



Shapla
INDIAN RESTAURANT

À la carte menu

Welcome to



Shapla Indian Cuisine is a family run business and our approach is to offer our guests the true hospitality which lies in our South Asian tradition. We offer delicious Indian food in its original and authentic form with a modern twist. We use the finest ingredients bringing the very best taste to our dishes. Our dedicated team provides a seamless service to make your time with us the most enjoyable. Through our commitment and dedication to quality, Shapla continues to be a popular destination for many in the Alresford and surrounding areas for over two decades.

We hope you will enjoy the carefully crafted dishes from our menu and a special selection of world wide wine that have been chosen to match the dishes.



Our Food:

Our dishes may include nuts in the recipe. Please inform us should you have any allergy concern. Fish dishes may contain bones.

Our Rights:

The management reserves the right to refuse admission without reason. Service charge is not included however, the management may include 10% service charges for any party over six or above.

Event Catering:

As the Shapla is an ideal venue for large parties, our expertise allows us to cater for groups perfectly and we have a variety of packages available, please ask our management for further details.



Starters

SHAPLA SPRING ROLLS £5.95

Strips of julienne cut fried chicken and spring vegetables in a crispy coating.

ONION BHAJI £5.95

Crisp onions deep fried with gram flour until golden brown.

MEAT SAMOSAS £5.95

Spiced minced lamb in triangular filo pastries.

VEGETABLE SAMOSAS £4.95

Light mixed vegetables wrapped in a crispy filo pastry.

STUFFED MUSHROOM £6.95

Mushroom stuffed with spicy mince meat.

BARELA BENGAN £7.45

A half slice aubergine, filled with spiced mince lamb and melted mozzarella cheese.

CHILLI PANEER £7.45

Cubes of Indian cheese with onion and tomato sauce.

CALAMARI CHAT £8.95

Lightly spiced calamari cooked with dried mango powder, fresh coriander and mint.

TANDOORI CHICKEN £6.95

Marinated tender chicken from the bone then chargrilled in a clay tandoori oven.

CHICKEN CHAAT £6.45

Julienne cut chicken pieces served in a lightly spiced tangy sauce.

CHICKEN TIKKA £6.95

Tender chicken breast marinated in spice & yogurt mix, cooked in Tandoori oven.

LAMB TIKKA £6.95

Tender lamb marinated in spice & yogurt mix, cooked in the clay oven.

SHEEK KEBAB £6.95

Skewered mince lamb treated with spices and cooked in the tandoor.

CRISPY KERALA CRAB ££9.95

Crispy crab, mixed with ginger, curry leaves and corn flour, shallow fried.

TAWA SCALLOPS £9.95

Marinated scollaps pan seared with spiced potato chutney.

SALMON SHAPLA £8.95

Tandoori baked salmon fillet marinated with our secret spices.

KING PRAWN BUTTERFLY £7.95

Battered king prawn in a golden breadcrumb coating.

PRAWN PURI £6.95

Prawns lightly stir fried in a sweet but spicy tangy sauce on a puri, fairly hot.

KING PRAWN PURI £8.55

Jumbo prawns lightly stir fried in a sweet but spicy tangy sauce on a puri, fairly hot.

JINGA PESHWARI £8.95

Jumbo king prawns marinated with cashew nuts, almonds and peshwari spices.

JINGA NOORANI £8.95

Sumptuous jumbo King prawns, delicately flavoured with noorani spices drizzled with a tangy sauce.

SPECIAL MIXED PLATTER £9.95

An assortment of mouthwatering starters from our menu chosen by the chef.

SEA FOOD MIX PLATTER £8.95

An assortment of seafood starters from our menu chosen by the chef.

PAPPADAM SPICY £0.95

PAPPADAM PLAIN £0.95

MANGO CHUTNEY £0.95

LIME PICKLE £0.95

MINT SAUCE £0.95

ONION SALAD £0.95



Signature Dish Collections

A special Shapla presentation of authentic Indian dishes with character.

BENGAL DUCK ROAST £15.95

An ambrosial type traditional royal Bengal dish which uses tandoori roasted duck for maximised flavours, cooked with a masala of caramelised onions with a hints of chilli. A home cooked favourite prepared for special guests.

LAMB RAJASTANI £15.95

Inspired by regional variations this lamb dish uses lamb shanks marinated for 24 hours and sprinkled with coarse black pepper to provide a distinct flavour that is both rustic and earthy.

KORAI (CHICKEN OR LAMB) £13.95

Braised chicken or lamb tossed with a seasoning of crushed dry red chillies, vibrant ginger, crushed garlic with a tempering of coriander seeds.

MURGH ROSSA £13.95

Tender chicken tikka, cooked in a Korai with a special mix of spices with a dominance of cinnamon infusing the spices to the dish through intense heat, bringing a hint of sweetness after the initial spice.

GARLIC CHILLI (CHICKEN OR LAMB) £13.95

A pan fried dish treated with fresh garlic, bell peppers, chilli and onion served with the added flavour of a spicy lightly tangy sauce, fairly hot.

JAIPUR MURGH £13.95

Julienne cut chicken pan fried and cooked in a fiery Bengal spices using mixed peppers and red onions.

MUMBAI STYLE (CHICKEN OR LAMB) £13.95

A dish from the Mughal Era, chunks of roast chicken cooked with black mustard seeds infused with fragrant turmeric, garam masala and crushed ginger in a light but textured sauce, and coarse black pepper.

MALAIER PYAAZI £13.95

Chicken and lamb together, with an exotic flavour from caramelised onions with hints of lemon-grass infused with a full bodied sauce of fiery coarse spices and pastes.

MURGH MAGAN £13.95

Also known as Butter Chicken, this North Indian style dish uses tandoori chicken breast cooked with mint, yoghurt and light spices infused with butter bringing a rich aromatic flavour.

CHANA KA GHOST £13.95

A medium spiced South East Indian dish that combines chickpeas with lamb in an interesting textured mix with a subtle sweet and sour hint.

CHICKEN CHETTINAD £14.95

Crispy chicken pieces tossed with diced onion tomatoes, cumin seeds, Kashmiri chilli, black pepper and coriander seeds.

BEEF KALIA £14.95

Medium spiced tender beef slow cooked with caramelised onion and tomatoes with a tempered of chillies and jeera potatoes.

SHAPLA SPECIAL £14.95

Supreme chicken breast marinated in cream and yogurt mix creating a moist and succulent flavour cooked with pineapple, cashew nuts and saffron, served with pilau rice.



Seafood House Specials

CHINGRI JHAL MASALA **£16.95**

A Parsi Indian dish of jumbo fresh water king prawns/ baby lobsters prepared in their shells cut in a butterfly style to retain a juicy and succulent texture, fairly hot.

HARI CHINGRI **£16.95**

A Keralan dish with king prawns prepared with coconut milk, a touch of mustard and chopped curry leaves.

SALMON AMRITSAR **£16.95**

Pan fried filleted salmon chunks cooked in a rich and vibrant cashew nut and almond sauce, which brings a subtle sweetness.

GOAN TAMARI FISH **£16.95**

White fish cooked with selected spices, flavoured with curry leaves and a touch of coconut and tamarind.

SHAPLA MACHLI CURRY **£16.95**

Seasoned white pan fried fish prepared with a finely chopped, blended sauce comprising fenugreek and spinach with aromatic coriander and some other secret herbs for a delectable fish dish.

ORISSA STYLE KING PRAWNS **£17.95**

Delectable fresh water king prawns/baby lobsters stir fried with cumin, fennel seeds, bell peppers, crunchy onions and served with an accompaniment of piquant garlic infused sauce, fairly hot.

THREE SPICED FISH **£16.95**

Fillets of fish mixed with three distinct spices for a full bodied robust sauce perfumed with a drop of rosewater brining a rich dark, sweet and spicy flavour.

MACHLI MALABARI **£16.95**

An inspired dish from the coasts of Bengal using mixed seafood all pan fried with a dash of coconut milk and tempered with mustard seeds, black pepper, crushed curry leaves and fresh cherry tomatoes.

KING PRAWN KORAI **£15.95**

Jumbo fresh water king prawns diced and then tossed with a seasoning of crushed dry red chillies, vibrant ginger, garlic with a tempering of coriander seeds for a medium hot dish.



Classic Seafood Dishes

PRAWN KORMA £13.95

A very popular mild dish, cooked with fresh cream ground nuts & coconut milk-perfect for first timers.

KING PRAWN KORMA £15.95

A very popular mild dish, cooked with fresh cream ground nuts & coconut milk-perfect for first timers.

PRAWN BHUNA £13.95

A dry clay style dish with mixed spices with onions and crushed bell peppers.

KING PRAWN BHUNA £15.95

A dry clay style dish with mixed spices with onions and crushed bell peppers.

PRAWN MADRAS £13.95

A fiery dish using hot chilli power in a thick onion and tomato sauce bringing a spicy and tangy hot sensation.

KING PRAWN MADRAS £15.95

A fiery dish using hot chilli power in a thick onion and tomato sauce bringing a spicy and fairly hot sensation.

PRAWN PATHIA £15.95

A sweet & sour dish served with pilau rice-fairly hot.

KING PRAWN PATHIA £16.95

A sweet & sour dish served with pilau rice-fairly hot.

PRAWN KORAI £13.95

Prawns cooked in a thick and medium hot sauce in a korai - an iron wok-like utensil.

KING PRAWN ACHARI £15.95

A fresh dish of king prawns cooked in a hot and sour sauce, made of dry red chillies and vinegar.

PRAWN DOPIAZA £13.95

A dry style full bodied dish made predominantly with glazed onions and mixed spices and herbs.

KING PRAWN DOPIAZA £15.95

A dry style full bodied dish made predominantly with glazed onions and mixed spices and herbs.

PRAWN DANSAK £15.95

A hot curry blended with cooked lentils, lemon juice and various aromatic spices, served with pilau rice.

KING PRAWN DANSAK £16.95

A hot curry blended with cooked lentils, lemon juice and various aromatic spices, served with pilau rice.

Tandoori Masala Dishes

CHICKEN OR LAMB TIKKA MASALA £13.95

An all-time favourite dish with marinated chicken or lamb chunks, baked in tandoor oven and then cooked in a slowly simmered specially made sauce of a fusion of Indian spices, cream and herbs bringing a delicate mild flavour.

KING PRAWN TIKKA MASALA £15.95

King prawns marinated in spices and yogurt then baked in tandoor oven and then cooked in a slowly simmered specially made sauce of a fusion of Indian spices, cream and herbs bringing a delicate mild flavour.

Balti Dishes

Balti is a traditional Baluchistan dish, cooked in a specially mix sauce and spices with a different approach in cooking. Here we have taken some classic curry dishes and given them the Balti treatment. All of these are available as:

VEGETABLE £11.95

PRAWN £14.95

CHICKEN OR LAMB £13.95

CHICKEN TIKKA OR LAMB TIKKA £14.50

KING PRAWN £16.95

BALTI BHUNA

Finished with a medium spicy dry sauce.

BALTI KORMA

Finished in a mild and creamy sauce.

BALTI CHILLI MASALA

Flavoured with fresh green chillies to hot taste.

BALTI DANSAK

Cooked with lentils to a hot and sour taste.

BALTI TIKKA MASALA

A creamy and medium hot taste.

BALTI MADRAS

A hot taste from dry red chillies.



Tandoori Dishes

Grilled in a Tandoor (clay oven), these dishes are marinated in special spices and served on a sizzler, comes with a side salad. We recommend a side sauce as an optional extra for £3.50

CHICKEN OR LAMB TIKKA £12.45

Breast meat marinated in yogurt with various tandoori spices served on a sizzling platter.

RESHMI CHICKEN TIKKA £13.45

Tender pieces of chicken tikka served with spinach and mixed spices.

TANDOORI KING PRAWN £15.45

Mouth wateringly succulent king prawns grilled in the tandoor with mild tikka style spices.

MIXED GRILL £14.45

A platter of tandoori chicken, mixed tikka and sheek kebab.

TANDOORI SALMON £13.95

Tandoori baked salmon fillet marinated with our secret spices.

SHASHLICK CHICKEN £13.95

Grilled with onions, tomatoes and peppers.

TANDOORI CHICKEN £12.95

Grilled chicken on the bone marinated in yogurt and tandoori spices and served sizzling.



Classic Chicken Dishes

CHICKEN KORMA **£12.95**

A very popular mild dish, cooked with fresh cream, ground nuts & coconut milk. Perfect for first timers.

CHICKEN PASANDA **£12.95**

A mild, creamy dish with ground almonds, nuts and a dash of red wine sauce.

CHICKEN KASHMIRI **£12.95**

An exotic and fruity dish with banana, lychees and pineapple in a thick sauce.

CHICKEN ROGON **£12.95**

A dish made with tomatoes, ginger and onion sauce.

CHICKEN METHI **£12.95**

A traditional home style dish with fenugreek and hints of mint in a simple but delicious sauce.

CHICKEN DOPIAZA **£12.95**

A dry style full bodied dish made predominantly with glazed onions and mixed spices and herbs.

CHICKEN DANSAK **£13.95**

A fairly hot curry blended with lentils, lemon juice and various aromatic spices. Served with pilau rice.

CHICKEN PATIA **£13.95**

A sweet & sour dish, served with pilau rice.

CHICKEN SAGWALA **£12.95**

A spinach based dry style curry dish, stir fried with garlic and ginger.

CHICKEN BHUNA **£12.95**

A dry clay style dish with mixed spices with onions and crushed bell peppers.

CHICKEN CHILLI MASALA **£12.95**

A spicy curry dish with fresh green chillies and tomatoes flavoured with ginger and onion, fairly hot.

CHICKEN MADRAS **£12.95**

A fiery dish using hot chilli powder in a thick onion and tomato sauce bringing a spicy and fairly hot sensation.

CHICKEN VINDALOO **£12.95**

A fiery dish with a full bodied sauce of hot chilli spices, suited for those who loves to try the strong hot flavour.

CHICKEN JALFREZI **£12.95**

A spicy dish with onions, melted tomatoes, green chillies, capsicum and mixed herbs.

Classic Lamb Dishes

LAMB KORMA **£13.95**

A popular mild dish, cooked with fresh cream, ground nuts & coconut milk. Perfect for first timers.

LAMB PASANDA **£13.55**

A mild, creamy dish with ground almonds, nuts and a dash of red wine sauce.

LAMB KASHMIRI **£13.55**

An exotic and fruity dish with banana, lychees and pineapple in a thick sauce.

LAMB ROGON **£13.55**

A dish made with tomatoes, ginger and onion sauce.

LAMB METHI **£13.55**

A traditional home style dish with fenugreek and hints of mint in a simple but delicious sauce.

CHICKEN DOPIAZA **£13.55**

A dry style full bodied dish made predominantly with glazed onions and mixed spices and herbs.

LAMB DANSAK **£14.55**

A fairly hot curry blended with lentils, lemon juice and various aromatic spices. Served with pilau rice.

LAMB PATIA **£14.55**

A sweet & sour dish, served with pilau rice.

LAMB SAGWALA **£13.55**

A spinach based dry style curry dish, stir fried with garlic and ginger.

LAMB BHUNA **£13.55**

A dry clay style dish with mixed spices with onions and crushed bell peppers.

LAMB CHILLI MASALA **£13.55**

A spicy curry dish with fresh green chillies and tomatoes flavoured with ginger and onion, fairly hot.

LAMB MADRAS **£13.55**

A fiery dish using hot chilli powder in a thick onion and tomato sauce bringing a spicy and fairly hot sensation.

LAMB VINDALOO **£13.55**

A fiery dish with a full bodied sauce of hot chilli spices, suited for those who loves to try the strong hot flavour.

LAMB JALFREZI **£13.55**

A spicy dish with onions, melted tomatoes, green chillies, capsicum and mixed herbs.



Biryani Dishes

An aromatic rich dish where Basmati pilau rice are stir fried with the chosen ingredients using light mixed spices including turmeric, garam masala and Indian seasoning- served with a mixed vegetable curry.

CHICKEN BIRYANI	£14.95
CHICKEN TIKKA BIRYANI	£15.95
LAMB BIRYANI	£14.95
LAMB TIKKA BIRYANI	£15.95
PRAWN BIRYANI	£15.95
KING PRAWN BIRYANI	£16.95
VEGETABLE BIRYANI	£13.95
MIXED BIRYANI	£15.95

Vegetable Dishes

SIDE: £5.95 MAIN: £10.95

MUSHROOM STIR FRY MUTTER

Spiced mushroom with green peas.

PANNER MUTTER

Diced Indian cottage cheese with peas.

DHAL MASALA

Thick spicy lentils.

RAJMA CHANA

Chickpeas with kidney beans.

SAG ALOO

Spinach with potatoes.

SAG BHAJI

Stir fried spinach with a hint of garlic.

SAG DHAL

Spinach with lentils.

SAG PANEER

Spinach with diced Indian cottage cheese.

TARKA DHAL

Garlic infused lentils in a thick sauce.

ALOO GOBI

Spiced potatoes with cauliflower.

BINDI BHAJI

Stir fried okra.

BOMBAY POTATO

Spiced potatoes.

BRINJAL BHAJI

Stir fried aubergines.

CAULIFLOWER BHAJI

Stir fried cauliflower chunks.

CHANA MASALA

Medium hot, spicy chickpeas.

HARI PYAZI

Spiced baby potatoes with tomato and spring onions.

ALOO BAIGAN

Spicy baby potatoes with aubergine.

MIXED VEGETABLE BHAJI

Dry mixed vegetable.

MIXED VEGETABLE CURRY



Rice and Breads

RICE £4.00

A simple white boiled rice.

PILAU RICE (BASMATI) £4.50

Fragrant long grain rice with saffron.

ONION RICE £5.95

Pilau rice stir fried with peppers and onions.

MIXED RICE £6.95

Stir fried pilau rice with mushrooms, prawns, egg and peas.

MUSHROOM RICE £6.95

KEEMA RICE £6.95

NAAN £3.75

A plain unleavened bread prepared in the tandoor.

PESHWARI NAAN £4.50

KEEMA NAAN £4.50

GARLIC NAAN £4.50

CHEESE NAAN £4.50

TANDOORI ROTI £3.50

A healthy alternative to naan, which is lighter.

PARATHA £4.00

A thin pan fried bread with a crisp outer coating.

STUFFED PARATHA £4.95

Paratha stuffed with vegetables.

CHAPATI £2.95

A thin unleavened bread.

RAITA £3.95

Yogurt mix. Plain or with cucumber.





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www.theshapla.com



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