

SHAMPAN SUNDAY BUFFET

12 NOON - 5PM

A wide selection of dishes available with
weekly menu variations

Adults £11.90 Children £8.90
(aged up to ten years)

Make a reservation to dine with us **020 8460 7169**

SHAMPAN HOSPITALITY

Enjoy the exclusive experience for your event in our
newly refurbished Cardamom Suite or in your chosen
venue, choosing from our extensive menu of your Indian
favourites and contemporary plated dishes.

About Us

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!

Our Other Restaurants

SHAMPAN
AT THE SPINNING WHEEL

The Spinning Wheel, Grays Road,
Westerham, Kent, TN16 2HX

Tel: 01959 572 622

SHAMPAN
WELLING

8 Falconwood Parade, The Green,
Welling, Kent, DA16 2PL

Tel: 020 8304 9569

SHAMPAN
BROMLEY

38 Chatterton Road,
Chatterton Village
Bromley,
Kent,
BR2 9QN

020 8460 7169

info@shampangroup.com

Order online at
www.shampangroup.com



SHAMPAN
BROMLEY

home dining menu

Collection only

The real taste of traditional and
contemporary Indian cuisine

Relaunching 5th February 2017

Appetisers

Onion bhaji Shredded onion and potato rolled with aniseed	£3.90	Grilled fresh water king prawns with smoked garlic & dill leaves	£5.50
Vegetable samosa A spiced vegetable filling encased in a crisp and light pastry	£3.90	Char-grilled chicken with cracked fennel & cardamom	£4.90
Pickled paneer & pepper melody with tomato & chili coulis	£4.50	Lamb samosa A spiced minced lamb filling encased in a crisp and light pastry	£3.90
Tandoor seared salmon with lemongrass & chilli	£5.50	Assorted grilled platter Paneer, king prawn, char-grilled chicken, lamb chop, salad & relish	£7.90
Griddle seared king scallops with cumin peas and cauliflower puree	£6.50	Assorted Indian Hors d'oeuvres Chicken tikka, seekh kebab and onion bhaji, served with salad	£5.50
Tiger prawn puri South Asian flat bread topped with medium spiced prawns	£4.90		

From the Clay Oven

Papadoms & chutneys Bag of papadoms served with a selection of home-made chutneys	£2.00 <small>per portion</small>
Chicken tikka Tender cubes of tandoor baked marinated chicken breast	£4.50
Lamb tikka Tender cubes of tandoor baked marinated lamb	£4.50
Lamb chops Marinated in lightly spiced yoghurt and baked in the tandoor	£5.50

To order, please call **020 8460 7169**

Main Courses

Hyderbadi spiced baby aubergines with tomato & tamarind sauce Marinated baby aubergines stir-fried with slow cooked onions & tomatoes	£7.90	Nawabi aromatic tandoori breast of chicken with a smoked cashew nut sauce Breast of chicken marinated in saffron & rose water. Served on a bed of smoked cashew nut sauce and royal cumin	£10.90
Kerala spiced king prawns, curry leaf & coconut sauce Fresh water king prawns marinated with turmeric & ginger, presented in a coconut sauce with a hint of chilli	£11.90	Bemisal chicken A unique smooth dish of spiced chicken tikka swirled in a butter tomato sauce garnished with browned onions	£9.90
Grilled sea bass with chilies, Bengali aubergine & tomato broth Pan-seared fillet of sea bass, dusted with carom seeds & chopped fresh chilies, served with a tomato & onion broth	£11.90	Punjabi barbecued achari Spiced lamb or tandoor chicken, served on a bed of tangy achari sauce of tomatoes, ginger & onions with a hint of fresh chilli	£9.90
Seared haddock with a ginger and coconut sauce Pan-seared fillets garnished with crab meat and kokum spices, drizzled with a fresh ginger and coconut sauce with a hint of chilli	£11.90	Slow braised leg of Kentish lamb ‘salli’ with straw potatoes Tender pieces of lamb cooked with garlic and fresh chilli, served with a fresh spinach sauce	£12.90
Tilapia fish masala Traditional fish from the waters of Bangladesh, lightly seasoned with spices and fried in butter before being cooked with tomatoes, onions and mixed peppers	£11.90	Hyderbadi spiced lamb shank Slow-cooked Kentish lamb shank marinated in turmeric, yoghurt, toasted garlic & ground spices. Finished with roasted root vegetables	£12.50
Shampan's Signature chicken masala Marinated whole baby chicken baked in a thick gravy	£13.50		

Please let us know when ordering if you have any dietary requirements or allergen concerns

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	£8.90
Butter chicken	£8.90

SELECTED TRADITIONAL DISHES ARE ALSO AVAILABLE WITH

Fresh seasonal vegetables	£5.50
Chicken	£7.90
Kentish lamb	£7.90
Tiger prawns	£8.90
King prawns	£9.90

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

Tandoori chicken	£7.50	Mughal lamb chops	£10.50
Chicken or lamb tikka	£7.50	Tandoori king prawns	£10.50
Chicken or lamb shashlick	£7.50	Tandoori king prawn shashlick	£11.90
Tikka paneer shashlick	£8.90	Tandoori mixed grill	£12.50

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

Biryani Dishes

Dishes are accompanied by a seasonal vegetable curry

Seasonal vegetables Fresh seasonal vegetables cooked with basmati rice and selected aromatic spices	£9.50
Calcutta chicken Kolkata style chicken cooked with basmati rice and selected aromatic spices	£10.50
Bombay masala lamb Mumbai masala lamb cooked with basmati rice and selected aromatic spices	£10.50
Shampan special biryani Chicken tikka, lamb tikka, king prawn, lamb chop cooked with basmati rice and selected aromatic spices	£12.50

Accompaniments

Aloo gobi	Cumin tadka dall	Saag bhaji
Baby aubergine sukha	Mushroom & tomato stir-fry	Saag paneer
Bindi bhaji	Onion bhaji	Seasonal vegetable curry
Bombay aloo	Paneer with cumin & garlic sauce	Vegetable stir-fry
Cauliflower bhaji		jhalfrezi
Chana masala	Saag aloo	

Rices

Basmati rice	£2.50
Pilau rice	£2.50
Coconut rice	£3.90
Garlic rice	£3.90
Mushroom rice	£3.90
Special rice	£3.90

Home-made breads

Chapati	£1.90
Laccha paratha	£2.90
Tandoori roti	£2.50
Naan	£2.50
Garlic naan	£2.90
Keema naan	£2.90
Peshawari naan	£2.90