

B A R S N A C K S

All starters are served with mango chutney, tamarind chutney, chili- and coriander chutney & raita.

Daal Borah / Piazo ** ***

Deep-fried lentil patties with chana daal & red lentils (Daal Borah) or Deep-fried lentil & onion patties (Piazo).

Daal or Aloo puri with chana daal **

Deep - fried lentil bread filled with lentil daal or spicy potato chunks with chana daal.

Deep - fried Lady fingers **

Deep - fried ladyfingers with sea salt & lime

Palak Paneer Pakora *

Deep - fried spinach & paneer balls.

Singara *

Bengali pirogue filled with vegetables.

Samosa *

Deep - fried puff pastry patties filled with vegetables.

Pakora x 3 *

Pakora is a very popular snack in India & Bangladesh where the vegetable is dipped in a batter & then deep - fried. Choose three different vegetables or proteins & we'll fry them for you in our pakora bar.

Choose between:

Cauliflower | Potato - balls | Broccoli | Mushroom Onions | Eggplant | Zucchini | Paneer | Shrimps

BAR SNACKS

85 :-

If you have any allergies, please contact your waiter for more information.

** Lacto - Ovo Vegetarian ** Vegan. *** Gluten - Free*

STREET FOOD

Shanti Burger

Shanti's owner Nahid love burgers & has created his own Bengali Shanti version. Our burgers include mango chutney, coriander/- and chili sauce, raita & tomato sauce (nut free). Served with potato pakora instead of regular frites.

Choose between:

- *Vegetable burger* **
- *Palak paneer burger* *
- *Fish burger*

Chot Poti with Fuska *

Semolina chips with creamy daal with yellow peas & potatoes, garnished with shredded cucumber & egg with tamarind chutney on the side with crispy papadam flakes on top.

Sit Roti with Chana Daal *

Rice flour bread with a spicy Indian chickpea daal.

Aloo Masala Roll *

Paratha bread filled with fried masala vegetables, potato, raita & tikka sauce. Served with extra raita on the side.

Fish Masala Roll

Paratha bread filled with fried masala salmon chunks & vegetables, raita & tikka sauce. Served with extra raita on the side.

Daal Tarkari with Nan * or **

Red lentil & chana daal with our tandoori baked nan.

Moglai Kebab Roll with nan

Moglai kebab in nan bread with mango chutney, tamarind chutney, chili- and coriander chutney & raita on the side.

Choose between:

- *Vegetables* **
- *Palak paneer* *
- *Fish*

STREET FOOD

140 :-

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T I F F I N B O X

Dinner Set!

Choose one Snack, one Main dish & one Dessert from the menu or let the chef decide. Have it delivered to the table just like the Original Indian Tiffin Box.

The Tiffin Box can be made Vegan, Vegetarian, Gluten - Free or with Fish & Seafood. Your choice!

TIFFIN BOX

350 :-



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VEGETARIAN MAIN

Curry

Dherosh Begun / or aloo ** ***

Ladyfingers & eggplant or potatoes halves in a flavourful curry.

Beguner Tarkari * or ****

Tandoori grilled eggplant with a saucy filling of chunks of paneer, tomato, eggplant & potato.

Filled Zucchini with Paneer * ***

Grilled zucchini filled with zucchini meat, paneer, tomato, chili, cilantro & coconut milk.

Palak Paneer * ***

Shanti's signature dish with spinach, paneer & fresh cilantro in a creamy tomato based tikka sauce with coconut, yoghurt & cream.

Monsoon rain sabji ** ***

A homely style Bengali curry with fresh seasonal vegetables garnished with a Bengali cilantro egg, boiled & then fried in the pan with cilantro- and chili chutney.

Vegetable korma with paneer * ***

(mild / hot)

Authentic vegetable korma garnished with a palak paneer kofta. Korma is a mild dish with distinct flavours of cinnamon, cardamon & other exotic spices. Its creamy, nutty & luxurious with a mix of fresh vegetables.

Sabji Karai * or **

Spicy tomato based curry with tikka & sambal oelek flavours. Choose between vegetables or paneer as a main ingredient.

Veggie Kofta Balti * or ** ***

Vegetables kofta balls deep-fried. Served with Shanti's own balti sauce or served with vegan curry sauce on the side.

Malai Palak Paneer Kofta *

Palak paneer balls in a creamy korma sauce.

Paneer Pumpa Masala * ***

Pumpkins, spinach, paneer, garlic, ginger, tomato, coriander, cumin, served with rice.

Paneer Butter Masala * ***

Paneer, tomato, cashew nuts, coconut milk and cilantro.

Papaya Daal ** ***

Chunks of fresh green papaya in a chana daal curry.

Shag aloo daal ** ***

A curry with chana daal, fresh spinach & potatoes with cilantro.

Chichi * ***

Deep-fried paneer in tempura batter. Served with tikka sauce.

MAIN DISHES

VEGETARIAN

190 :-

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VEGETARIAN MAIN

Veggie Chicken Dishes ***

Chunks of soya protein "chicken style" in three classical chicken dishes.

Choose between:

- *Chicken Tikka (can also be ordered nut-free)* * or **
- *Chicken korma (contain nuts)* *
- *Chicken Dopiaz* **

Sizlar

Fried vegetables, salad, rice, raita & chutney included in all dishes.

Mix Sweet and spicy Sizlar * ***

Tandoori grilled paneer in three different marinades: garlic, green peas & tikka.

Paneer Tikka Sizlar * or ** ***

Tandoori grilled paneer with fried vegetables on a super hot tree plate with tikka sauce on the side. We'll replace the paneer with fresh vegetables & serve it with curry sauce to make it vegan.

Vindalo Vegetable Grill * or ** ***

Vegetables marinated in different chilies & grilled in the tandoori oven. Served with tikka sauce or vegan curry sauce on the side.

Palak Paneer Kofta Sizlar *

Palak paneer balls & vegetables on a super hot tree plate with tikka sauce on the side.

Veggie Kofta Sizlar * or **

Vegetable kofta & vegetables on a super hot tree plate. Served with tikka sauce or vegan curry sauce on the side.

Jali Kebab Sizlar ***

This is a dish with a long history and dates back to the old Mogul era in Bangladesh. Jali means "net" because of the egg-based spider net pattern on the kebab patty before fried. The patties are served on a bed of fried vegetables on a hot iron sizlar with tikka sauce on the side (can also be ordered without nuts).

Choose between:

- *Veggie jali kebab* **
- *Palak paneer jali kebab* *

Biryani

Vegetarian Biryani * ***

Festive rice dish from Dhaka with lots of spices with vegetable skewers on top with tikka sauce on the side.

Thali

Mix Veg Thali *

Three small dishes on same plate. Palak Paneer sizlar, Sabji korma, chana daal & samosa.

Mix kofta thali *

Three small dishes on same plate. Palak Paneer kofta, Sabji kofta and fish kofta & samosa

**MAIN DISHES
VEGETARIAN
195 :-**

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F I S H & S E A F O O D M A I N

Curry

Bull Shrimp ***

Grilled shrimps dipped in a tempura batter & deep-fried. Served with tikka sauce.

Curry with Fish Kofta

Deep-fried fish, potato & vegetable balls in a rustic curry sauce.

Fish Tikka Masala ***

A classic tikka masala is medium spicy, creamy & tomato based. Shanti's tikka masala comes with chunks of today's fresh fish.

Fish Korma (mild / hot) ***

Korma with cooked chunks of salmon. The creamy flavours of a korma come from the nuts, raisins, cream & yoghurt. The luxurious spices from cinnamon, cardamom & garam masala makes it even more joyful.

Mango Fish Curry ***

Fish curry from the Bengali coastal region Cox's Bazar with fresh mango, chili & cilantro.

Malai Chingri ***

King prawns in coconut milk with chili, fresh cilantro, cashews nuts, cinnamon & lime.

Mixed Fish Curry

Fried mackerel, shrimps, cod & salmon in curry.

Palak Mas

Fried mackerel, shrimps, cod & salmon mixed in a curry with spinach or choose only of these fishes as a main ingredient in the curry.

King Prawn Bhuna ***

King prawns in a curry sauce with tomatoes & bell pepper.

Borshar mas

Chunks of cod cooked in a curry sauce. Very spicy fish dish with habanero chili from the Chittagong area which is a popular dish during the rain season in Bangladesh.

Salmon Dopiaz ***

Grilled chunks of salmon in a spicy tomato-& paprika based curry sauce.

Papaya Chingry ***

Chunks of fresh green papaya and fried shrimps in a curry.

CURRY 205:-

Fish and seafood are ASC- or MSC labeled.

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F I S H & S E A F O O D M A I N

Sizlar

Mix Fish Sizlar ***

Tandoori marinated & grilled chunks of fish, served with tikka sauce on the side.

Choose between:

Mix: Salmon, Cod, Mackerel & Shrimps.

Or: Salmon | Cod | Mackerel | Shrimps

Jali Fish Kebab Sizlar ***

This is a dish with a long history and dates back to the old Mogul era in Bangladesh. Jali means "net" because of the egg-based spider net pattern on the kebab patty before fried. The fish patties are served on a bed of fried vegetables on a hot iron sizlar with tikka sauce on the side (can also be ordered without nuts).

Mix Fish Thali

Mix Fish Thali

Three small dishes on same plate.
Fish Kofta, Salmon curry and shrimp grill.

Biryani

Fish Pilao ***

Flavored rice cooked with tandoori grilled fish served with tikka sauce on the side.

Bhuna Khichuri with Fish Dopiaz

Creamy rice cooked with lentils & rustic spices served with a fish dopiaz curry with lots of caramelized onions.

MAIN DISHES

FISH &

SEAFOOD

210 :-

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B R E A D & L A S S I

Naan etc.

Plain Nan, 40:-

A tandoori grilled nan with some ghee drizzled on top of the bread.

Garlic Nan, 45:-

A tandoori grilled nan with some garlic & ghee drizzled on top of the bread.

Vegan nan, 40:- **

A tandoori grilled nan with no dairy included.

Cilantro Nan, 45:-

A tandoori grilled nan garnished with chopped cilantro & some ghee drizzled on top of the bread.

Peshwari Nan, A royal bread! 45:-

A tandoori grilled sweet nan filled with shredded coconut, sugar & butter.

Sunflower Seed Nan, 45:-

A tandoori grilled nan with roasted sunflower seeds & ghee drizzled on top of the bread.

Fish Nan, 50:-

A tandoori grilled nan filled with small chunks of salmon.

Paratha, 45:-

A layered flatbread fried in oil & ghee in a frying pan.

Papadam with chutney, 35:- ** ***

Crispy lentil bread with our home made mango chutney.

Lassi

Mango Lassi 60:-

Sweet Bengali - style yogurt drink. Garnished with fresh ginger.

Strawberry Lassi 60:-

Sweet Bengali - style yogurt drink. Garnished with fresh ginger.

Lassi is a popular yoghurt drink from India & Bangladesh. Its usually sweet but can also have a salty flavour. Its a perfect drink to balance spicy food!

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T H E S W E E T P A R T

Desserts

All of our Ice Creams are Home Made.

Patishapta

Rice flour pancakes with rich strawberry - & cream purée, garnished with fresh strawberries, mint & sweet shredded coconut.

Ginger Ice Cream ***

The ice cream is ecological & served with a sweet date/- & tamarind sauce.

Bengali Kulfi ***

Cardamom & saffron ice cream made of milk & cream.

Firni ***

Creamy rice pudding with a rosewater & cardamom flavour, garnished with dried fruit & nuts.

Carrot Halowa ***

"Halowa" means sweet in Bengali & can be made in a million varieties. Our halowa is a milk-based pudding with carrot, cinnamon & cardamom.

Mango Sorbet ** ***

Our homemade mango sorbet is made of fresh mango & garnished with roasted coconut flakes.

A Selection of Fresh Fruits ** ***

A selection of fresh fruit. With lime & roasted coconut flakes.

DESSERTS 90:-

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