

# **SALLOOS**

established 1976

## **SOUPS**

### **Yakhni 9.00**

Consomme` flavoured herbs

### **Mulligatawny Soup 9.50**

Lentil soup with chicken, rice and spices

## **TANDOORI CHARCOAL BARBECUES & GRILLS**

**All grills are marinated 24 hours and cooked only after your order to ensure they arrive at your table succulent and juicy as barbecues should!**

### **Chicken Tikka 19.00**

Chicken on the bone, leg and breast of spicy, marinated chicken served succulent and crisp to your table

### **Chicken Shish Kebab 20.00**

Tall, imposing, colourful skewers of mildly marinated chicken, char grilled tomatoes and peppers, straight from the Tandoor, beautifully served to your table

### **Lamb Shish Kebab 22.00**

Skewers of marinated lamb, tomatoes and peppers, straight from the Tandoor, beautifully served to your table

### **Seekh Kebab 20.00**

Minced meat of leg of lamb with ground spices, herbs and onions, moulded sausage shaped onto skewers and cooked in the Tandoor

### **Tandoori Chops 32.00**

Salloos Signature Dish. Legendary melt in the mouth tender and moist lamb chops. Not to be missed

### **Tandoori Prawns 24.00**

King size marinated prawns cooked in the Tandoor

### **Keema Nan 7.50**

Bread filled with a layer of spiced minced meat, baked in the Tandoor

### **Alu Paratha 7.50**

Bread filled with a layer of spicy mashed potato baked in the Tandoor

### **Papadom 1.00**

## **SALLOOS SPECIALITIES**

### **Gosht Khara Masala 24.00**

Tender pieces of deboned lamb cooked in golden brown onions, whole fragrant spices and julienne ginger

### **Chicken Jalfrezi 22.00**

Chicken stirred with crunchy onions, capsicum, tomatoes and ginger

### **Raan Masala 150.00**

Beautifully slow roasted whole leg of lamb marinated with mild spices.  
Absolutely divine. Serves 4 to 6 people.  
To be ordered a day ahead

### **Haleem Akbari 24.00**

Shredded Lamb cooked with whole wheat germ, lentils and spices, cooked over a day until all the ingredients melt into one. An original dish from the times of the Mughal Emperors

### **Pulao Jahangiri 24.00**

Fragrant basmati pulao rice garnished with chicken cooked in a tomato coulis, sprinkled with roasted almonds and sautéed sweet sultanas

### **Chicken Karahi 22.00**

Speciality from the Khyber region: deboned chicken cooked with spices, fresh tomatoes, ginger, green chillies and fragrant coriander, served in an iron Wok called Karahi

### **Karahi Gosht 24.00**

Deboned lamb cooked with spices, tomatoes, fresh ginger, green chillies and fragrant coriander, served in a Karahi

### **King Prawn Karahi 26.00**

King Prawns cooked fresh as you order, served in a Karahi, in spicy tomato gravy

### **Chicken Ginger 22.00**

Chicken cooked with a generous helping of fresh julienne ginger

## **SAALAN**

### **Shahi Kofta 22.00**

Chicken meat balls cooked to Salloos own recipe, in a subtle sauce

### **Nargisi Kofta 24.00**

Hard boiled eggs coated in minced meat and cut in half resembling the Narcissus/Nargis flower. Hence the name Nargisi!

### **Gurda Masala 22.00**

Chopped Kidneys stir fried with hot spices

### **Bhuna Gosht 24.00**

Tender lamb with a smooth velvety sauce, cooked with caramelised onions, yoghurt and a hint of garlic and ginger

### **Palak Gosht 24.00**

Lamb with spinach, a typical dish from the Punjab, cooked with fragrant fenugreek and warm ginger

### **Murgh Korma 22.00**

A traditional Mughal dish, made with chicken off the bone, bay leaves, yoghurt and freshly ground mild spices

### **Jheenga Masala 22.00**

Small prawns cooked with onions, tomatoes and spices

## **RICE DISHES**

### **Pulao 5.70**

Basmati rice cooked in home made lamb stock and punctuated with fragrant whole spices of cardamoms, cloves and cinnamon

### **Biryani 23.00**

Perfumed and spiced golden saffron rice with tender chicken or lamb

### **Boiled Rice 4.70**

Pakistani basmati rice, steamed, with practically no starch

## **CONDIMENTS**

### **Kachumar 4.50**

Refreshing Salad of chopped cucumber, tomatoes, onions, mint and lemon

### **Raita 4.50**

Home made cool yoghurt with cucumber, sultanas and roasted cumin

## **KEBABS**

### **Shahi Kebab 22.00**

Spicy minced meat, sausage shaped, barbecued and covered with sautéed onions, tomatoes, coriander and chillies. Hot and spicy.

### **Shami Kebab 24.00**

Spicy lamb and lentil pate` filled with finely chopped onions, coriander and chopped chillies, shaped like a patty and fried golden brown

### **Vegetable Kebab 19.50**

Smooth spicy mash of mixed vegetables, shaped like a patty, coated with breadcrumbs to add a finishing crunch, fried crisp and golden

## **FABULOUS VEGETABLES**

### **Chana 14.75**

Tender whole chickpeas cooked in tomatoes, onions and spices

### **Bhujia 14.75**

Medley of cauliflower, potatoes, peas, carrots and green beans

### **Alu Zeera 14.75**

Thin circles of sliced potato stained with turmeric and roasted cumin, flavoured with five spices

### **Bhindi 14.75**

Okra (Ladies Fingers) cooked with tomatoes, onions and spices

### **Baingan 14.75**

Aubergine cooked in tomatoes and spices until soft and tender

### **Daal 14.75**

Yellow lentils cooked with garlic, ginger, onions and tomatoes

### **Palak 14.75**

Spinach puree with garlic, ginger and fragrant fenugreek

### **Nan 3.95   Roti 3.95   Paratha 4.95**

White bread, brown bread and brown bread cooked with butter.  
Baked fresh and served hot straight from the Tandoor. Absolutely delicious

All prices are inclusive of VAT. An optional 12.5% Service Charge will be added to your bill