

SHOLAY

INDIAN KITCHEN

SMALL PLATE

SHOLAY CHAAT (V) 4.00

(Our house chaat that's been a perennial top choice ever since we opened. Zesty, sweet and savoury with a lovely combination of samosa and chickpeas, this is an irresistible chaat!)

BHEL PURI 4.50

(A savoury street snack that combines a delicious mixture of puffed rice, vegetables and tangy tamarind sauce. A Mumbai favourite!)

HARA BHARA KEBAB (V)(GF) 6.00

(A popular and highly flavoursome vegetarian kebab made of spinach and infused with chilli, cumin and other spices that tingle the palate and delight the appetite!)

KALE AND ONION BHAJI (V)(GF) 4.50

(The bhaji is a timeless classic of the Indian street food repertoire and at Sholay we put our own spin on it using kale, onion and spicing levels which please one and all!)

CHILLI PANEER (V)(GF) 5.00

(Indian cheese, known as paneer is partnered with medium-strength chillies and a dash of soy sauce and spring onion. So good, the dish is practically addictive!)

HAKA PAKORA (GF) 7.00

(A classic of the subcontinent, our pakora is made with soft and moist hake all fried up in gram flour with garlic and coriander seeds giving a flavour that's just unmissable!)

PESHWARI LAMB CUTLETS (GF) 8.50

(A flavourful choice for meat lovers with tender, locally sourced lamb chops which we marinate in our house spice blend and then serve it up in a way, where you just can't say no!)

TAMARIND CHICKEN (GF) 5.50

(Nibbles of chicken in a sweet, tamarind sauce)

LARGE PLATES

SHOLAY SALAD

PANEER: 10.00/CHICKEN: 12.00/DUCK: 14.50

(Paneer/Chicken/Duck. Take your choice of the main grilled item and then partner it with mixed leaf salad, tomatoes, cucumber, red onion, coriander and more!)

ALL DAY RAILWAY BREAKFAST (V) 7.00

(An Indian breakfast isn't breakfast till you've tried ours that fills you up with masala omelette, dal and buttery paratha bread. Talk about a hearty breakfast!)

BANGAN MOILEE (V)(GF) 8.50

(What's not to like about this perfectly cooked vegetarian dish that offers mashed potato crowned with a wonderful aubergine in a scrumptiously good sauce of coconut milk)

GRILLED LAMB KEBAB (GF) 10.50

(Skewered lamb chunks marinated in a range of spices, olive oil and lemon juice, for several hours and then grilled. A dish where simplicity becomes quite delicious!)

TAWA MURGH (GF) 10.00

(Tawa grilled Somerset chicken breast, served with bell pepper sauce)

KATHI ROLL

PANEER: 7.50/CHICKEN: 8.00/LAMB: 8.50

(Chicken/Lamb/Paneer. You choose because whatever choice you make the combination of the subtly spiced main ingredient wrapped in soft kathi roll bread with more than dash of our house relish, will be just right!)

MASALA FISH (GF) 12.00

(Our house style version of fish and chips with lightly spiced fried white fish served up with our masala chips. You just have to try it!)

GRANDMA'S CURRY

(A curry dish that just sums up what Indian cooking is all about with a medium spiced sauce and the main ingredient of the day – from lamb to chicken or vegetable – making a great partnership. Good with rice, good with bread!)

SIDE PLATES

TARKA DAL (V)(GF) 3.50

(Dal isn't dal if it's not tarka dal!)

GOBI (V)(GF) 4.50

(Sautéed cauliflower with aromatic spices, fresh tomatoes and coriander leaves)

MASALA CHIPS (V) 3.00

(Finger lickin' as they say and made with our house blend of spices)

TEA STEEPED CHICKPEAS (V)(GF) 3.50

(Chickpeas with a host of spices and a subtle dash of tea)

KATCHUMBAR (V)(GF) 4.50

(A simple yet divinely tantalising side salad of tomatoes, red onion, cucumber, fresh coriander leaves, seasoning and dash of lemon juice!)

PULAO RICE (V)(GF) 3.00

INDIAN BREADS (V) 2.50

(Garlic/Coriander)

DESSERT

KULFI (V) 4.00

From the famed Kulfi Maker Carn's (Malai, Pistachio, Mango, Honey Rose)

Our Suppliers

We ensure that our flavoursome cooking offers a balance of well-presented traditional Indian street food items and our own creations. However, provenance and transparency are also very important to us, which is why we use highly reputable, local suppliers from the South West for our produce:

Vegetables
Arthur David
Bristol Sweet Mart

Meat
Bartlett and Sons

Full allergens menu list available.

Some dishes can be made Gluten Free and Vegan. Please ask our waiters.

Key to Symbol = (GF) Gluten Free (V) Vegetarian (V) Vegan

www.sholayindiankitchen.com

Follow us @Sholaykitchen

