# Shehnai Restaurant

Authentic Indian Cuisine





(905) 577-0002 www.shehnairestaurant.ca

Food can be Prepared as Mild, Medium or Hot Please Advise us of any Allergies

## Suggested Combinations

(for 2 People)

A \$45.95

B \$48.95

C \$39.95

Mixed Appetizers Onion Bhaji Butter Chicken Chicken Dansak (mild or hot) Aloo Gobi or Sag Paneer Palao Rice Nan Bread Pappadum Dessert

Yellow lentil soup.

Vegetable Pakora Vegetable Samosa Shrimp Masala or Tandoori Chicken Chicken or Lamb Sizzling Vegetable Korma Kashmiri Rice Nan Bread Pappadum Dessert

(Vegetarian Combinaton) 2 Dal Soup-Samosa Vegetable Korma Sag Paneer Kashmiri Rice or Vegetable Rice Nan Bread Pappadum Dessert

\$4.50

\$6.00

## Soups



**Mulligatawany Soup** A Traditional Anglo- Indian spicy soup.

\$4.50 Dal Soup

## **Appetizers**



\$1.75 **Papadum** 

India's answer to the giant potato chip. A thin, crisp fried wafer made from ground lentils.

\$4.50 Vegetable Samosa Vegetables stuffed in triangular shaped thin pastry and deep fried.

Bhel poori is a scrumptious mélange of puffed rice, peanuts, fine crispy noodles, potatoes and onions mixed together in our tamarind sauce and garnished with fresh coriander.

**Onion Bhaii** \$5.00 Sliced onions dipped in batter and deep fried.

Vegetable Pakora \$5.00 Chopped vegetables dipped in delicate lentil batter and deep fried.

\$8.95 Chicken marinated with herbs and spices and grilled in tandoor.

**Tandoori Chicken Wings** \$8.95 Marinated in yogurt, garlic, ginger and fresh ground spices, roasted to perfection.

\$8.95 **Mixed Appetizers** 

Two small pieces of onion bhaji, two pieces of samosa and two pieces of pakora.

## Chef's Special Sizzling Platters



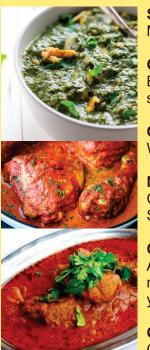
## **Curry Dishes**



The word curry does not refer to a spice. It is a generic term that refers to the sauce and blend of herbs, spices and seasonings that constitute and individual dish. A curry can be a stew of meat, fish, chicken or vegetables in a light, delicate or pungent sauce. A curry can also be a coating of spices on sauteed meat or vegetables, hence the term "dry" curry. Curries vary in appearance and colour depending on the method of cooking, the blend of spices and the ingredients sed. We offer several kinds all of them with fresh herbs and spices.

#### Chicken





	Sag Chicken Medium cooked chicken mixed with spinach.	\$11.95
THE PROPERTY OF THE PARTY OF TH	Chicken Mushroom  Boneless chicken cooked with slices of mushroom served in thick chef's special sauce.	\$11.95
	Chicken Chilli Well spiced curry with rich sauce and green chilli.	\$11.95
	Madras Chicken Curry Chicken curry prepared with extra hot chillies and other spices in the	\$11.95

Southern Indian style.

Chicken Vindaloo

\$11.95

A fiery specialty from Goa, with fresh lemon, garlic, bay leaves, crushed mustard seeds & ground red pepper. Very hot, but can be made milder for you. Garnished with pickled baby onions and small potatoes.

Chicken Curry
Chicken cooked with tomato, pimento, onion, and spices.

\$11.95

#### Lamb



Lamb Korma \$12.00
Cubes of lamb mildly spiced and cooked with yogurt and cashew nuts and cream.

**Bhoona Lamb**Cubes of lamb cooked with tomato, pimento, onion, and spices. Served in its own rich and thick sauce.

Sag Lamb
Cubes of lamb medium spiced & cooked with spinach.

Achaari Lamb

Cubes of lamb marinated in authentic pickling spices and served in its own rich, thick sauce.

\$12.00

Lamb Vindaloo \$12.00

A fiery specialty from Goa, with fresh lemon, garlic, bay leaves and crushed mustard seeds, in addition, ground red pepper dominates this piquant dish. Very hot, but can be made milder for you. Garnished with pickled baby onions and small potatoes.

Lamb Curry
Cubes of lamb with tomato, pimento, onion & spices.

\$12.00

Lamb Dansak
Boneless pieces of lamb with hot, sweet & sour taste with cooked herbs, lentils, lemon juice & various spices.

\$12.00

Lamb Karahi \$12.25 Lamb cooked in highly flavoured moist sauce with coriander, garlic, ginger, green pepper, mustard & diced onions.

#### Beef

Beef Roganjosh Beef pieces cooked in traditional Kashmir spices with tomato.	\$12.00
<b>Bhoona Gosht</b> Beef dish with tomatoes, onions, green peppers and spices served in rich thick sauce.	\$12.00
Beef Jhalforezi Julienne of broiled beef stir-fried with fresh vegetables.	\$12.00
Beef Balti Cooked with garammosala, freshly ground herbs and spices.	\$12.00
Beef Madras Beef curry prepared with extra hot chillies and other spices in a south Indian style.	\$12.00
Achar Beef Cubes of beef marinated in authentic pickling spices and served in its own rich & thick sauce.	\$12.00
Beef Vindaloo Beef/chicken/lamb/shrimp. Cooked with potatoes in a hot tangy sauce.	\$12.00
Goat Curry Bone-in and cooked with onion tomato natural Indian spice.	\$12.00

### Tandoori Dishes

A tandoor is a cylindrical clay oven fired by charcoal. Indian breads to be cooked on the inside walls & skewered meats to be barbecued at the same time by our experienced tandoori chef. All tandoori dishes are marinated in a spiced yogurt mixture for twenty-four hours.



Chicken Tikka \$13.00 Marinated in a special yogurt sauce. Tandoori Chicken \$14.00 Spring chicken marinated in yogurt, garlic, ginger and fresh ground spices & barbequed to perfection. \$13.00 Green Chicken Tikka Cubes of chicken marinated with yogurt, fresh mint, fenugreek & green chilies and grilled in tandoor. **Tandoori Shrimp Prawn** \$16.95 Prawn marinated with carom seeds (ajwain) and grilled in tandoor. **Mixed Grill** \$19.95 Chef special Chicken Tandoori, Chicken Tikka, Lamb Tikka, and Sheek Kabab.

Chef special; cooked onion, tomatoes, green pepper and cottage cheese.

\$14.25

## Vegetables

	Vegetable Korma Mixed vegetables cooked with yogurt and cashew nuts and cream.	\$10.50
PEAS.	Butter Paneer Homemade cheese with butter cream sauce, ginger & black cumin seed.	\$11.75
	Matar Paneer A curry of peas and homemade cheese.	\$10.75
	Sag Paneer Fresh spinach cooked with homemade cheese and delicately spiced.	\$10.75
	Aloo Gobi Potato and cauliflower cooked in mild special spices.	\$10.75
	<b>Dal Makhni</b> Boiled black lentils tempered with butter, ginger, fresh tomatoes and corial	<b>\$10.75</b> nder.
	Paneer Karahi Cooked in slivers of ginger, onions, green peppers and tomatoes simmered in a rich sauce.	\$14.00
	Sag Aloo A dry curry of potato and fresh leaf spinach.	\$10.75
	Bombay Potato A dry curry potato and fresh tomato.	\$10.75
	Mixed Vegetable Bhaji Mixed vegetables cooked together with spices.	\$10.75
	Mushroom Bhaji Sliced mushrooms prepared with tomato, onion and spices.	\$10.75
	Eggplant Bhaji A dry curry eggplant chopped then garnished with spices.	\$10.75
	Bhindi Bhaji A dry curry of Bhindi, a tropical vegetable known as okra.	\$10.75
ASSET SW	Chickpeas Masala A dry curry of chickpeas, tomatoes, onions and chef's special sauce.	\$10.75
	Tarka Dal Puree of lentils, cooked with some spices and with onions and garlic ginger.	\$10.50
	Shrimp & Fish	
	Shrimp Curry Fresh shrimp cooked with tomatoes, and onions. A real delight.	\$12.95
	Bhoona Shrimp Fresh succulent shrimp, delicately spiced, served in its own thick sauce.	\$13.00



	Shrimp Phatia	\$13.25
ķ	A hot sweet-sour shrimp curry in a Parsee (Persian) style.	
	Shrimp Korma Pieces of shrimp mildly spiced and cooked with yogurt and cashew nuts	\$13.25
	and cream.	
4	<b>Fish Bhoona</b> Boneless fish, cooked with a rare combination of chef's special sauce and	\$13.25
Į	almonds.	
	Rice Dishes	
	Palao Rice The most refined & aromatic best quality Basmati rice, cooked with some	\$3.85
To the second	spices to give a distinctive mild flavour.	
	Kashmiri Rice Basmati rice cooked with almonds, pistachio nuts and dried fruits.	\$8.50
7	Vegetable Rice	\$8.25

\$12.25

Long-grained Basmati rice cooked with succulent pieces of chicken, lamb or beef in a delicate blend of spices and herbs that include cinnamon,

\$14.00

Best quality long-grained Basmati rice cooked with succulent shrimp in a blend of spices & herbs that include cinnamon, cardamom, cloves and bay leaves.

#### Vegetable Biryani \$10.95

Best quality long-grained Basmati rice cooked with succulent vegetables in a blend of spices & herbs that include cinnamon, cardamom, cloves and bay leaves.

#### **Indian Bread**



#### Sundries

Onion Salad With tomato, cucumber and red chillies.	\$2.25
Mixed Pickle Sour, very hot.	\$2.50
Mango Chutney Sweet and sour.	\$3.25

**Cucumber Raeta** \$3.50 Yogurt with grated cucumber and spices.

Plain Yogurt \$3.25 Very cooling and an antidote to most spices.

**Green Salad** \$3.00 With tomato, lettuce and cucumber.

#### **Drinks**

Mango Lassy	\$3.50
Mango Juice	\$2.75
Orange Juice	\$2.50
Perrier Water	\$2.50
Iced Tea	\$2.50
Coee or Tea	\$2.00
Milk	\$2.00
Indian Tea	\$2.00
Soft Drinks	\$2.00
(Coke, Diet Coke, Gingerale & Sprite)	
Water	\$2.00

#### Dessert

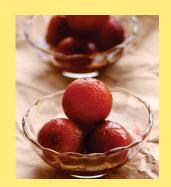
Mango Kulfi	\$3.75
Homemade Indian style ice cream with	
pistachio, saffron and mango flavour.	

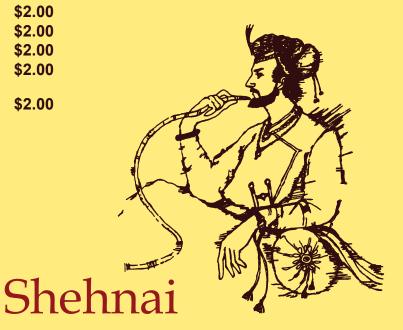
**Gulab Jamun (an Indian Delicacy)** \$3.25 Fried milk balls in cardamom flavoured syrup.

Barfi \$3.50

A dessert made from fresh coconut and Indian flavoured cream, a must!!!

Rasmalai \$3.50
Homemade cheese cake soaked in sweet,
thickened milk and garnished with pistachios.





The Shehnai is a small instrument similar to the oboe in tone and appearance. It has several open holes as on a recorder and the player closes or opens the holes with his fingers while he blows on the reed in the mouthpiece. As with other instruments, the Shehnai calls for a great deal of finger-dexterity and superb breath control from the player. The sound of the instrument, at times ululating (glisssando) and at other moments chirping joyously (staccato) is familiar to all the inhabitants of India, for besides being closely associated with temple music it is regarded as indespensable for all Indian weddings.