SIMLA CURRY SELECTION

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

KORMA (Very Mild)

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

MALAYAN (Very Mild)

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

CURRY

A dish consisting of onion & tomato based sauce flavoured with ginger & garlic & variety of other spices

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 & garlic, garnished with tomato, medium hot

DUPIAZA

A medium quantity of onions, seasoned & freshly treated with dozens of spices & 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 11

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

MADRAS ***

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

VINDALOO 1111

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	6.50
Chicken Tikka	6.95
King Prawn	9.50
Lamb	7.25
Lamb Tikka	7.50
Mixed Vegetable V	5.95
Prawn	7.50

BALTI SPECIALITIES

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

a unique taste. Your choice of: Mild, medium OR hot to suit your taste.	
Chicken Balti	6.50
Chicken & Vegetable Balti	6.95
Chicken Aloo Balti	6.95
Chicken Chana Balti	6.95
Chicken Mushroom Balti	6.95
Chicken Saag Balti	6.95
Chicken Tikka Bhuna Balti	6.95
Keema Chana Balti	6.95
Keema Peas Balti	6.95
Keema Saag Balti	6.95
King Prawn Balti	8.95
Lamb Balti	7.50
Lamb & Vegetable Balti	7.50
Lamb Aloo Balti	7.50
Lamb Mushroom Balti	7.50
Lamb Saag Balti	7.50
Lamb Tikka Bhuna Balti	7.50
Mixed Vegetable Balti 💶	5.95
Prawn Balti	7.50
Prawn Saag Balti	7.95
Tandoori Chicken Balti	6.95
Methi Gosth Balti (Lamb)	7.50
Methi Chicken Balti	6.50
Lemon Chicken Balti (Sweet & Sour)	6.50
Lemon Chicken & Prawn Balti (Sweet & Sour)	7.95
Garlic Chilli Chicken Balti	6.95
Simla Special Balti (Chicken, Lamb, Prawn & King Prawn)	8.95

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

Thail as its for vegetalian all its leques.	
Mixed Vegetable Bhaji	2.95
Mushroom Bhaji	2.95
Cauliflower Bhaji	2.95
Bhindi Bhaji (Okra)	2.95
Bombay Potato	2.95
Aloo Gobi (Potato & cauliflower)	2.95
Chana Bhaji	2.95
Saag Aloo	2.95
Aloo Chana (Potato & chickpeas)	2.95
Saag Bhaji	2.95
Tarka Dhall (Lentils)	2.95
Saag Paneer 🗓	3.50
Chana Paneer 1	3.50
Mixed Vegetable Paneer	3.50

EUROPEAN DISHES

All European dishes are served with green salad & chips

6.50
6.50
6.50
6.50

Our dishes may contain the following allergens: GLUTEN, CRUSTACEANS, MOLLUSCS, FISH, EGGS, PEANUTS, SOYA BEANS, NUTS, MILK, CELERY, MUSTARD, SESAME SEEDS, SULPHITES & LUPIN.

If you are unsure	with this, ple	ease ask a	member o	f staff.
	VE	ν.		

KEY:			
Vegetarian	Dairy	Gluten	N Contains Nuts
Medium ¶	Fairly Hot 🐧	Hot 👭	Very Hot 1111

SUNDRIFS

JUNDICES	
Boiled Rice	2.50
Pilau Rice	2.95
Fried Rice	2.95
Garlic Fried Rice	2.95
Chilli Fried Rice	2.95
Egg Fried Rice	3.25
Lemon Fried Rice V	2.95
Special Fried Rice Egg, peas & mushrooms	3.50
Chicken Fried Rice	3.25
Chicken Tikka Fried Rice	3.50
Mushroom Pilau Rice V	3.25
Vegetable Pilau Rice V	3.25
Channa Pilau Rice (Chickpeas)	3.25
Coconut Rice V	2.95
Aloo Pilau Rice 🛚	3.25
Keema Pilau Rice	3.50

FRESH BREADS

TIGEOTI DIGENEDO	
Naan	2.50
Keema Naan	3.25
Garlic Naan	2.75
Keema Cheese & Garlic Naan	3.75
Peshwari Naan	3.25
Vegetable Naan	2.85
Onion Nagn	2.75
Cheese Nagn	2.95
Chicken Tikka Naan	3.25
Mushroom Naan	2.95
Garlic & Mushroom Naan	3.25
Cheese & Onion Naan 🛚	3.25
Coriander Naan	2.75
Honey Naan	2.75
Cheese Chilli Naan 🛘	3.25
Keema & Cheese Naan 🛚	3.50
Tandoori Roti	1.95
Paratha	1.95
Stuffed Paratha V (Vegetables)	2.95
	1.95
Chapati	
Puree	1.50

EXTRAS

Chips	2.75
Massala Chips	3.50
Tikka Special (Chicken Tikka fried with masala chips, capsicum & onion)	5.50
Green Salad	1.50
Raitha (Onion / Cucumber / Tomato)	1.95
Chutney / Pickles / Mint Sauce / Onion Salad	each 0.90

DRINKS

Cans (Coke / Diet Coke / Tango / Litt / Fanta	1.50
1.25Ltr Bottle (Coke / Diet Coke / Lemonade)	2.95
J2O (Orange & Passion)	1.95

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.

COMBINATION DISHES AVAILABLE

A combination of any two Traditional Chicken, Lamb or Prawn dishes for only: £9.95

VEGETABLE DISHES AVAILABLE Please ask a member of staff for more details.

QUERIES ABOUT ALLERGIES, PLEASE SPEAK TO A MEMBER OF STAFF.



The management reserves the right to refuse service without giving reason.

Distinctive Indian Cuisine

29 High Street, Walsall Wood, Walsall, WS9 9LR

T: 01543 360 600

OPEN 7 DAYS A WEEK

5.30PM - 11.00PM

We are open all bank holidays

10% DISCOUNT

ON COLLECTION ORDERS OVER £15

ON ORDERS OVER £15 WITHIN 4 MILE RADIUS



SPECIAL 3 COURSE MEAL

Dine In Only Sun - Thur: 6pm till 10pm **Any Starter** Any Main Rice or Nan

ON ORDERS OVER £25*

CLAIM A BOTTLE OF COKE OR STARTER.

ON ORDERS OVER £50*

CLAIM 2 STARTERS OR 2 BOTTLES OF COKE

WELCOME TO SIMLA

All dishes are prepared in our kitchen exactly as in our homes. Each dish will have It's own distinctive flavour & aroma which cannot come from any curry powder but from spices & herbs specially prepared by ourselves. We hope to satisfy you with our food & service & would be glad to fulfill your curiosity about our food & culture. We welcome healthy criticism, if there is any, to improve our standards.

welcome nealing childs in, in there is any, to improve our standards.	
APPETIZERS	
Papadoms (Plain / Spicy)	0.90
SOUP	
Dhall Soup V	1.95
STARTERS	
All starters are served with green salad & mint sauce.	
Prawn Cocktail V	3.50
Norwegian prawns coated with cocktail sauce over bed of English lettuce	2 50
Mixed Vegetable Pakora	3.50
Mushroom Pakora V	3.50
Whole mushroom dipped in spicy gram flour coated & deep fried	0.00
Onion Bhaji	2.50
Crisp onions moulded into a mesh then deep fried with gram flour batter until golden b	
Samosa (Meat / Veg)	2.75
Deep fried savoury pastries with an array of delicious filling	2
Stuffed Pepper (Chicken / Meat / Veg) Whole pepper barbecued in clay oven, served with filling.	3.50
Spicy Potato with Garlic & Mushroom	3.75
Mashed potato nuggets in aromatic spices, coated with spiced batter, deep fried.	0.70
Served on a bed of fried garlic & mushrooms	
Aloo Chaat V	3.75
Diced potatoes cooked with fresh green herbs, chopped cucumber & chaat masala sauce. Served wrapped in a thin flat bread	
Afghan Chaat V	3.75
Chickpeas & chopped cucumber cooked in medium strength condensed sauce the	
wrapped in soft flat thin bread	
Paneer Tikka V II	3 50

widpped in soil har in in bledd	
Paneer Tikka V 🗓	3.50
Indian cheese spiced lightly with herbs & spices & laced with cardamom & roo in the tandoor	asted gently

Succulent pieces of chicken marinated in various spices & herbs, roasted in the tandoo laced with Kashmiri royal cumin Lamb Tikka

Lamb likka	ა.ყე
Succulent pieces of lamb marinated in various spices & herbs, roasted in the tandoor	&
laced with Kashmiri royal cumin	
Crunchy Tikka	3.75
Chicken tikka coated with crunchy bread crumbs & deep fried	
Spicy Chicken Wings	3.50
Chicken wing marinated with various spices & cooked in the clay oven	
Tandoori Chicken	3.75
Chicken breast OR leg marinated in various tandoori spices & herbs then roasted in a	

idi idooi		
Chicken Pakora	3.75	
Succulent pieces of chicken marinated in various spices & herbs, roasted in the tandoo	or	
then coated in gram flour & deep fried		
Seekh Kebab	3.95	
Traditional skewered meat mince distinctively flavoured with coriander, garlic & ginger		

Traditional skewered meat mince distinctively flavoured with coriander, go creating an abundance of taste	arlic & ginger
Shami Kebab Spicy minced meat pan fried flat	3.95
Crispy Spring Roll (Chicken / Veg) Deep fried savoury pastries rolled with an array of delicious chicken OR ve	3.50
Deep fried savoury pastries rolled with an array of delicious chicken OR ve	egetable filling
Mix Kebab (Chicken, Lamb & Seekh Kebab)	3.95

MIX REDGD (Chicken, Lamb & Seekh Rebgb)	3.73
Nargis Kebab	3.50
Boiled egg dressed with mince meat then deep fried & topped with omelette	
Khatia Kebab Seekh kebab rolled up in a chapati	3.50
Tikka Roll	5.50

Chicken tikka served wrapped in a naan bread with salad

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3.95

Chicken Tikka Chaat	3.75
Diced chicken tikka pieces & chopped cucumber mildly spiced with a delicate use of chaat masala sauce wrapped with a soft flat thin bread	
(eema Chaat amb mince meat & chopped cucumber lightly spiced with a delicate use of chaat	3.95
nasala sauce. Wrapped in a soft flat thin bread Fikka Garlic Mushroom (Chicken / Lamb)	3.95
Marinated chicken OR lamb barbecued in clay oven served on a bed of fried garlic k mushroom	
[etul Mixed Jucculent pieces of chicken & lamb tikka. Cooked with mushrooms, onions & capsicu fan fied in tangy tamarind served with a puree	4.50 ms.
Shashlik (Chicken / Lamb) Marinated chicken OR lamb skewered with chunks of onions, peppers & tomatoes. Grilled in clay oven	4.50
Tikka Platter (For Two)	7.50
īandoori Chicken, Lamb Tikka, Chicken Tikka & Seekh Kebab) Sabzi Platter ™ (For Two)	6.50
/egetable pakora, vegetable samosa & onion bhaji	
SEAFOOD STARTERS	
All starters are served with green salad & mint sauce Sarlic Fried Fish	4.50
Pan fried Bangladeshi fish with garlic, onions & herbs Salmon Tikka	4.50
Chunks of salmon marinated & grilled in the clay oven Machli Pakora	3.95
Succulent pieces of salmon coated with a ajwain flavoured gram flour batter, delicate	
piced & deep fried until golden brown Tandoori King Prawn arge king prawns marinated with mace, cardamom, lemon juice, ginger, garlic, cool	4.95 ked
ntandoor King Prawn Butterfly	5.50
arge king covered in breadcrumbs & deep fried until gold & crispy Prawn Bhuna on Puree	4.95
Cooked with garlic, onions, herbs & spice in a very condensed sauce then wrapped in a soft flat thin bread	
(ing Prawn Bhuna on Puree Cooked with garlic, onions, herbs & spice in a very condensed sauce then wrapped in a soft flat thin bread	5.95
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 & marinated overright give its own distinctive flavour to each dish All of these dishes are served with green salad & mint sauce	
Chicken Tikka	6.95
.amb Tikka 「andoori Chicken	7.95 6.95
Candoori Special Mix (With Naan)	9.95
	10.95 10.50
Salmon Tikka (With Saag & Garlic Rice)	10.50
SHASHLICK Metricated chicken large king proup OP pages (lasting extrare choose)	
Marinated chicken, lamb, king prawn OR paneer (Indian cottage cheese) skewered with chunks of onion, pepper & tornato. Grilled in the clay oven	
Served with salad Chicken Tikka	7.50
(ing Prawn	9.95 7.95
.amb Tikka	7.70

Chicken Tikka	7.50
ling Prawn	9.95
amb Tikka	7.95
aneer 🛚	6.95

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

Chicken Tikka	7.50
(ing Prawn	9.95
amb Tikka	7.95

SINIER TIOOSE SI ECHIEFIES	X
CHICKEN TIKKA LAMB TIKKA	A
Chasni Very popular dish from Calcutta. Boneless marinated chicken, garnished with almonds, yoghuri & mango chulney to give a very mild taste.	0
Tandoori Makhani Masala 5.55 7.51 Boneless tandoori chicken in a very mild creamy sauce	0
Butter Chicken 6.95 7.50 Tandoorl chicken cooked in a curry sauce & garnished with a creamy butter sauce	0
Kashmiri Chicken 6.95 7.50 Very mild, mixed with banana, pineapple & fruit cocktail to give a very exotic taste	0
Pasanda 6.95 7.51 Tender pieces of lamb OR chicken marinated with spices, cooked with cream a & herbs. Slightly sour to taste	0
Mango Malai 6.95 7.50 Marinated chicken cooked with coconut yoghurt & mango slices, to give a very mild taste	0
Mint Yoghurt 🔟 🐧 7.51 Tender lamb or chicken cooked in a delicious mint yoghurt sauce	0
Asar \$ 6.95 7.50 Cooked with tamarind sauce herbs & spices	0
Tandoori Murghi Masala \$\) 7.5 Boneless tandoori chicken, cooked with delicate herbs & spices mixed with minced meat & a boiled egg, medium to taste.	0 h
Royal Chicken \$ 6.95 7.50 Boneless tandoori chicken, cooked with corlander, cucumber, onions, green peppers & tomato, to provide a very delicious medium strength. Garnished with an omelette on top	0
Deshi Shatkora \$\) Cooked with traditional Bangladeshi spices & shatkora, a citrus cooking vegetable from the Sylhet region of Bangladesh.	0
Sylheti Naga ¶ 6.95 7.51 Cooked with Bangladeshi chilli (Naga) in a bhuna style sauce. Toned down to give a distinctive aromatic flavour. Slightly hot to taste.	0 n
Korai () These dishes are prepared in a rich flavour is obtained by using fresh ginger, garlic, green peppers, onions & corlander.	((0)
Tawa () 6.95 7.50 Chicken OR lamb cooked on a tawa to produce a very condensed bhuna style sauce.	0
Chicken Massaman () 6.95 7.51 Marinated chicken cooked with green beans in a bhuna style sauce	0
Nihari 🕅 6.95 7.50 Varinated in mustard & cinnamon sauce, producing a very rich though slightly fiery sauce.	0
Marricha (1) Cooked with fresh corlander & chilli pickle. 6.95 7.50	0
Achari Chicken () 6.95 7.50 Cooked with pickles, herbs & spices.	0
Shashlik Masala \$\\ Marinated with peppers, onlon & tomatoes grilled in the clay oven. Then cooked in a bhuna style sauce.	0
Afghan Chana 6.95 7.50 Tender lamb OR chicken stewed with Afghan chickpeas in spicy fresh lemon juice. Garnished with a touch of fresh coriander & fresh ginger.	0
grigori	

SIMLA SPECIAL () 7.95
Marinated chicken, lamb & tandoorl chicken cooked in rich spiced sauce,
gamished with onions, peppers, tomatoes & corlander to give an aromatic

MASALA DISHES I

These dishes are marinated & grilled on charcoal & cooked with a thick mild creamy sauce & almonds

Chicken Tikka	7.95	Tandoori King Prawn	9.95
Lamb Tikka	8.50	Paneer D	6.95
Tandoori Chicken	7.95	Vegetable V	6.50

GINGER DISHES \$

A popular dish from Eastern Indian. These dishes are cooked in ginger with strong Eastern spices. Medium to taste agrnished with corignder

Chicken Tikka	6.95	King Prawn	9.95
Lamb Tikka	7.50	Paneer 🕛	6.50
Prawn	7.50	Vegetable 🔻	6.25

JALFREZI DISHES W

These dishes are cooked with fresh green chilli & fresh coriander leaves,

94		,	
Chicken Tikka	6.95	King Prawn	9.95
Lamb Tikka	7.50	Paneer 💶	6.50
Prawn	7.50	Vegetable 🔻	6.25

JAIPURI DISHES

A very popular dish from Jaipur Marinated & grilled in the tandoori & cooked with fried mushrooms, fried onions & fried capsicum with fresh Puniab masala in a thick sauce. Highly recommended

•		• ,	
Chicken Tikka	6.95	King Prawn	9.95
Lamb Tikka	7.50	Paneer 💶	6.50
Prawn	7.50	Vegetable 🔻	6.25

NORTH INDIAN GARLIC CHILLI DISHES W

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

Chicken Tikka	6.95	King Prawn	9.95
Lamb Tikka	7.50	Paneer 1	6.50
Prawn	7.50	Vegetable 🔻	6.25

A popular dish from Southern India. Cooked with sweet chilli, tomato, garlic

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Chicken Tikka	6.95	King Prawn	9.95
Lamb Tikka	7.50	Paneer 💶	6.50
Prawn	7.50	Vegetable V	6.25

SIMLA BIRYANI DISHES Special preparation of pilau rice together with meat, prown OR chicken in butter ghee with delicate herbs & spices. Served with vegetable curry & green salad

Chicken Chicken Tikka King Prawn	7.95 8.95 9.95	Chicken Tikka & Keema Biryani 9.50 Persian Chicken 8.95 Banana & omelette on top	
Lamb	8.95	Malayan Chicken 8.95	
Lamb Tikka	9.50	Pineapple with chicken. Simla Special 9.95	
Mixed Veg V		Chicken, meat, prawn & king prawn	
Mushroom V	7.50	Deshi Biryani (Spicy) 8.95	
Prawn	8.95	Basmati rice cooked with chicken tikka, chilli pickle & bullet chillies	