

Shampaan, the amazing Indian restaurant in Wheelock, Sandbach has been a household name for a long time, offering the finest Indian dining experience in the area. The stunning restaurant on Crewe Road has only served to raise the bar when it comes to the very best Indian food in the most beautiful of surroundings.



Formaly the Nags Head Hotel, the building has now been completely transformed to create a restaurant with chic decor with an intimate atmosphere. The menu showcases the best of Indian cuisine using an exciting blend of traditional and modern cooking methods. With a passion for Indian food at the highest possible level you will be sure to leave the Shampaan with an unforgettable experience.

Indian cooking is known for it's spicy though not necessarily hot cuisine. By using a greater range of herbs and spices than any other cuisine in the world. The spices used most frequently includes garlic, ginger, chilies, cloves and coriander. Curry would simply not be curry without these ingredients and the chef's expertise.

The management and staff hope that your night was nothing less than perfect, if however you have any queries or requirements please speak with a member of staff and we endeavour to cater to your needs.

ALLERGY & INTOLERANCES

PLEASE MENTION WHEN ORDERING ABOUT ANY ALLERGIES OR INTOLERANCES



STARTERS

The light dishes below are all of the medium strength and served with a fresh salad and mint yoghurt sauce.

TANDOORI CHICKEN

Chicken quarter marinated in yoghurt with herbs and spices then barbecued over a flaming clay oven. Cooked on the bone for extra flavour.

CHICKEN OR LAMB TIKKA

Diced and boneless, marinated in yoghurt with herbs and spices then barbecued over a flaming clay oven.

TANDOORI LAMB CHOPS

Prime, tender lamb chops in a delicately spiced tandoori sauce.

CHICKEN PAKORA

Slightly spiced and deep-fried chicken fritter.

GARLIC CHICKEN

Diced and boneless, marinated in yoghurt, fresh garlic with herbs and spices.

CHICKEN CHILLI FRY

Thinly sliced pieces of chicken in herbs, spices and green chillies.

CHICKEN CHAT

Chicken tikka mixed with onions, tomatoes and peppers cooked in a rich medium sauce, served on a puri (deep fried bread).

MEAT STUFFED PEPPER

Whole pepper stuffed with spicy keema (mincemeat) then grilled with cheese.

SHEEK KEBAB

Spiced minced lamb cooked in a clay oven.

RESHMI KEBAB

Spiced minced patties covered with a light omelette.

MEAT SOMOSA

Home-made triangular deep-fried crispy meat pastry.

SPECIAL PLATTERS

TANDOORI PLATTER for 2 for 4

Lamb chop, seekh kebab, garlic chicken and chicken tikka

VEG PLATTER for 2 for 4

Onion bhaji, veg samosa, veg pakora and stuffed chilli.

APPETISERS

PLAIN POPODOM

SPICY POPODOM

CHUTNIES TRAY

Onions, mango, mint sauce, hot sauce and mix pickle

SEAFOOD STARTERS

PRAWN PURI

Prawns cooked in a rich medium sauce, served on a puri (deep fried bread).

KING PRAWN PURI

King prawns cooked in a rich medium sauce, served on a puri (deep fried bread).

SALMON BIRAAN

Salmon fillets marinated and lightly spiced, pan fried garnished with onions and peppers.

GRILLED JUMBO PRAWNS

Jumbo size king prawn marinated and prepped on char grill.

MACHLEE PAKORA

Slightly spiced and deep-fried fish fritter.

PRAWN COCKTAIL

Prawns on a bed of lettuce, lavishly covered with seafood sauce garnished with sliced cucumber, tomatoes and lemon.

CHINGRI SPECIAL

King prawn marinated in an assortment of exotic spices with skewered with onions and peppers and tandoori grilled.

KING SHRIMP CHILLI FRY

King prawns fried with garlic, onions and green chillies.

VEGETARIAN STARTERS

ONION BHAJI

Slightly spiced and deep-fried onion fritter.

VEGETABLE SOMOSA

Home-made triangular deep-fried crispy vegetable pastry.

MUSHROOM PAKORA

Slightly spiced and deep-fried mushroom fritter.

ALOO CHAT

Spicy potatoes served on a puri (deep fried bread).

GARLIC MUSHROOM PURI

Pan fried buttered mushrooms with garlic, served on a puri (deep fried bread).

VEG STUFFED PEPPER

Whole pepper stuffed with vegetable then grilled with cheese.

SIGNATURE DISHES

Our chef's finest creations exclusively at Shampaan. These dishes are unique & prepared with handpicked ingredients.

SHAMPAAN STIR FRY ●●●

Pulled chicken cooked with peppers, garlic and chopped spring onions all mixed in the stir fry. A slightly dry dish.

SALMON BIRAAN ●●

Salmon fillets marinated & lightly spiced then pan fried garnished with onions and peppers. Served with a medium curry sauce.

SAAG KOFTA ●●

Spiced lamb meatballs stuffed with spinach cooked in a medium Bhuna style sauce.

MIRCHI DHANYA ●●●●

Chicken or lamb tikka cooked with plenty of green chillies in a nehari based sauce. A fragrant dish deriving its character from the generous use of coriander.

SOUTH INDIAN GARLIC ●●●

Chicken or lamb tikka cooked with slices of garlic, green chillies, plum tomatoes and fresh coriander.

AFGHANI ●●●

Cubes of chicken or lamb tikka stir-fried with green chillies, ginger, garlic and onions. Red and green peppers give this dish a colourful appearance. Best enjoyed with nan bread.

KAMLI DUCK ●●

Stir fried pieces of duck cooked with capsicum, garlic and aromatic spices, creating a unique dish.

BALTI GARLIC CHILLI ●●●●

Tender pieces of Chicken or Lamb Tikka cooked with chef's own Balti sauce. A hot dish containing selected herbs & spices with added chillies and Naga chilli sauce.

SHAHI KHARAI ●●

Chicken or Lamb Tikka cooked with green/red peppers, onions, & tomatoes all cooked in the Tandoori oven. Stir-fried on a wok with spices and fresh coriander before serving.

SHAMPAAN SPECIAL CHICKEN ●●●●

Chicken breast stuffed with spiced mince and grilled in the Tandoori oven. Served with Shampaan Sauce.

SPECIAL MIX BAHAR ●●●●

Combination of chicken and lamb cooked with mix pickle, green chillies, fresh herbs and spices.

GORKALI ●●●●

Chicken, lamb or king prawn (£12.95) cooked with an exotic mix of spices with fresh green chillies, garlic, ginger, fresh tomatoes, Nepalese sauce and fresh lemon juice creating a fiery taste.

CHEF'S SPECIALITIES

SHAMPAAN SPECIAL BIRYANI ●●

King Prawn, Lamb & Chicken tikka cooked in an exotic mix of spices with peas and saffron rice. Topped with an omelette and served with a continental salad and a curry sauce of your choice.

SHAHI CHINGRI ●●●

King prawn stir-fried in a exotic mix of spices with capsicum, spring onions, green chillies, fresh ginger, tobasco sauce and garnished with fresh coriander. A highly recommended and satisfying dish.

SALMON TIKKA SALSA ●●

Blush pink Scottish salmon simmered in a beady mustard and fenugreek gravy. A beautiful and unique dish in a league of its own. Served with Aloo Bhaji.

SOMUNDOR KI KHAZANA ●●●

Seabass marinated in olive oil and exotic spices, pan fried. Served on a bed of baby spinach.

NEPALESE CHICKEN OR LAMB ●●●

Cooked in an exotic mix of spices, red green peppers, tomatoes, green chillies and with a special Nepalese chilli sauce.

TANDOORI DISHES

Marinated in yoghurt herbs and spices cooked in the Tandoori clay oven. Served with salad and curry sauce of your choice.

CHICKEN TIKKA

TANDOORI CHICKEN

LAMB TIKKA

GARLIC CHICKEN

LAMB CHOPS

TANDOORI FISH TIKKA

Mouth watering fish marinated in lemon juice, tumeric & raaz mawil. Served with fresh salad.

TANDOORI MIXED GRILL

Chicken & lamb tikka, tandoori chicken, sheek kebab & lamb chop.

GRILLED JUMBO PRAWN

Jumbo size king prawn marinated and preapred on char grill.

KEY GUIDE

● MILD ●● MEDIUM ●●● SLIGHTLY HOT

●●●● HOT ●●●●● VERY HOT

🥜 NUT 🌱 VEGETARIAN

HOUSE SPECIALITIES

SHAMPAAN SPECIAL THAWA ••

Chicken tikka, lamb tikka and lamb chops specially prepared with the finest herbs and spices. Of medium strength and garnished with fried peppers and onions.

CHILLI MOSALLA •••

Diced pieces of chicken or lamb tikka cooked in sauce made with a delicate blend of aromatic spices and herbs, use of fresh green chillies lends this dish a hot, fiery taste and aroma.

RANGEELA ••

Chicken or lamb tikka Cooked with a blend of spices, garlic, capsicum, onions and garnished with coriander.

NAGA JALFREZI ••••

Chicken or lamb tikka cooked in a hot fiery dish cooked with ginger, garlic, spices and Naga chilli sauce.

LEMBU CHICKEN ••

Spicy medium dish cooked with a lemon juice to lend it a tangy, citrus flavour in an exotic medium strength sauce.

MANGO CHICKEN ••

Spicy medium dish cooked with a mango flavour similar to bhuna.

SAAGWALA ••

Chicken or lamb tikka cooked with spinach prepared with garlic, ginger and tomatoes in a medium spiced sauce garnished with coriander. Delightful house speciality.

AKBARI ••

Chicken or lamb tikka comined with keema and garlic cooked with imported mix spices.

BIRYANI DISHES

Are prepared by gently cooking with saffron flavoured rice, together with a mixture of mild spices and coriander. Served with an omelette and curry sauce of your choice.

CHICKEN OR LAMB

PRAWNS

CHICKEN TIKKA

LAMB TIKKA

KING PRAWNS

VEGETABLE OR PANEER

MUSHROOMS

SPECIAL MIX

Chicken, lamb & prawn

NOT SO SPICY

For customers who need a gentle introduction to the world of spice or prefer a milder or more familiar flavour, we've selected dishes that meet the "crossover" position. You can order these with the confidence that they will not be too spicy. Please note all these dishes may or will contain almond, coconut & cream.

TIKKA MASALLA •

CHICKEN TIKKA OR LAMB TIKKA OR PANEER

Diced breast of spring chicken or lamb or paneer cooked in a unique mild, creamy tandoori sauce. This dish is a favourite amongst our diners.

TANDOORI KING PRAWN MASALLA •

Same as a Masalla but cooked with King Prawns.

HANDI BADAMI • 11

Chicken or lamb tikka cooked in a creamy sauce with cashew nuts, almonds & pistachios.

TANDOORI CHICKEN MASALLA •

Same as a Masalla but cooked with a Tandoori Chicken stripped off the bone.

BUTTER CHICKEN • 11

Pulled chicken in a mild rich butter sauce.

PASSANDA • 11

Diced pieces of chicken or lamb tikka in mild spices, fresh cream & almond powder to form a rich creamy sauce.

MAKHANI • 11

Chicken or lamb tikka in a creamy, mild dish flavoured with coconut and almonds. Garnished with cheese.

HEALTHY OPTION

The cooking style of this dish gives it a more healthy appeal, whilst retaining all of its taste.

CHICKEN SHASHLIK

Chicken tikka with roasted tomatoes, onions and peppers served with a Bangla salad.



TRADITIONAL DISHES

For a traditional curry first choose your filling. Will it be succulent chunks of lamb, diced breast of chicken, prawns or a non-meat option? Then choose the style you would like the chef to prepare.

BHUNA ••

Spices are slowly fried to bring out their deep flavours before being used in the recipe. Bhuna dishes are made with various meats cooked in their own juices, for deep flavours.

DUPIAZA ••

The name Dupiaza translates “two onions” and Shampaan Dupiaza uses fried and also boiled onions at the various stages of the cooking. Before serving it is garnished with larger chunks of onions.

MADRAS ••••

A southern Indian dish, with a hot and spicy taste, prepared with fresh spices, tomato puree and herbs.

ROGAN JOSH •••

The Rogan Josh is lightly spiced and cooked to a distinctive hue with the use of sweet pimentos, capsicums and tomatoes.

KORMA •

This dish is prepared with mild spices, cooked in a creamy mixture with coconut that creates a distinctive flavour.

PATHIA •••

Lightly fried chopped onions in a dark red sweet and sour sauce. A hot dish with a distinctive aroma and garnished with coriander.

SAMBER •••

Cooked with lentils and lemon juice to give a sharp and distinctive taste. A hot and spicy south Indian dish.

VINDALOO •••••

A fresh but fiery curry with purred tomato and fresh herbs. The Shampaan Vindaloo is hot & fiery yet very enjoyable.

DHANSAK •

Prepared with oriental spices, a mild and tangy sauce with a delicious piquant richness, cooked with garlic, pineapples and lentils. A sweet and sour dish garnished with coriander.

BALTI ••

Prepared in an Indian wok-style utensil with fresh garlic, ginger and tomatoes in spicy aromatic sauce. A favourite delicacy of the chef.

JALFREZI •••

Sautéed dish cooked with onion, garlic, ginger, green peppers and fresh chillies.

VEGETABLES

PANEER

MUSHROOMS

CHICKEN

LAMB

PRAWNS

GARLIC CHICKEN TIKKA

CHICKEN TIKKA

LAMB TIKKA

KING PRAWNS

SPECIAL MIX

Chicken, Lamb & Prawn



SET MEAL FOR 2

Make your own meal, choose any dish from the menu.

2 POPODOMS & CHUTNEY

CHOOSE ANY 2 STARTERS

CHOOSE ANY 2 MAIN COURSES

CHOOSE 1 SIDE DISH

1 PILAU RICE & 1 PLAIN NAN

Please add £3 extra (per item)

if it contains King Prawns or Fish Dishes.



SIDE DISHES

ANY CURRY SAUCE

BOMBAY ALOO Spicy potato

ALOO GOBI Potato and cauliflower

SAAG BHAJI Spinach

MUSHROOM BHAJI

SAAG ALOO Spinach and potato

TARKHA DHAL Lentils and garlic

CHANA BHAJI Chickpeas

ALOO METHI Potato and fenugreek

SAAG PANEER Spinach & Indian curd cheese

BHINDI BHAJI Spicy Okra (ladies fingers)

RICE & SUNDRIES

BOILED RICE

PILAU RICE

LEMON RICE

MUSHROOM RICE

VEGETABLE RICE

EGG FRIED RICE

CHILLI FRIED RICE

KEEMA RICE Cooked with spiced mince lamb

SPECIAL PILAU RICE Onion, egg and peas

KASHMIRI RICE Sweet, fruits, coconut & almonds.

CHIPS

SALAD

BANGLA SALAD With added green chillies

ENGLISH DISHES

These dishes are cooked to perfection by our fully competent chefs who appreciate that not everyone wants Indian food all the time. All these dishes are served with chips, peas & salad.

OMELETTE OF YOUR CHOICE

Chicken / prawns / mushroom / plain

FRIED CHICKEN

RICE & SUNDRIES

NAN

GARLIC NAN

STUFFED NAN Stuffed with mixed vegetables

KEEMA NAN Stuffed with special minced lamb

CHEESE NAN

PESHWARI NAN

KULCHA NAN

MIX NAN Mix it with any 2 nan fillings.

CHILLI KEEMA GARLIC NAN

ROTI Unleavened bread cooked in the tandoori

PARATHA Unleavened bread cooked in butter

ALOO PARATHA Stuffed with spiced potatoes

KEEMA PARATHA Stuffed with spiced mince lamb

CHAPPATI Thin unleavened bread cooked on a thawa

