

SEAFOOD SPECIALITIES

Fish curry	\$12.99
Grilled fillets of fish simmered in our chef's special onion based creamy curry	
Shrimp curry	\$12.99
Grilled pieces of shrimps simmered in our chef's special onion based creamy curry	
Shrimp masala	\$12.99
Grilled pieces of shrimp cooked in a multi-flavoured tomato based sauce	
Fish Bhurjee	\$12.99
Onion, green peppers and spices	

BASMATI RICE SPECIALITIES

Plain Rice	\$2.99
Basmati rice	
Veg biryani	\$9.99
Basmati rice stir-fried with vegetables, Indian herbs and saffron	
Chicken biryani	\$10.99
Basmati rice cooked with pieces of chicken, Indian herbs and saffron	
Lamb/goat biryani	\$11.99
Basmati rice cooked with pieces of lamb/goat, Indian herbs and saffron	
Shrimp/prawn biryani	\$11.99
Basmati rice stir-fried with pieces of shrimp, Indian herbs and saffron	
Fish biryani	\$11.99
Basmati rice stir-fried with pieces of fish fillets, Indian herbs and saffron	

CONDIMENTS

Boondi raita	\$2.99
Fresh yogurt with crunchy, fried chickpea flour balls	
Green salad	\$3.99
Indian salad mix of fresh cucumbers, lettuce, peppers and tomatoes	
Onion salad	\$2.99
Indian salad mix of pickled onions	

TANDOORI BREAD SPECIALITIES

Naan	\$1.50
Yeast-leavened white bread baked in the traditional tandoor clay oven	
Garlic naan	\$1.99
Yeast-leavened white bread seasoned with garlic and fresh herbs, baked in the traditional tandoor clay oven	
Keema naan	\$3.99
Yeast-leavened white bread stuffed with minced chicken/lamb, baked in the traditional tandoor clay oven	
Spices naan	\$1.99
Yeast-leavened white bread seasoned with Indian herbs and spices, baked in the traditional tandoor clay oven	
Lacha parantha	\$2.50
A pin-wheeled flat bread made of whole wheat flour and all-purpose flour, baked in the traditional tandoor clay oven	
Amritsari kulcha	\$3.50
A multi-layered flat bread made of all-purpose flour & stuffed with homedecottage cheese, potatoes, onions and spices, baked in the traditional tandoor clay oven	
Aloo parantha/naan	\$2.99
A multi-layered flat bread made of whole wheat flour & stuffed with mashed potatoes and spices, baked in the traditional tandoor clay oven	
Roti	\$1.50
A flat bread made of whole wheat flour, baked in the tandoor clay oven	

DESSERTS

Gulab jamun	\$3.99/4 pcs
Solid milk dumplings immersed in sugary syrup	
Rasmalai	\$2.50/2 pcs
Sweet cheese patties immersed in sweet reduced milk	
Gajar halwa	\$6.99/lb
Sweet Indian pudding made of grated carrots in milk	
Jalebi	\$2.99/lb
Sweet deep fried pretzels made of all purpose flour and sugar syrup	
Kulfi (pista, falooda, mango, malai)	\$2.50
Sweet conelike frozen dessert made of milk and other flavours	

BEVERAGES

Lassi	\$1.99
Cool, refreshing yogurt based drink, can be served sweet or salty	
Mango lassi	\$2.99
Cool, refreshing yogurt based drink blended with mangoes	
Jeera lassi	\$1.99
Cool, refreshing yogurt based drink blended with ground cumin	
Masala tea	\$1.50
Black tea infused with traditional Indian spices, served with milk	
Soft drinks	\$1.00



**Unit 4130,
4310 104 AVE. NE
CALGARY, AB.**

403.274.2600

www.shahiflavours.ca



Takeout & Catering

VEGETARIAN APPETIZERS

Veg samosa	\$0.75 each
Deep fried triangular shaped pastry stuffed with spiced potatoes & green peas	
Veg pakora	\$6.49/lb
Vegetable fritters in gram flour batter	
Paneer pakora	\$10.49/lb
Homemade Indian cottage cheese fritters in gram flour batter	
Gobi pakora	\$9.99/lb
Cauliflower fritters in gram flour batter	
Aloo tikki	\$0.75 each
Spiced potato patties grilled & served with chutneys	
Veg Noodles	\$9.99
Noodles stir-fried with veggies & Indo-Chinese spices	

NON-VEG APPETIZERS

Chicken pakora	\$9.99/lb
Deep fried marinated boneless chicken battered in spices	
Fish pakora	\$9.99/lb
Deep fried marinated boneless fish battered in spices	
Shrimp pakora	\$11.99/lb
Deep fried marinated shrimp battered in spices	
Chicken samosa	\$1.49 each
Deep fried triangular shaped pastry stuffed with ground chicken and spices	
Lamb samosa	\$1.75 each
Deep fried triangular shaped pastry stuffed with ground lamb and spices	
Chilly chicken	\$10.99
Boneless chicken stir-fried with fresh herbs, bell peppers and onions in Indo-Chinese spices	
Fried chicken or Wings	\$12.99

TANDOORI SPECIALITIES

Tandoori chicken tikka	\$10.99/lb
Chunks of boneless chicken breasts marinated in our chef's special recipe, herbs & spices and cooked to perfection in the tandoor clay oven	
Murg malai tandoori	\$11.99/lb
Chunks of boneless chicken breasts marinated in yogurt, spices and fresh herbs and cooked to perfection in the tandoor clay oven	
Tandoori whole chicken	\$16.99/lb
Whole chicken marinated in yogurt, herbs & spices and cooked to perfection in the tandoor clay oven	
Tandoori chicken wings	\$7.99/lb
Chicken wings marinated in our chef's special recipe, herbs & spices and cooked to perfection in the tandoor clay oven	
Tandoori chicken leg & thigh	\$7.99/lb
Chicken legs/thighs marinated in our chef's special recipe, herbs & spices and cooked to perfection in the tandoor clay oven	
Chicken sheesh kabab	\$10.99/lb
Minced chicken breasts marinated in our chef's special recipe of mint and grilled on skewers in the tandoor clay oven with green peppers, tomatoes and onions	

Tandoori seekh lamb kabab	\$14.99/lb
Minced lamb rolls with spices grilled on skewers in the tandoor clay oven	
Lamb chops	\$13.99/lb
Fresh, tender lamb chops marinated in our chef's special recipe and grilled in the tandoor clay oven	
Tandoori fish	\$10.99/lb
Fresh fish fillets marinated in our chef's special recipe and grilled in the tandoor clay oven	
Tandoori salmon	\$13.99/lb
Fresh salmon fillets marinated in our chef's special recipe and grilled in the tandoor clay oven	
Tandoori shrimp	\$12.99/lb
Fresh shrimp marinated in our chef's special recipe and grilled in the tandoor clay oven	
Paneer kabab	\$11.99/lb
Homemade cheese cubes marinated in our chef's special recipe and grilled on skewers in the tandoor clay oven with green peppers, tomatoes and onions	
Soya chaap	\$11.99/lb
Chunks of marinated soyabean cooked to perfection in the tandoor clay oven	

VEGETARIAN SPECIALITIES

Daal maharani	\$9.99
Rich and creamy based curry made from slow cooked whole black lentils & red kidney beans and tempered using traditional Indian methods with spices	
Moong daal tadka	\$9.99
Slow-cooked yellow gram split lentils tempered using traditional Indian methods with spices	
Vegetable bhajee	\$9.99
Fresh, mixed vegetables tempered in our chef's traditional recipe, fresh herbs and spices	
Malai kofta	\$10.99
Cheese balls cooked in a unique tomato based creamy sauce with dried and fresh nuts	
Shahi paneer	\$11.99
Chunks of homemade cottage cheese stewed in a unique tomato based creamy sauce	
Aloo gobi	\$10.99
Fresh cauliflowers and potatoes cooked with tomatoes, spices and fresh herbs	
Bhindi (okra)	\$11.99
Okra tempered using traditional Indian methods with sliced onions, spices and fresh herbs	
Aloo jeera	\$9.99
Cubes of potatoes tempered using traditional Indian methods in cumin, spices and fresh herbs	
Chana masala	\$9.99
Delicious chick peas cooked in an exotic blend of spices and fresh herbs	
Amritsari chole bathure	\$8.99
Chana masala served with deep fried bread made with all-purpose flour	
Chole puri	\$8.99
Chana masala served with deep fried bread made with whole wheat flour	

Palak paneer	\$10.99
Cubes of fresh homemade cottage cheese and mashed spinach cooked in our chef's unique curry sauce	
Matar paneer	\$9.99
Cubes of fresh homemade cottage cheese cooked with green peas, spices and fresh herbs	
Began bharta	\$10.99
Eggplant roasted in the tandoor clay oven, mashed & tempered using traditional Indian methods with onions, spices and fresh herbs	
Kadi pakora	\$10.99
Vegetable pakoras immersed in our chef's special creamy sauce made from chickpea flour, yogurt, spices and fresh herbs	
Paneer kadhai	\$10.99
Fried cubes of homemade cottage cheese tempered in our chef's traditional recipe of tomatoes and onions, fresh herbs and spices	
Vegetable Manchurian	\$10.99
Fried vegetable dumplings immersed in our chef's special sweet and tangy manchurian sauce	

CHICKEN SPECIALITIES

Chicken curry	\$10.99
Boneless chicken cooked in our chef's special onion based creamy curry	
Chicken palak	\$10.99
Boneless chicken and mashed spinach cooked in our chef's unique curry sauce	
Chicken tikka masala	\$10.99
Marinated cubes of boneless chicken breasts grilled on skewers in the tandoor cooked in a multi-flavoured tomato based sauce	
Butter chicken	\$11.99
Grilled chunks of boneless chicken breasts cooked in our chef's special sweet tomato based creamy sauce	
Chicken kadhai	\$10.99
Chunks of boneless chicken breasts stir-fried in the traditional Indian kadhai/wok with green peppers, onions, spices and fresh herbs	
Chicken korma	\$14.99
Chunks of boneless chicken breasts cooked in our chef's special nutty, coconut milk curry sauce and fresh herbs	
Chicken Bhurjee	\$12.99
Onion, green peppers and spices	

LAMB & GOAT SPECIALITIES

Lamb/goat curry	\$11.99
Fresh pieces of lamb/goat cooked in our chef's special onion based creamy curry	
Lamb korma	\$11.99
Fresh morsels of lamb cooked in our chef's special nutty, coconut milk curry sauce and fresh herbs	
Rogan josh	\$11.99
A Kashmiri cuisine; tender pieces of lamb cooked in a butter & yogurt based gravy sauce	
Lamb keema matar	\$11.99
Minced lamb cooked with green peas, spices and fresh herbs	
Lamb/goat palak	11.99
Tender pieces of lamb/goat and mashed spinach cooked in our chef's unique curry sauce	