



SHUKRIA

AUTHENTIC INDIAN &
BANGLADESHI TAKEAWAY

15 NORTHGATE, PEEBLES, EH45 8RX

01721 720055

ORDER ONLINE WWW.SHUKRIAINDIAN.CO.UK



SHUKRIA

The Bangladeshi word “Shukria” derives its name from the Arabic word “Shukran” meaning “thank you.”

Established in 2008 by the Hussain family, Shukria is proud to serve authentic Indian and Bangladeshi cuisine to the community of Peebles, in the Scottish Borders.

We would like to assure our customers that we have taken your health into great consideration and do not use any pre-cooked or pre-processed materials in our dishes. Our food is also GM free and low in calories.

Please note we have kept our prices fixed for as long as we could, but due to inflation & the increase in costs of our ingredients we have updated our prices accordingly, We ask for your understanding & appreciate your continuous support.

We hope our extensive menu impresses you and that you can see your favourite dish, but if you have any special requirements, please let us know and we will be happy to assist.

Thank you.

ALLERGENS

C = Contains Crustaceans

G = Contains Gluten

D = Contains Dairy

F = Contains Fish

M = Contains Mustard

E = Contains Eggs

N = Contains Nuts

— NON-VEGETARIAN STARTERS —

Side salad will only be provided upon request to minimise wastage.

LAMB SAMOSA ^G	£4.95
Minced lamb stuffed in pastry served with mint sauce.	
SHEEK KEBAB ^D	£5.95
Minced lamb marinated in spices and herbs, grilled in tandoori.	
CHICKEN LOLLIPOPS ^D	£6.95
Spiced chicken drumsticks marinated in yoghurt with delicate herbs roasted in our clay oven.	
ASSORTED KEBAB SELECTION ^D	£6.95
A selection of chicken tikka, sheek kebab, chicken pakora, and vegetable pakora.	
CHICKEN 65 ^G	£6.95
Deep fried chicken, marinated in sweet and sour spices, served with fried puffed bread.	
PAKORA	£4.95
MIXED - Mixture of chicken & vegetable pakoras.	
CHICKEN	
TIKKA ^D	
Kebabs marinated in a lightly spiced tikka sauce then cooked in our clay oven.	
CHICKEN	£5.95
LAMB	£6.95
CHATT	
Your choice of meat, cooked with fresh ground spices and cucumbers in a hot and spicy sour sauce.	
CHICKEN	£4.95
CHICKEN TIKKA ^D	£5.95
LAMB	£5.95
KING PRAWN ^G	£7.95
PURI ^G	
CHICKEN	£5.95
CHICKEN TIKKA ^D	£6.95
LAMB	£6.95
KING PRAWN ^G	£7.95

— VEGETARIAN STARTERS —

Side salad will only be provided upon request to minimise wastage.

VEGETABLE PAKORA	£4.55
ONION BHAJI	£4.55
VEGETABLE SAMOSA ^G	£4.55
CHATT	£4.95
ALOO / CHANA	
GARLIC MUSHROOMS	£4.95
PURI ^G	£5.95
MUSHROOM / CHANA	

TANDOORI DISHES

The tandoor is a beehive-shaped, open top, earthen oven, fired with charcoal. In it, we roast or bake various marinated meat, seafood, vegetables, and bread.

Tandoori foods are marinated in mildly spiced yoghurt.

They are low-calorie, nutritious, delicious and easily digested.

Side salad will only be provided upon request to minimise wastage.

TIKKA MAIN [ⓓ]

CHICKEN

£10.95

LAMB

£11.95

SHASHLIK KEBAB [ⓓ]

Marinated with fresh herbs and spices, skewered, roasted and served on a sizzler with grilled green peppers and onions.

CHICKEN

£11.95

LAMB

£12.95

TANDOORI MIX [ⓓ]

Barbecued chicken and lamb kebabs, roasted with lightly fried onions and peppers.

£13.95

TANDOORI RAJ CHINGREE ^{Ⓒ ⓓ}

King prawns marinated in a lemony sauce and natural yoghurt with an assortment of exotic spices.

£16.95

SHUKRIA ASSORTED TANDOORI ^{Ⓒ ⓓ Ⓔ Ⓔ}

£18.95

"A must for all Tandoori Connoisseurs."

Consists of Tandoori chicken, lamb tikka, chicken tikka, king prawns and sheek kebabs, served with naan.

SHUKRIA SPECIALITIES

All dishes are available with any of the following:

VEGETABLE

£8.95

CHICKEN

£10.95

CHICKEN TIKKA [ⓓ]

£11.95

LAMB

£11.95

LAMB TIKKA [ⓓ]

£12.95

FISH [Ⓔ]

£13.95

KING PRAWN [Ⓒ]

£15.95

PIYAZA DUPIAZA

Cooked with mushrooms, onions, peppers, green chillies, fresh herbs and spices, in a fairly hot sauce, garnished with coriander.

ADA ROSHUN

Fresh ground masala cooked with ginger, garlic, mixed peppers, onions, green chillies and garnished with fresh coriander.

MODHU ^{ⓓ ⓓ}

Sweet flavouring dish cooked with honey, coconut, almonds, in mild spices ending with a touch of cream.

PODINA

Cooked in a delicate medium strength sauce with fresh mint, herbs and spices - garnished with coriander.

MASALA ^{ⓓ ⓓ}

Mild tikka flavoured dish, cooked in a sweet coconut and almond sauce.

SHAJANI ①

A mild dish cooked in a special selection of aromatic herbs and spices – mild to taste.

JOYPURI

Cooked with mushroom, onion, mixed peppers and green chillies in a tangy sauce. Medium to hot taste.

LEMBU

Cooked with green lime leaves garnished with garlic, ginger and fresh herbs with coriander.

GARLIC

Medium strength cooked with garlic, lentils, fresh herbs and spices. Garnished with coriander and lemon.

NORTH INDIAN GARLIC CHILLI

Fiery dish cooked with fried green chillies, garlic and lentils with a variety of herbs and spices. Medium to hot strength.

GREEN HERB

Medium strength sauce made with tomatoes, green peppers, fresh coriander and fresh ginger.

GINGER

A fairly hot dish cooked in slices of ginger, lentils and fresh ground spices with lots of coriander.

BUTTER ① ②

Cooked in a mild sauce with lots of fresh ghee (butter).

PASANDA ① ②

Creamy, mild, sweet dish with a rose fragrance.

SHAHI CHASNI ①

Cooked in a delicate, sweet and sour sauce, mango chutney, masala flavour with a touch of fresh herbs and spices.

KARAI

Medium to hot dish cooked with fried mixed peppers, onions, green herbs and spices, garnished with fresh green chillies.

BADSHAHI ①

Cooked with mixed peppers, half cut tomatoes and a delicate tasting sauce. Medium strength.

CEYLON ②

A popular dish cooked with fresh herbs, sweet and sour sauce and hot garnish with garlic and ginger.

METHI

Cooked with fenugreek and fragrant herbs and spices, to give a delicious medium to hot flavour with a touch of coriander.

REZALA ^D

Cooked with whole green chillies and fresh yoghurt, garnished with fresh coriander and sliced onion.

ROYAL KORMA ^{D N}

A mild and creamy sauce with bananas, almonds, coconut, green elache, cinnamon stick and rose water.

SHATKORA

Lightly spiced dishes are cooked with the shatkora fruit from the Sylhet region of Bangladesh giving a unique sour flavour.

MANGO ^D

Cooked in a fresh, sweet mango sauce with mango slices.

SHERATON

Marinated in a spicy lemon sauce with coriander and spicy onion, garnished with sliced lemon on top.

SHUKRIA CLASSICS

All dishes are available with any of the following:

VEGETABLE

£8.95

CHICKEN

£9.95

CHICKEN TIKKA ^D

£10.95

LAMB

£10.95

LAMB TIKKA ^D

£11.95

FISH ^F

£13.95

KING PRAWN ^C

£14.95

JALFREZIE

A popular dish cooked with fresh herbs and spices in a fairly hot sauce. Garnished with fried mixed peppers, diced onions and green chillies.

ACHARI

A fairly hot and sour dish cooked with garlic, tomato, Indian pickle, coriander and a variety of spices.

SAG

A medium to hot strength dish of fresh spinach cooked in fresh herbs and spices, garnished with coriander.

BADAMI KORMA ^{D N}

A sweet, mild, delicate sauce of natural yoghurt, cream, almond and coconut.

KASHMIRI ^{D N}

A mild, sweet dish prepared with fresh banana in an exotic, creamy sauce.

MALAYAN ^{D N}

A mild, delicate dish, prepared with almond, coconut, pineapple, fruit juice and cream to create a beautifully balanced flavour.

BHUNA

A medium strength, traditional dish, garnished with onions, herbs, tomatoes and selected spices.

DUPIAZA

A medium strength dish of cubed onions and green peppers.

ROGAN JOSH

A fairly hot dish, prepared with pimento, garlic, fresh coriander and spices, garnished with spicy fried tomatoes.

PATHIA

A hot, sweet & sour dish, prepared with garlic, onions, fresh herbs and garnished with a slice of lemon.

DANSAK

A sweet & sour, fairly hot dish, prepared with lentils and a rare combination of herbs and spices.

MADRAS

A very popular dish derived from the southern part of India, prepared with garlic, chilli and lemon juice.

VINDALOO

A hot and moist classic curry.

BIRYANI

Grand, festive dishes, prepared with basmati rice, and cooked in ghee (clarified butter) with delicate herbs and spices.

Served with a mixed vegetable curry sauce.

VEGETABLE	£10.95
CHICKEN	£12.95
CHICKEN TIKKA ⑩	£13.95
LAMB	£13.95
LAMB TIKKA ⑩	£14.95
SHUKRIA SPECIAL ⑥ ⑩	£16.95
(KING PRAWN, CHICKEN AND LAMB)	
KING PRAWN ⑥	£16.95

STAFF'S FAVOURITE BALTI

All dishes are available with any of the following:

VEGETABLE	£8.95
CHICKEN	£10.95
CHICKEN TIKKA ⑩	£11.95
LAMB	£11.95
LAMB TIKKA ⑩	£12.95
FISH ⑦	£13.95
KING PRAWN ⑥	£15.95

CLASSIC BALTI

A wonderful combination of fresh herbs, garlic and onions, cooked in a medium sauce with our chef's own special recipe.

BANDARI BALTI

Cooked with fresh balti herbs and spices and onions, in a spicy bhuna sauce with coriander.

ALOO BALTI

Cooked with potatoes and fresh balti herbs and spices, in a fairly medium to hot sauce, with coriander.

MIRCHI GARLIC BALTI

Fairly hot dish cooked with fried garlic, lentils, green chillies, onions, fresh balti herbs and spices, and coriander.

SYLHETI BALTI

Cooked in a fairly hot, balti sauce, with our famous citrus fruit (shatkora), fresh herbs and spices, green chillies and garnished with coriander.

CHILLI GARLIC BALTI

Marinated, then cooked with crushed, fried garlic, fresh grounded balti herbs and spices, coriander and tomatoes.

CLASSIC NAGA DISHES

All dishes are available with any of the following:

VEGETABLE	£8.95
CHICKEN	£10.95
CHICKEN TIKKA ①	£11.95
LAMB	£11.95
LAMB TIKKA ①	£12.95
FISH ②	£13.95
KING PRAWN ③	£15.95

GARLIC NAGA

Hot naga flavour cooked with roasted garlic, green chillies, naga chilli, sprinkles of coriander with freshly ground herbs and spices.

GINGER NAGA

Cooked in a spicy sauce, fresh naga spicy pickle, fresh herbs with onions, fresh chopped ginger and garnished with coriander.

MIRCHI NAGA

Cooked in a spicy masala sauce, with authentic spices and special red chilli naga, green chillies, tomato, fresh herbs and spices, garnished with coriander.

NAGA MASALA ① ④

Cooked in a creamy sweet and spicy naga sauce, coconut, almond, fresh herbs and spices, with coriander.

NAGAR GOSHT

Cooked in a hot naga sauce with fried onions, crushed garlic, spinach, freshly ground herbs and spices with a touch of coriander.

RED CHILLI ①

Cooked with a Bangladeshi red hot chilli pickle called "Mr Naga", tomatoes, fresh herbs and spices, garnished with coriander and dry chilli.

VEGETARIAN DISHES

MUSHROOM BALTI

All £8.95

Mushrooms delicately cooked with fresh herbs, garlic and onions, cooked in a medium sauce with our chef's own special recipe, garnished with coriander.

SABZI JALFREZIE

Mixed vegetables cooked in a blend of fresh ingredients, in a medium to hot savoury sauce.

SABZI SAMBAR

A hot, rich gathering of mixed vegetables, prepared together with lentils. A sweet & sour, fairly hot dish.

SABZI RANGILLA ① ④

Mixed vegetables prepared in a rich, delicate, mild sauce of almonds and coconuts.

SAG PANIR ①

Fresh spinach combined in a delicate tasting sauce, with homemade cottage cheese, herbs and spices.

MATER PANIR ①

Medium strength dish, prepared combining peas and homemade cottage cheese, with herbs and spices.

CHANA MASALLAM ②

Chickpeas with lentils, eggs, fresh coriander, herbs and spices.

SABZI SHAHI CHASNI ①

Mixed vegetables cooked with delicate herbs, sweet and sour sauce, and lots of coriander.

CHANA BAINGON

Chickpeas and aubergine cooked in a fairly hot dish with fresh herbs and spices, coriander and onions.

SABZI SIDE DISHES

SAG ALOO

Spinach with spiced potatoes.

All £5.95

CAULIFLOWER BHAJI

Spiced cauliflower.

BRINZAL BHUNA

Aubergine cooked in a subtle bhuna sauce with spices, onions and coriander.

MIXED VEGETABLE BHAJI

Dry mixed vegetables.

MUSHROOM BHAJI

Mushrooms with fresh herbs and spices.

ALOO GOBI MASSALAM

Spiced potatoes and cauliflower.

GARLIC MUSHROOM

Fresh mushrooms with fresh garlic, coriander, herbs and spices.

BOMBAY ALOO

Lightly spiced potatoes.

TARKA DALL

Stewed lentils and split peas.

BHINDI BHAJI

Lightly spiced okra.

SAG DALL

Spinach and lentils.

MUGLAI SAG

Spinach and garlic.

RICE DISHES

BOILED RICE

Boiled basmati rice.

£3.55

PILAU RICE ^D

Saffron basmati rice.

£3.95

SPECIAL RICE ^D ^E

Basmati rice stir-fried with egg and peas.

£4.55

MUSHROOM PILAU ^D

Basmati rice fried with mushrooms.

£4.55

GHEE BAT RICE ^D

Basmati rice fried in purified butter with onions.

£4.55

EGG RICE ^E

Basmati rice fried with egg, onion and coriander.

£4.55

LEMON RICE

Basmati rice fried with slices of lemon and onion.

£4.55

COCONUT RICE ^N

£4.55

CHANA RICE

Basmati rice stir-fried with lightly spiced chickpeas.

£4.55

BREADS

NAAN D E G	£3.55
Leavened bread baked in our clay oven.	
SULTANA NAAN D E G	£3.95
Stuffed with ground almonds, coconut and sultanas.	
KEEMA NAAN D E G	£3.95
Stuffed with spiced minced meat and coriander.	
GARLIC NAAN D E G	£3.95
Coated with fresh garlic and coriander.	
SUGAR NAAN D E G	£3.95
Leavened bread coated with sugar.	
PURI G	£1.95
Puffed, deep fried bread.	
SWEET PURI G	£2.55
Sugary, puffed, deep fried bread.	
CHAPATTI G	£1.95
Thin, unleavened, wholemeal bread.	
GARLIC CHAPATTI G	£2.95
Coated with fresh garlic and coriander.	
PARATHA G	£3.95
Fried, layered, wholewheat bread.	
ALOO PARATHA G	£4.95
STUFFED PARATHA G	£4.95
Fried, layered, wholewheat bread, stuffed with vegetables.	

POPPADOMS

PLAIN POPPADOMS	£0.95
MASALA POPPADOMS	£0.95

EUROPEAN DISHES

CHIPS	£3.00
PERI PERI CHIPS	£3.55
CHICKEN NUGGETS AND CHIPS	£4.95
STIR FRY CHIPS	£4.95
CHIPS AND CURRY SAUCE	£4.95
Mild strength (Korma sauce)	
Medium strength (Bhuna sauce)	
Hot strength (Vindaloo sauce)	

SHUKRIA'S MUNCHY BOX

Chicken pakora, veg pakora, sheek kebab, chicken tikka, chips/ peri peri chips, salad, sauce, can of juice.	£13
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CHUTNEYS

MIXED PICKLE	£0.90
PAKORA SAUCE	£0.90
MINT SAUCE ①	£0.90
ONION SALAD	£0.90
ONION RAITA ①	£1.95
CUCUMBER RAITA ①	£1.95
GREEN SALAD	£1.95
SPICED ONION	£1.95
PICKLE TRAY	£3.95

SET DINNERS

DINNER FOR ONE £19.95

2x poppadoms, assorted kebabs selection. Any 1 chicken or lamb dish, pilau rice, 1 can drink + **choice of naan bread** ① ② ③ ④

DINNER FOR TWO ① ② ③ ④ £39.95

4 poppadoms, mixed pakora, assorted kebabs selection. Any 2 chicken or lamb dish, 2 pilau rice, 2 cans of drink + **choice of naan bread**

VEGETARIAN DINNER FOR ONE ① ② ③ £17.95

2 poppadoms, vegetable pakora, any vegetarian dish, pilau rice + **choice of naan bread**

ALL TIME FAVOURITE HALF & HALF

Any 1/2 portion of curry and 1/2 portion of rice in one container.

VEGETABLE	£8.95
CHICKEN	£9.45
CHICKEN TIKKA ①	£9.95
LAMB	£9.95
LAMB TIKKA ①	£10.95
FISH ②	£11.95
KING PRAWN ③	£12.95

We pride ourselves in providing an extensive choice of dishes using only the finest and freshest ingredients, that remain faithful to our culinary traditions.

We hope the dishes you have chosen today make for an exquisite takeaway experience from Shukria and that we serve you again soon.

Enjoy!



SHUKRIA

OPENING TIMES

Monday, Wednesday, & Thursday

5pm - 10pm

Friday, Saturday & Sunday

4:30pm - 10.30pm

Tuesday

CLOSED

WWW.SHUKRIAINDIAN.CO.UK