

A La Carte Menu 2025



# SHAHBAAZ

PAN INDIAN DINING

Welcome to the reinvigorated Shahbaaz – under new ownership since 2022, yet still committed to delivering the outstanding quality that has made us a cornerstone of Aberdeen dining for over three decades.

Food has always been our passion. We take pride in every detail – from preparation and presentation to the joy of sharing each dish. Our dedicated kitchen team work tirelessly, chopping, stirring, and creating to bring fresh, exciting flavours to life.

After months of development and refinement, we are proud to present a new menu that carries the Shahbaaz name with pride. Sit back, relax, and join us on a culinary journey across the rich traditions of India, Bangladesh, and Pakistan.

## - Our inspiration -

Every detail at Shahbaaz tells a story - From the lush green moss walls, inspired by my parents' fish farm in the serene Sylhet countryside, to the flavors on your plate.

The peaceful greenery of my childhood sparked a passion for creating a dining space that feels fresh and inviting. Our menu is a tribute to my mother's home cooking, infused with a modern twist to offer something both nostalgic and new.

Allow us to guide you through an experience where tradition meets contemporary taste.

With gratitude and passion,  
— Anis Ahmed

Feel free to comment on our ever evolving dishes. It's how we can improve!

**PLEASE SEE BACK OF MENU FOR ALLERGEN GUIDANCE**

## - Seafood appetisers -

<b>Honey paprika salmon tikka</b> <sup>(S, F)</sup>	10.95
Marinated in chef's five spice mix, delicately cooked in tandoor.	
<b>Mango ocean scallops</b>	11.95
Pan seared scallops with a sweet chilli and caremalised mango salsa.	
<b>Chilli seabass</b> <sup>(G, D, F)</sup>	10.95
Marinated with chef's chosen spices, coated in chilli flake breadcrumbs. With sweet chilli chutney.	
<b>Alphonso chilli prawns</b> <sup>(Sh)</sup>	10.95
Tandoori king prawns in mango & chilli marinade.	
<b>Ginger &amp; cinnamon prawns</b> <sup>(Sh)</sup>	10.95
Simmered in a ginger sauce with a hint of cinnamon & fresh herbs.	
<b>Raja chingri with puri</b> <sup>(Sh)</sup>	9.95
Tangy & spicy king prawns, roasted garlic, chilli & fresh tomatos, wrapped in flat puri bread.	

## - Appetisers continued -

<b>Chatpati chana &amp; aloo</b> <sup>(V, D)</sup>	5.95
A tangy street food 'salad' of masala potatoes, chickpeas, tamarind, mint & sweet yoghurt. (Available without yoghurt for vegan diet).	
<b>Shopnil-16 somosa</b> <sup>(V)</sup>	5.95
Inspired by a Bangladeshi street vendor outside No. 16 Shopnil. Choose veg or meat filling.	
<b>Lip smacking somosa salad</b> <sup>(V, D)</sup>	5.95
Lip smacking snack, crushed somosas layered with salad, raitha, sweet chilli & tamarind chutney.	
<b>Le Paris Ki brie</b> <sup>(V, G, D)</sup>	5.95
Lightly spiced French brie, coated in breadcrumbs, with sweet chilli sauce.	
<b>Chicken liver aur nimki puri</b>	6.95
Delicately seasoned chicken liver, slightly tangy added roasted garlic and chilli, served with a puri bread	
<b>Chapli kebabs chicken or lamb</b>	6.95
Minced chicken/lamb rolled in mixed bell peppers, smoked paprika, served with mint yoghurt.	
<b>Adraki masala chops</b> <sup>(D)</sup>	7.95
Delicate lamb chops marinated in hung yoghurt, royal cumin, ginger & fennel.	
<b>Duck, duck, grill</b> <sup>(D)</sup>	8.95
Breast of duck, rubbed with chef's spice mix, flame cooked on the grill.	
<b>Malai chicken tikka</b> <sup>(D)</sup>	7.95
Tender chicken tikka in a velvety rich creamy, sweet chilli sauce with a touch of fenugreek.	

## - Starter platters for 1 -

<b>Murgh</b> <i>(chicken)</i> <b>platter</b>	<b>10.95</b>
Chicken tikka, chapli chicken kebab and chicken pakora	
<b>Shakahari</b> <i>(vegetarian)</i> <b>platter</b> <i>(V)</i>	<b>9.95</b>
Vegetable pakora, Onion bhaji, Le Paris ki brie	
<b>Royal Maans</b> <i>(meat)</i> <b>platter</b> <i>(G, L)</i>	<b>11.95</b>
Adraki lamb chop, chapli lamb kebab, lamb tikka, sheek kebab	
<b>Samundari</b> <i>(seafood)</i> <b>platter</b> <i>(Sh, G)</i>	<b>13.95</b>
Alphonso chilli prawn, ginger and cinnamon prawn, fish pakora	
<b>Mixed platter</b>	<b>13.95</b>
Chicken tikka, vegetable pakora, lamb tikka, alphonso chilli prawn	
<b>VIP sizzler platter</b>	<b>13.95</b>
Chicken tikka, chicken & lamb chapli kebab, lamb chop, king prawn - served on a sizzler	

## - Vegan super starters -

<b>Kale super pakora</b> <i>(Vg)</i>	<b>7.95</b>
Kale, spinach & red onion fritter, tamarind & sweet chilli chutney	
<b>Bombay potato salad</b> <i>(Vg)</i>	<b>7.95</b>
Bombay style potatoes, with green peas, fresh ginger, mixed herbs & hint of coconut cream.	
<b>Chick'n chaat</b> <i>(Vg)</i>	<b>7.95</b>
Plant based chicken pieces in a sweet, sour and spicy chef's spice mix.	

### Traditional appetisers

<b>Vegetable Pakora</b> <i>(Vg)</i>	4.95	<b>Chicken Pakora</b>	5.95	<b>Onion Bhaji</b> <i>(Vg)</i>	4.95
<b>Chicken tikka</b> <i>(D)</i>	5.95	<b>Lamb Tikka</b> <i>(D)</i>	6.95	<b>Fish Pakora</b> <i>(F)</i>	7.95
<b>Sheek kebab</b>	6.95	<b>Chicken Puri</b>	5.95	<b>Aloo chatt</b>	4.95

### Chutnies and extras

<b>Beetroot Chutney</b> <i>(Vg)</i>	3.50	<b>Mango</b> <i>(Vg)</i>	1.50
<b>Sweet chilli</b> <i>(Vg)</i>	1.50	<b>Spiced onions</b> <i>(Vg)</i>	1.50
<b>Fruit yoghurt</b> <i>(D)</i>	1.50	<b>Mint yoghurt</b> <i>(D)</i>	1.50
<b>Lime pickle</b> <i>(Vg)</i>	1.50	<b>Traditional chutney tray</b>	3.00
<b>Popadoms</b> <i>(Vg)</i>	1.00	<b>Popadom pieces basket</b> <i>(Vg)</i>	3.50

## - Signature seafood -

<b>Mysori seafood tsunami</b> <sup>(Sh, F)</sup>	<b>23.95</b>
Salmon, king prawns and scallops in a medium hot, curry leaf infused, smooth coconut milk gravy.	
<b>Salmon makkan malai</b> <sup>(F)</sup>	<b>22.95</b>
Pan seared salmon, tossed fresh tomatoes on a bed of velvety rich buttery curry sauce.	
<b>Sylheti pan seared seabass</b> <sup>(F)</sup>	<b>21.95</b>
Seabass fillet in a medium hot, thick sauce with finely chopped garlic, ginger, onions and peppers.	
<b>Sri Lankan flaming devil jingha</b> <sup>(Sh)</sup>	<b>19.95</b>
King prawns, hot, with mustard, roasted garlic and red chillies simmered in a thick rich tomato gravy.	
<b>Katti meeti prawns</b> <sup>(Sh)</sup>	<b>19.95</b>
Marinated in south Indian spices, dressed with lemon, honey & sweet chilli.	
<b>Summer island king prawns</b> <sup>(Sh)</sup>	<b>19.95</b>
Tandoori roasted king prawns, simmered in a caremalised onion and sweet chilli salsa.	
<b>Mango ocean prawns</b> <sup>(Sh)</sup>	<b>19.95</b>
Tandoori roasted king prawns, simmered in a smooth, sweet alphonso mango gravy.	
<b>Cinnamon and coconut prawns</b> <sup>(Sh)</sup>	<b>19.95</b>
Tandoori roasted king prawns, simmered in a thick cinnamon gravy with coconut sprinkles.	

## - Signature poultry -

<b>Hansh duck tarkari</b>	<b>15.95</b>
Tandoori duck with a medium to hot garam masala, garlic ginger and coconut milk curry sauce.	
<b>Hyderabadi chicken tikka nentara</b>	<b>13.95</b>
Medium hot with chicken tikka, onions, bell peppers, added to tomato and kasturi methi.	
<b>Mumbai mirchi murgh</b>	<b>13.95</b>
Spicy! chicken tikka, added to garlic and ginger paste with fresh coriander, onions & peppers.	
<b>North Indian butter chicken</b> <sup>(D)</sup>	<b>13.95</b>
Mild masala style curry, velvety rich in tomato and cream, with a hint of fenugreek & bay leaf.	
<b>Burnt green curry</b>	<b>13.95</b>
Succulent chicken curry tossed with spinach & fresh coriander balanced with chef's choice spices.	
<b>Bangladesh special chicken &amp; prawns</b>	<b>15.95</b>
Marinated supreme of chicken wrapped around king prawns in a medium hot gravy.	
<b>Creamy garlic chilli chicken &amp; mushrooms</b>	<b>15.95</b>
Tender pan-seared chicken breast, buttery & garlicky sauce, a touch of chilli flakes & black pepper.	

## - Signature meat -

- Birmingham lamb rack balti** 15.95  
Originated within a small curry house in Birmingham. This recipe is how it was done in my father's days
- Lamb takk takk** 14.95  
Slow roasted juliennes of lamb, ground spices, along with garlic, ginger & coriander
- Rajasthani lamb shank** 19.95  
Slow cooked lamb shank with an authentic home-style medium strength curry sauce
- Bangali shatkora gosht** 14.95  
*By far the most popular lamb curry in every Bengali house hold.* Medium hot, better with extra green chillies. Shatkora (calamansi) and lime leaves - thick gravy.
- Authentic desi lamb** 14.95  
Medium hot, added masala potatoes, thick, rich gravy with aromas of garam masala and kashuri methi
- Hara masala pudina gosht** 14.95  
Hot lamb curry tossed with pudina (mint), garlic and ginger, simmered in a thick rich gravy

## - Signature vegan / vegetarian -

Order as a side 7.95 | Order as a main 11.95

### Aubergine & masala tofu (Vg)

Served on a bed of lightly spiced caramelised onions.

### Tarka daal (Vg)

Red lentils tempered with garlic, cumin seeds, garnished with tomato, red onion & fresh coriander

### Masala aloo (Vg)

The classic Indian side of curried potatoes

### Bindi Aloo (Vg)

Okra and masala potatoes

### Mushroom bhajia (Vg)

Mushrooms cooked with onion & tomatoes

### Sabzi bhajia (V,g)

Mixed vegetables

### Aloo Palak (Vg)

Spinach and masala potatoes

### Tofu bhoona (Vg)

Cooked bhoona style with a hint of ginger, fresh tomatoes and coriander

### Daal palak (Vg)

Yellow lentils tempered with cumin, garlic, tomato added spinach

### Aloo gobi (V,g)

Cauliflower and masala potatoes

### Chana Aloo (Vg)

Chick peas and masala potatoes

### Bindi bhajia (Vg)

Okra, onions, capsicums and tomato

### Palak (Vg)

Spinach cooked with garlic, onion and ginger

### Palak paneer (V, L)

Spinach with Indian cottage cheese

## - Shahbaaz classics -

*All time favourites since 1987!*

### **Qandari** <sup>(D, Co)</sup>

Very popular! Our own masala style dish, medium-hot with a thick gravy, hint of chilli, cumin, fenugreek and chefs own blend of masala.

### **Jalhari**

Chef's delicate blend of herbs and masala, medium spicy sauce.

### **Angara** <sup>(D)</sup>

Slightly fiery, creamy masala style sauce , garlic, ginger and coriander.

### **Chatkaredar** <sup>(N)</sup>

Bhoona sauce with fresh green chilli, squeezed lemon juice, cashew nuts and a hint of mint.

### **Jaipuri**

Punjabi style masala sauce with fried mushrooms, onions and capsicums.

### **Reshami** <sup>(D)</sup>

Pathia style sauce , hint of cream, mild, velvety and sweet. Add Mango for a burst of flavour.

### **Dil bahar**

Very popular! Sweet and sour, fresh tomato, squeeze of lemon and moderate use of honey.

### **Shahbaaz masalas**

**Tikka Masala** <sup>(D, Co)</sup>,

**Garlic Chilli Masala,**

**Naga Chilli Masala**

Choose the above with:

<b>Chicken</b>	<b>12.95</b>	<b>Lamb</b>	<b>13.95</b>
<b>Lamb Chops</b>	<b>14.95</b>	<b>Duck</b>	<b>14.95</b>
<b>Salmon</b> <sup>(F)</sup>	<b>15.95</b>	<b>Seabass</b> <sup>(F)</sup>	<b>15.95</b>
<b>King prawn</b> <sup>(Sh)</sup>	<b>15.95</b>	<b>Paneer</b>	<b>11.95</b>
<b>Tofu</b>	<b>11.95</b>	<b>Mixed Vegetable</b>	<b>11.95</b>

### **Murgh samundari** <sup>(D)</sup>

Chicken, creamy with tomato, flavoured with chefs special mix of herbs. Smooth sauce.

**12.95**

### **Murgh lahore** <sup>(Sh)</sup>

Chicken cooked with prawns in a beautifully flavoured very rich medium hot gravy.

**12.95**

### **Chicken muglai** <sup>(D)</sup>

Chicken in 2 different mild sauces, presented just like the meeting of two oceans.

**12.95**

### **Chicken kashmiri**

Medium strength, with added fruit cocktail for a slightly tangy flavour.

**12.95**

### **Murgh parsee sundaram**

Chicken tikka with lentils in a medium hot thick, rich curry

**12.95**

## - Tandoor sizzler mains -

Tandoori dishes are served with fresh salad, pilau rice and tandoori masala sauce

**How do you like your tandoori dish? You decide, have it as standard, add shashlik (with roast vegetables) or add our home made Piri Piri sauce for an extra punch!**

	Tandoori	Shashlik	Piri-Piri
<b>Duck tikka</b> with sauteed onions & peppers. <i>Highly recommended!</i>	14.95	15.95	15.95
<b>Tandoor chicken</b> on the bone, with sauteed onions & peppers	12.95	13.95	13.95
<b>Chicken tikka</b> with sauteed onions & peppers	12.95	13.95	13.95
<b>Lamb tikka</b> with sauteed onions & peppers	13.95	14.95	14.95
<b>King prawn tikka</b> <sup>(Sh)</sup> with sauteed onions and peppers	16.95	17.95	17.95
<b>Salmon tikka</b> <sup>(F)</sup> with sauteed onions and peppers	16.95	17.95	17.95
<b>Adraki lamb chops</b> with sauteed onions & peppers	14.95	15.95	15.95
<b>Sheek kebab tandoor</b> with sauteed onions & peppers	14.95	15.95	15.95
<b>Chilli paneer tikka</b> with sauteed onions & peppers	11.95	12.95	12.95
<b>Shahbaaz all mixed grill</b>	17.95	18.95	18.95
Chicken & lamb tikka, tandoori chicken, king prawn & seek kebab with sauteed onions & peppers			

## - Biryani akhni pulao -

Mixed rice dish stir fried with either meat or vegetables. Served with raitha or curry sauce

<b>Chicken pulao biryani</b>	12.95
<b>Lamb akhni biryani</b>	13.95
<b>King prawn biryani</b> <sup>(Sh)</sup>	15.95
<b>Sabzi pulao biryani</b> <sup>(Vg)</sup>	11.95
<b>5 star biryani</b>	14.95
Chicken and lamb mix, with crunchy bites of pakora throughout and a hint of chilli pickle	
<b>Shahbaaz chef's mix biryani</b>	15.95
Chicken, lamb and king prawn mix	



## - Golden oldie curries -

<b>Korma</b> <sup>(D)</sup> - Mild with added coconut	<b>Madras</b> - Lots of smooth sauce with a fiery hot kick
<b>Pathia</b> - Sweet and sour, slightly spicy	<b>Jalfrezie</b> - Spicy, green chillies, diced peppers
<b>Bhoona</b> - Medium, tomatoes, fairly dry	<b>Dansak</b> - Sweet and sour, tangy, spicy with lentils
<b>Rogan</b> <sup>(D)</sup> - Medium, tomatoes, velvety rich	<b>Pasanda</b> <sup>(N)</sup> - Mild, almonds, yoghurt and cream
<b>Achari</b> - Medium and tangy	<b>Ceylon</b> - medium hot with a coconut curry sauce
<b>Karahi</b> - Medium, onions, peppers, fresh ginger	<b>Vlindaloo</b> - Very hot with birds eye chillies

<b>Chicken or tikka</b>	<b>12.95</b>	<b>Lamb</b>	<b>13.95</b>
<b>Lamb chop</b>	<b>14.95</b>	<b>Duck</b>	<b>14.95</b>
<b>Salmon</b> <sup>(F)</sup>	<b>14.95</b>	<b>Seabass</b> <sup>(F)</sup>	<b>14.95</b>
<b>King Prawn</b> <sup>(Sh)</sup>	<b>14.95</b>	<b>Paneer</b>	<b>11.95</b>
<b>Tofu</b>	<b>11.95</b>	<b>Mixed Vegetable</b>	<b>11.95</b>

## - Rice -

<b>Steamed basmati rice</b> <sup>(Vg)</sup>	<b>3.50</b>
<b>Cumin scented pilau rice</b> <sup>(D)</sup>	<b>4.25</b>
<b>Biryani pilau rice</b>	<b>4.55</b>
<b>Green pea &amp; egg rice</b> <sup>(L, V)</sup>	<b>4.55</b>
<b>Keema pilau rice</b>	<b>4.55</b>
<b>Garlic fried rice</b> <sup>(Vg)</sup>	<b>4.55</b>
<b>Onion &amp; chilli rice</b> <sup>(Vg)</sup>	<b>4.55</b>
<b>Coconut &amp; garlic rice</b> <sup>(Vg)</sup>	<b>4.55</b>
<b>Spinach &amp; mushroom rice</b> <sup>(Vg)</sup>	<b>4.55</b>
<b>Lemon &amp; coriander rice</b> <sup>(Vg)</sup>	<b>4.55</b>
<b>Lemon &amp; cashew nut rice</b> <sup>(Vg)</sup>	<b>4.55</b>
<b>Sweet biryani rice</b>	<b>4.55</b>

## - Breads -

<b>Butter naan</b> <sup>(D, V)</sup>	<b>3.50</b>
<b>Keema naan</b> <sup>(D)</sup>	<b>4.90</b>
<b>Garlic &amp; coriander naan</b> <sup>(D, V)</sup>	<b>4.55</b>
<b>Garlic &amp; chilli naan</b> <sup>(D, V)</sup>	<b>4.55</b>
<b>Garlic &amp; cheese naan</b> <sup>(D, V)</sup>	<b>4.55</b>
<b>Peshawari naan</b> <sup>(LD, V)</sup>	<b>4.55</b>
<b>Cinnamon nuts &amp; honey</b> <sup>(D, V, N)</sup>	<b>4.55</b>
<b>Cheese naan</b> <sup>(D, V)</sup>	<b>4.55</b>
<b>Shahbaaz naan platter</b>	<b>12.95</b>
(Choose any 3 from above)	
<b>Butter tandoori roti</b> <sup>(D, V)</sup>	<b>2.50</b>
<b>Plain paratha</b> <sup>(D, V)</sup>	<b>3.00</b>
<b>Vegetable paratha</b> <sup>(V)</sup>	<b>4.50</b>
<b>Keema paratha</b>	<b>4.95</b>
<b>Chapati</b> <sup>(Vg)</sup>	<b>1.50</b>

### Kids/Extra's

<b>Scampi with chips</b>	<b>11.95</b>
<b>Chicken nugget with chips</b>	<b>10.95</b>
<b>Omlette with chips</b>	<b>9.95</b>
<b>Chips</b>	<b>2.95</b>
<b>Masala fries</b>	<b>3.95</b>
<b>Shahbaaz original loaded fries</b>	<b>8.95</b>
<b>Chicken shashlik loaded fries</b>	<b>10.95</b>
<b>Lamb kebab loaded fries</b>	<b>11.95</b>

### Allergen Guidance

Gluten (G)  
 Crustaceans (Cr)  
 Fish (F)  
 Dairy (D)  
 Sesame (S)  
 Lactose (L)  
 Mustard (Mu)  
 Eggs (E)  
 Peanuts (N)  
 Soybeans (So)  
 Colouring (Co)  
 Vegetarian friendly (V)  
 Vegan friendly (Vg)