

# SIMLA

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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

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**Poppadom Bowl** 4.5  
Served with homemade chutneys

**Sev puri chat** 🌶️ 5  
Small crispy shell puri filled with potatoes and chickpeas, topped with homemade chutneys and sev

## Non-Vegetarian Starters

**Trio of chicken tikka** 🌶️ 7  
Three types of succulent chicken kebabs

**Lamb gilafi sheekh kebab** 🌶️ 7  
Lamb kebab marinated with our house mix of spices

**Chilli garlic chicken** 🌶️ 6.5  
Chicken fried in spiced batter with fresh garlic, chilli and pepper

**Lamb chop kasundi** 🌶️ 10  
French trim lamb chops marinated with spices and fresh mustard

**Gunpowder blast prawns** 🌶️🌶️ 8.5  
Tiger prawn pieces tossed in a hot selection of spices

**Fish chop** 6.5  
Spiced crushed fish cake

**Grilled sea bass** 🌶️ 7  
Marinated with our house mix of spices

**King prawn tandoori twist** 🌶️ 9.5  
Infused with lemongrass and ginger

**Sea king scallops** 9.5  
Lightly spiced, pan seared with chilli garlic

**Lobster** 22  
With fresh ginger root, mango and coconut

## Vegetarian Starters

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**Crispy pakora** 5.5  
Onion and spinach fritters with mixed spices

**Vegetable tikki** 🌶️ 5  
Mixed vegetable cutlet with potato, beetroot and carrot

**Paneer garlic chilli pepper** 🌶️ 6  
Indian cottage cheese tossed with chilli, garlic and pepper

**Achari paneer tikka** 7.5  
Indian cottage cheese cooked with pickled spices and yoghurt

**Mango green salad** 🌶️ 5  
With mango, carrots, cucumber, peppers, green chilli and infused mango dressing

# Mains

## Chef's selection

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<b>Lamb shank kashmiri rogan josh</b> 🌶️	24	<b>Bengal mustard salmon</b>	17
Slow cooked in its own bone marrow juice with kashmiri spices		Grilled salmon fillet with mustard sauce	
<b>Jardaloo lamb</b> 🌶️	18	<b>Goan fish curry</b> 🌶️🌶️	17
A Parsi classic curry infused with apricot and cinnamon		Indian west coastal style spicy fish curry	
<b>Lamb tadka</b> 🌶️	18	<b>Chingri malai curry</b> 🌶️🌶️	20
Tender lamb cooked with lentils and spices, a Kolkata special		Bengali style king prawn curry with coconut and spices	
<b>Nawabi biryani (chicken   lamb)</b>	16   18	<b>Jinga moolie</b>	20
Our very own uniquely flavoured biryani with aromatic spices		King prawns with translucent onion and coconut milk, root ginger and curry leaf	
		<b>Murgh Malbari Maharaja</b>	15
		Tandoori roast chicken breast with poppy seed and coconut cream	

## Clay oven specials

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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> 🌶️	15	<b>Grilled masala fish</b> 🌶️	17
Soft oven roasted with spices, yoghurt and fresh ginger root		Sea bass grilled in a selection of our house spices	
<b>Lamb chops</b> 🌶️	18	<b>Mixed khazana (our mixed grill)</b>	22
French trim succulent lamp chops, grilled with our house spices		Selection of chicken tikka, king prawn, grilled fish and lamb chop	

## Classic selection

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<b>Malabar coastal curry (chicken   tiger prawns)</b>	13.5   15	<b>Masala (chicken tikka   lamb)</b>	14   14.5
Slow cooked with soft onion, Indian west coastal spices and coconut		Creamy, mild classic with onion, tomato and almonds	
<b>Handi lazeez (chicken   lamb)</b>	13.5   15	<b>Karahi (chicken   lamb)</b> 🌶️	13   14.5
Cooked with ginger, garlic, onions and tomatoes in a cream sauce		Cooked with onions, tomato, peppers and aromatic spices	
<b>Chettinad (chicken   lamb)</b> 🌶️🌶️	13.5   15	<b>Saag (chicken   lamb)</b>	13   14.5
A South Indian classic with onions, tomato, spices and brown coconut		Creamy, spinach dish simmered with garlic, ginger and light spices	
<b>Korma (chicken   lamb)</b>	13   14.5	<b>Madras (chicken   lamb)</b> 🌶️🌶️	13   14.5
Mild and creamy with almonds and coconut milk		With mustard, poppy seed and coconut	
		<b>Jalfrezi (chicken tikka   lamb)</b> 🌶️🌶️	14   14.5
		Bengali classic with onions, tomato, green chilli and aromatic spices	

# Vegetarian Selection

Served as either:  
main course or side portion

11 | 7

## 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

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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

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House dips | Lime pickle | Mixed pickle | Raita

1.5

## Desserts

### Ice cream

maple and walnut | pistachio |  
honeycomb | vanilla |

4

### Gulabjamun

A traditional flavoured milk dumpling served  
with vanilla ice cream

5

### Payesam

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

5

Medium 

Hot 