

SIMLA

39 Side, Newcastle Upon Tyne NE1 3JE

Our food is cooked to order and some dishes may take slightly longer to prepare. Please do choose from our starters while you wait. Our menu changes from time to time and as most of our ingredients are sourced locally, certain menu items are subject to availability.

Our fish dishes are typically boneless but there may be some fine bones. Some dishes may contain nuts, dairy products or gluten. If you have any allergies or food intolerance, please speak to one of our service staff for guidance.

Starters

Pre Starters

Poppadom Bowl 3.5

Served with homemade chutneys

Bombay mixed chat 🌶️ 3

With tamarind, herb puree, yoghurt chickpeas and tangy potatoes

Pani puri chat 🌶️ 3

With tamarind, potatoes, chickpeas, yoghurt

Non-Vegetarian Starters

Trio of chicken tikka 🌶️ 5.5

Three types of succulent chicken kebabs

Chicken gilafi sheekh kebab 🌶️ 5

Chicken kebab marinated with our house mix of spices

Chilli garlic chicken 🌶️ 5.5

Chicken fried in spiced batter with fresh garlic, chilli and pepper

Lamb chop kasundi 🌶️ 9.5

French trim lamb chops marinated with spices and fresh mustard

Gunpowder blast 🌶️🌶️ 6 | 7.5

(chicken | tiger prawns)

Succulent chicken or prawn pieces tossed with hot selection of spices

Fish chop 🌶️ 6

Spiced crushed fish cake

Grilled sea bass 🌶️ 6.5

Marinated with our house mix of spices

King prawn tandoori twist 🌶️ 9.5

Infused with lemongrass and ginger

Sea king scallops 🌶️ 9.5

Lightly spiced, pan seared with chilli garlic

Lobster 🌶️ 12.5

With fresh root ginger, mango and coconut

Vegetarian Starters

Crispy pakora 🌶️ 3.5

Onion and spinach fritters with mixed spices

Vegetable tikki 🌶️ 4.5

Mixed vegetable cutlet with potato, beetroot and carrot

Paneer garlic chilli pepper 🌶️ 5

Indian cheese tossed with chilli garlic pepper

Mango green salad 🌶️ 4.5

With mango, carrots, cucumber, chilli peppers, green chilli and infused mango dressing

Mild 🌶️ **Medium** 🌶️🌶️ **Hot** 🌶️🌶️🌶️

Mains

Chef's selection

Lamb shank kashmiri rogan josh 🌶️🌶️ Slow cooked in its own bone marrow juice and with kashmiri spices	15.5	Bengali mustard fish 🌶️🌶️ Served on a banana leaf (subject to availability) with mustard and spices	14
Jardaloo lamb 🌶️🌶️ A Parsi classic curry infused with apricot and cinnamon	13.5	Goan fish curry 🌶️🌶️🌶️ Indian west coastal style spicy fish curry	13
Green herb chicken 🌶️🌶️ With green herb puree, spices and yoghurt	12	Chingri malai curry 🌶️🌶️🌶️ Bengali style king prawn curry with coconut and spices	15.5
Nawabi biryani (chicken lamb) 🌶️🌶️ Our very own uniquely flavoured biryani with aromatic spices	12.5 13.5	Jinga moolie 🌶️🌶️ King prawns with translucent onion and coconut milk, root ginger and curry leaf	15.5

Clay oven specials

Cooked in our tandoori oven after being marinated with our classic selection of spices. Served with freshly prepared sauces and salad.

Chicken (on the bone) Soft oven roasted with spices, yoghurt and fresh roots ginger	12.5	Grilled masala fish Sea bass grilled in a selection of our house spices	14
Lamb chops French trim succulent lamb chops, grilled with our house spices	14.5	Mixed khazana (our mixed grill) Selection of chicken tikka, king prawns, grilled fish and lamb chop	18

Classic selection

Malabar coastal curry 🌶️🌶️ (chicken tiger prawns) Slow cooked with soft onion, Indian west coastal spices and coconut	9.5 10.5	Tikka masala (chicken lamb) 🌶️ Creamy, mild classic with onion, tomato and nuts	9.5 10.5
Handi lazeez (chicken lamb) 🌶️🌶️ Chicken tikka in onion and tomato cream sauce	9.5 10.5	Karahi (chicken lamb) 🌶️🌶️ Cooked with onions, tomato, peppers and aromatic spices	9.5 10.5
Chettinad (chicken lamb) 🌶️🌶️🌶️ A South Indian classic with onions, tomato, spices and brown coconut	9.5 10.5	Saag (chicken lamb) 🌶️🌶️ Creamy, spinach dish simmered with garlic, ginger and light spices	9.5 10.5
Steamer curry (chicken lamb) 🌶️🌶️ A Bengal classic with baby potatoes	9.5 10.5	Madras (chicken lamb) 🌶️🌶️🌶️ With mustard, poppy seed and coconut	9.5 10.5
Korma (chicken lamb) 🌶️ Mild and creamy with cashew nut and coconut milk	9.5 10.5	Jalfrezi (chicken lamb) 🌶️🌶️🌶️ Bengali classic with onions, tomato, green chilli, fennel seed and spices	9.5 10.5

Vegetarian Selection

Served as either:

Main course or side portion

8 | 5

Aloo matar gobi masala 🌶️🌶️

Potato and cauliflower with aromatic spices and caramelised onion

Aloo posto 🌶️🌶️

Lightly spiced with poppy seed masala

Bengali channa 🌶️🌶️

Chick peas with onions, tomato, spices and a hint of asafoetida

Palak paneer 🌶️🌶️

Indian cottage cheese cooked with creamy, lightly spiced spinach puree

Paneer butter masala 🌶️🌶️

With rich, silky tomato and fenugreek

Mixed tarka dal 🌶️🌶️

Lentils in traditional Bengali style

Crispy bhindi dopiaza 🌶️

Crispy okra in a lightly spiced masala

Karahi paneer 🌶️🌶️

Indian cottage cheese in light creamy onion and tomato sauce

Sundries

Bread & Rice

Steamed basmati rice	3	Tandoori roti	2.5
Saffron pulao rice	3.5	Naan	3
Vegetable pulao rice	4	Garlic naan	3.5
		Stuffed naan	3.5
		peshwari cheese spicy potato keema	

Extras

House dips Lime pickle Mixed pickle Raita	1.5
Chips	2.5

Desserts

Ice cream	3.5	Gulabjamun	4.5
vanilla panna cotta pistachio honeycomb		A traditional flavoured milk dumpling served with ice cream	

Early Evening Set Menu (between 5.30pm and 7pm) EXCLUDING FRIDAYS & SATURDAYS

Choose one dish from each of the starter and mains selection below 14

Starter selection

Crispy pakora

Chicken tikka

Fish chop

Mains selection (served with rice or naan)

Chicken tikka masala

Bengal fish curry

Madras (chicken | lamb)