Shezan

Historic Dining Rooms 1915

Nibbles

Roasted Almonds (Ve) 4.75
Chaat masala & black salt.

Assorted Papad (V) 4.95
House chutneys & tangy pickle.

Namak Para (Ve) 3.75
Spiced Indian savoury biscuits.

Small Plates To Share

Shezan Charred Chicken 8.95
Clay-oven chicken, smoked paprika & warm spices.

Pakora (V) 7.75
Crisp onion fritters with gram flour and aromatic spices.

Samosa (Ve) 7.95
Crisp pastry with savoury mixed vegetables.

Monsoon Fries (Ve) 6.50
Crisp potatoes with smoky masala.

Coconut Chilli King Prawns 10.75
Seared king prawns, coconut, curry leaves & red chilli.

Old Delhi Naan Bites (V) 8.45
Sliced garlic naan topped with spiced chickpeas, tamarind, yoghurt & fresh coriander.

Shezan Street Platter 12.95 pp
Chana chaat, samosa, smoky chicken tikka & seekh kebab. Minimum 2 orders.

Tandoor & Tawa

Served with Fresh Green Chutney

Peshawari Chapli Kebab 15.95
Tawa-seared lamb, green chilli & coriander, with Chana Chaat, Kachumber & mint chutney.

Chooza Shashlick Lahori 16.95
Clay-oven chicken, peppers, smoked paprika & Himalayan pink salt.

Mughlai Biryani

Served with your choice of yoghurt raita or saffron masala sauce.

Nawabi Biryani
Chicken 17.95 | Lamb 18.95
Aged basmati, saffron, herbs & aromatic spices.

Nawabi Jhinga Biryani 21.95
King prawns, aged basmati, saffron, browned onions & aromatic spices.

Nawabi Sabzi Biryani (V) 16.95
Seasonal vegetables, aged basmati, saffron & aromatic spices.

Add paneer +3.00

Historic Dining Rooms 1915

Heritage Dishes

Old Delhi Butter Chicken 16.95
Clay-oven chicken, creamy tomato & butter sauce.

Mughlai Chicken 15.95
Chicken simmered with tomato, caramelised onion, ginger, garlic and warming Mughal spices.

Shezan Hariyali Chicken 17.50
Green chilli, peppers, raw mango & vibrant fresh herbs.

Saag Paneer (V) 14.95
Paneer in slow-cooked spinach with garlic & warming spices.

Goan Coconut Fish 17.95
Golden-fried fish finished in a tangy coconut sauce with kokum, Goan spices & fresh curry leaves.

Kashmiri Rogan Josh
Chicken 17.95 | Lamb 18.95
Aromatic crushed garlic cream with a tomato base – a fine example of classic Mughal flavouring.

Vegetables - Sides

Tarka Daal (V) 7.95
Silky yellow lentils & toasted cumin.

Mixed Sabzi (Ve) 8.95
Crisp cabbage, cauliflower, potato, carrots & garden peas with cumin, turmeric & fresh lemon.

Gobi Aloo (Ve) 8.25
Cauliflower & potato with cumin, turmeric & fresh coriander.

Kabuli Chana Masala (Ve) 7.95
Chickpeas with toasted cumin & tangy tamarind.

Bhindi Panch Phoron (Ve) 8.75
Okra with onions, tomatoes and panch phoron spices.

Kachumber Salad (Ve) 5.00
Tomato, onion, coriander & fresh lemon.

Homemade Raita (V) 4.75
Yoghurt, cucumber & fresh herbs.

Rice & Naan

Fresh naan baked in the clay oven

Mughlai Pulao (Ve) 5.45
Aged basmati, browned onions & whole spices.

Steamed Basmati Rice (Ve) 4.95
Plain steamed basmati rice.

Lemon Rice (Ve) 6.45
Aged basmati, lemon, cashews & fresh curry leaves.

Garlic Naan (V) 5.25
Fresh garlic, sea salt butter.

Paneer Naan (V) 5.75
Clay-oven naan filled with cheese.

Butter Naan (V) 4.95
Clay-oven naan brushed with butter.

Peshawari Naan (V) 5.75
Toasted coconut, almonds & dried fruit.

Please inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed and we cannot guarantee the total absence of allergens.
A discretionary optional service charge of 10% will be added to your bill.

EXPLORE OUR MENUS
Scan to view