

WELCOME TO SHALIMAR RESTAURANT

We hope your experience here will be an enjoyable and relaxing one. We strive to make you, our guest, feel at home. Please review the following to ensure you have the best experience possible.

- If you prefer your food spiced (mild, medium, medium hot, hot, or extra hot) please let your server know.
- Rice is served with every entrée excluding Rice based entrées (Biryani & Pulao).
Extra rice will have a charge of \$1.50
- We reserve the right to refuse alcohol to any customer we feel is too intoxicated.
- Shalimar reserves the right to charge 15% gratuity on all parties of 4 or more.
- We at Shalimar value you as a customer, if you are not satisfied with our food or service, we will make it right.
- If you're looking for a unique place to hold your next party or function, we have a beautiful private dining room...ask to see it today!
- We can cater your private parties or functions at our place, or yours!

We thank you for choosing Shalimar Restaurant, and look forward to seeing you again soon.



BEVERAGES:

Mango Milkshake	\$ 2.75
Lassi <i>A soothing yogurt drink. Sweet or Salted.</i>	\$ 2.75
Mango Lassi	\$ 2.75
Juices <i>Choice of Mango, Cranberry, or Orange</i>	\$ 1.95
Soft Drinks <i>Coke, Diet Coke, Sprite, or Lemonade</i>	\$ 1.50
Bottled Water	\$ 1.50
Iced Tea	\$ 1.50
Black Tea or Coffee	\$ 1.50
Green Tea	\$ 1.50
Indian Masala Tea (Chai) <i>Made with Indian spices and milk.</i>	\$ 1.95

EXTRAS & SIDES:

Pappad (2) <i>Crisp wafers made from Lentil flour</i>	\$ 1.50
Raitha <i>Whipped yogurt with spices, shredded cucumbers, and diced tomatoes</i>	\$ 1.95
Yogurt <i>Fresh, homemade yogurt</i>	\$ 1.50
Pickles <i>Imported mixed pickles (Pachranga Achar)</i>	\$.95
Mango Chutney <i>Sweet and sour mango relish</i>	\$ 1.50
Masala, Korma, or Curry Sauce	\$ 2.50

Shalimar Restaurant – Fine Indian Cuisine

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APPETIZERS:

All appetizers served with Mint, Tamarind, and Onion Chutney
For a unique experience, we recommend you try them with our
Sweet & Sour Mango Chutney for \$1.50

Vegetable Samosa (2) \$ 2.95

Crisp triangular patties stuffed with peas and potatoes
cooked with spices and then fried

Vegetable Samosa Chaat \$ 5.95

Veg Samosa (2) covered with Chana Masala (Garbanzo
Beans), spices, diced onions, diced tomatoes, Tamarind &
Mint Chutney

Aloo Tikki (2) \$ 2.95

Crisp round potato patties

Aloo Tikki Chaat \$ 5.95

Aloo Tikki (2) covered with Chana Masala (Garbanzo Beans),
spices, diced onions, diced tomatoes, Tamarind & Mint
Chutney

Vegetable Pakora (5) \$ 2.95

Sliced onion, bell pepper, cauliflower mixed with batter then
gently seasoned and fried

Onion Bhajhi (5) \$ 3.95

Fried shredded onion fritters

Paneer Pakora \$ 4.95

Battered homemade cottage cheese cubes stuffed with
chutney and spices

Chicken Samosa (2) \$ 4.95

Crisp triangular patties stuffed with ground chicken cooked
with spices and then fried

Chicken Pakora \$ 4.95

Battered boneless chicken fingers.

Vegetarian Appetizer Platter \$ 7.95

Assortment of Veg Samosa, Veg Pakora, Onion Bhajhi, Aloo
Tikki & Paneer Pakora.

Non-Vegetarian Appetizer Platter \$ 8.95

Assortment of Chicken Tikka, Tandoori Chicken, & Lamb
Kebabs.

Tandoori Chicken Wings 6 pcs. \$ 6.95

Marinated chicken wings, cooked in
Tandoor oven. 12 pcs. \$ 9.95

SOUP & SALADS

Chicken Soup \$ 2.50

Lentil Soup \$ 2.50

Green Salad \$ 1.95

Fresh garden salad served with choice of Ranch or Italian
Dressing.

TANDOORI (CLAY OVEN):

Served with Rice, Masala Sauce (tomato & butter sauce) or Curry
Sauce, and Onion Chutney. **All Tandoori items are LOW CARB and
LOW CHOLESTROL, grilled not fried!**

Tandoori Chicken Full (8) \$ 12.95

Chicken marinated in yogurt with spices and grilled in Tandoor oven. Half (4) \$ 6.95

Chicken Kababs \$ 9.95

Finger rolls of spiced ground chicken cooked on a skewer in
Tandoor oven.

Chicken Tikka \$11.95

Tender boneless pieces of chicken breast marinated in yogurt
with spices and grilled in Tandoor oven.

Lamb Kababs \$12.95

Finger rolls of spiced ground lamb cooked on a skewer in
Tandoor oven.

Tandoori Fish \$13.95

Swordfish marinated in yogurt with spices and grilled in
Tandoor oven.

Tandoori Shrimp \$14.95

Spiced jumbo shrimp cooked on a skewer in Tandoor oven.

Tandoori Mixed Grill \$15.95

Assortment of Tandoori Chicken, Chicken Tikka, Lamb Kebabs,
Tandoori Shrimp & Fish.

WHAT IS TANDOOR?

A Tandoor oven is essentially a very large clay pot, often
standing knee-high above the kitchen floor. The sides of a
tandoori oven curve inwards towards a centralized exhaust
hole. The tandoori design is something of a transitional form
between a makeshift earth oven and the horizontal-plan
masonry oven.

Tandoori refers to a dish that is cooked in the Tandoor oven.

Learn more at www.shalimarlouisville.com

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HOUSE RECOMMENDATIONS:



NO SUBSTITUTIONS ALLOWED—NOT AVAILABLE WITH ANY COUPONS OR DISCOUNT OFFERS.

Non Vegetarian Thali

\$15.95

A traditional Indian meal served in silver platter with Tandoori Chicken, Chicken Tikka Masala, Lamb Saag, Dal, Rice, Raitha, Naan, Kheer (Dessert).

Vegetarian Thali

\$14.95

A traditional Indian meal served in silver platter with Vegetable Samosa, Nav Ratan Korma, Saag Paneer, Dal, Rice, Raitha, Naan, Kheer (Dessert).

BREADS:

All of our breads are baked fresh to your order.

Bread Combo - no substitutions

\$ 5.95

Combination of our most popular Tandoori breads - Naan, Garlic Naan, and Tandoori Roti.

Naan

\$ 1.95

Plain unleavened bread made in Tandoor

Garlic Naan

\$ 2.95

Naan stuffed with fresh garlic, cilantro, and seasonin.

Peshwari Naan

\$ 2.95

Naan stuffed with crushed cashews, raisins, & coconut

Keema Naan

\$ 3.95

Naan stuffed with ground lamb and cilantro

Spinach Naan

\$ 2.95

Naan bread stuffed with fresh spinach

Chilli Naan

\$ 2.95

Naan bread stuffed with diced jalapeno pepper (spicy) & cilantro

Onion Kulcha

\$ 2.95

Spicy and hot bread stuffed with onions

Cheese Kulcha

\$ 2.95

Naan stuffed with blend of mozzarella and cheddar cheese

Masala Kulcha

\$ 2.95

Naan stuffed with mashed potatoes and green peas

Tandoori Roti or Tava Chapathi

\$ 1.95

Whole wheat flour bread cooked in Tandoor or on a Tava (Griddle)

Tandoori Paratha or Tava Paratha

\$ 2.50

Multi-layered whole wheat flour bread cooked in Tandoor or on a Tava (Griddle)

Tandoori Aloo Paratha or Tava Aloo Paratha

\$ 2.95

Multi-layered whole wheat flour bread stuffed with mashed potatoes & green peas cooked in Tandoor or on a Tava (Griddle)

Butura or Poori (2)

\$2.95

Deep fried puffed bread - Butura (White Bread) or Poori (Wheat Bread)

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LAMB:

Served with Rice and Onion Chutney
(add mushrooms to entrée for only \$1.00 more)

Lamb Curry	\$11.95
<i>Chunks of lamb cooked with herbs and spices in gravy sauce</i>	
Lamb Korma	\$12.95
<i>Lamb cooked in cream sauce with cashews and raisins</i>	
Lamb Saag	\$11.95
<i>Tender pieces of lamb cooked with spinach and flavored with fresh spices</i>	
Lamb Kadai	\$11.95
<i>Cubes of lamb cooked with fresh-cut tomatoes, bell pepper and onions</i>	
Lamb Vindaloo	\$11.95
<i>Lamb cooked in hot and spicy sauce with potatoes</i>	
Lamb Tikka Masala	\$12.95
<i>Boneless lamb, grilled in Tandoor oven, then sautéed in tomato & butter sauce</i>	
Keema Mattar	\$11.95
<i>Ground lamb cooked with a touch of green peas</i>	

GOAT:

Served with Rice and Onion Chutney
(add mushrooms to entrée for only \$1.00 more)

Goat Curry	\$11.95
<i>Baby goat cooked with herbs and spices in a thick curry sauce</i>	

CHICKEN:

Served with Rice and Onion Chutney
(add mushrooms to entrée for only \$1.00 more)

Chicken Curry	\$10.95
<i>Chicken cooked with spices in a thick curry sauce</i>	
Chicken Tikka Masala	\$11.95
<i>Boneless chicken breast cooked in tomato & butter sauce</i>	
Chicken Korma	\$10.95
<i>Boneless chicken cooked with cashews and raisins with a touch of cream</i>	
Chicken Makhani	\$12.95
<i>Boneless dark (leg & thigh) Tandoori Chicken cooked in tomato & butter sauce with crushed cashews</i>	
Chicken Saag	\$10.95
<i>Tender pieces of chicken sautéed with spinach and blended with green herbs</i>	
Chicken Chilli	\$12.95
<i>Boneless chicken pieces simmered in gravy with seasoned bell pepper and shredded onions</i>	
Chicken Vindaloo	\$10.95
<i>Chicken cooked in hot and spicy sauce with potatoes</i>	
Chicken Kadai	\$10.95
<i>Cubes of chicken cooked with fresh-cut tomatoes, bell pepper and onions</i>	

SEAFOOD:

Served with Rice and Onion Chutney (add mushrooms to entrée for only \$1.00 more)

Shrimp Curry	\$11.95
<i>Shrimp cooked in gravy sauce with herbs and spices</i>	
Shrimp Vindaloo	\$11.95
<i>Shrimp cooked in hot and spicy sauce with potatoes</i>	
Shrimp Masala	\$12.95
<i>Marinated shrimp, grilled in Tandoor oven, and then sautéed in tomato sauce</i>	
Shrimp Korma	\$12.95
<i>Shrimp cooked in cream sauce with cashews and raisins</i>	
Shrimp Jalpharezi	\$11.95
<i>Shrimp cooked in gravy with fresh cut onions, bell pepper, & broccoli</i>	
Fish Curry	\$11.95
<i>Swordfish cooked with fresh spices in our thick curry sauce</i>	
Fish Jalpharezi	\$11.95
<i>Swordfish cooked in specially prepared vegetables with a touch of ginger and garlic</i>	
Fish Masala	\$12.95
<i>Marinated swordfish cooked in gravy with fresh cut onions, bell pepper, & broccoli</i>	

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VEGETABLES:

Served with Rice and Onion Chutney

Last eight entrees can be vegan at your request

Saag \$ 8.95

Creamed spinach and mustard greens

Choice of Plain, Paneer (cottage cheese), Mushrooms, Aloo (potatoes), or Chana (garbanzo beans).

Malai Kofta \$ 9.95

Minced garden fresh vegetable dumplings (cauliflower, carrots, potatoes, & Paneer) cooked in a rich gravy and crushed cashews

Mattar Paneer \$ 8.95

Fresh homemade cottage cheese (Paneer) cooked gently with tender green peas and fresh spices

Paneer Masala \$10.95

Tender chunks of homemade cheese (Paneer) cooked with tomato and butter sauce

Paneer Kadai \$10.95

Tender chunks of homemade cottage cheese (Paneer) cooked with fresh cut tomato, bell pepper, and onion

Nav Ratan Korma \$ 9.95

Cauliflower, potato, green beans, garbanzo beans, lima beans, green peas, & carrots sautéed in creamy sauce with cashews and raisins

Dum Aloo \$ 8.95

Potatoes cooked in ginger-garlic paste and spices with touch of yogurt

Paneer Shahi Korma \$10.95

Tender chunks of homemade cottage cheese (Paneer) cooked in a rich gravy with crushed cashews

Aloo Mattar \$ 8.95

Fresh green peas, cooked in a spiced sauce with potatoes

Dal \$ 7.95

specify Turka (no butter) or Makhani (with butter)

Lentils (Black-Urad), Split Chickpeas (Chana) Dal, & Kidney Beans (Rajmah) flavored with freshly ground spices

Yellow Dal \$ 7.95

Lentils (Yellow-Masoor) flavored with freshly ground spices

Chana Masala \$ 8.95

A North Indian specialty subtly flavored chick peas tempered with ginger and garlic

Aloo Gobhi \$ 8.95

Cauliflower and potatoes cooked with herbs and spices.

Baingan Bhartha \$ 8.95

Grilled and then mashed eggplant, cooked with green peas and spices.

Bhindi Masala \$ 9.95

Okra cooked with fresh cut onions and spices.

Broccoli Masala \$9.95

Broccoli cooked with spices.

BIRYANI & PULAO:

A classic Muglai dish of curried vegetable, meats, or seafood cooked with Basmati Rice.

All Rice items served with Onion Chutney and Raitha.

Vegetable Biryani \$ 9.95

Made with cauliflower, potato, green beans, garbanzo beans, lima beans, green peas, & carrots

Chicken Biryani \$10.95

Lamb Biryani \$11.95

Goat Biryani \$11.95

Shrimp Biryani \$12.95

Fish Biryani \$11.95

House Special Biryani \$14.95

Contains chicken, lamb, shrimp, and vegetables

Paneer Pulao \$ 9.95

Flavored Basmati Rice cooked with Paneer (Homemade cottage cheese)

Peas Pulao \$6.95

Flavored Basmati Rice cooked with green peas

Egg Pulao \$6.95

Flavored Basmati Rice cooked with eggs

Basmati Rice \$1.50

Plain Basmati Rice cooked with a touch of Jeera (Cumin Seed)

BIRYANI OR PULAO?

Biryani is a set of rice-based foods made with spices, basmati rice and meat, fish, eggs or vegetables. Pulao is a dish in which a rice is cooked in a seasoned broth (like pilaf). The difference between biryani and pulao is that while pulao may be made by cooking the items together, biryani is used to denote a dish where the rice (plain or fried) is cooked separately from the thick sauce (curry of meat or vegetables).

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DESSERTS:

Gulab Jamun(2) <i>A North Indian sweet made mixture of flour and milk, fried in soybean oil, soaked in honey syrup</i>	\$ 2.50
Ras Malai(2) <i>Homemade cheesecake patties served in creamy milk sauce</i>	\$ 2.50
Kheer - (Rice Pudding) <i>A famous Indian sweet made from milk and basmati rice, flavored with nuts, raisins, and cardamom seeds</i>	\$ 2.50
Ice Cream – choice of Mango or Pistachio flavors	\$ 2.50
Mango Pudding <i>Mango pudding with chunks of fruit</i>	\$ 2.50



A Bit About Us...

Shalimar Indian Restaurant is a family owned restaurant. Our family has been in the restaurant business for over 20 years.

Growing up in an immigrant Indian family, we understood that America is the land of opportunity, where dreams come true. We're grateful to all the guests who have given us the opportunity to share our vision.

Some restaurants are ideal for special occasions. Indeed, we hope many of you, our guests, will celebrate birthdays, anniversaries and other memorable events with us. At Shalimar we strive to make every lunch and dinner a special occasion for every guest.

When we open the doors to the restaurant for lunch, dinner or catering, it's as if we're opening the doors to our own homes and inviting guests to enjoy extraordinary food paired with a rich Indian lager beer or a glass of wine from our extensive wine list.

Our menu features the finest Northern Indian entrees and our specialty Tandoori (Clay Oven) dishes.

Shalimar is elegant, relaxed, and affordable, inviting guests to enjoy the hospitality that reflects our Indian heritage. The training our staff receives enhances their desire to provide guests with a wonderful dining experience.

Shalimar is our dream come true!

Open for Lunch 11:30am – 2:30pm. Dinner Sun – Thur 5:30pm – 9:30pm, Fri & Sat 5:30pm – 10:00pm.
Come try our daily Lunch Buffet, open 7 days a week!

Gift Cards available for all occasion!

Find us on the web at www.shalimarlouisville.com, and on Facebook!

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