



Simla Inn

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Simla

A city in India, the capital of Himachal Pradesh situated in the foothills of the Himalayas. It was the summer capital of India 1865 - 1939, during the British Raj. It is an internationally renowned health resort. That is why it is a place of tourist attraction and congenial setting for entertainment in a relaxed atmosphere.

Our Customers are special to us. That is why we have carefully picked our dishes and we will freshly prepare and cook them for you in the finest traditional way. Any dish that does not appear on the menu can be served on request.

The management sincerely hope that you will be able to enjoy your meal with us.

- ∞ fully air conditioned
- ∞ we cater for parties
- ∞ take away service available
- ∞ table for small or large parties may be reserved in advance
- ∞ papadom, nan, chapati, onion bhaji or any other side dish is not available for sale unless accompanied by a main meal.

The management reserves the right not to serve anyone without giving a reason.

ALL PRICES INCLUSIVE OF VAT @ 17.5%

Your taste guide

-  fairly hot
-  very hot

Opening times

Seven days a week including bank holidays

Sun - Thu 5.30pm to 11.30pm

Fri & Sat 5.30pm to 12.30am

Appetisers

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|------------------------------------|------|
| Papadom (plain or spicy) | 0.60 |
| Chicken Tikka | 3.50 |
| Lamb Tikka | 3.50 |
| King Prawn Tikka | 4.25 |
| Chicken Tandoori | 3.50 |
| Tandoori Mixed Kebab | 4.25 |
| Sheek Kebab | 3.25 |
| Reshmi Kebab | 3.75 |
| Shami Kebab | 3.50 |
| Prawn Bhuna Puree | 3.95 |
| Vegetable Pakora | 2.95 |
| Chana Puri | 3.75 |
| Chicken Pakora | 3.75 |
| Chicken Chat Puri | 3.95 |
| Vegetable Chat Puri | 3.75 |
| Stuffed Pepper (meat or veg) | 4.25 |
| Onion Bhaji | 2.75 |
| Prawn Cocktail | 3.75 |
| King Prawn Butterfly | 3.95 |
| King Prawn Puree | 4.75 |
| Somosa (meat or vegetable) | 2.75 |
| Soup | 2.75 |
| Garlic Chicken | 3.75 |
| Salmon Tikka | 3.95 |
| Stuffed Mushroom | 3.95 |
| Garlic Tikka | 3.75 |

Tandoori Sizzling Dishes

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| Tandoori King Prawns | 11.75 |
| Bengal lobster marinated in freshly ground aromatic herbs and spices, cooked over charcoal. | |
| Lamb/Chicken Tikka | 7.75 |
| Diced boneless lamb/chicken pieces marinated and mildly seasoned, roasted in a tandoor. Accompanied by fresh salad. | |
| Tandoori Chicken | 7.75 |
| Tender half chicken, marinated in natural yogurt, fresh spices and herbs roasted in a tandoor. (charcoal clay oven). Accompanied by fresh salad. | |
| Lamb/Chicken Shashlick | 8.75 |
| Very tender diced lamb/chicken, marinated with mild spices, cooked over charcoal, served with grilled tomatoes, onions and green peppers, complimented by fresh salad. | |
| Chicken Tikka Garlic | 9.95 |
| Diced boneless spring chicken pieces marinated and mildly seasoned in garlic sauce, roasted in a tandoor. Accompanied by fresh salad. | |
| Tandoori Deluxe | 11.75 |
| Tandoori Chicken, Chicken Tikka, Lamb Tikka, Tandoori King Prawns, Sheekh Kebab, served with nan. Accompanied by fresh salad. | |
| King Prawn Shashlick | 12.75 |
| King prawns marinated with mild spices cooked over charcoal, served with grilled tomatoes, onion and green pepper complimented by fresh salad. | |

Signature Dishes

- Murog Masala** 9.95
Tandoori chicken cooked together with minced meat in a medium chef's spice, garnished with, coriander and sliced boiled egg. A delightful, satisfying dish.
- Balti Exotica** 10.95
A combination of tandoori chicken, chicken tikka, lamb tikka and king prawn cooked in medium spice balti authentically prepared with fresh herbs and spices.
- Lamb Rosti** 9.95
Succulent lamb chops cooked with mash onion, fresh green peppers, coriander, green chillies and aromatic spices to give it a truly home style taste.(Hot)
- Tasty Fish** 9.95
Cubes of fresh water fish marinated in 20 different spices and primarily cooked on a skewer over flaming charcoal in the clay oven. Then secondarily in the frying pan with 15 different aromatic herbs. A wonderful stir-fry dish.
- Machlee Sabzi** 9.95
Diced rau fish (Bangladeshi fish) cooked in fresh herbs and mixed spring vegetables. Medium to hot flavour.
- Karahi Fish** 9.95
Cube of fish specially prepared with fresh garlic, ginger, tomatoes, capsicum and flavoured with fresh herbs and spices.
- Begun Bahar** 9.95
Exquisite Bangladeshi country dish. Five tender pieces of chicken, cooked with garlic, ginger, onion, coriander, fresh aubergine and tomatoes.
- Chilly Chicken** 🌶️ 9.95
Tandoori roasted chicken cooked in a exotic mix of spices with capsicum, spring onion, green chilled. Garnished with fresh coriander, a highly recommended and satisfying hot dish.
- Chicken Tikka Razala** 9.95
Mildly spiced, diced boneless chicken cooked in special yogurt sauce.
- Chicken Jaflongi** 🌶️ 9.95
Fresh spring chicken cooked with fresh green chillies, garlic, green pepper, spring onion staranseed, jerra, dehina in sizzling medium dry sauce. Garnished with lemon, red onion & coriander.

Fusion Dishes

- Chicken Paiza** 9.95
Chunky pieces of chicken roasted in the tandoori oven cooked in a special thick sauce with a touch of African chilli, garnished with chilli strips.
- Naga Bahar** 🌶️ 9.95
Chicken/Lamb cooked in aromatic herbs & spices with naga chilli. A traditional Bangladeshi dish!
- Amchor Exotic** 9.95
Succulent pieces of lightly spiced chicken/lamb cooked in mild, creamy sauce with mango powder, almonds & juicy pieces of mango.
- Chilli Chingri Masala** 🌶️ 11.95
Whole king prawns cooked in fried onions, peppers, fresh green chillies, in a thick spicy sauce. A raj style dish!
- Special Thawa** 9.95
Chicken tikka cooked with slices of capsicum, onion & tomato. Highly spiced, garnished with cucumber and onion rings. A highly recommended dish!
- Kata Mita** 9.95
Chicken/Lamb tikka cooked in a sweet & sour sauce with mouth-watering tamarind (tropical asian fruit) to give a distinctive taste.
- Chicken/Lamb Narangi** 9.95
Cooked in a delicate spicy sauce with fresh orange juice, almonds and fresh cream to produce a mild taste.
- Ginger Chicken/Lamb** 9.95
Chicken or Lamb cooked in a combination of spices in a medium strength sauce, with a selection of herbs and fresh chopped ginger to give this dish a truly unique flavour.
- Kofta Paneer** 9.95
An exotic range of herbs and spices used with meat ball, cheese to give a delicate taste.
- Chicken Zafrani** 9.95
Breast of chicken fillets filled with mince lamb cooked in a special sauce, garnished with green herbs. A delightful dish.

Chef's Recommendation

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| Chicken Dhanya Sylheti (champion curry chef dish of the year 1996) | 8.95 |
| Diced chicken cooked in thick spicy sauce with spring onion, coriander, garlic and ginger. Garnished with tomatoes, green pepper and green chilli. Spicy hot dish. | |
| Chicken Tikka Akbari (champion curry chef dish of the year 1995) | 8.95 |
| Tandoori baked chicken pieces cooked with garlic and finely chopped onions in a slightly hot spicy sauce, garnished with fresh tomatoes and green peppers. | |
| Chicken Tikka Masala | 8.75 |
| Diced Tandoori roasted chicken cooked in a sauce made with a delicate blend of aromatic spices and herbs simmered in fresh tomatoes, butter and cream. | |
| Chicken Tikka Makhani | 8.75 |
| Mildly spiced diced boneless chicken roasted in tandoor cooked in special sauce, made with fragrant spices, ground almond butter cream and cheese. | |
| Chicken Anarkali | 11.95 |
| Diced pieces of tender chicken cooked with minced lamb, lightly spiced, wrapped in a Bangladeshi style omelette complimented with a delicious sauce served with pilau rice and fresh salad. | |
| Chicken Tikka Bhuna | 8.75 |
| A deliciously medium spicy dish of boneless spring chicken roasted in tandoor, cooked with onion, fresh tomatoes, touch of fenugreek, coriander and herbs. | |
| Lamb Jaipuri | 9.75 |
| A Raj style dish. A combination of Lamb Bhuna and Fillet of Lamb skewered over charcoal with capsicum, fresh tomatoes and onion, served with fresh green salad and pilau rice. | |
| Lamb Tikka Masala | 8.75 |
| Succulent lamb pieces cooked in a sauce made with delicious aromatic spices and herbs, simmered in butter and cream. | |
| Lamb Tikka Bhuna | 8.75 |
| Marinated succulent lamb pieces cooked in thick medium spicy sauce with finely chopped onions, fresh tomatoes, coriander, various spices and herbs. | |
| Lamb Passanda Newabi | 8.75 |
| Tender sliced lamb pieces cooked in fresh cream-cultured yogurt and mixed ground nuts, a very mild dish. | |
| Jinga Botera | 11.95 |
| This dish captures an exquisite flavour of king size prawns, roasted in tandoori, cooked in mild spices with cream and a touch of butter. Made to our own recipe - a most tasty dish. | |

Biryani Dishes

Lightly cooked together with basmati rice and served with vegetable curry.

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| Simla Special Biryani | 9.95 |
| Chicken Biryani | 8.95 |
| Lamb Biryani | 8.95 |
| Prawn Biryani | 8.95 |
| King Prawn Biryani | 10.95 |
| Vegetable Biryani | 7.95 |
| Chicken Tikka Biryani | 9.95 |
| Lamb Tikka Biryani | 9.95 |

Jalfrazi Dishes

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|----------------------------|-------|
| Chicken/Lamb | 7.95 |
| Chicken Tikka | 8.95 |
| Prawn | 7.95 |
| King Prawn | 10.95 |

Balti Dishes

Balti dishes are cooked and served in a cast iron pan known as a Balti. They are cooked with freshly blended spices, fresh tomatoes, green pepper, onions and flavoured with green herbs. These dishes can be prepared to a strength to suit your individual taste.

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| Balti Chicken/Lamb | 8.95 |
| Balti Chicken/Lamb Tikka | 9.95 |
| Balti Chicken Tikka Chilli  | 8.95 |
| Balti Prawn | 8.95 |
| Balti King Prawn | 10.95 |

Khorai Dishes

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|---------------------|-------|
| Chicken/Lamb | 7.95 |
| Chicken Tikka | 8.95 |
| Prawn | 7.95 |
| King Prawn | 10.95 |

English Dishes

All these dishes are served with chips, peas and tomato.

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| Omelette (Chicken, Prawn or Mushroom) | 7.95 |
| Fried Chicken | 7.95 |
| Fried Scampi | 7.95 |

Traditional Dishes

| | Chicken/Lamb | Prawn | King Prawn |
|---|--------------|-------|------------|
| Bhuna | 6.95 | 6.95 | 8.95 |
| Cooked in thick spicy sauce with finely chopped onions, tomatoes and flavoured with green herbs. | | | |
| Korma | 6.95 | 6.95 | 8.95 |
| Diced, very mildly spiced, flavoured with dried nuts, cooked in rich creamy sauce. | | | |
| Dhansak | 6.95 | 6.95 | 8.95 |
| Cooked with lentils and pineapple, spices, fresh green herbs and a touch of green peppers to produce a delicate, medium hot, sweet and sour taste. | | | |
| Madras  | 6.95 | 6.95 | 8.95 |
| Cooked in fairly hot sauce with fresh lemon juice and garlic. | | | |
| Pathia | 6.95 | 6.95 | 8.95 |
| Cooked in a hot sweet and sour sauce with fresh tomatoes and herbs. | | | |
| Sagwalla | 6.95 | 6.95 | 8.95 |
| Cooked in mild spices and herbs with fresh spinach. | | | |
| Vindaloo   | 6.95 | 6.95 | 8.95 |
| Cooked in very hot spiced sauce with potatoes. | | | |
| Rogan Josh | 6.95 | 6.95 | 8.95 |
| Cooked in medium spices, herbs, tomatoes and fresh green herbs. | | | |

Vegetables - Side Dishes

The following dishes can be prepared as a main dish at an extra charge.

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| Brinjal Bhaji | 3.25 |
| Fresh aubergines cooked with onions and a touch of spices. | |
| Bhindi | 3.25 |
| Ladies finger (okra) cooked with onions, spices and herbs. | |
| Sag Bhaji | 3.25 |
| Fresh spinach cooked with onions and fresh herbs. | |
| Tarka Dhall | 3.25 |
| Assorted lentils cooked with fried garlic and onions. | |
| Mushroom Bhaji | 3.25 |
| Fresh mushrooms cooked with onions and fresh herbs. | |
| Ghobi Peas | 3.25 |
| Cauliflower and peas cooked in spices. | |
| Sag Aloo | 3.25 |
| Fresh spinach cooked with potatoes and fresh herbs. | |
| Bombay Aloo | 3.25 |
| Potatoes cooked in a fairly hot and sour sauce. | |
| Mattar Paneer | 3.25 |
| Cottage cheese and peas cooked in mild spices. | |
| Cauliflower Bhaji | 3.25 |
| Fresh cauliflower cooked with onions, spices and herbs. | |
| Vegetable Bhaji | 3.25 |
| Several fresh vegetables cooked together in spices and herbs to our own recipe. | |
| Aloo Gobhi | 3.25 |
| Fresh cauliflower and potatoes cooked with fresh tomatoes, onions and a touch of spices and herbs. | |
| Sag Paneer | 3.25 |
| Fresh spinach cooked with cheshire cheese. | |
| Chana Bhaji | 3.25 |
| Chick peas cooked with fresh tomatoes, onions, herbs, a touch of spices and cream. | |
| Raitha | 1.95 |
| Home made yoghurt with cucumber. | |

Rice and Roti

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| Shabzi Pilau Basmati rice cooked with several mixed vegetables. | 2.75 |
| Mushroom Pilau Basmati Rice fried with mushrooms. | 2.75 |
| Special Rice Fried basmati rice cooked with peas and egg. | 2.75 |
| Pilau Rice Basmati rice specially cooked in butter. | 1.95 |
| Boiled Rice | 1.95 |
| Nan Leavened bread freshly baked in tandoor. | 1.95 |
| Garlic Nan Leavened bread freshly baked with garlic. | 2.50 |
| Pishwari Nan Leavened bread stuffed with nuts and almonds. | 2.50 |
| Keema Nan Leavened bread stuffed with cooked minced lamb | 2.50 |
| Masala Kulcha Nan Leavened bread stuffed with mildly spiced minced vegetables | 2.50 |
| Paratha Buttered bread freshly baked in tandoor | 2.50 |
| Chapati Thin baked bread | 0.95 |
| Chips | 1.95 |

Simla Inn

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