

The Restaurant
Shezan
Menu

KHAAS PAKWANA (Main Courses)

13. Nali Masala

£ 16.50

A house speciality! Lamb shanks slow cooked with fresh ingredients and subtle spices simmered in a mixture of masala and yoghurt based sauce.

...Simply divine!.....

14. Murgh Makhni

£ 14.50

Cubes of chicken breast marinated and grilled in the tandoor, then simmered in a mild tomatoe, onion, garlic aromatic herbs and butter based sauce.

...Also famously known as "Chicken Tikka Masala".....

15. Khyberi Karahi

£ 14.00

A speciality from the khyber pass region. Diced lamb or chicken, cooked on a high flame with the simplest of spices and fresh tomatoes, capsicum, crushed ginger, garlic and green chillies in a traditional iron "karahi" (wok)



16. Chicken Jholfraizee

£ 12.00

Deboned chicken cooked with chopped onions, sliced ginger, capsicum, tomatoes and fresh green chillies and spices.

17. Keema Mutter Aloo

£ 12.50

Minced lamb blended with exotic spices and fresh herbs, finely chopped onions green chillies & tomatoes, flattened and cooked on a slow heat, to perfection!

18. Sag Gosht

£ 12.00

A favourite of the Punjabi farmer- a combination of succulent lamb and fresh spinach cooked with green coriander and fragrant herbs.

...From our hometown.....

19. Haleem-e-Khas

£ 13.00

An authentic dish from the times of Moghul Emperor.

Shredded lamb cooked in whole wheat germ, a rich variety of lentils and oriental spices a recipe handed down from father to son.

... Said to be the favourite dish of "Akbar the Great".....