



Established 2004
Salim's

- INNOVATIVE INDIAN DINING -

First established in 2004, Salim's has been a cornerstone of the Indian dining scene in Loughborough and has gained a reputation for high quality food and excellent service.

After changing hands over the years, Salim Miah, the original founder of Salim's has now re-opened the restaurant to take it to the next level.

Our vision is now to evolve, create and replicate dishes of India and Bangladesh as closely as possible but executing it in an innovative fashion.

Our cooking is from the heart and mind. We believe that food has to be attractive, when we cook it's with the senses, when you eat it's with the senses, then comes the tastebuds, your feel, your texture. Naturally it's very important. That beauty of colours has to come through because it is India on a plate for you.

So sit back and relax...and let us take you on an adventure in taste...

Starters

Non Vegetarian

Spicy Lamb	£6.50
<i>Shredded lamb stir fried with garlic, onion, green peppers, exotic spices and a hint of naga chilli.</i>	
Meat Samosa	£4.95
<i>Lightly spiced minced meat encased in a triangular shaped thin pastry.</i>	
Tandoori Style Chicken Thigh	£6.50
<i>Succulent chicken thighs marinated and roasted in tandoori sauces, yoghurt, ginger and garlic.</i>	
Chicken Tikka	£5.50
<i>Morsels of diced chicken marinated in spiced yoghurt marinade then charcoal roasted in the tandoor.</i>	
Lamb Tikka	£5.95
<i>Diced tender lamb marinated in a spiced yoghurt marinade then charcoal roasted in the tandoor.</i>	
Trio Tikka	£6.95
<i>3 pieces of chicken breast marinated in 3 ways - green herb, naga and tandoori spices then all roasted in tandoor to perfection.</i>	
Mixed Kebab	£6.50
<i>Mixture of chicken tikka, lamb tikka, sheek kebab and spicy wings.</i>	
Sheek Kebab	£5.50
<i>Minced lamb mixed with selected spices and herbs, shaped on a skewer then roasted in the tandoor.</i>	
Trio Samosa	£5.95
<i>A selection of meat, vegetable and chicken samosas.</i>	
Lamb Chops (3pcs)	£6.95
<i>Lamb chops marinated then roasted until succulent in the tandoor.</i>	
Spicy Wings	£5.25
<i>Chicken wings marinated in a hot and spicy tandoori sauce then grilled in the tandoor.</i>	
Chicken Shashlick	£5.95
Lamb Shashlick	£6.50
<i>Skewered with onions, tomatoes and peppers then marinated using our special tandoori marinade then roasted in the tandoor for a wonderful charcoal smoked flavour.</i>	
Chicken Puri	£5.95
Lamb Puri	£6.50
<i>Cooked with onions, spices, herbs in a bhuna chat masala sauce, then served in a thin fried puri bread.</i>	

Vegetarian

Onion Bhaji	£4.95
<i>Thinly sliced onions, deep fried with special prepared batter.</i>	
Vegetable Samosa	£4.50
<i>Lightly spiced mixed veg encased in a triangular shaped thin pastry.</i>	
Chana Puri	£5.50
<i>Cooked with onions, spices, herbs in a bhuna chat masala sauce, served in a thin fried puri bread.</i>	
Paneer Shashlick	£5.50
<i>Skewered with onions, tomatoes & peppers then marinated using our special tandoori marinade then roasted in the tandoor for a wonderful charcoal smoked flavour.</i>	
Spinach Pakora	£6.50
<i>Spinach & potatoes coated in seasonal batter, deep fried.</i>	
Papri Chaat	£6.50
<i>A popular, traditional street food dish from the Indian subcontinent with chickpeas, potatoes, yoghurt sauce, tamarind and coriander chutney.</i>	

Seafood

Prawn Puri	£6.50
King Prawn Puri	£7.25
<i>Cooked with onions, spices, herbs in a bhuna sauce, then served in a thin fried puri bread.</i>	
Mackerel Puri	£7.25
<i>Shredded mackerel, seasoned and cooked with cumin and coriander then finished off with a zest of lime.</i>	
Sweet Chilli King Prawn	£7.25
<i>Juicy jumbo king prawns in a sweet, spicy garlicky sauce.</i>	
King Prawn Shashlick	£7.25
<i>Skewered with onions, tomatoes, peppers then marinated using our special tandoori marinade then roasted in the tandoor for a wonderful charcoal smoked flavour.</i>	
Bengal Spiced Salmon	£7.95
<i>Salmon given the Bengali spiced treatment marinated with yoghurt, garlic, ginger and garam masala then roasted in the tandoor.</i>	

Salim's Signature

Starter Platters

Meat Platter £16.95

Sumptuous collection from the tandoor - tandoori style chicken thigh, spicy lamb and tandoori lamb chops.

Seafood Platter £18.95

Assorted platter consisting of sweet chilli jhinga prawns, mackerel puri and tandoori salmon.

Vegetable Platter £14.95

A stunning selection of vegetarian delights - chilli paneer, shingara and papri chat.

Chef's Tasting Menu

A stunning selection of dishes chosen by our chefs. A sumptuous collection of several dishes in small portions, served as a single meal.

Ask your server for today's menu.

£30.00 per person

Safwan's Recommendation

Sikandari Raan

24 Hours Notice Required.

Baby lamb leg marinated for 12 hours in chef's special sauce. Slow roasted for 3 hours then cooked with minced meat and egg and accompanied with rice and naan.

£27.50 per person
(Minimum 2 persons)

Signature Selection

Chicken Ruby £16.95

Tender chicken in a rich, silky makhni sauce. A good and proper curry redolent with spice and flavour. Served with jeera rice.

Staff Curry £16.95

Subject to availability. Authentic and traditional staff curry of the day. Ask to see what is available as it regularly changes. Served with steamed rice.

Lamb Fillet Stir Fry £16.95

Strips of lamb fillet, wok fried with our very own firecracker sauce! A hot and fiery dish cooked with ginger, chillies and peppers. Served with masala mash.

Tandoori Lamb Chops with Masala Mash £16.95

Succulent lamb chops marinated with 13 different spices then cooked in the tandoor and served with a masala mash and accompanied with a daal sauce.

Seabass Garlic Spinach £16.95

Lightly spiced seabass, pan fried then placed on a bed of spinach and served with tomato chilli jam.

Seafood Moilee £16.95

This dish is cooked with coconut milk, curry leaves, ginger and mustard seeds. A truly tasty dish from Kerala. Served with beetroot rice.

Roasted Spiced Tandoori Chicken £16.95

Corn fed baby chicken given the Bengali spice treatment! Served with an exotic salad.

Tikka Fillet Sizzler £16.95

Tender pieces of boneless chicken, bell peppers and onions all cooked in a sweet and slightly hot condensed sauce to impart intense bursts of flavour.

Bengal Style Aubergine in Makhni Sauce £14.95

Aubergine steaks marinated in pungent spices and seared. Served with makhni sauce and jeera rice.

Grilled Paneer in Moilee Sauce £14.95

Indian cheese marinated in tandoori spices then served in a moilee sauce which is a very delicate coconut based sauce from South of India, flavoured with turmeric and ginger for an earthy flavour that pairs with the earthiness of the beetroot.

Specialities

Salim's Specialities

Chicken Pasanda £11.95

Lamb Pasanda £12.95

Marinated in spices & herbs then slowly simmered in a rich, creamy sauce with ground almonds.

Chicken Chilli Garlic £11.95

Diced breast of chicken sauteed then simmered in an aromatic sauce made from selected herbs, spices, garlic slices, freshly chopped chilli and coriander.

Chicken Rezalla £12.50

Morsels of chicken tikka cooked in a semi dry condensed sauce with minced meat, tomato, onions, herbs & spices.

Tandoori Garlic Saag £11.95

Strips of tandoori chicken breast cooked with spinach, roasted garlic, ginger and lemon zest then garnished with fresh coriander.

Chicken Makhni £11.95

Tandoor grilled chicken tossed in cultured yoghurt, butter, cream, ground almond and mild spices for an exotic tasting sauce.

Royal Chicken £11.95

A dish fit for kings! Chicken tikka cooked with garam masala, bay leaf & cinnamon using our chef's special recipe.

Nariyali Chicken £11.95

From the beaches of southern India - marinated and grilled chicken cooked in a highly spiced sauce cooked with fresh chilli, coriander and coconut.

Tandoori Mixed Karahi £13.95

An assortment of tandoori delights including chicken tikka, lamb tikka, sheek kebab and tandoori chicken cooked in a thick medium sauce using a hot karahi dish which imparts a distinctive flavour.

Masala Special Mix Bhuna £13.95

Chicken tikka, lamb tikka, sheek kebab and tandoori chicken cooked together in a bhuna sauce with plenty of tomato. A condensed medium sauce with lots of flavour.

Sylheti Special Lamb £12.95

This unique dish is cooked with fresh tomato, sliced onions, garlic, ginger & a citrus called the shatkora' which only grows around the Sylhet region of Bangladesh.

Naga Chicken £11.95

Naga Lamb £12.95

A hot, fiery aromatic dish cooked with ground red chilli, garlic, ginger and a special Naga chilli pickle.

Seafood Specialities

King Prawn Zinga £15.95

King prawns cooked on the shell, in a well spiced garlic and lemon sauce with fresh tomatoes, mushrooms, green chilli and coriander.

Akbari King Prawn £15.95

Marinated then grilled king prawns cooked in a mild and creamy sauce.

King Prawn Chilli Masala £15.95

Jumbo king prawns cooked with yoghurt, fresh chilli, coriander and a dash of Worcester sauce in a thick, hot and spicy sauce.

Machli Jalfrezi £12.95

Diced tilapia fillets cooked in a hot and spicy sauce with onions, peppers, tomato, garlic, sliced green chilli and coriander

Main Courses

Tandoori

Marinated then grilled in the tandoor then served with a fresh side salad.

Chicken Tikka	£9.95
Tandoori Chicken (Half)	£9.95
Spicy Wings	£8.50
Lamb Tikka	£10.95
Chicken Shashlick	£10.95
Paneer Shashlick	£9.95
Green Herb Tikka	£12.95
Tandoori Style Chicken Thighs	£12.95
Salmon Tikka	£14.95
Tandoori King Prawn	£13.95
Tandoori Mixed Grill	£14.95

Biryani

Biryani dishes are stir fried with pilau rice, light spices and served with a medium strength vegetable curry.

Chicken Biryani	£10.95
Lamb Biryani	£11.95
Chicken Tikka Biryani	£10.95
Tandoori Chicken Biryani	£11.50
King Prawn Biryani	£14.95
Salim's Special Biryani	£13.95
<i>Chicken, lamb & king prawn</i>	
Vegetable Biryani	£9.95

Traditional

Curry

A medium curry cooked with selected herbs and spices.

Madras

A hot curry cooked with chilli and a touch of lemon.

Vindaloo

A very hot curry cooked with plenty of chilli.

Jalfrezi

Slightly hot curry cooked with onions, peppers, tomato & green chilli.

Dhansak

A hot and spicy curry cooked with lentils and pineapple.

Rogan Josh

A medium bhuna style curry topped with a tomato ragout.

Balti

Balti spices cooked with chunky onions, peppers and tomatoes.

Bhuna

A semi condensed curry cooked with plenty of tomato.

Saag

Medium spiced with chopped spinach and garlic.

Pathia

A hot, sweet and slightly sour saucy curry.

Korma

A mild, creamy dish cooked with yoghurt, cream and mild spices.

Dupiaza

A medium curry cooked with plenty of onions.

Chicken	£9.95
Lamb	£10.95
Prawn	£10.95
Chicken Tikka	£10.95
King Prawn	£13.95
Vegetable	£8.95
Paneer	£9.50

Sides

Vegetable Dishes

	Side	Main
Chana Aloo Saag	£4.95	£8.95
<i>Chickpeas, potato, spinach</i>		
Saag Bhaji	£4.95	£8.95
<i>Spinach</i>		
Tarka Daal	£4.95	£8.95
<i>Spiced lentils</i>		
Aloo Gobi	£4.95	£8.95
<i>Potato & cauliflower</i>		
Saag Aloo	£4.95	£8.95
<i>Spinach & potato</i>		
Bombay Aloo	£4.50	£8.50
<i>Spiced potatoes</i>		
Mushroom Bhaji	£4.95	£8.95
Muttar Paneer	£4.95	£8.95
<i>Peas & Indian cottage cheese</i>		
Saag Paneer	£4.95	£8.95
<i>Spinach & Indian cottage cheese</i>		
Mixed Vegetable Bhaji	£4.95	£8.95

Rice

Boiled Rice	£3.10
Pilau Rice	£3.25
Mushroom Rice	£3.75
Egg Fried Rice	£3.75
Vegetable Rice	£3.75
Garlic Rice	£3.75
Coconut Rice	£3.75
Onion Fried Rice	£3.75
Lemon Rice	£3.75
Keema Rice	£3.95
Special Rice <i>Prawn & peas</i>	£3.95

Breads

Plain Naan	£3.10
Garlic Naan	£3.50
Chilli Naan	£3.50
Peshwari Naan	£3.50
Cheese Naan	£3.50
Keema Naan	£3.50
Chicken Tikka Naan	£3.75
Cheese & Chilli Naan	£3.75
Garlic & Cheese Naan	£3.75
Garlic & Coriander Naan	£3.75
Date & Ginger Naan	£3.75
Chapati	£1.95
Paratha	£3.25
Cheese Paratha	£3.95

Sundries

Chips	£2.95
Spicy Chips	£3.50
Papadom Plain or Spicy	£0.75
Roasted Papadom	£0.80
Pickle Tray	£2.25
<i>Mango, tamarind, chilli mango apple & mint chutney</i>	
Pickles / Chutneys each	£0.80

ALLERGENS & INTOLERANCES

Please note, some of our dishes may contain allergens such as nuts, peanuts, gluten, dairy, fish, mustard, crustacean etc. If you have any allergies please let us know before ordering and we will be happy to advise you.