

## WHITE WINE

### SHILPA SELECTION

	175ml	250ml	Bottle
1. Bespoke Chenin Blanc, Western Cape - Fruit-led Chenin Blanc with a typical note of richness to the palate.	£4.90	£6.90	£18.00
2. Parini Pinot Grigio Delle Venezie - Distinctive nose of wild flowers, with touches of honey and banana; dry, but not excessively so.	£4.90	£6.90	£20.50
3. Tekena Sauvignon Blanc, Central Valley - A refreshing Sauvignon Blanc with citrus and tropical fruit flavours and a crisp finish.			£19.00
4. Waipara Hills Sauvignon Blanc New Zealand - Made from 100% Sauvignon Blanc sourced from vineyards in both the Wairau and Awatere valleys of the Marlborough region.			£25.00
5. Pulpo Albarino Rias Baixas - Made from Albariño grapes grown in the Salnés Valley region of Rias Baixas, located close to the town of Cambados.			£26.50

## ROSE WINE

### SHILPA SELECTION

	175ml	250ml	Bottle
6. Whispering Hills White Zinfandel California A beautiful deep salmon coloured pink wine with an abundance of summer fruit flavours	£4.90	£6.90	£17.50
7. Parini Pinot Grigio Rose delle Venezie - Soft, coppery-pink colour; delicate and fruity bouquet; soft and fresh on the palate.			£20.50

## RED WINE

### SHILPA SELECTION

	175ml	250ml	Bottle
8. Los Romeros Merlot Central Valley - This wine is soft, juicy and shows spiced plum and dark berry fruit; it has a velvety outlook and is quite light-bodied.	£4.90	£6.90	£18.00
9. Between the Thorns Shiraz South-Eastern Australia Fruit-driven Shiraz with aromas of cherry and raspberry, complemented by hints of spice and vanilla.	£4.90	£6.90	£19.50
10. Takena Cabernet Sauvignon Central Valley - A light-bodied, yet juicy Cabernet Sauvignon with a plum and bramble character.			£20.50
11. Callia Lunaris Malbec San Juan - Enticing aromas of cherry and plum with a background of warming spice. Well-structured with freshness to the finish and ripe fruit and spice again.			£22.00
12. Don Jacobo Rioja Crianza Tinto Bodegas Corral - A traditional red Rioja very much in Bodegas Corral's style, matured for a minimum of 12 months in American oak followed by at least a year in bottle before release. A blend of 90% Tempranillo with small additions of Garnacha and Mazuelo varieties.			£24.00

## SPARKLING WINES/CHAMPAGEN

### SHILPA SELECTION

	Bottle
Da Luca Prosecco (mini bottles)	£5.90
Da Luca Prosecco - A classic example of the Glera grape grown in the Prosecco region. Pear and peach fruit on a lively, yet soft and generous palate.	£26.00
Taittinger Brut Reserve - A fine champagne from one of the last independent champagne houses in France.	£65.00
Bollinger Special Cuvee - A well known and favourite champagne that has stood the test of time.	£80.00

### BOTTLED BEER

	ABV%	SIZE ml	PRICE
Non Alchol 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 each
Orange Juice / Pinnapple Juice / Soda Water	200	1.50 each
Coke / Diet Coke / Sprite	330	2.50 each
Appleiser / J2O	275	2.90 each
Water - Still / Sparkling	750	3.50 each



### OPENING HOURS

Open 7 Days (including Bank Holidays)  
Monday to Sunday - 12.00 pm - 2.00 pm  
Monday to Saturday - 5.00 pm - 11.00 pm  
Sunday - 5.00 pm - 10.30 pm



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**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	8.90
Chilli Squid King Prawn - Spicy squid, tandoori smoked king prawn with bell peppers, flaked chilli, lime and chilli oyster sauce	8.90
Salmon Tikka - Marinated in exotic spices and then baked in a Tandoori oven.	7.95
Onion Bhaji	4.90
Tamarind Duck - Duck in a tamarind sauce	6.90
Chilli Ponir (D) - Soft cheese, flaked chillis, pickle base, juice of lime, tamarind and chick peas	6.90
Sheek Kebab - Lamb mince skewered and grilled in a clay oven	5.90
Chicken Tikka	5.90
Chicken or Vegetable Chat	5.50
Mixed Starter - Lamb Samosa, Chicken Tikka and Onion Bhaji	7.50
King Prawn Puri	7.50
Lamb or Vegetable Samosa	4.90
Shilpa Scallop - Pan-fried king scallop with black pepper white salt, served with sweet and tangy sauce	8.90

## TANDOORI MAINS

*Marinated in exotic spices and flame baked in the tandoori oven*

Tandoori King Prawns	16.90
Chicken / Lamb Tikka / Tandoori Chicken (Half)	11.50
Mixed Grill - Chicken tikka, lamb tikka, sheek kebab, king prawn and tandoori chicken	15.90
Chicken or Lamb Shashlick	13.90
Ponir Shashlick (D)	12.90

## CLAY OVEN MASSALA

Chicken or Lamb Tikka Massala (DN)	Lamb 12.50	Chicken 11.90
King Prawn Massala (DN)		16.90
Chicken or Lamb Passanda (DN)		
Mild with butter almonds, yoghurt and cream	Lamb 12.50	Chicken 11.90
Vegetable Massala (DN)		10.90

## TRADITIONAL COOKING

Korma (DN) - 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      Veg
	10.50      11.50      14.90      9.50
Biriyani - Medium spiced rice served with vegetable curry	
	Chicken      Lamb      King Prawn      Veg
	13.90      14.90      16.90      10.90
Special Biriyani - Chicken, Lamb and Prawn in a medium spiced rice served with vegetable curry	15.90

## 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.

## SIGNATURE DISHES

Rosemary Lamb Chilli (D) - 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	16.50
Bengal Lamb - Stewed lamb in a spicy lime and bean sauce	15.50
Coconut Lamb (D) - Stewed lamb, mustard, coriander, flake chilli in a coconut milk sauce	16.50
Shilpa Mix (D) - Combination of king prawns, lamb grill, chicken grill, simmered in a spicy sauce along with leaf spinach and cream finished with black pepper	16.90
Tandoori King Prawn Chilli (N)- Large king prawns cooked in generous roasted garlic with dried chilli flakes, fresh cherry tomatoes, roasted coriander, cumin, fresh herbs, lemon juice	17.95
Seafood Mix (D) - 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	22.00
Chittagon Chingri - Large roasted king prawn cooked in a sweet and sour tamarind sauce mild spices with courgette, bell peppers and onion	17.95
Sea Bass Special (D) - Pan fried sea bass, roasted cumin and coriander, tomatoes, in a bhuna sauce with aubergine mash and cream	16.90
Seafood Grill (N) - Grilled king prawn, sea bass, tandoori salmon, coriander, dry chilli, tamarind, bell pepper, tomatoes, garlic roasted cumin seeds.	22.00

## DUCK

Komla Duck - Duck confit, fresh herbs, lemon and lime zest tossed in an iron wok with sweet and sour orange sauce	13.90
Green Chilli Duck - Spicy duck in a hot sauce of tomato, bell peppers, green chilli mixed herbs, coriander and garlic	13.90

## FUSION DISHES

Chicken Borishal (DN) - Mango, coconut and almonds in cardamom and cinnamon cream sauce	12.90
Assam Mix - Spicy grilled chicken strips with mushroom fresh baby spinach, peppers, onion, garlic, black pepper, 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	11.90
Chicken or Lamb Tenga Mitta - Chicken simmered in rich mango, lime sauce, dried mint and fresh coriander	11.90
Chicken or Lamb Naga - Cooked with very hot chilli pickle	11.90
Mango Chilli Chicken - Supreme chicken in a hot and spicy mango and coriander sauce	14.90
Citrus Chicken - Spicy chicken cooked in coriander and chilli sauce along with imported citrus lime and aromatic spices	13.90

## RICE

Plain Boiled	3.50
Pilau Basmati	3.90
Onion & Garlic	4.20
Mushroom	4.20
Kashmiri Rice (N) - Almond, coconut and sultana	4.20

## VEGETABLE - SIDE DISHES

Bombay Aloo	4.90
Brinjal Bhaji - Aubergine	4.90
Mushroom Bhaji	4.90
Sag Bhaji	4.90
Sag Aloo	4.90
Tarka Dal	4.90
Chana Bhaji	4.90

## BREAD - PICKLES

Plain Naan (D)	3.00
Keema Naan (D)	3.90
Garlic Naan (D)	3.90
Peswari Naan (DN)	3.90
Spicy Naan (D) - Chilli	3.90
Popadoms - Spicy/Plain	0.80 each
Pickles - Mango/Mixed/Onion/Mint Sauce	0.80 each

(D) = Contains Dairy Products - (N) = Contains NUTS - (DN) = Contains Dairy Products and Nuts