

WHITE WINE

SHILPA SELECTION

	175ml	250ml	Bottle
1. Bespoke Chenin Blanc, Western Cape	£4.90	£6.90	£18.00
2. Parini Pinot Grigio Delle Venezie	£4.90	£6.90	£20.50
3. Tekena SB Central Valley			£19.00
4. Waipara Hills Sauvignon Blanc New Zealand			£25.00
5. Pulpo Albarino Rias Baixas			£26.50

ROSE WINE

SHILPA SELECTION

	175ml	250ml	Bottle
6. Whispering Hills White Zinfandel	£4.90	£6.90	£17.50
7. Parini Pinot Grigio Rose			£20.50

RED WINE

SHILPA SELECTION

	175ml	250ml	Bottle
8. Los Romeros Merlot	£4.90	£6.90	£18.00
9. Between the Thorns Shiraz	£4.90	£6.90	£19.50
10. Takena Cabernet Sauvignon			£20.50
11. Callia Lunaris Malbec			£22.00
12. Don Jacobo Rioja Crianza Tinto			£24.00

SPARKLING WINES

SHILPA SELECTION

	Bottle
Da Luca Prosecco (mlni bottles)	£5.90
Da Luca Prosecco	£26.00
Da Luca Rosato Soumante	£25.00

BOTTLED BEER

	ABV%	SIZE ml	PRICE
Non Alcohol Cobra		330	3.50
Cobra / Kingfisher	4.8	330	3.50
Magners	4.5	500	4.90
Cobra / Kingfisher / Bangla	4.8	660	5.50
Mongoose Indian Beer	5.0	660	5.50

SPIRITS

	ABV%	SIZE ml	PRICE
Whisky / Captain Morgan Rum	40.0	25	3.00
Gordon Gin	37.5	25	3.00
Smirnoff Vodka / Bacardi	37.5	25	3.00
Archers	23.0	25	3.00
Malibu	21.0	25	3.00
Southern Comfort / Pernod	40.0	25	3.50
Glenfiddich	40.0	25	3.90
Port	20.0	50	4.50
Jack Daniels / Brandy	40.0	25	4.50
Remy Martin VSOP	40.0	25	6.50

LIQUEURS

	ABV%	SIZE ml	PRICE
Cinzano / Martini	15.0	50	3.00
Sambuca	38.0	50	3.00
Baileys	17.0	50	3.50
Tia Maria	26.5	50	3.50
Cointreau / Drambuie	40.0	50	3.90

MIXERS AND SOFT DRINKS

	SIZE ml	PRICE
Tonic / Bitter Lemon / Ginger Ale / Lemon / Orange	200	1.50
Orange Juice / Pinnapple Juice / Soda Water	200	1.50
Coke / Diet Coke / Sprite	330	2.50
Appleiser / J2O	275	2.90
Water - Still / Sparkling	750	3.50



OPENING HOURS

Open 7 Days (including Bank Holidays)
 Monday to Sunday - 12.00 pm - 2.00 pm
 Monday to Saturday - 5.30 pm - 11.00 pm
 Sunday - 5.30 pm - 10.30 pm



Ermine Street North
 Papworth Everard, Cambridge
 CB23 3RJ

01480 839999 - 01480 839983

www.shilpaindian.com

On-line Booking Available



Restaurant Dress Code - Smart/Casual Only

STARTERS

Tandoori Mixed Platter- Sheek kebab, king prawn, chicken tikka and lamb tikka	8.95
Chilli Squid King Prawn - Spicy squid, tandoori smoked king prawn with bell peppers, flaked chilli, lime and chilli oyster sauce	7.95
Salmon Tikka - Marinated in exotic spices and then baked in a Tandoori oven.	6.95
Onion Bhaji	4.50
Tamarind Vegetable - Spicy vegetables in a tamarind sauce	6.50
Paneer- Soft cheese in a cream and black pepper sauce	6.50
Sheek Kebab - Lamb mince skewered and grilled in a clay oven	5.50
Chicken Tikka/Tandoori Chicken	5.50
Chicken or Vegetable Chat	4.90
Mixed Starter - Lamb sammosa, Chicken Tikka and Onion Bhaji	6.95
King Prawn Puri	6.95
Lamb or Vegetable Samosa	4.50
Seafood Cocktail - Scallop, squid, King Prawn in a hot spicy sauce	9.95

TANDOORI MAINS

Marinated in exotic spices and flame baked in the tandoori oven

Tandoori King Prawns	15.90
Chicken / Lamb Tikka / Tandoori Chicken (Half)	10.50
Mixed Grill - Chicken tikka, lamb tikka, sheek kebab, king prawn and tandoori chicken	14.90
Chicken or Lamb Shashlick - Hot or medium	12.50
Panir Shashlick - Hot or medium	11.90

CLAY OVEN MASSALA

Chicken or Lamb Tikka Massala	Lamb 11.90	Chicken 10.90
King Prawn Massala		15.90
Chicken or Lamb Passanda		
Mild with butter almonds, yoghurt and cream	Lamb 11.90	Chicken 10.90
Vegetable Tandoori Massala		9.90
Paneer/Chicken/Lamb Shashlik		12.90

TRADITIONAL COOKING

Korma - Mild/with almond, coconut and cream			
Karahi - Medium roasted peppers, and onions			
Bhuna - Medium Spiced / tomatoes and herbs			
Balti - Medium Spiced/thick tomato sauce			
Dansak - Hot /sweet and sour, fresh herbs and lentils			
Jalfrazi - Hot/Spicy, fresh herbs, mixed peppers and chilli			
Phatia - Madras Hot /sweet and sour, coconut			
Madras - Hot			
Rogan - Medium Spiced / tomato, garlic, onion, fresh herbs and green pepper			
	Chicken	Lamb	King Prawn
	9.50	10.50	13.90
			Veg
			8.50
Biryani - Medium Spiced/Rice served with vegetable curry			
	Chicken	Lamb	King Prawn
	12.90	13.90	15.90
			Veg
			9.90

ALLERGIES

If you suffer from an acute allergy to any of the following : Soya, Wheat, Nuts, or Dairy Products please do not hesitate to inform us when ordering. Please note that some food may contain, or have traces of nuts and nut oils, or may have been made alongside other products containing nuts.

MASTER STROKES

Chicken Chilli Massala - Supreme chicken in a hot and spicy sauce	13.50
Rosemary Lamb Chilli - Tender lamb marinated in mustard spiced yoghurt, whole dried chilli's, green chilli's in a pickle sauce finished with tempered fresh ginger and dry rosemary	15.50
Bengal Lamb - Stewed lamb in a spicy lime and bean sauce	14.50
Shilpa Mix - Combination of king prawns, lamb grill, chicken grill, simmered in a spicy sauce along with leaf spinach and cream finished with black pepper	15.90
Tandoori King Prawn Chilli - Large king prawns cooked in generous roasted garlic with dried chilli flakes, fresh cherry tomatoes, roasted coriander, cumin fresh herbs, lemon juice	16.95
Seafood Mix - King prawn, scallops, salmon cooked in three different styles then combined in a fenugreek and mint sauce, simmered in a massala cream and coriander sauce	19.90
Chittagon Ghingri - Large roasted king prawn cooked in a sweet and sour tamarind sauce mild spices with courgette, bell peppers and onion	16.95
Sea Bass Special - Pan fried sea bass, roasted cumin and coriander, tomatoes, in a bhuna sauce with aubergine mash and cream	14.95

DUCK

Komla Duck - Duck confit, fresh herbs, lemon and lime zest tossed in an iron wok with sweet and sour orange sauce	12.90
Green Chilli Duck - Spicy duck in a hot sauce of tomato, bell peppers, green chilli mixed herbs, coriander and garlic	12.90

FUSION DISHES

Chicken Borishal - Mango, coconut and almonds in cardamom and cinnamon cream sauce	11.90
Assam Mix - Spicy grilled chicken strips with mushroom fresh baby spinach, peppers, onion, garlic butter, orange and lime zest, tossed in a wok	12.90
Komla Chicken/Lamb - Tenderly stewed and cooked in mild sweet honey, lime, mango and fresh orange zest	10.90
Chicken or Lamb Tenga Mitta - Chicken simmered in rich mango, lime sauce, dried mint and fresh coriander	10.90
Chicken or Lamb Naga - Cooked with very hot chilli pickle	10.90
Mango Chilli Chicken - Supreme chicken in a hot and spicy mango and coriander sauce	13.50
Citrus Chicken - Spicy chicken cooked in coriander and chilli sauce along with imported citrus lime and aromatic spices	12.90

RICE

Plain Boiled	3.20
Pilau Basmati	3.50
Onion & Garlic	3.90
Mushroom	3.90
Kashmiri Rice - Almond, coconut and sultana	3.90

VEGETABLE - SIDE DISHES

Bombay Aloo	4.50
Brinjal Bhaji - Aubergine	4.50
Mushroom Bhaji	4.50
Sag Bhaji	4.50
Sag Aloo	4.50
Tarka Dal	4.50
Chana Bhaji	4.50

BREAD - PICKLES

Plain Naan	2.90
Keema Naan	3.50
Garlic Naan	3.50
Peswari Naan	3.50
Spicy Naan - Chilli	3.50
Popadoms - Spicy/Plain	0.80
Pickles - Mango/Mixed/Onion/Mint Sauce	0.80

PLEASE NOTE

Please do not hesitate to ask for any dish that is not on the menu