

The image features a decorative background with a repeating floral and geometric pattern in shades of orange, yellow, and white. A central white, scalloped-edged shape contains the text. The text is in a bold, red, sans-serif font.

SIMLA MENU

**We welcome
you to Simla**



APPETIZER



Appetizers without main dish
We charge per appetizer
€2.50 extra.

- 1 Samosa's** €5.95
A fried triangular pastry filled with different vegetables and fresh coriander.
- 2 Meat Samosa's** €6.95
A fried triangular pastry filled with minced beef, cauliflower, Chinese cabbage and herb mix.
- 3 Chicken Samosa's** €6.50
A fried triangular pastry filled with chicken, cauliflower, Chinese cabbage and herb mix.
- 4 Simla Puree** €7.95
Small shrimps, with peppers, onions and fresh spices on one baked Indian bread.
- 5 Pakura** €5.95
Fried vegetable balls with cauliflower, potato, coriander, peppers, onions and herb mix.
- 6 Simla Soup** €5.95
Chicken soup with mushrooms, Indian curry sauce, fresh herbs and fresh coriander.
- 7 Malagatani Soup** €5.95
Spiced South Indian soup prepared with lamb meat, vegetables and fresh Indian spices.
- 8 Daal Soup** €5.95
Very tasteful lentil soup with tomatoes, onions, garlic, fresh coriander and spices.
- 9 Sheek Kebab** €7.50
Spiced minced lamb or beef with ginger, garlic, tandoori sauce, mixed herbs and fresh coriander prepared in our Tandoori oven.



10 Hot Chicken Wings

€7.50

Peeled chicken wings, spiced with tandoori sauce and chili.
(very spicy of taste).

Samosa's



Daal soup



Pakura (onion bhaji)





TANDOORI GERECHTEN



What is Tandoori?

The term "Tandoori" actually refers to the Tandoor, which is a clay oven used in India. The oven looks like an amphora. The Tandoori dishes are prepared by heating glowing hot coals, creating a delicious real typical Indian flavor.

14 Murug Tandoori

€17.50

A delicious chicken leg, roasted in the Tandoor (clay oven).
Served with vegetable curry.

15 Boti Kebab

€19.95

Delicious spiced lamb fillet, roasted in the Tandoor (clay- oven).

16 Murug Tikka

€18.50

Delicious soft pieces chicken fillet, roasted in the Tandoor (clay- oven).
Served with vegetable curry.

17 Royal Tandoori

€23.50

A Special combination of Tandoori dishes with chicken fillet, lamb fillet, chicken leg and lamb kebab. Served with vegetable curry.

18 Tandoori Lamb Chop 🍴

€19.95

Spiced lamb cutlets, roasted in the Tandoor (clay- oven).
Served with vegetable curry.

(Spicy of taste)



19 King Prawn Tandoori

€24.95

Marinated King Prawns cooked in a Tandoor (clay-oven).
Served with vegetable curry.



Thali Special

€24.95

A delicious dish that is combined with lamb, chicken, salad, rice and Nan. Served on a Thali (tray) in 3 little dishes. Our specialty meal from India guarantees that you will try a variety of our most popular dishes across the menu.

(Mild to spicy of taste)

Thali Vegeterian

€22.95

Fresh oriental dish with vegetables combination. Served on a Thali (tray) in 3 little dishes. P.nan, rice en salad.

SPECIALS

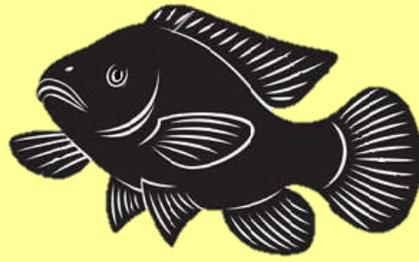
Special Menu's for groups (minimum 2 guests)

1th Special composition of the chef-cook with 3 types of appetizer, 4 types of main dish, side dish and dessert (choose from ice cream, coffee or lassie).

From 2 person	€32.95 p.p.
Special composition of the chef-cook Form 4 person	€29.50 p.p.
From 8 persons	€28.50 p.p

Every Tandoori dish is included with rice and vegetable curry!





FISH DISHES

- 20 Jhinga Korai** €18.95
Little shrimps with tomatoes, pepper, onion, ginger, garlic and fresh coriander.
(Spicy of taste)
- 21 Jhinga Maly** €19.95
Big peeled prawns with coconut milk, cashews, almonds, mango and lychee.
(Mild of taste) 8x piece
- 22 Bengal Curry** €19.95
Big peeled prawns with onions, pepper, ginger, garlic, tomatoes and fresh coriander. (Spicy of taste) 8x piece
- 23 Tandoori Machli** €18.50
Tilapia fish, prepared in a special way. It's prepared in our own traditional Tandoori (clay-oven). With a mixture of grounded spices, onions, peppers, tomatoes and fresh coriander. Soaked in a fish curry sauce.

Every main dish is including rice!



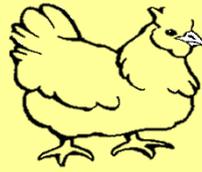
LAMB DISHES



- 25 Saag Gost** €18.50
A special combination of lamb and spinach with mix herbs, garlic, onions, peppers and coriander.
- 26 Baltie Curry** €18.50
Lamb with lightly baked pepper, tomatoes, garlic, mix Balti herbs and coriander.
Served in a special Balti from India.
(Spicy and sour of taste)
- 27 Korai Gost** €18.50
Lamb with onion, peppers, tomatoes, garlic, ginger and fresh coriander.
(Pan dish)
- 28 Lambs dopeza** €18.50
Lamb with lightly baked diced onions, peppers, tomatoes, ginger, garlic and fresh coriander. (Pan dish)
- 29 Lambs Dansak** €18.50
Lamb with lentils, lemon, pepper, garlic and fresh coriander.
(Spicy, Sweet and Sour of taste)
- 30 Lams Madras** 🌶️ 🌶️ €18.50
Lamb prepared with chili, ginger, garlic and fresh coriander.
(This dish is spicy of taste)
- 31 Lambs Vindaloo** 🌶️ 🌶️ 🌶️ €18.50
Lamb spiced with red peppers, fresh chili, tomatoes and garlic.
(VERY SPICY THEN ALL OTHER DISHES)
- 32 Lambs Kashmiri** €18.50
Pieces lamb in a soft creamy sauce, prepared with grated coconut, mango pulp, lychees, cashews, cream sauce and Tandoori sauce.
- 33 Lams Korma** €18.50
Pieces lamb prepared with grated coconut, cashews and cream sauce.
(This is a mild dish)

Every main dish is including rice





Every main dish is including rice



CHICKEN DISHES

- 34 Chicken Kasmiri** €16.95
Pieces chicken fillet in a soft creamy sauce.
Prepared with grated coconut, mango pulp, lychees, cashews, cream sauce and tandoori sauce.
(This is a mild dish)
- 35 Chicken korma** €16.95
Pieces chicken fillet prepared with grated coconut, cashews and cream sauce.
(This is a mild dish)
- 36 Chicken Tika Masala** €16.95
Pieces roasted chicken fillet prepared with Tika sauce, grated coconut, cashews and cream sauce.
(This is a mild dish)
- 37 Butter Chicken** €16.95
Pieces juicy roasted chicken fillet with mango pulp, grated coconut, cashews and cream sauce.
(This is a mild dish)
- 38 Korai Murug** €16.95
Pieces chicken fillet prepared with peppers, onions, tomatoes, ginger, garlic and fresh coriander.
(Spicy of taste)
- 39 Murug Dansak** €16.95
Pieces chicken fillet prepared with lentils, lemon, ginger, garlic, mix fruits and fresh coriander.
(Spicy, sweet and sour of taste)



- 40 Saag Murug** €16.95
Pieces chicken fillet with a combination of spinach, ginger, garlic , pepper, fresh herbs and fresh coriander.
- 41 Balti Murug** €16.95
Pieces chicken fillet with lightly baked pepper, garlic, ginger, tomatoes, mix Balti herbs and fresh coriander. Served in a special Balti from India.
(This dish is spicy and sour of taste)
- 42 Murug Tika Zalpeza** €16.95
Pieces roasted chicken fillet, combined with curry sauce, ginger, garlic, onions, pepper, tomatoes and fresh mix herbs.**(Spicy of taste)**
- 43 Murug Dopeza** €16.95
Pieces chicken fillet with lightly baked diced onions, peppers, tomatoes, ginger, garlic and mix herbs. (Pan dish)
(Spicy of taste)
- 44 Murug Madras** 🌶️🌶️ € 16.95
Pieces chicken fillet prepared with chilli, garlic, ginger, fresh herbs and fresh coriander.
(This dish is very spicy of taste)
- 45 Murug Vindaloo** 🌶️🌶️🌶️ €16.95
Pieces chicken fillet spiced with red peppers, fresh chilli, tomatoes, garlic and lemon.
(VERY SPICY THEN ALL OTHER DISHES)

Every main dish is including rice !





BEEF CURRY DISHES



- 46 Beef Saag Curry** €17.50
A combination of pieces beef, spinach, mix herb, garlic, peppers and fresh coriander.
- 47 Beef Kashmiri** €17.50
Pieces of beef in a soft creamy sauce.
Prepared with grated coconut, mango pulp, lychee, cashews, cream sauce and Tandoori sauce.
- 48 Beef Korai** €17.50
Pieces of beef with onion, pepper, tomatoes, garlic, ginger and fresh coriander.
(Pan dish)
- 49 Beef Dansak** €17.50
Pieces beef with lentils, lemon, chilli pepper, garlic and fresh coriander.
(This dish is spicy, sweet and sour of taste)
- 50 Beef Madras Curry** 🌶️🌶️🌶️ €17.50
Pieces beef prepared with chilli pepper, ginger, garlic and fresh coriander.
(This dish is very spicy of taste!)

Every main dish is including rice !





BIRYANI DISHES



Biryani is a rice dish in a special way prepared with lamb- or chicken fillet, vegetables or shrimps. Combined with rice, cocunut, yoghurt, mix spices and cashews. Slighty spicy and sweet of taste. With every Biryani dish is a separate vegetable curry reserved.

51 Beef Biryani	(Biryani prepared with pieces of beef)	€18,95
52 Lams Biryani	(Biryani prepared with pieces of lamb fillet)	€19.95
53 Murug Biryani	(Biryani prepared with pieces of chicken fillet)	€18.95
54 Jinga Biryani	(Biryani prepared with little shrimps)	€19.95
55 King Prown Biryani	(Biryani with big shrimps)	€24.95
56 Vegetarian Biryani	(Biryani with mix vegetables)	€17.95





VEGETARIAN DISHES



56 Vegetarian Biryani (Biryani with mix vegetables) €17.95

57 Paneer Mix Curry €16,50

Homemade paneer with mix vegetables, onions ,pepper and tomatoes. (pan dish)

(Spicy of taste)

58 Paneer Kashmiri €16,50

Homemade paneer, in a soft creamy sauce with mango, cashews, almonds, grated coconut, pineapple and lychee.

59 Shabjee Kashmiri €16.50

A special soft vegetable dish, prepared with cashews, almonds, pineapple, mango, and lychee.

(Mild off taste)



Vegetarian Tali €22.50

Fresh oriental dish with vegetables combination.

Served on a Thali (tray) in 3 little dishes. (Mild to spicy off taste)





SIDE DISHES



Side dishes without a main dish we charge
for each side dish €2.50 extra.

61 Nan	(Plain Tandoori bread)	€2.95
62 Peshwari Nan	(Filled with cashews, almonds and graded coconut)	€3.95
63 Garlic Nan	(Filled with garlic)	€3.95
64 Kema Nan	(Filled with spiced minced beef)	€5.95
65 Daal	(Lentil curry)	€6.95
66 Saag Aloo	(Baked spinach with baked potatoes)	€6.95
67 Bomby Aloo	(Cooked potatoes with spicy curry sauce)	€6.95
68 Sag Bhajee	(Baked spinach)	€6.95
69 Sag Paneer	(Spinach with Indian herb cheese)	€7.95
70 Mix vegetable curry		€6.95
71 Indian vegetable	(Okra)	€6.95
72 Mushroom Bhajee	(Baked mushrooms)	€6.95
73 Indian Salad	(Fresh salad with Indian paneer and dressing)	€4.50
74 Raita / Chutny of mix Pickle		€2.95



75 Extra Papadam a/piece

€0.95



←←Okra



Since 1996 in Sittard

We hope you will soon be familiar with our cuisine!

We wish you a pleasant and relaxing evening.

There is no way to get success without hard work. There is no way to get healthy and delicious food without a good chef.

Enjoy your meal !

