

# Shajahan

## SEAFOOD DISHES

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| Jhinga Tara         | Whole tandoori king prawns chopped with onion, pepper and medium dry sauce, served on a sizzler. | <b>£11.95</b> |
| Jhingro Delight     | King prawns marinated then cooked in a special thick sauce and onions, tomatoes and coriander    | <b>£11.95</b> |
| Jhingri Alfsarg     | King prawns cooked with onions, capsicum and whole mushrooms                                     | <b>£11.95</b> |
| Nepalese Salmon     | Salmon fish cooked with fresh onion, tomato, lemon, coriander with mustard flavour.              | <b>£11.95</b> |
| King Prawn Aswarya  | King prawn cooked in fresh garlic, coriander, tomato and very special spices                     | <b>£11.95</b> |
| Kerelian Fish Ishtu | Pan fried seabass, stewed with fresh coriander, coconut milk, curry leaves and dry red chillies. | <b>£11.95</b> |
| Shrimp Moilee       | Shrimp stirred in mild garlic and ginger paste and cooked in a coconut curry sauce.              | <b>£10.95</b> |
| Machli Shaz         | Filler of cod served in a mild and creamy sauce  | <b>£10.95</b> |
| Machli Bahar        | Mild, medium or hot. Fillet of cod on a hot spicy, exotic sauce.                                 | <b>£10.95</b> |