

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 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 🌶️ 7.5
Three types of succulent chicken kebabs

Lamb gilafi sheekh kebab 🌶️ 7.5
Lamb kebab marinated with our house mix of spices

Chilli garlic chicken 🌶️ 7
Chicken fried in spiced batter with fresh garlic, chilli and pepper

Lamb chop kasundi 🌶️ 11
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

Mustard salmon tikka 9
Salmon tikka grilled in the tandoor oven with a medley of light spices and honey glazed mustard

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

Lobster 23
With fresh ginger root, mango and coconut

Vegetarian Starters

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 🌶️ 6.5
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 🌶️ 5.5
With mango, carrots, cucumber, peppers, green chilli and infused mango dressing

Mains

Chef's selection

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

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) 🌶️ Soft oven roasted with spices, yoghurt and fresh ginger root	15	Grilled masala fish 🌶️ Sea bass grilled in a selection of our house spices	17
Lamb chops 🌶️ French trim succulent lamb chops, grilled with our house spices	18	Mixed khazana (our mixed grill) Selection of chicken tikka, king prawn, grilled fish and lamb chop	23

Classic selection

Malabar coastal curry (chicken tiger prawns) Slow cooked with soft onion, Indian west coastal spices and coconut	14.5 16	Masala (chicken tikka lamb) Creamy, mild classic with onion, tomato and almonds	14.5 15
Handi lazeez (chicken lamb) Cooked with ginger, garlic, onions and tomatoes in a cream sauce	14 15	Karahi (chicken lamb) 🌶️ Cooked with onions, tomato, peppers and aromatic spices	13.5 15
Chettinad (chicken lamb) 🌶️ A South Indian classic with onions, tomato, spices and brown coconut	14 15	Saag (chicken lamb) Creamy, spinach dish simmered with garlic, ginger and light spices	13.5 15
Korma (chicken lamb) Mild and creamy with almonds and coconut milk	13.5 15	Madras (chicken lamb) 🌶️ With mustard, poppy seed and coconut	13.5 15
		Jalfrezi (chicken tikka lamb) 🌶️ Bengali classic with onions, tomato, green chilli and aromatic spices	14.5 15

Vegetarian Selection

Served as either:
main course or side portion

12 | 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

Steamed basmati rice

4

Saffron pulao rice

4.5

Vegetable pulao rice

5

Tandoori roti

3

Butter Naan

4

Stuffed naan

4.5

peshwari | cheese | spicy potato | keema | garlic

Extras

House dips | Lime pickle | Mixed pickle | Raita

2

Desserts

Ice cream

maple and walnut | pistachio |
honeycomb | vanilla |

5

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 