

## PLEASE NOTE:

- The management reserves right to refuse service without explanation.
- All prices are inclusive of VAT.
- All dish not in the menu can be served on request.
- Starter, Tea, Coffee, Side dish cannot be served without a Main meal.
- Drinks are served only with a Meal and During licensing hour.
- 12.5% service charge will be added on final bill.



# Light Bite – Starters Light Indian starters and street snacks perfect way to start your meal.

Ligiti	indian starters and street snacks perfect way to start your mean.	
I.	<b>KEBAB KE KARISMA</b> A selection of succulent and delicious kebabs, it includes chicken, lamb chops and chicken or lamb tikkmince kofta kebab. Recommend as a starter for 2 people very popular in the sub continent.	£18.95 (a,
2.	CHICKEN / LAMB TIKKA Chicken / lamb marinated in a special homemade tikka sauce grilled in tandoor.	£6.95
3.	KASHI FRY Lamb tikka garnished with green pepper and onion, coconut with chef's special sauce	£7.95
4.	MIX STARTERS VEG / NON VEG Vegetable (veg pakora, veg samosa and onion bhaji) non veg (chicken tikka, lamb tikka and lamb samo	<b>£8.95</b> osa)
5.	ONION BHAJI (V) Classic dish of onion mixed with spices, gram flour and fresh herbs	£5.95
6.	CHICKEN / VEGETABLE PAKORA Popular street snack, spicy chicken or vegetables in crispy batter	£6.95
<b>7.</b>	LAMB SHEEK KEBAB Spiced Lamb Sheek Kebab grilled in the tandoori oven	£6.95
8.	<b>VEGETABLE / LAMB SOMOSA</b> Crispy triangular patties stuffed with spicy lamb or mixed vegetables	£6.95
9.	I/4 - TANDOORI CHICKEN Chicken grilled with chef special spices in the tandoor	£6.95
10.	CHILLI PONIR (V) Delicious cubed Paneer mixed with peppers and special chilli spices	£6.95
11.	KING PRAWN BUTTERFLY King Prawn cooked in a lightly spiced, crispy batter	£8.95
	KABULI CHICKEN  Chicken Wings marinated in jerk seasoning and mustard mix then grilled in a Tandoor oven	£7.95
13.	1/4 - SPICY CHICKEN Spicy chicken on the bone grilled with special hot spices in the tandoor	£7.95
14.	MOGUL TANDOORI LAMB CHOPS Succulent Lamp Chops marinated with Indian spices and grilled to perfection	£9.95
15.	PRAWN / CHICKEN / LAMB CHAAT PURI	£9.95
14	Sumptuous diced chicken / lamb or prawns cooked with fresh herbs and chat masala served in desi fried bread  STANDARD ZALZALA BREAD	£7.95
10.	A special naan stuufed with cheese, chilli, garlic, light spices and mince meat - a real favourite!	£7.95
Cool	ndoori Delights (served with salad)  king in a tandoor is a traditional method which creates a delicious taste. With temperatures approaching degrees Celsius perfect for creating a crisp outer layer on the food without sacrificing the moistness insuese dished have been cooked in the tandoor. Enjoy!	
17.	SYLHETI SIZZLING CHICKEN  Chicken leg / breasts marinated overnight with hot Bengali sauce, ginger, garlic, mixed spices	£15.95
18	and then grilled in the tandoori oven served sizzling. Try it its great!  TANDOORI LAMB CHOP MAIN  Supplied to be a supplied to the tandoori oven served sizzling. Try it its great!	£20.95
19	Succulent pieces marinated in yoghurt with medium spices and baked in the tandoor.  SYLHETI SIZZLING KING PRAWNS	£20.95
	King prawns marinated overnight with hot Bengali sauce, ginger, garlic, mixed spices and then grilled in the tandoori oven served sizzling. Try it its great!	220.73
20.	TANDOORI CHICKEN	£14.95
21	Prime chicken marinated overnight and cooked using the chefs special herbs and spices	(12.05
21.	CHICKEN / LAMB TIKKA  Tender pieces of prime chicken or lamb marinated with fresh spices and yoghurt cooked to perfectio	£13.95
22.	TANDORI KING PRAWN  King prawns marinated with special herbs and spices and roasted in tandoor, great taste	£20.95
23.	CHICKEN / LAMB SHASHLIK	£15.95
24.	Chicken or lamb marinated in spices and charcoal grilled with tomatoes, spicy peppers and onions  TANDOORI MIXED GRILL	£23.95
	A sizzling dish, the ultimate tandoori experience platter with chicken tikka, lamb tikka, sheesh kebab, tandoori king prawns, tandoori chicken and lamb chops	
25.	PONIR SHASHLIK  Dry roasted marinated ponir cheese with tomatoes, peppers and onions, erved with mint sauce.	£12.95
26.	<b>TANDOORI SALMON</b> Mildly spiced prime cubes of selected salmon marinated with dill, fennel, ginger, honey and mustard of	<b>£20.95</b> il.
	A firm favourite of regulars.(served with salad)	

# VEGETABLE SIDE DISHES

99.	ALOO GOBI	£6.95
	Potato and cauliflower curry with dry sauce SAG ALOO	£6.9!
100.	Spinach and potato dry dish	10.93
101.	CAULIFLOWER BHAJI	£6.95
	Cauliflower sautéed with onions and light spices	44.6
102.	TARKA DAAL Traditional lentil curry infused with garlic and dry chilli	£6.9!
103.	SPICY DAAL AUBERGINE SPECIAL	£6.95
	Spicy aubergines and lentils cooked with nagachilli	
104.	BHINDI BHAJI	£6.95
105	Okra sautéed with onions and light spices  BHINDI DALL GATTA	£6.9!
. 05.	Okra and lentils coked with medium spice, special herbs and garlic	20.70
106.	BOMBAY ALOO	£6.95
107	Fairly hot spiced potato dish  CHANA MASALA	£6.9!
107.	Chickpeas in a medium spiced curry sauce	10.93
108.	MUSHROOM BHAJI	£6.95
	Mushrooms sautéed with Indian spices	
109.	MISHTIKODU (BENGAL PUMPKIN)	£6.95
110.	Butternut squash sautéed with onions and tomatoes in light spices  CHANA DAAL FRY	£6.95
	Indian Split lentils fried with onions, garlic and spices	20.71
Ш.	SAG PANEER	£6.95
	Allergens info (milk)	<i>((</i> 0)
112.	FRIED GARLIC MUSHROOM  Mushrooms fried with garlic and Indian spices	£6.95
	COMPANIMENTS NAAN	£3.70
	Traditional leavened bread, freshly baked in the Tandoor	23.7
114.	GARLIC NAAN	£4.00
115	Puffy, Fresh Naan baked with Garlic CHEESE NAAN	£4.50
	Naan bread baked with cheese	2 1.5
116.	PESHWARI NAAN	£4.00
117	Naan stuffed with almonds and coconut  KEEMA NAAN	£5.20
117.	Naan bread baked with minced lamb	25.20
118.	PARATHA	£4.20
	Shallow fried fresh wheat bread  CHAPATI	£3.20
117.	Thin layer bread	£3.20
120.	RICE	£3.70
121	Boiled Basmati rice	(2.0)
121.	PILAU RICE Basmati rice with Saffron	£3.80
122.	MUSHROOM RICE	£5.20
	Basmati Rice cooked with Mushrooms	4
123.	CHILLI AND GARLIC RICE Basmati rice infused with fresh chilli, onions, and garlic	£5.20
124.	CUCUMBER RAITA	£3.70
	Indian Yoghurt with cucumber to accompany hot dishes	
125.	POPADUM AND CHUTNEY Indian crisp	£2.00
126.	POPADUM OR SPICY POPADUM	£1.00
	Spicy Indian crisp	
127	CHITNEY TRAY	(2.21
127.	CHUTNEY TRAY Assorted Indian relish	£3.2

## **VEGETARIAN SPECIALTIES**

People from the Sub-Continent are a nation of vegetable lovers. Fresh vegetables are a staple part of the diet. Sheba proudly serve you desi styledishes!

Sheb	a proudly serve you desi styledishes !	
76.	PONIR SHASHLIK BHUNA Indian cottage cheese grilled with peppers, onions, tomatoes in a lovely bhuna sauce.	£12.95
<b>77.</b>	SHORISHA PUMPKIN WITH LENTILS  Chef special butter nut squash with lentils, mustard seeds on a bed of spicy curry sauce!	£12.95
<b>78.</b>		£11.95
79.	MIXED VEGETABLE CURRY	£11.95
80.	Delicious mixed vegetable in a medium spiced curry sauce  SAG URIBISI GHATA	£11.95
81.	Fresh spinach cooked with Bengali beans in a medium curry sauce.  CHANA MASALA	£11.95
82.	Chickpeas in a medium spiced curry sauce  SAG PONIR	£11.95
83.	Spinach cooked with Indian cottage cheese  VEGETABLE MIXED GRILL	£15.95
84.	Grilled ponir mushroom, potato and mix of vegetable PONIR TIKKA MASALA	£12.95
85.	Ponir charcoal grilled and cooked in tomato gravy with butter, cream and homemade spices. <b>BUTTER PONIR</b>	£13.95
0.4	Ponir slow cooked with saffron infused cream, butter, yoghurt, cashews, almonds and homemade spices	(12.05
	this unique curry combines vegetables, coconut milk and fairly hot spices	£13.95
87.	ALOO METHI Potatoes cooked with methi in a medium spiced curry sauce	£11.95
Stand	Y OF BENGAL FISH CATCHES  lard gives you the opportunity to try some of the freshest seafood dishes the Bengali way.  thef creates both traditional and modern fish dishes full of flavour.	
Stand The	ard gives you the opportunity to try some of the freshest seafood dishes the Bengali way.	£20.95
Stand The	ard gives you the opportunity to try some of the freshest seafood dishes the Bengali way. thef creates both traditional and modern fish dishes full of flavour.  KING PRAWN TAWA  Kingprawns in light spices, onions, chopped peppers served in a dry sauce	£20.95 £15.95
Stance The 6 <b>88. 89.</b>	lard gives you the opportunity to try some of the freshest seafood dishes the Bengali way. The creates both traditional and modern fish dishes full of flavour.  KING PRAWN TAWA  Kingprawns in light spices, onions, chopped peppers served in a dry sauce  MACHER TENGA (TANGY FISH CURRY)  Delicious tilapia fillets cooked with tomato giving it a real zest and flavour.	
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# **ULTIMATE SHASHLIK - Special**

27. CHICKEN / LAMB SHASHLIK MASALA

The chef's premium dish using two different styles of cooking hence taking longer and more effort to cook but creating a memorable flavour. Meat is charred in the tandoor with peppers, onions and tomatoes and then cooked in a unique sauce. Truly recommended for shashlik lover

£18.95

	CHICKEN / LAMB SHASHLIK BHUNA KING PRAWN SHASHLIK BHUNA	£18.95 £21.95
These Great	andard All - time favourite Meat Specialties e dishes have proved so popular over the last 20 years are now part of Standard's fabric. t tasting dishes made with premium produce eken alternative available please ask)	
30.		£19.95
31.	Great dish lamb chops cooked in a bhuna sauce medium spiced gravy  BENGAL LAMB SHANK (2 pcs)  Tender Lamb Shanks cooked Bengali style slow roasted with carrots, aromatic herbs, spices and saffron - a favourite with regulars — bursting with flavour!	£24.95
32.	NAWABI SHANK  A rich princely dish cooked deliciously with lamb mince meat and tender lamb shanks in a lovely medium spiced flavour. Fit for the Nawaabs of Bengal, highly recommended!	£21.95
33.	Not for the faint hearted! Tender Lamb chunks cooked in a sauce of green chilli, Mexican chilli, Naga chilli, African chilli, spring onion and red kidney beans. Recommended for die hard Chilli Warriors and mad hatters!	£16.95
34.	LAMB BHUNA NAGA	£15.95
35.	A classic hot and spicy lamb cooked with fresh Bangladeshi naga chilies in a bhuna sauce <b>SHOFRI GHUST</b> Traditional Bangladeshi dish slow cooked with soft lamb and fresh Bengali pumpkin.  A delicious dish combining the natural sweetness of the pumpkin and spices of Bengal, bet and guest modium strength!	£14.95
36.	hot and sweet medium strength!  LAMB LADYFINGER  Medium spiced lamb curry cooked with okra (bhindi) highly recommended!	£14.95
37.	LAHORI GOHST / MURGI // A favourite for spice lovers – made of tender chicken / lamb meat pieces cooked in thick and spicy sau	£14.95
38.	with fresh green chilies and spicy onions. Hot and delicious!  URI BISI GHUST (LAMB WITH INDIAN BEAN)  Soft lamb meat cooked with crunchy uribisi in a medium spiced bhuna sauce.  A Classic Indo-Bengali dish!	£16.95
39.	DRY MEAT  Finely diced lamb slow cooked yet slightly charred, served and sizzling in medium spiced dry gravy garnished with onions and coriander.	£15.95
40.	SHAHI CHOP KEEMA Tandoori lamb chops cooked with minced meat sauce, medium spiced	£19.95
41.	SHAHI CALCUTTA REZALA  A traditional Bengali dish cooked with on the bone Chicken slow cooked with chef special spices, only fit for a nawab. This rich and creamy chicken curry is packed with subtle flavours. Fairly spiced	£19.95
42.	SHAHI ROYAL KORMA A luxurious chicken curry for special occasions, Chicken pieces on the bone cooked in mild spices and simmered in milk. A dish wellliked by the great Nawabs of bengal. The use of ghee and milk gives this unique aroma and exotic taste	

# **KEY GUIDE**

Strength can be adjusted on most dishes according to your needs.

All dishes are medium unless otherwise stated



## **Allergy Advice:**

Please note that some of our dishes may contain nuts or traces of nuts, lacto or gluten. Fish may contain bones. Please inform our staff if you have any allergies.

# Standard All - time favourite Chicken Specialties These dishes have proved so popular over the last 20 years are

now	part of Sheba's great tasting dishes cooked with passion and pride!	
43.	MURGH MASALLAM JALFRY // Hot prime chicken on the bone cooked home style with onions, peppers, in sauce full of flavour;	£17.95
44.	Recommended by the chef.  STANDARD SPECIAL MURG MASALA  Popular dish chicken leg / breast grilled in oven then mixed with minced lamb in medium spiced gravy	£17.95
45.	SHORISHA CHICKEN  A popular Bangladeshi dish - rich and spicy in flavour cooked with fresh mustard seeds and spices.	£15.95
46.	CALCUTTA CHICKEN REZALA  A rich and hot curry from Calcutta comes in thick gravy blended with yoghurt, cream,	£15.95
47.	ginger, onions, with hot green chillies  SULEMANI CHICKEN  Tender pieces of stripped chicken marinated in fresh spice, cooked with mango puree, almond, coconut and cream, creating a delicious sauce with hint of sweetness and	£15.95
48.	mango flavour very mild Highly recommended.  ADRAKWALA MURG (GINGER CHICKEN)  Delicious chicken cooked with fresh ginger, garlic, fresh spicy onions, lemon and mix of fresh spices creating a medium hot dish.	£15.95
49.	CHICKEN XACUTI  A taste of Goa, this unique curry combines chicken, coconut milk, yoghurt and fairly hot spices creating a dish full of flavour. Highly recommended.	£16.95
50.		£16.95 ended.
51.	CHICKEN ROYALE ( A delicious dish cooked with coconut, chunks of mango and cream.	£16.95
52.	CHICKEN TIKKA MASALA  Boneless pieces of chicken charcoal grilled and cooked in tomato gravy with butter, cream and homemade spices.	£15.95
53.	BUTTER CHICKEN  Succulent pieces of chicken slow cooked with saffron infused cream, butter, yoghurt, and homemade tomato base sauce and spice. this rich and silky chicken dish is popular all over India.	£16.95
Selec	ef's Signature Dishes tion of premium dishes prepared using the chef's knowledge and experience of the Indian Continent; a great choice for real food lovers and recommended by the chef.	
54.		£14.95
55.	Slow cooked chicken leg / drumstick spiced with ginger, garlic, chilli and chef's special ground	£16.95
56.	spices with hint of cream creating a hot pungent curry bustling with flavour. Highly Recommended!  HYDRABADI CHICKEN  Cooked with haydrabadi style ckicken with coconut and onions, this kind of gravey is commonly made here and people love to have it with chef special rice or plain rice.	£15.95
<b>57.</b>	HARYALI CHICKEN Diced and marinated chicken in a green paste of spinach	£14.95
58.	CHANA GOHST BHUNA (AVAILABLE IN CHICKEN)  Lamb pieces slow cooked with Indian split lentils in a fairly hot dish infused with chilli, garlic and chef's special sauce. Popular in Bangladesh, India and Pakistan!	£15.95
59.	KING PRAWN MALABAR  Plump king prawns cooked with fresh green chillies, crushed mustard seeds, coconut cream and mixed spices – a truly delicious south Indian dish. One of the most popular and tastiest dishes on the results of the most popular and tastiest dishes on the most popular and tastiest dishes on the most popular and tastiest dishes of the most popular and tas	£19.95
60.	BENGAL ROAST CHICKEN BIRYANI A traditional Bengali biryani served on special occasions; Bengali style roasted chicken served with a spicy boiled egg on top and spiced rice.	£16.95
61.	VILLAGE STYLE CHICKEN CURRY HANDI Indo-Bengali village style curry with both on the bone and off the bone chicken pieces cooked with traditional spices creating medium hot gravy. Often cooked with exotic vegetables when availab great dish for the discerning curry lover!	<b>£14.95</b> le,
62.	KALI HARI MIRCH MURGHI  A classic Rajasthani dish with delightful combination of diced chicken with roasted black chilli and green chilli in a hot bhuna sauce.	£14.95

# **63. BALTI Specialities**Balti dishes are cooked with unique blend of herbs

and spices with onion and green pepper and Tomatoes and special Balti sauce.

Chicken / Lamb	£14.95
Chicken / Lamb Tikka	£15.95
Prawn	£13.95
King Prawn	£18.95
Tandoori King Prawn	£20.95
Vegetable	£11.95

# 64. KARAHI

Slow cooked dish cooked with exotic spices served sizzling in a hot cast iron wok.

Chicken / Lamb	£14.95
Chicken / Lamb Tikka	£15.95
Chicken / Lamb Mushroom	£15.95
Prawn	£13.95
King Prawn	£18.95
Tandoori King Prawn	£20.95
Grilled Lamb Chop	£20.95
/egetable	£11.95
•	

# TRADITIONAL DISHES CLASSIC

Classic Indian dishes that have proved to be really popular since the curry revolution! Cooked the Standard way since the 1970s

### **MADRAS**

A south Indian dish cooked with fresh herbs and spices creating a hot and spicy curry.

### **VINDALOO**

Popular Goan curry cooked with potatoes in a very hot sauce, for those who can handle hot spices.

Medium spiced curry with hint of tomato and aromatic spices. Very popular Indian dish!

A hot dish cooked with lentils in sweet and sour curry base. Very popular dish!

### **SAAG**

Delicious medium spiced dish cooked Bangladeshi style with spinach

Popular dish prepared with cream, coconut - for mild dish lovers

### **SHATKORA**

A Famous Bangladeshi dishes from the region of Sylhet. A medium spiced curry cooked with Bengali bitter citrus creating a delicious unique taste.

### **JALFREZI**

Prepared meticulously using fresh green chilies, capsicum, onions, Bengali herbs and spices on a bed of thick gravy. Very popular dish!

#### **BIRYANI**

Special long grained rice flavoured with exotic spices and layered with lamb, chicken, or king prawn in thick gravy, cooked over low heat to bring out full flavour

		Chicken / Lamb	Prawn	King Prawn	Tandoori King Prawn	Vegetable
65.	MADRAS //	£13.95	£12.95	£18.95	Tang I Tawn	£11.95
66.	VINDALOO ///	£13.95	£12.95	£18.95		£11.95
<b>67.</b>	BHUNA	£13.95	£12.95	£18.95	£20.95	£11.95
68.	DANSAK	£13.95	£12.95	£18.95		£11.95
69.	<b>ROGON JOSH</b>	£13.95	£12.95	£18.95		£11.95
<b>70.</b>	SAAG	£13.95	£12.95	£18.95		£11.95
71.	KORMA	£13.95	£12.95	£18.95		£11.95
<b>72.</b>	SHATKORA	£13.95	£12.95	£18.95		£11.95
<b>73.</b>	JALFREZI 🎵	£13.95	£12.95	£18.95	£20.95	£11.95
74.	DUPIZA /	£13.95	£12.95	£18.95	£20.95	£11.95
<b>75.</b>	BIRYANI	£14.95	£13.95	£18.95		£12.95