

# 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

---




<b>Poppadom Bowl</b>	4.5
Served with homemade chutneys	
<b>Sev puri chat</b>	4
Small crispy shell puri filled with potatoes and chickpeas, topped with homemade chutneys and sev	

## Non-Vegetarian Starters

<b>Trio of chicken tikka</b> 	7
Three types of succulent chicken kebabs	
<b>Lamb gilafi sheekh kebab</b> 	7
Lamb kebab marinated with our house mix of spices	
<b>Chilli garlic chicken</b> 	6.5
Chicken fried in spiced batter with fresh garlic, chilli and pepper	
<b>Lamb chop kasundi</b> 	9.5
French trim lamb chops marinated with spices and fresh mustard	
<b>Gunpowder blast prawns</b> 	8.5
Tiger prawn pieces tossed in a hot selection of spices	
<b>Fish chop</b>	6.5
Spiced crushed fish cake	
<b>Grilled sea bass</b> 	7
Marinated with our house mix of spices	
<b>King prawn tandoori twist</b> 	9.5
Infused with lemongrass and ginger	
<b>Sea king scallops</b>	9.5
Lightly spiced, pan seared with chilli garlic	
<b>Lobster</b>	20
With fresh ginger root, mango and coconut	

## Vegetarian Starters

---

<b>Crispy pakora</b>	5.5
Onion and spinach fritters with mixed spices	
<b>Vegetable tikki</b> 	5
Mixed vegetable cutlet with potato, beetroot and carrot	
<b>Paneer garlic chilli pepper</b> 	6
Indian cottage cheese tossed with chilli, garlic and pepper	
<b>Achari paneer tikka</b>	7
Indian cottage cheese cooked with pickled spices and yoghurt	
<b>Mango green salad</b> 	5
With mango, carrots, cucumber, peppers, green chilli and infused mango dressing	

# Mains

## Chef's selection

<b>Lamb shank kashmiri rogan josh</b> 🌶️ Slow cooked in its own bone marrow juice with kashmiri spices	22	<b>Bengal mustard salmon</b> Grilled salmon fillet with mustard sauce	16
<b>Jardaloo lamb</b> A Parsi classic curry infused with apricot and cinnamon	17	<b>Goan fish curry</b> 🌶️🌶️ Indian west coastal style spicy fish curry	16
<b>Lamb tadka</b> 🌶️ Tender lamb cooked with lentils and spices, a Kolkata special	17	<b>Chingri malai curry</b> 🌶️🌶️ Bengali style king prawn curry with coconut and spices	19
<b>Nawabi biryani (chicken   lamb)</b> Our very own uniquely flavoured biryani with aromatic spices	15   17	<b>Jinga moolie</b> King prawns with translucent onion and coconut milk, root ginger and curry leaf	19
		<b>Murgh Malbari Maharaja</b> Tandoori roast chicken breast with poppy seed and coconut cream	15

## Clay oven specials

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

<b>Chicken (on the bone)</b> 🌶️ Soft oven roasted with spices, yoghurt and fresh ginger root	13	<b>Grilled masala fish</b> 🌶️ Sea bass grilled in a selection of our house spices	16
<b>Lamb chops</b> 🌶️ French trim succulent lamb chops, grilled with our house spices	17	<b>Mixed khazana (our mixed grill)</b> Selection of chicken tikka, king prawn, grilled fish and lamb chop	21

## Classic selection

<b>Malabar coastal curry (chicken   tiger prawns)</b> Slow cooked with soft onion, Indian west coastal spices and coconut	13   14.5	<b>Masala (chicken tikka   lamb)</b> Creamy, mild classic with onion, tomato and almonds	13   14
<b>Handi lazeez (chicken   lamb)</b> Cooked with ginger, garlic, onions and tomatoes in a cream sauce	13   14.5	<b>Karahi (chicken   lamb)</b> 🌶️ Cooked with onions, tomato, peppers and aromatic spices	12.5   14
<b>Chettinad (chicken   lamb)</b> 🌶️🌶️ A South Indian classic with onions, tomato, spices and brown coconut	13   14.5	<b>Saag (chicken   lamb)</b> Creamy, spinach dish simmered with garlic, ginger and light spices	12.5   14
<b>Korma (chicken   lamb)</b> Mild and creamy with almonds and coconut milk	12.5   14	<b>Madras (chicken   lamb)</b> 🌶️🌶️ With mustard, poppy seed and coconut	12.5   14
		<b>Jalfrezi (chicken tikka   lamb)</b> 🌶️🌶️ Bengali classic with onions, tomato, green chilli and aromatic spices	13   14

# Vegetarian Selection

Served as either:

main course or side portion

10 | 6

## Aloo matar gobi masala

Potato and cauliflower with aromatic spices and caramelised onion

## Bengali channa

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

## Mixed tarka dal

Lentils cooked and tempered with five spices

## Crispy bhindi dopiaza

Crispy okra in a lightly spiced masala

## Palak paneer

Indian cottage cheese cooked with creamy, lightly spiced spinach puree

## Paneer Kofta

Indian cottage cheese dumpling with nutty cream sauce

## Karahi paneer

Indian cottage cheese in light creamy onion and tomato sauce

## Bombay aloo

Potatoes cooked with caramelised onion and homemade spices

## Sundries

### Bread & Rice

---

Steamed basmati rice

3.5

Saffron pulao rice

4

Vegetable pulao rice

4.5

Tandoori roti

3

Naan

3.5

Stuffed naan

4.5

peshwari | cheese | spicy potato | keema | garlic

### Extras

---

House dips | Lime pickle | Mixed pickle | Raita

1.5

## Desserts

Ice cream

4

maple and walnut | pistachio | honeycomb | vanilla |

Gulabjamun

5

A traditional flavoured milk dumpling served with vanilla ice cream

Payesam

5

A traditional indian sweet rice pudding with reduced creamy saffron milk topped with pistachio and almond flakes

Medium 

Hot 