

# Sharmilee

## Vegetarian Menu

### Breakfast Menu

#### Farari Chevro

A luxury Indian savoury snack made with potato chips, almonds, cashew nuts and peanuts

#### Papdi Gathia

Savoury snack made from gram flour

#### Patta Gathia

Thick savoury snack made from gram flour

#### Makai No Chevro

A mixture of crispy sev fried with mustard seeds and sweet corn

#### Jalebi

Made by deep-frying batter in a circular shape, soaked in syrup

#### Mixed Barfi

Choose from our Indian sweets section further down

#### Pawa Bateta

Potatoes mixed with onions and rice flakes for a heavy Gujarati breakfast

#### Masala Puri

Puffed deep fried unleavened bread with Indian spices

# **Sharmilee**

## **Thepla**

A type of flatbread made of whole wheat, gram flour, Indian spices and fenugreek leaves

## **Sharmilee's Special Sambharo**

Tangy combination of cabbage, carrots and chillies

## **Lasan Ni Chutney**

A garlic chutney

## **Gor Keri Nu Athanu**

Sweet and sour mango pickle

## **Tea**

Classic English breakfast tea

## **Masala Tea**

Traditional Indian milky tea made with Sharmilee's special blended masala

## **Coffee**

Traditional Coffee

## **Milky Coffee**

Milky coffee made with Sharmilee's special blended masala

## **Orange Juice**

Fresh orange juice (1 of your 5 a day)

# Sharmilee

## Mineral Water

Fiji, Buxton or Highland Springs

## Vegetarian Starters & Canapés (Farsan)

### Hare Bare Kebab

Finger sized kebabs made with green peas, spinach, fenugreek and grated paneer mixed with spices and served with a sweet and spicy sauce

### Aloo Tikki

Authentic deep-fried potato cakes, lightly spiced served with our very own sweet and spicy sauce

### Cauliflower Lollypops

Spicy and tangy crispy coated cauliflower

### Chilli Paneer

Paneer cooked with chillies, peppers in a Indo-Chinese sauce

### Paneer Tikka

Famous Indian cheese marinated in a tandoori paste then gently charred with green capsicums and onions served with a cool mint sauce and salad

### Pilli Pilli Tikka

Same as the above but this time marinated in our special pilli pilli hot paste served with a cool mint sauce and salad

# Sharmilee

## **Crispy Bhajia**

Sliced potato strips deep-fried in a gram flour batter consisting of freshly ground spices and coriander then topped with chilli powder and garam masala served with a sweet and spicy sauce

## **Crispy Bhindi**

Finely cut okra strips deep-fried in a gram flour batter consisting of freshly ground spices and coriander then topped with chilli powder and garam masala served with a sweet and spicy sauce

## **Mix Veg Pakora**

Chefs Special, mix vegetables deep-fried with onions and peppers in a delicate chickpea flour batter

## **Dahi Puri**

Fried puff-pastry hollow balls filled with spiced mashed potato, with a mixture of lentils, peanuts, chickpeas, rice crisps and onions then topped with a array of Sharmilee's special sauces and yogurt, topped with crunchy sev and coriander

## **Sev Puri**

Fried puff-pastry hollow balls filled with spiced mashed potato, with a mixture of lentils, peanuts, chickpeas, rice crisps and onions then topped with a array of Sharmilee's special sauces, topped with crunchy sev and coriander

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## Pani Puri

Delicate hollow crispy whole wheat balls served with chickpeas, potato, onion and coriander infused with spices and served with our khajur (dates) chutney and famous chilli, coriander and fresh mint sauce

## Bhel

Mixture of lentils, peanuts, chickpeas, rice crisps & potatoes mixed with a variety of sauces

## Raj Kachori

A filling and delicious chaat consisting of one giant crisp puri filled with potato and black chickpeas drizzled with sweet and spicy chutneys and then topped with grounded cumin seeds, yogurt, sev and coriander

## Mogo

Sliced cassava deep-fried till crispy served with tamarind sauce

## Chilli Mogo

Sliced cassava deep-fried till crispy then tossed in our special chilli sauce

## Tandoori Mogo

Diced cassava cooked in Tandoori sauce

## Garlic mogo

Sliced cassava deep-fried till crispy then tossed with garlic herbs

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## **Jeera Mogo**

Sliced cassava deep-fried till crispy then tossed with cumin seeds

## **Mari Mogo**

Sliced cassava deep-fried till crispy then tossed with black pepper and a hint of lemon

## **Stuffed Chilli**

Hot peppers filled with our chef's special blend of dry masala then deep fried in soft mild batter

## **Dahi Vada**

Lentil dumplings covered in yogurt and topped with chilli coriander and a sweet tamarind sauce

## **Mix Chaat**

Mixture of samosa, dahi vada & chana bateta served with crushed puris, sweet and chilli sauce then topped with yogurt and our very own special chaat masala powder and spices

## **Aloo Papdi Chaat**

Crispy wafers garnished with delicious combination of potatoes, chickpeas, seasoned yogurt and, flavourful spices and chutneys

## **Samosa**

Stir fried mix vegetables wrapped in triangular shaped pastry

## **Punjabi Samosa**

Triangular shaped pastry with peas and spiced mashed potato

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## Spring Rolls

Shredded vegetables wrapped in a roll then fried

## Khaman Dhokla

Steamed cooked savoury sponge made with gram flour, cooked with mustard seeds & coriander

## Double Decker Dhokla

Green chilli and coriander chutney sandwiched between 2 layers of steam cooked savoury sponge made with gram flour, cooked with mustard seeds and coriander

## Khatta Dhokla

Gujarati snack that is served for festive meals. Rice and urad daal are the main ingredients

## Sev Khamni

Crushed channa daal mixed with ginger, garlic and green chillies

## Ondhwa

A mixture of channa daal, rice and turmeric powder

## Vati Dal Na Bhajia

Crispy lentil dumplings fried in gram flour batter

## Patri Na Bhajia

Sliced Potatoes fried in gram flour batter

## Marcha Na Bhajia

Chillies fried in gram flour batter

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## **Mutter & Coconut Petis**

Crispy potato coating with a delicious peas and coconut centre

## **Batetawada**

Spicy mashed potato balls mixed with spices and fried in gram flour batter

## **Sharmilee's Famous Kachori**

Pastry balls filled with yellow moong daal, peas and spices

## **Khasta Kachori**

Fried puff pastry filled with moong dal and spices

## **Veg Cutlets**

A combination of spiced mashed potato and mixed vegetables covered with breadcrumbs and then deep fried

## **Patra**

Colocasia leaves steam cooked wrapped in a chickpeas paste and coated with fresh coriander

## **Atom Bomb Bhajia**

A fiery blend of chillies and spices sitting in between two slices of potato fried in gram flour batter



# Sharmilee

## Vegetarian Main Course

### Undhiyu

Traditional Gujarati dish with mixed vegetables and fried dumplings

### Bateta nu Shaak

Traditional Gujarati potato curry

### Bateta Sukhi Bhaji

Dry Potato Curry

### Dungri bateta nu Shaak

Onion and potato curry

### Bharela Bhinda

Stuffed dry Okra curry

### Karela nu Shaak

Bitter melon curry

### Kobi Bateta nu Shaak

Dry cabbage and potato curry

### Mag nu Shaak

Mung bean curry

### Methi nu Shaak

Fenugreek curry

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## Methi Bateta nu Shaak

Fenugreek and potato curry

## Ringan nu Shaak

Eggplant curry

## Ringan Bateta nu Shaak

Eggplant and potato curry

## Sev Tameta nu Shaak

A classic sev and tomato curry

## Bharela Karela

Stuffed dry bitter melon

## Bhinda nu Shaak

Dry okra curry

## Vatana Bateta nu Shaak

Potato and peas curry

## Chora nu Shaak

Black eyed peas Curry

## Dudhi Bateta nu Shaak

Bottle gourd and potato curry

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## **Dudhi Chana Ni Daal nu Shaak**

Bottle Gourd and Split Black Chickpea Curry

## **Rajma Makai**

Sweetcorn and kidney beans in tomato based gravy

## **Makai & Patra**

Sweet corn and colocasia leaves

## **Makai & Tindora**

Sweetcorn and Coccinia grandis (tindora) in spicy masala sauce

## **Baby Corn Curry**

Pieces of baby corn cooked in a rich tomato gravy

## **Corn on the cob Curry**

Corn on the cob in a tomato sauce

## **Palak Curry**

Fresh spinach curry

## **Aloo Palak**

Fresh spinach & baby new potatoes curry

## **Makai Palak**

Fresh spinach and sweet corn curry

## **Baby Corn Palak**

Fresh Spinach and baby corn curry

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## **Mushroom Palak**

Fresh spinach and mushrooms curry

## **Peas Palak**

Fresh spinach and peas curry

## **Mix Vegetable Palak**

Mix vegetables in a thick spinach gravy

## **Aloo Chana**

Baby potatoes and chickpeas Punjabi style

## **Dudhi Chana**

Lauki (dudhi) and Chana in spiced tomato sauce

## **Kabuli Chana or Red Chana**

Chana in rich tomato gravy

## **Mixed Kathor Shaak**

Mixed lentils

## **Valor, Matar Ringan Nu Shaak**

Valor, Peas & Aubergine in tomato sauce

## **Ugela Mung**

Dry sprouted mung daal cooked in spices

## **Aloo Gobi**

Fresh cauliflower and potato curry

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## **Matter Ringan**

Fresh aubergine & petit pois

## **Akhu Shaak**

Baby aubergine stuffed with peanuts and baby potatoes

## **Daal Dhokri**

Wheat flour and channa flour blended with spices and soaked into a daal

## **Vaal Chana**

White beans and black chickpea curry

## **Sharmilee Special Karai**

Seasonal vegetables cooked with mix peppers, coriander leaves and spring onions served in a karai

## **Vegetable Kofta**

A great combination of spinach, mix vegetables and paneer infused with spices then gently fried, served in a special thick gravy

## **Malai Kofta**

A creamy and rich preparation of cottage cheese dumplings

## **Aloo Tawa Masala**

Hot and spicy potato curry cooked with pepper, onions and tomatoes

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## **Dahl Maharani**

A urad dal (black lentil) and rajma (kidney beans) preparation enrich with fresh cream

## **Chana Masala**

A classic North Indian chickpea dish cooked in a rich tomato gravy

## **Sharmilee Special Aloo**

Fresh Potatoes cooked with a combination of green & red peppers and onion in our chefs special gravy

## **Vegetable Jalfrezi**

Array of vegetables embodied in a mildly spiced gravy

## **Bengan Bhartha**

This famous North Indian dish is made using baked eggplant that is then cooked with onion, tomato, ginger and Sharmilee's special spices

## **Bengan Hydrabadi**

Aubergine chopped then cooked in a nutty mustard curry sauce

## **Bhindi Masala**

Okra also known as ladyfingers lightly spiced and then cooked in tomato gravy

## **Kashmiri Dum Aloo**

Baby potatoes cooked with special masala in our chef's rich and hearty yogurt sauce

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## **Jeera Aloo**

Baby potatoes stir fried with cumin seeds and black pepper

## **Pilli Pilli Aloo**

Deep fried baby potatoes in a spicy masala sauce

## **Paneer Curries Main Course**

### **Paneer Tikka Masala**

Sharmilee's famous marinated paneer cubes gently grilled with onion and peppers then cooked in our chefs special thick red creamy masala sauce topped with coriander and fresh ginger

### **Paneer Tawa Masala**

Hot and spicy paneer curry cooked with peppers, onions and tomatoes

### **Paneer Makhni**

Cubes of cottage cheese cooked with butter and groundnuts in a creamy tomato sauce

### **Mutter Paneer**

This North Indian curry is made with mutter (peas) and paneer in creamy blend of spices

### **Makai Paneer**

This curry is made with makai (sweetcorn) and paneer in creamy blend of spices

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## **Paneer Karai**

Paneer cooked with mix peppers, coriander leaves and sing onions served in a karai

## **Palak Paneer**

Paneer cooked in a spinach gravy with mixed spices

## **Paneer Pepper Bhurji**

Dry scrambled paneer cooked with peppers, tomato and green chillies

## **Paneer Jalfrezi**

Paneer cooked with chopped capsicum, onions and tomatoes to create a very tasty and flavoursome dish

## **Indo-Chinese Main Course**

### **Chilli Paneer**

Paneer cooked with chillies, peppers in a Indo-Chinese sauce

### **Manchurian**

Sharmilee's famous mixed vegetable dumplings infused in a tangy and spicy Indo-Chinese sauce

### **Gobi Manchurian**

Crispy coated cauliflower lightly tossed in a tangy and spicy Indo-Chinese sauce



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## **Garlic Chilli Mushrooms**

Mushrooms coated in batter gently cooked in a wok with chilli, garlic and spices served with dry topped spring onions

## **Fried Rice**

Steamed rice stir fried in a wok with Chinese spices

## **Paneer Fried Rice**

Steamed rice stir fried in a wok with small cubes of paneer

## **Veg Fried Rice**

Steamed rice stir fried in a wok with fresh mix vegetables and spices

## **Mushroom Fried Rice**

Steamed rice stir fried in a wok with fresh mushrooms

## **Veg Szechwan Fried Rice**

Steamed Rice stir fried in a wok with fresh mix vegetables and a fiery Szechwan sauce

## **Plain Chow Mein Noodles**

Lightly seasoned noodles cooked with soya sauce

## **Garlic Noodles**

Lightly seasoned noodles cooked with soya sauce and garlic

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## Veg Hakka Noodles

A popular Indian street food consisting of colourful fresh vegetables and noodles all stir fried in a high flame tossed with spices

## Szechwan Noodles

Cooked the same as above but this time in Sharmilee's very own Szechwan sauce

## Rice & Biryani

### Plain Rice

Plain basmati rice

### Pilau Rice

Cumin flavoured basmati rice with tomato, onion and petit pois

### Jeera Rice

Rice flavoured with Cumin and onion

### Peas Pilao

Steamed rice with petit pois

### Lemon Rice

Basmati rice infused with lemon

## Vegetable Biryani

Mix vegetable and curry sauce with basmati rice

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## Hydrabadi Biryani

Mix vegetable and hydrabadi curry sauce with basmati rice

## Paneer Biryani

Basmati rice specially cooked in a rich paneer and mixed vegetable sauce

## Daal & Kadhi

### Punjabi Urad Daal

Black lentils cooked the real Punjabi way

### Tuwar Daal

Tuwar is simmered then roasted

### Kadhi

A light grain flour and sour yoghurt flavoured soup with cumin & curry leaf

### Pineapple Kadhi

A light grain flour and sour yoghurt flavoured soup with cumin, pineapple and curry leaf

## Breads

### Roti

Gujarati style chappati

### Puri

Unleavened bread which is deep fried

# **Sharmilee**

## **Spinach Puri**

Unleavened bread with spinach which is deep fried

## **Masala Puri**

Unleavened bread with masala which is deep fried

## **Puran Puri**

Chappati rolled with a sweet filling and garnished with butter

## **Bhatura**

Deep fried leavened bread

## **Bajra No Rotlo**

A thick chappati made from millet flour

## **Tandoori Naans**

Classic Indian bread made from refined flour (plain, garlic or chilli)

## **Raita**

### **Plain Yogurt**

Creamy Yogurt

### **Cucumber Raita**

Creamy Yogurt with cucumber

### **Baby Potato Raita**

Creamy Yogurt with baby potato

# **Sharmilee**

## **Bundi Raita**

Yogurt with chickpea flour dumplings

## **Tomato & Onion Raita**

Creamy Yogurt with tomato and onion

## **Pineapple Raita**

Creamy Yogurt with Pineapple

## **Dessert Menu**

### **Adadiya**

### **Mesoob**

### **Bansundi**

### **Keri no Raas**

### **Ghari**

### **Ghughra**

### **Amrat Pak**

### **Marble Pak**

### **Magaj**

### **Magaj na Ladu**

# **Sharmilee**

## **Monthal**

### **Milk Powder Penda**

### **Kesar Penda**

### **Mawa Penda**

### **Pure Milk Penda**

### **Plain Barfi**

### **Coconut Barfi**

### **Mixed Fruit Barfi**

### **Pista Barfi**

### **Chocolate Barfi**

### **Kit Kat Barfi**

### **Tirangi Barfi**

### **Choti Bundi**

### **Bundi Ladu**

### **Motichoor Ladu**

# **Sharmilee**

**Churma Ladu**

**Topra Pak**

**Gaajar Halwo**

**Milk Cake**

**Jalebi**

**Shrikand**

**Kesar Shrikand**

**Seero**

**Lapsi**

**Dudhpak**

**Phool Khaja**

**Khaja Rolls**

**Kaju Katri**

**Kaju Pista Rolls**

**Angur Rabdi**

# **Sharmilee**

**Ras Malai**

**Kesar Ras Malai**

**Strawberry Ras Malai**

**Rasgulla**

**Gulab Jambu**

**Kala Jambu**

**Sweet Cutlets**

**Malai Chop**

**Malai Chum Chum**

**Fruit Salad**

Seasonal Fresh Fruit

**Fruit display with Ice Sculpture or Chocolate fountain**

Exotic and non-exotic fruits carved and displayed for your  
pleasure





