



‘Prepared from freshest produce’



Shimla 7 represents gourmet excellence from across the subcontinent of India. Head chef and Owner Rana has worked in various 5-star hotels & restaurants in Singapore, Dubai, India and Australia with over 25 years of professional culinary experience which is showcased through presentation of the unique palette of traditional and modern cuisines, represented by dishes from the key provinces of India.

BYO (Alcohol Only) - Corkage: \$3.00 per person

Minimum dining requirement: \$25 per person



WE CAN PREPARE VEGAN MEALS ON REQUEST PLEASE INFORM OUR FRONT STAFF WHILE ORDERING IF YOU HAVE ANY TYPE OF FOOD ALLERGY OR DIETARY REQUIREMENTS

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ENTREE

VEGETARIAN

VEGETABLE SAMOSA (2pcs) (VG) \$10.0

Crispy golden pastry filled with a spiced potato and green pea mixture. A classic snack served with chutney

ONION BHAJI (4pcs) (VG) (GF) \$14.9

Thinly sliced onions mixed with spiced chickpea flour and deep-fried until crisp. A crunchy, savoury snack served with chutney

PANEER PAKORA (GF) (6pcs) \$17.9

Soft ricotta slices coated in a spiced chickpea flour batter, crispy, flavourful, and served with chutney

VEGO TIKKI (4pcs) (VG) \$15.9

Golden-fried patties made with mixed vegetables. Crispy outside, soft inside, and served with fresh salad

SIZZLING MALAI SOYA CHAAP (MILD) (GF) \$18.9

Tender soya chaap marinated in a rich mix of cashew, yoghurt, and mild spices, then roasted in tandoor and served on a sizzling platter

TANDOORI PANEER TIKKA (SIZZLER) (MED) (GF) \$19.9

Ricotta cheese marinated in a blend of aromatic spices and herbs, then tandoor-roasted with onion, capsicum, and tomato. Served sizzling hot with bold, smoky flavour

VEG MANCHURIAN (SEMI-GRAVY) (MED) (VG) (GF) \$21.9

Assorted vegetable dumplings tossed in a tangy, spicy sauce with ginger, garlic, and soy. A flavourful dish with a saucy finish

HONEY CHILLI CAULIFLOWER (MED) (GF) \$20.9

Batter-fried cauliflower pieces tossed with ginger, garlic, and a tangy, spicy sauce. Crispy, and bursting with flavour, finished with sesame seeds

CHILLI PANEER (DRY /GRAVY) (MED) (GF) \$22.9

Ricotta cheese tossed with onion, capsicum, garlic, and chilli sauce in Indo-Chinese style. Choose dry for a crisp finish or gravy for a saucier bite with medium heat

NON- VEGETARIAN

CHICKEN 65 (MED) (GF) \$18.9

Fried chicken tossed with ginger, garlic, curry leaves, tomato, tamarind & chilli sauce finished with spring onion & sesame seeds

CHILLI CHICKEN (DRY/GRAVY) (MED) (GF) \$22.9

Crispy fried chicken tossed in a medium-spiced chilli and garlic sauce with diced onion and capsicum, A popular Indo-Chinese dish

PRAWN SHIMLA (MED) (GF) \$19.9

House special battered king prawns marinated with ginger & garlic

FISH CALCUTTA (MED) (GF) \$18.9

Appetiser inspired from city of Calcutta, bursting flavours, arise from unique spices

CHILLI GARLIC FISH (MED) (GF) \$21.9

Fish fillets tossed with fresh ginger, garlic, onion, capsicum with soy, tomato & chilli sauce

SIZZLERS FROM THE TANDOOR

TANDOORI CHICKEN (MED) (GF) \$20.9

On-bone chicken marinated in yoghurt and aromatic spices, then roasted in the tandoor for a smoky, chargrilled flavour. A classic and flavourful favourite

CHICKEN MALAI TIKKA (MILD) (4pcs) (GF) \$18.9

Tender boneless chicken pieces marinated in cashew, yoghurt, and mild spices, grilled in the tandoor

GARLIC CHICKEN TIKKA (MED) (4pcs) (GF) \$18.9

Boneless chicken thigh marinated in garlic, yoghurt, and medium spices, cooked in the tandoor

ACHARI CHICKEN TIKKA (MED) (4pcs) (GF) \$18.9

Tender boneless chicken marinated in a blend of tangy pickling spices and yoghurt, then grilled, tangy flavours with a hint of smokiness

MASALA SEEKH KEBAB (MED) (GF) \$19.9

Minced lamb seasoned with herbs and spices, cooked on skewers, tossed in a pan with chef's delicious homemade cream sauce

SIZZLING PLATTER FOR 2 (MED) (GF) \$32.9

A selection of Chicken tikka, Masala seekh kebab, Malai tikka & Prawn Shimla

MAINS

VEGETARIAN

DAL MAKHNI (MILD) (GF) \$19.9

Slow cooked black lentils simmered slowly with butter, cream, and mild spices

YELLOW DAL TADKA (MED) (GF) (VG) \$18.9

Slow-cooked yellow lentils finished with a tempering of garlic, cumin, and spices, finished with coriander

MIX VEGETABLE (MED) (GF) (VG) \$19.9

An assortment of fresh vegetables cooked in, thick onion and tomato gravy, with fresh herbs & traditional spices

VEG KORMA (MILD) (GF) \$20.9

Mixed vegetables cooked in a creamy, cashew-based korma sauce with mild aromatic spices

MALAI KOFTA (MILD) (GF) \$20.9

Soft potato and paneer dumplings simmered in a rich, creamy cashew-based gravy with mild spices. An aromatic and indulgent North Indian classic

CHILLI GARLIC MUSHROOM (MED) (GF) (VG) \$21.9

Mushrooms sautéed with diced onion & capsicum in a medium-spiced chilli and garlic sauce with a hint of tang

KADAHI MUSHROOM (MED) (GF) (VG) \$21.9

Mushrooms cooked with diced onion and capsicum in tomato & onion-based gravy, finished with fresh coriander

PALAK MUSHROOM (MILD) (GF) (VG) \$21.9

Fresh mushrooms cooked in a mild spinach-based gravy. A light, nutritious, and flavourful dish, finished with cream

SOYA CHAAP MASALA (MED) (GF) (VG) \$22.9

Tender soya chaap made from soybean, simmered in rich onion and tomato gravy with a blend of aromatic spices

PALAK PANEER (MILD) (GF) \$22.9

A very popular dish made with soft paneer cubes simmered in a smooth, mildly spiced gravy of fresh spinach, finished with cream

PANEER BUTTER MASALA (MED) (GF) \$22.9

Ricotta cheese cooked in a rich, buttery tomato-based gravy with medium spices. Flavourful, and a vegetarian favourite

SHAHI PANEER (MILD) (GF) \$22.9

Ricotta cubes cooked in a mild, creamy cashew-based gravy with aromatic spices. A North Indian classic

PANEER JALFREZI (MED) (GF) \$22.9

Ricotta cheese cooked with fresh julienne cut capsicum & onion in tangy, and aromatic gravy

KADAH PANEER (MED) (GF) \$22.9

Cubes of ricotta cheese sautéed with diced onion, capsicum & whole spices

BHINDI MASALA (MED) (GF) (VG) \$21.9

Okra sautéed with onions, tomatoes, and medium spices, a classic dry-style vegetarian dish

BAIGAN BHARTHA (MED) (GF) (VG) \$21.9

Tandoor roasted egg plant finished with fresh onion, tomato, garlic, ginger, green chilli & aromatic spices

CHANA MASALA (MED) (GF) (VG) \$19.9

Slow cooked chickpeas in onion & tomato gravy finished with roasted spices

ALOO PALAK (MILD) (GF) (VG) \$19.9

Potatoes cooked in rich spinach, cashew, onion & tomato gravy with traditional aromatic herbs

JEERA ALOO (MED) (GF) (VG) \$19.9

Potato cubes tossed with cumin seeds, fresh ginger, lemon, turmeric & spices

ACHARI ALOO (MED) (GF) (VG) \$20.9

Potatoes cooked with mustard seeds, onion, tomato with tangy & spicy gravy

ALOO GOBI (MED) (GF) (VG) \$20.9

Potatoes and cauliflower, cooked in fresh onion, tomato and whole spices

CHICKEN

BUTTER CHICKEN (MILD) (GF) \$23.9

Tender chicken pieces cooked in a creamy tomato-based gravy, blended with butter and aromatic spices. A rich and flavourful classic

BUTTER CHICKEN WITH BONE (MILD - HOT) (GF) \$38.9

Popular North Indian dish made of free-range chicken with aromatic herbs, chef's top recommendation

SHIMLA CHICKEN CURRY (MED) (GF) \$24.9

House special signature dish, highly recommended!

MANGO CHICKEN (MILD) (GF) \$23.9

Tender chicken thigh cooked in a lightly sweet mango and cashew-based gravy with mild spices

CHICKEN KORMA (MILD) (GF) \$23.9

Tender chicken pieces cooked in a rich, creamy cashew-based gravy with mild aromatic spices

PALAK CHICKEN (MILD) (GF) \$23.9

Tender chicken pieces cooked in a smooth gravy made with fresh spinach and mild spices, finished with a touch of cream

CHICKEN TIKKA MASALA (MED) (GF) \$23.9

Boneless tandoori chicken pieces cooked in a spiced tomato-based gravy with diced onion, capsicum, and aromatic spices

KADAHI CHICKEN (MED) (GF) \$23.9

Boneless tandoori chicken cooked with whole spices in a thick, spiced tomato-based gravy, along with diced onion and capsicum

CHICKEN JALFREZI (MED) (GF) \$23.9

Boneless tandoori chicken sautéed with julienne cut onion & capsicum in tangy, spicy gravy

ACHARI CHICKEN CURRY (MED) (GF) \$23.9

Tender chicken pieces cooked in a tangy, spiced gravy made with mustard seeds & traditional pickling spices

CHICKEN VINDALOO (HOT) (GF) \$23.9

A spicy and tangy Goan-style curry made with tender chicken, vinegar, and a blend of spices, packed with heat and flavour

CHICKEN MADRAS (MED) (GF) \$23.9

A South Indian-style curry made with tender chicken cooked in a spicy gravy with coconut, mustard seeds, and curry leaves

GOAT

GOAT CURRY (MED) (GF) **\$25.9**

Tender goat pieces cooked on the bone in a medium-spiced traditional onion and tomato-based curry

GOAT KADAHI (MED) (GF) **\$25.9**

Goat cooked with whole spices in a thick tomato & onion-based gravy with diced onion and capsicum

PALAK GOAT (MILD) (GF) **\$25.9**

Tender goat pieces simmered in a mild, creamy gravy made with fresh spinach and mild spices, finished with cream

GOAT VINDALOO (HOT) (GF) **\$25.9**

Tender goat pieces on the bone cooked in a spicy, tangy gravy made with a touch of vinegar and traditional spices

LAMB

LAMB ROGAN JOSH (MED) (GF) **\$24.9**

Tender lamb pieces slow-cooked in a medium-spiced, aromatic tomato-based gravy with traditional Kashmiri flavours

LAMB KORMA (MILD) (GF) **\$24.9**

Lamb simmered in a creamy, cashew-based gravy with mild aromatic spices. Smooth, rich, and mildly spiced

LAMB PATIYALA (MED) (GF) **\$25.9**

House special diced lamb cooked with chef's special sauce & fresh herbs

LAMB PALAK (MILD) (GF) **\$24.9**

Tender lamb cooked in a mild spinach-based gravy made with fresh spinach and mild spices, finished with a touch of cream

LAMB KADAHI (MED) (GF) **\$24.9**

Lamb cooked with whole spices in a thick tomato-based gravy with diced onion and capsicum

LAMB VINDALOO (HOT) (GF) **\$24.9**

Tender lamb cooked in a hot and tangy curry with a touch of vinegar & traditional Goan spices

LAMB MADRAS (MED) (GF) **\$24.9**

Lamb simmered in a rich, spicy tomato-based gravy with coconut, mustard seeds, and curry leaves. A South Indian-style curry with warm, vibrant flavours

BEEF

BEEF ROGAN JOSH (MED) (GF) **\$24.9**

House special beef curry cooked in a medium-spiced, aromatic tomato-based gravy with traditional Kashmiri spices

BEEF KORMA (MILD) (GF) **\$24.9**

Tender beef pieces simmered in a creamy, cashew-based gravy with mild aromatic spices

BEEF VINDALOO (HOT) (GF) **\$24.9**

Hot Goanese dish, delicately cooked beef with onion, tomato, chillies & touch of vinegar

BEEF MASALA (MED) (GF) **\$24.9**

Tender beef pieces cooked in tomato and onion-based gravy with traditional Indian spices, finished with diced onion, capsicum & fresh coriander

BEEF MADRAS (MED) (GF) **\$24.9**

Beef simmered in a spicy tomato-based gravy with coconut, mustard seeds, and curry leaves

SEAFOOD

SHIMLA FISH CURRY (MED) (GF) **\$25.9**

Fish fillets simmered in chef's special sauce flavoured with curry leaves

COCONUT FISH (MILD) (GF) **\$25.9**

Delicate fish pieces simmered in a mild coconut-based gravy with subtle spices

FISH KORMA (MILD) (GF) **\$25.9**

Fish simmered in house special cashew nut mild gravy with a blend of fresh aromatic herbs

FISH METHI (MED) (GF) **\$25.9**

Fish cooked in a medium-spiced gravy with fenugreek leaves and traditional Indian spices. Earthy and aromatic

GOAN FISH CURRY (HOT) (GF) **\$25.9**

Fish simmered in a hot and tangy curry made with coconut, and spices

PRAWN MASALA (MED) (GF) **\$26.9**

Prawns cooked in onion and tomato-based gravy with diced onion and capsicum

CHILLI GARLIC PRAWN (MED) (GF) **\$26.9**

King prawns tossed with fresh garlic, chilli, onion & capsicum in tangy tomato and spicy gravy

BUTTER PRAWNS (MILD) (GF) **\$26.9**

North Indian style prawns cooked in a mild tomato-based gravy & butter sauce finished with a touch of cream

SHIMLA PRAWN CURRY (MILD) (GF) **\$26.9**

House special prawn dish, chef's favourite

PRAWN VINDALOO (HOT) (GF) **\$26.9**

Prawns simmered in a spicy, tangy gravy made with a touch of vinegar and traditional spices

RICE

	Small	Large
PLAIN RICE	\$4.9	\$5.9
SAFFRON RICE	\$5.9	\$6.9
JEERA RICE Basmati rice tempered with cumin seeds and lightly sauteed for aromatic flavour	\$6.9	\$7.9
PEAS PULAO Basmati rice tossed with green peas and finished with a touch of cream for a smooth, rich flavour	\$6.9	\$7.9
LEMON RICE Rice tempered with roasted peanuts, curry leaves, mustard seeds & lemon juice	\$6.9	\$7.9
KASHMIRI RICE Rice cooked with saffron, dry fruits & Kashmiri herbs	\$7.9	\$8.9

BIRYANI

VEGETABLE BIRYANI	\$21.9
CHICKEN BIRYANI	\$23.9
LAMB BIRYANI	\$24.9
GOAT BIRYANI (ON BONE)	\$24.9
PRAWN BIRYANI	\$26.9

TANDOORI BREADS

PLAIN NAAN	\$5.0
GARLIC BREAD	\$5.5
CHILLI GARLIC NAAN	\$5.9
BUTTER NAAN	\$5.9
CHEESE NAAN	\$6.9
CHEESE GARLIC NAAN	\$7.9
ALOO KULCHA	\$6.9
ALOO PARANTHA	\$6.9
KASHMIRI NAAN	\$6.9
TANDOORI ROTI	\$5.0
TANDOORI PARANTHA	\$6.9

PUDINA PARANTHA \$6.9

SHILMLA BREAD BASKET \$21.9

Selection of 4 breads; chilli garlic naan, aloo kulcha, tandoori roti, cheese naan.

Swapping any breads from the basket; \$3 extra

ACCOMPANIMENTS

CUCUMBER RAITA \$5.0

PLAIN YOGHURT \$5.0

MIXED PICKLE \$4.0

CHILLI PICKLE \$4.0

MANGO CHUTNEY \$4.0

MINT CHUTNEY \$5.0

TAMARIND CHUTNEY \$5.0

PAPADUMS (4 pcs) \$3.9

GARDEN SALAD \$10

Onion, cucumber, tomato, beetroot, radish, carrot, and spinach mixed with salad dressing

ONION SALAD (LACHA PYAZ) \$6.5

Sliced red onion garnished with chaat masala, lemon and coriander