

SIMLA

39 Side, Newcastle Upon Tyne NE1 3JE



Our food is cooked to order and some dishes may take slightly longer to prepare. Please do choose from our starters while you wait. Our menu changes from time to time and as most of our ingredients are sourced locally, certain menu items are subject to availability.

Our fish dishes are typically boneless but there may be some fine bones. Some dishes may contain nuts, dairy products or gluten. If you have any allergies or food intolerance, please speak to one of our service staff for guidance.

Starters

Pre Starters

Poppadom Bowl 4

Served with homemade chutneys

Sev puri chat  3

Small crispy shell puri filled with potatoes and chickpeas, topped with homemade chutneys and sev

Non-Vegetarian Starters

Trio of chicken tikka  5.5

Three types of succulent chicken kebabs

Lamb gilafi sheekh kebab  6

Lamb kebab marinated with our house mix of spices

Chilli garlic chicken  5.5

Chicken fried in spiced batter with fresh garlic, chilli and pepper

Lamb chop kasundi  9

French trim lamb chops marinated with spices and fresh mustard

Gunpowder blast prawns  7

Tiger prawn pieces tossed in a hot selection of spices

Fish chop 6

Spiced crushed fish cake

Grilled sea bass  6.5

Marinated with our house mix of spices

King prawn tandoori twist  9

Infused with lemongrass and ginger

Sea king scallops  9

Lightly spiced, pan seared with chilli garlic

Lobster  13

With fresh ginger root, mango and coconut

Vegetarian Starters

Crispy pakora 3.5

Onion and spinach fritters with mixed spices

Vegetable tikki  4

Mixed vegetable cutlet with potato, beetroot and carrot

Paneer garlic chilli pepper  5

Indian cottage cheese tossed with chilli, garlic and pepper

Achari paneer tikka  5

Indian cottage cheese cooked with pickled spices and yoghurt

Mango green salad  4

With mango, carrots, cucumber, peppers, green chilli and infused mango dressing

Mains

Chef's selection

Lamb shank kashmiri rogan josh 	16.5	Bengal mustard salmon 	14
Slow cooked in its own bone marrow juice with kashmiri spices		Grilled salmon fillet with mustard sauce	
Jardaloo lamb 	13	Goan fish curry 	13
A Parsi classic curry infused with apricot and cinnamon		Indian west coastal style spicy fish curry	
Lamb tadka 	12	Chingri malai curry 	16
Tender lamb cooked with lentils and spices, a Kolkata special		Bengali style king prawn curry with coconut and spices	
Nawabi biryani (chicken lamb) 	12.5 14	Jinga moolie 	16
Our very own uniquely flavoured biryani with aromatic spices		King prawns with translucent onion and coconut milk, root ginger and curry leaf	

Clay oven specials

Cooked in our tandoori oven after being marinated with our classic selection of spices. Served with freshly prepared sauces and salad.

Chicken (on the bone) 	12	Grilled masala fish 	14
Soft oven roasted with spices, yoghurt and fresh ginger root		Sea bass grilled in a selection of our house spices	
Lamb chops 	15	Mixed khazana (our mixed grill) 	18
French trim succulent lamp chops, grilled with our house spices		Selection of chicken tikka, king prawns, grilled fish and lamb chop	

Classic selection

Malabar coastal curry  (chicken tiger prawns)	9.5 11	Masala (chicken tikka lamb)	10 11
Slow cooked with soft onion, Indian west coastal spices and coconut		Creamy, mild classic with onion, tomato and almonds	
Handi lazeez (chicken lamb) 	9.5 11	Karahi (chicken lamb) 	9.5 11
Cooked with ginger, garlic, onions and tomatoes in a cream sauce		Cooked with onions, tomato, peppers and aromatic spices	
Chettinad (chicken lamb) 	9.5 11	Saag (chicken lamb) 	9.5 11
A South Indian classic with onions, tomato, spices and brown coconut		Creamy, spinach dish simmered with garlic, ginger and light spices	
Steamer curry (chicken lamb) 	9.5 11	Madras (chicken lamb) 	9.5 11
A Bengal classic with baby potatoes		With mustard, poppy seed and coconut	
Korma (chicken lamb)	9.5 11	Jalfrezi (chicken tikka lamb) 	10 11
Mild and creamy with almonds and coconut milk		Bengali classic with onions, tomato, green chilli, fennel seed and spices	

Medium  Hot 

Vegetarian Selection

Served as either:

Main course or side portion

8 | 5

Aloo matar gobi masala 🌶️

Potato and cauliflower with aromatic spices and caramelised onion

Bengali channa 🌶️

Chick peas with onions, tomato, spices and a hint of asafoetida

Palak paneer 🌶️

Indian cottage cheese cooked with creamy, lightly spiced spinach puree

Paneer Kofta 🌶️

Indian cottage cheese dumpling with nutty cream sauce

Mixed tarka dal 🌶️

Lentils cooked and tempered with five spices

Crispy bhindi dopiaza

Crispy okra in a lightly spiced masala

Karahi paneer 🌶️

Indian cottage cheese in light creamy onion and tomato sauce

Bombay aloo 🌶️🌶️

Potatoes cooked with caramelised onions and homemade spices

Sundries

Bread & Rice

Steamed basmati rice	3	Tandoori roti	2.5
Saffron pulao rice	3.5	Naan	3
Vegetable pulao rice	4	Stuffed naan	3.5
		peshwari cheese spicy potato keema garlic	

Extras

House dips | Lime pickle | Mixed pickle | Raita 1.5

Desserts

Ice cream	3.5	Gulabjamun	4.5
maple walnut chocolate and salted caramel pistachio honeycomb		A traditional flavoured milk dumpling served with vanilla ice cream	

Early Evening Set Menu available until 6.30pm EXCLUDING FRIDAYS & SATURDAYS

Choose one dish from each of the starter and mains selection below 14

Starter selection

Crispy pakora

Chicken tikka

Grilled fish

Mains selection (served with rice or naan)

Chicken tikka masala

Bengal fish curry

Bhuna (chicken | lamb | tiger prawns)