

SHAMPAN

BROMLEY

With over 25 years of award winning food and hospitality, Kent's famed Shampan Group has re-launched its renowned Shampan Bromley restaurant.

Long revered as Bromley's oldest Indian restaurant with a loyal following that far exceeds the county borders, the restaurant has now been given a stunning renovation along with the introduction of a sumptuous new menu devised by Shampan Group's Executive Chef Sadek Miah, executed by Bromley's Head Chef Shajahan Miah and his team.

With a modern and eye-catching design, the refurbished restaurant takes its inspiration from the group's flagship establishment Shampan at the Spinning Wheel in Westerham. An elegant and wonderful new look encapsulates both the Cinnamon Room and downstairs Cardamom Suite along with extended seating. The stylish environs offering a centrally placed bar and lounge are matched by the equally smart private dining area downstairs, the Cardamom Suite with a spacious lounge and bar, alcoves and intimate booth seating.

The unmissable revamp of the interior isn't the only exciting new aspect of the restaurant, with the tempting new food and drink menus – the latter partnering flavoursome traditional and contemporary dishes – offering another highlight.

...just some of the reasons to welcome you back to Shampan Bromley!

Appetisers

SHAMPAN
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Papadoms & chutneys

£2.00pp

Basket of assorted papadoms served with a selection of home-made chutneys

Onion bhaji

vw £5.50

Shredded onion and potato rolled with aniseed

Vegetable samosa

vw £5.50

A spiced vegetable filling encased in a crisp and light pastry

Pickled paneer & pepper melody

vw £6.50

with tomato & chili coulis

Hariyali Spinach & Green Kebab

v £5.90

Tempered spinach/ grated potato and green peas are crushed with tempered cumin ginger and chilli . they are then made into patties, deep-fried and placed on a bed of tossed capsicum and peas

Vegetable sheekh kebab moti subz seekh with toasted tapioca pearls

v £5.50

Assorted seasonal vegetables fine chopped and tempered with spices before being folded with boiled potatoes, They are then evenly spread on skewer and cooked delicately in the tandoor garnished with tapioca pearls

Tofo Shashlick

v £6.90

Marinated Tofo in authentic Indian spices & herbs slow cooked in the tandoor.

Griddle seared king scallops

£7.90

with cumin peas and cauliflower puree

Tiger prawn puri

£7.50

South Asian flat bread topped with medium spiced prawns

Grilled fresh water king prawns

£7.50

with smoked garlic & dill leaves

Char-grilled chicken

£6.90

with cracked fennel & cardamom

Lamb samosa

£5.50

A spiced minced lamb filling encased in a crisp and light pastry

Chef's assorted grilled platter

£9.90

Paneer, king prawn, char-grilled chicken, lamb chop, salad & relish

Assorted Indian Hors d'oeuvres

£7.50

Chicken tikka, seekh kebab & onion bhaji, served with salad

Selections from the clay oven

Chicken tikka

£5.90

Tender cubes of tandoor baked marinated chicken breast

Lamb tikka

£5.90

Tender cubes of tandoor baked marinated lamb

Lamb chops

£6.90

Marinated in lightly spiced yoghurt and baked in the tandoor

Tandoor seared salmon

£7.50

With lemongrass & chilli

All prices are inclusive of 20% VAT. Please speak to your server regarding any allergy concerns or dietary requirements

Main Courses

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Hyderbadi spiced baby aubergines with tomato & tamarind sauce, pilau rice

£10.90

Marinated baby aubergines stir-fried with slow cooked onions & tomatoes

Kerala spiced king prawns, curry leaf & coconut sauce, coconut rice

£15.50

Fresh water king prawns marinated with turmeric & ginger, presented in a coconut sauce with a hint of chilli

Grilled sea bass with chilies, Bengali aubergine & tomato broth, basmati rice

£15.50

Pan-seared fillet of sea bass, dusted with carom seeds & chopped fresh chillies, served with a tomato & onion broth

Seared haddock with a ginger and coconut sauce, coconut rice

£15.50

Pan-seared fillets garnished with crab meat and kokum spices, drizzled with a fresh ginger and coconut sauce with a hint of chilli

Tilapia fish masala, pilau rice

£15.50

Traditional fish from the waters of Bangladesh, lightly seasoned with spices and fried in butter before being cooked with tomatoes, onions and mixed peppers

Shampan Signature chicken masala, pilau rice

£17.50

Marinated whole baby chicken baked in a thick gravy

Nawabi aromatic tandoori breast of chicken with a smoked cashew nut sauce, pilau rice

£14.50

Breast of chicken marinated in saffron & rose water. Served on a bed of smoked cashew nut sauce and royal cumin

Bemisal chicken, pilau rice

£14.50

A unique smooth dish of spiced chicken tikka swirled in a butter tomato sauce garnished with browned onions

Punjabi barbecued achari, pilau rice

£13.50

Spiced lamb or tandoor chicken, served on a bed of tangy achari sauce of tomatoes, ginger & onions with a hint of fresh chilli

Kentish Lamb Sali. Slow braised leg of kentish lamb with straw potatoes, pilau rice.

£16.50

Tender pieces of lamb cooked with garlic and fresh chilli, served with a fresh spinach sauce.

Hyderbadi spiced lamb shank, pilau rice

£16.50

Slow-cooked Kentish lamb shank marinated in turmeric, yoghurt, toasted garlic & ground spices. Finished with roasted root vegetables

Bahari Lamb, pilau rice

£16.50

Slow braised in the tandoor aromatic Kentish lamb chops, cooked with authentic spices in a medium hot tamarind sauce, served with pilau rice.

Cauliflower malai kofta / kurkure gobi ke koftey in methi malai sauce



£12.00

Grated cauliflower is folded with chickpea flour, turmeric, ginger chillies and spices and deep fried forming round dumplings. A silky sauce cooked with reduces onion, tomatoes and finished with coconut cream is served to compliment the crisp and tangy taste of the cauliflower

Creamy coconut tofu curry / kerela style tofu with coconut rice



£13.50

Tofu seared in a hot pan is folded in an earthy kerelan style tomato & tamarind sauce with a touch of coconut cream

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Traditional Dishes

In a world of modern cuisine, traditional delicacies hold its fort to uplift the strength and robust flavours of the cuisine.

RECOMMENDED

Chicken rezella **£10.90**

Traditional Kolkota dish of diced chicken marinated in saffron and turmeric, slow cooked in a thick yoghurt with a hint of chili

Butter chicken **£10.90**

A mild and creamy sauce of butter, yoghurt and almond with garlic and ginger

SELECTED TRADITIONAL DISHES ARE ALSO AVAILABLE WITH

Fresh seasonal vegetables **£7.90**

Chicken **£9.90**

Kentish lamb **£10.90**

Tiger prawns **£10.90**

King prawns **£11.90**

Bhuna A thick sauce of onion, tomatoes and hand-selected spices

Dhansak North Indian preparation, cooked with lentils, fresh coconut, green herbs and red peppers

Jhalfrezi Roasted spices tossed with red onions, tomatoes, green chillies and mixed peppers

Kadhai Prepared with tomatoes, onion and highly flavoured spices, served in a traditional iron kadhai dish

Korma A rich cashew, mint and onion sauce garnished with coconut powder and cream

Madras Authentic dish originating in the South of India, a heavily spiced dish with fresh chilli and turmeric

Masala A slow cooked tomato gravy prepared with coconut and garnished with sliced almonds and cream

Methi Spiced but medium, a thick sauce of fresh fenugreek and hand-selected spices with roasted methi leaves

Pathia A hot, sweet and sour dish originating in Gujarat, made with chillies and lime

Rogan Josh Aromatic and earthy preparation using traditional Kashmiri spices and cherry tomatoes

Saag Fresh spinach sauce with garlic, mustard seeds and fresh chillies

Vindaloo A heavily spiced thick sauce of potatoes, vinegar and chopped fresh chillies

Tandoori specialities

Choose to have any of your clay oven selections flambéed in our house brandy for an extra £2.00 per dish

Tandoori chicken **£9.90**

On-the-bone chicken marinated in selected spices and barbecued

Chicken or lamb tikka **£9.90**

Tender pieces of chicken breast or lamb cubes, marinated in spiced yoghurt and barbecued

Chicken or lamb shashlick **£11.50**

Marinated cubes of chicken breast or lamb roasted with onions and fresh peppers. Served sizzling

Tikka paneer shashlick **£10.90**

Cubes of paneer marinated in spiced yoghurt and charred in the tandoor with onions and fresh peppers

Mughal lamb chops **£13.50**

Barbecued juicy chops marinated in a Moghul inspired spice mix with yoghurt

Tandoori king prawns **£13.50**

Meaty tail-on king prawns marinated in spiced yoghurt and charred

Tandoori king prawn shashlick **£15.50**

Tail-on king prawns barbecued with onions and fresh peppers. Served sizzling

Tandoori mixed grill **£16.50**

A selection of tandoori chicken, chicken tikka, lamb tikka and seekh kebab. Served with naan bread

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Biryani Dishes

Biryani is accompanied by a seasonal vegetable curry

Seasonal vegetables

£11.90

Fresh seasonal vegetables cooked with basmati rice and selected aromatic spices

Calcutta chicken

£13.90

Kolkata style chicken cooked with basmati rice and selected aromatic spices

Bombay masala lamb

£14.90

Mumbai masala lamb cooked with basmati rice and selected aromatic spices

Shampan special biryani

£15.90

Chicken tikka, lamb tikka, king prawn, lamb chop cooked with basmati rice and selected aromatic spices

Accompaniments

£6.50

Aloo gobi

Cumin tadka dall

Saag aloo

Baby aubergine sukha

Mushroom & tomato stir-fry

Saag bhaji

Bindi bhaji

Onion bhaji

Saag paneer

Bombay aloo

Paneer with cumin & garlic sauce

Seasonal vegetable curry

Cauliflower bhaji

Vegetable stir-fry
jhalfrezi

Chana masala

Rices

Home-made breads

Basmati rice

£3.50

Chapati

£2.90

Pilau rice

£3.50

Laccha paratha

£3.90

Mushroom rice

£4.90

Tandoori roti

£3.50

Coconut rice

£4.90

Naan

£3.50

Special rice

£4.90

Garlic naan

£3.90

Garlic rice

£4.90

Keema naan

£3.90

Peshawari naan

£3.90

SHAMPAN SUNDAY BUFFET

12 NOON - 5PM

A wide selection of dishes available with menu variations occurring weekly.

Adults **£11.90**

Children **£8.90**

(aged up to ten years)

Make a reservation to dine with us
020 8460 7169

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