SHAKINAH

SHAKINAH FESTIVE MENU



SMALL PLATES To Share

Tikka & Brie Croquettes (G)(D) | 13

Chicken tikka · Brie · Mozzarella · Crispy coating · Cranberry-orange glaze

Home-Made Masala Meatballs (G)(D) | 12

Beef meatballs · Curried tomato sauce · Mild vindaloo · Cream drizzle · Fresh coriander · Crispy fried onions

Masala Crimson Florets (VG)(N) | 11

Crispy cauliflower • Spices • Hazelnut crunch • Cranberry-orange-cinnamon glaze

Bombay Bravas (V)(D) | 8

Crispy Bombay potatoes · Chilli & Cajun spices · Lime sour cream · Crunchy onions

Chatpata Christmas Sprouts (VG) | 8

Twice-cooked Brussels sprouts • Sriracha-honey glaze • Crunchy onions

FESTIVE SIGNATURE MAINS

Tandoori Jewel (N)(D)(G) | 24

Juicy chicken breast coated in a fragrant dry rub of smoked paprika, cinnamon, and warm spices, grilled to perfection on a bed of rich Madras curry sauce. Finished with creamy burrata, crunchy spiced nuts, and sweet dried cranberries for a smoky, festive bite.

From the Sultan's Banquet (N) | 28

Tender lamb shanks braised with aromatic spices, sweet apricots, and hearty chickpeas, all in a rich, fragrant sauce. Finished with crushed pistachios and fresh coriander for a royal touch, perfectly balancing heat, sweetness, and depth.

(M) Mustard (C) Gluten (D) Dairy (N) Tree Nuts (P) Peanuts (FH) Fish (E) Eggs (S) Sesame (F) Shellfish (N) Spicy (VG) Vegan (V) Vegatarian



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