapple and fruit cocktail to give a very exotic taste.		
Passanda	(Chicken) £9.95 (Lamb) £10.50	
Tender pieces of Lamb or Chicken marinated with spices, cooked with cream a & herbs. Slightly sour to taste.		
Mango Malai		£9.95
Marinated chicken cooked with coconut yoghurt & mango slices, to give a very mild taste.		
Exotic Chicken Dumplings 🍴		£10.50
Mince Chicken stuffed with fruit, in a delicious semi dry sauce. Consists of large quantity of onions & peppers.		
Lamb Mint Yogurt 🍴		£10.50
Tender Lamb cooked in a delicious mint yogurt sauce.		
Achar Chicken 🍴		£9.95
Cooked with tamarind sauce herbs and spices.		
Tandoori Murghi Mossala 🍴		£10.50
Boneless Tandoori Chicken, cooked with delicate herbs and spices mixed with minced meat & a boiled egg, medium to taste. Served with green salad.		
Royal Chicken 🍴		£9.95
Boneless tandoori chicken, cooked with coriander, cucumber, onions, green peppers and tomato, to provide a very delicious medium strength. Garnished with an omelette on top.		
Deshi Shatkora 🍴	(Chicken) £9.95 (Lamb) £10.50	
Cooked with traditional bangladeshi spices & shatkora, a citrus cooking vegetable from the sylhet region of Bangladesh. Medium spiced dish		
Sylheti Naga 🍴🍴	(Chicken) £9.95 (Lamb) £10.50	
Cooked with Bangladeshi chilli (naga) in a bhuna style sauce. Toned down to give a distinctive aromatic flavour. Slightly hot to taste		
Chicken Nihari 🍴🍴		£10.50
Marinated chicken cut into strips, then fried, cooked with red chillies and spinach in a fiery mustard sauce.		
Bhindi Gosth 🍴		£10.50
Tender lamb cooked with okra, in a condensed medium bhuna sauce.		
Baingon Bhuna	(Chicken) £9.95 (Lamb) £10.95	
Succulent chicken or lamb, tender aubergines cooked in a medium bhuna sauce.		
Kala Bhuna 🍴🍴		£11.95
Tender pieces of lamb cooked with a blend of unique spices and aromatics. Chilli added for extra bite.		
Chicken Tawa 🍴🍴	(Chicken) £9.95 (Lamb) £10.50	
Boneless chicken or lamb cooked over high heat with fresh tomatoes, onions, chilli pickle and a range of spices. Slightly hot to taste.		
Lal Mirchi	(Chicken) £9.95 (Lamb) £10.50	
Hot preparation of chicken or lamb, red crushed chilli and ground aromatic spices.		

MOSSALA DISHES

These dishes are marinated and grilled on charcoal and cooked with a thick mild creamy sauce.

Chicken Tikka	£10.50	Tandoori Chicken	£10.50
Lamb Tikka	£10.95	Tandoori King Prawn	£13.50

GINGER DISHES

(A popular dish from Eastern India) These dishes are cooked in ginger with strong eastern spices . Medium to taste garnished with coriander.

Ginger Chicken	£9.95	Ginger Prawn	£9.95
Ginger Lamb	£10.50	Ginger King Prawn	£12.50

ASSAME JALFRIEZI DISHES

These dishes are cooked with fresh green chilli & fresh coriander leaves, garnished with a slice of lemon, semi dry dish. Hot & slightly sour to taste.

Chicken	£9.95	King Prawn	£12.50
Lamb	£10.50	Vegetable	£8.50
Prawn	£9.95		

NORTHERN INDIAN GARLIC CHILLI DISHES

Steam cooked in a hot chilli - garlic sauce and garnished with coriander. Hot and very spicy to taste.

Chicken	£9.95	King Prawn	£12.50
Lamb	£10.50	Vegetable	£8.50
Prawn	£9.95		

GREEN HERB DISHES

These dishes are cooked in a spicy sauce of tomato, green peppers, fresh coriander leaves, garnished with spring onion and a sprinkle of coriander.

Chicken	£9.95	Prawn	£9.95
Lamb	£10.50	King Prawn	£12.50

JAIPURI DISHES

(A very popular dish from Jaipur) Marinated & grilled in the Tandoori and cooked with fried mushrooms, fried onions, and fried capsicum, with fresh Punjab Mossala in a thick sauce. Highly recommended.

Chicken	£9.95	Prawn	£9.95
Lamb	£10.50	King Prawn	£12.50

KORAI DISHES

These dishes are prepared in a cast iron Korai (Wok). A rich flavour is obtained by using fresh ginger, garlic, green peppers, onions and coriander. Ask for green chillies for extra bite.

Chicken	£9.95	King Prawn	£12.50
Lamb	£10.50		

AFGHAN CHANA DISHES

(A famous dish from Afghanistan) Tender Lamb or Chicken stewed with Afghan chick peas in spicy fresh lemon juice. Garnished with a touch of fresh coriander and fresh ginger. Medium and slightly sour to taste.

Chicken	£9.95	King Prawn	£12.50
Lamb	£10.50		

BALTI SPECIALITIES

All of our Balti dishes are individually prepared with a combination of fresh ingredients to give a unique taste.

(Please ask for Mild, Medium or Hot to suit your taste)

Chicken Balti	£9.25
Chicken Tikka Bhuna Balti	£9.95
Garlic Chilli Chicken Balti	£9.95
Tandoori Chicken Balti	£9.95
Lamb Balti	£9.95
Lamb Tikka Bhuna Balti	£10.50
Prawn Balti	£9.25
King Prawn Balti	£12.50
Simla Special Balti	(Chicken, Lamb, Prawn and King Prawn) £11.95
Mix Vegetable Balti	£8.25
Chicken Mushroom Balti	£9.75
Lamb Mushroom Balti	£10.25
Chicken Chana Balti	£9.75
Chicken Saag Balti	£9.75
Lamb Saag Balti	£10.25
Chicken Aloo Balti	£9.75
Lamb Aloo Balti	£10.25
Prawn Saag Balti	£9.75
Methi Gosth Balti	(Lamb) £9.95
Methi Chicken Balti	£9.25
Lemon Chicken Balti	(Sweet & Sour) £9.25
Lemon Chicken & Prawn Balti	(Sweet & Sour) £9.75
Keema Peas Balti	(Ask for garlic or chillis for extra bite) £11.95

Paneer = Indian Cottage Cheese

Chana = Chick Peas

Sag = Spinach

Aloo = Potato

Bhindi = Okra

Gosth = Meat

🔥 = Medium 🔥🔥 = Hot

Keema = Mince Meat

🔥🔥🔥 = Very Hot

Dhall = Lentils

🔥🔥🔥🔥 = Very Very Hot

Murgi = Chicken

Methi = Dry Fenugreek Leaves

Baington = Aubergine

Mirchi = Chillies