

Voted #1 Indian Restaurant

Shehnai Restaurant

Authentic Indian Cuisine



*Since "1990"
Award Winning Restaurant*



(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

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

B \$48.95

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

C \$39.95

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

Soups



Mulligatawany Soup

A Traditional Anglo- Indian spicy soup.

\$4.50

Dal Soup

Yellow lentil soup.

\$4.50

Appetizers



Papadum

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

\$1.75

Vegetable Samosa

Vegetables stuffed in triangular shaped thin pastry and deep fried.

\$4.50

Bhel Poori

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.

\$6.00



Onion Bhaji

Sliced onions dipped in batter and deep fried.

\$5.00

Vegetable Pakora

Chopped vegetables dipped in delicate lentil batter and deep fried.

\$5.00



Sheek Kabab

Chicken marinated with herbs and spices and grilled in tandoor.

\$8.95

Tandoori Chicken Wings

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.

\$8.95

Chef's Special Sizzling Platters



Chicken Sizzling

\$14.00

Slices of chicken with tomato, pimento, onions & spices.

Lamb Sizzling

\$14.75

Slices of lamb with tomato, pimento, onions & spices.



Shrimp Masala

\$15.95

Shrimp cooked in chef's special sauce.

Paneer Masala

\$14.00

Cubes of fresh homemade cheese marinated in tandoori masala and cooked with the chef's special sauces.



Vegetable Sizzling

\$13.85

Mushrooms, tomato, carrot, peas, cauliflower, beans, broccoli and spices cooked together.

Paneer Sizzling

\$14.00

Cottage Cheese cooked with green peppers and spices.

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 an 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 used. We offer several kinds all of them with fresh herbs and spices.

Chicken



Butter Chicken

\$11.95

Boneless chicken breast marinated & grilled in a special clay oven & finished in a sauce of butter, cream, ginger, fresh coriander & black cumin seeds.



Chicken Korma

\$11.95

Boneless pieces of chicken, mildly spiced and cooked with yogurt, with cashew nuts and cream.

Kashmiri Chicken

\$11.95

A mildly spiced curry cooked in fresh cream, lychees, and dry fruits.



Chicken Tikka Masala

\$11.95

Diced chicken cooked in tandoor, cooked with chef's special sauce.

Chicken Dansak

\$11.95

Hot sweet and sour sauce. This dish is blended with cooked lentils, herbs, lemon juice and various aromatic spices to enhance flavour.



Sag Chicken **\$11.95**
Medium cooked chicken mixed with spinach.

Chicken Mushroom **\$11.95**
Boneless chicken cooked with slices of mushroom served in thick chef's special sauce.

Chicken Chilli **\$11.95**
Well spiced curry with rich sauce and green chilli.



Madras Chicken Curry **\$11.95**
Chicken curry prepared with extra hot chillies and other spices in the 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 **\$11.95**
Chicken cooked with tomato, pimento, onion, and spices.

Lamb



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

Bhoona Lamb **\$12.00**
Cubes of lamb cooked with tomato, pimento, onion, and spices. Served in its own rich and thick sauce.



Sag Lamb **\$12.00**
Cubes of lamb medium spiced & cooked with spinach.

Achaari Lamb **\$12.00**
Cubes of lamb marinated in authentic pickling spices and served in its own rich, thick sauce.

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 **\$12.00**
Cubes of lamb with tomato, pimento, onion & spices.

Lamb Dansak **\$12.00**
Boneless pieces of lamb with hot, sweet & sour taste with cooked herbs, lentils, lemon juice & various spices.

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



Beef



Beef Roganjosh \$12.00
Beef pieces cooked in traditional Kashmir spices with tomato.

Bhoona Gosht \$12.00
Beef dish with tomatoes, onions, green peppers and spices served in rich thick sauce.

Beef Jhalforezi \$12.00
Julienne of broiled beef stir-fried with fresh vegetables.

Beef Balti \$12.00
Cooked with garammosala, freshly ground herbs and spices.

Beef Madras \$12.00
Beef curry prepared with extra hot chillies and other spices in a south Indian style.

Achar Beef \$12.00
Cubes of beef marinated in authentic pickling spices and served in its own rich & thick sauce.

Beef Vindaloo \$12.00
Beef/chicken/lamb/shrimp. Cooked with potatoes in a hot tangy sauce.

Goat Curry \$12.00
Bone-in and cooked with onion tomato natural Indian spice.

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.

Green Chicken Tikka \$13.00
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.

Paneer Tikka \$14.25
Chef special; cooked onion, tomatoes, green pepper and cottage cheese.



Vegetables



Vegetable Korma \$10.50
Mixed vegetables cooked with yogurt and cashew nuts and cream.



Butter Paneer \$11.75
Homemade cheese with butter cream sauce, ginger & black cumin seed.

Matar Paneer \$10.75
A curry of peas and homemade cheese.

Sag Paneer \$10.75
Fresh spinach cooked with homemade cheese and delicately spiced.

Aloo Gobi \$10.75
Potato and cauliflower cooked in mild special spices.



Dal Makhni \$10.75
Boiled black lentils tempered with butter, ginger, fresh tomatoes and coriander.

Paneer Karahi \$14.00
Cooked in slivers of ginger, onions, green peppers and tomatoes simmered in a rich sauce.



Sag Aloo \$10.75
A dry curry of potato and fresh leaf spinach.

Bombay Potato \$10.75
A dry curry potato and fresh tomato.

Mixed Vegetable Bhaji \$10.75
Mixed vegetables cooked together with spices.

Mushroom Bhaji \$10.75
Sliced mushrooms prepared with tomato, onion and spices.



Eggplant Bhaji \$10.75
A dry curry eggplant chopped then garnished with spices.

Bhindi Bhaji \$10.75
A dry curry of Bhindi, a tropical vegetable known as okra.

Chickpeas Masala \$10.75
A dry curry of chickpeas, tomatoes, onions and chef's special sauce.

Tarka Dal \$10.50
Puree of lentils, cooked with some spices and with onions and garlic ginger.

Shrimp & Fish



Shrimp Curry \$12.95
Fresh shrimp cooked with tomatoes, and onions. A real delight.

Bhoona Shrimp \$13.00
Fresh succulent shrimp, delicately spiced, served in its own thick sauce.



Shrimp Phatia **\$13.25**
A hot sweet-sour shrimp curry in a Parsee (Persian) style.

Shrimp Korma **\$13.25**
Pieces of shrimp mildly spiced and cooked with yogurt and cashew nuts and cream.

Fish Bhoona **\$13.25**
Boneless fish, cooked with a rare combination of chef's special sauce and almonds.

Rice Dishes

Palao Rice **\$3.85**
The most refined & aromatic best quality Basmati rice, cooked with some spices to give a distinctive mild flavour.

Kashmiri Rice **\$8.50**
Basmati rice cooked with almonds, pistachio nuts and dried fruits.

Vegetable Rice **\$8.25**
Basmati rice cooked with fresh vegetables, onions and other spices.

Chicken, Lamb or Beef Biryani **\$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, cardamom, cloves and bay leaves.

Shrimp Biryani **\$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



Nan **\$2.85**
All of our breads are made from scratch right here in our kitchen! They are freshly baked to order in our tandoor, giving the bread a beautiful flavour and texture similar to flatbread.

Garlic Nan **\$3.75**
A bread made out of fine flour baked on the tandoor walls garnished with garlic. Made in all purpose flour.

Chapati **\$2.85**
Plain whole wheat flour rolled out very thin and baked on a griddle.

Tandoori Roti **\$2.85**
A thick flaky pancake made in our clay oven from whole wheat flour.

Lachha Paratha **\$3.95**
Flaky layers of whole wheat bread brushed with butter then baked.



Sundries

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



Shehnai

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 (glissando) 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 indispensable for all Indian weddings.