



*Welcome to Salma*

East meets West at this historic building situated in the heart of the picturesque village of Wingham where we have tried to combine the best of both cultures. Our menu comprises a wealth of variety and excitement. You will find a careful selection of classical dishes from all over the Indian sub-continent, with many of the favourites, which have become popular in the West and also many others, which are less well known, but no less delicious. All our dishes are rich in flavour and have their individual taste and aroma, prepared daily with properly blended and freshly mixed spices. If you have any kind of allergy to any nuts, dairy products, or indeed any other items, please let your waiter know when placing your order. We hope that you will enjoy the experience.

## House Wines

### Red

#### 1. Merlot – France

Per Glass 175ml £3.75

Full bottle £11.95

The merlot is a soft, round and full flavoured wine. It has notes of luscious wild berry fruits and with a hint of violet.

### White

#### 2. Terret Sauvignon – France

Per glass 175ml £3.75

Full bottle £11.95

The Terret Sauvignon is a crisp and dry white wine. It is refreshing and zesty on the palate.

### Rosé

#### 3. Anjou Rosé – France

Per glass 175ml £3.75

Full bottle £11.95

A medium dry Rosé with a fresh and fruity taste, with an attractive pink colour.

### Champagne & Sparkling wine

#### 4. Moët et Chandon Brut Imperial NV

£34.95

Fine and well balanced with a mellow flavour.

#### 5. Martini Asti Spumante – Italy

£17.95

Sweet, smooth, intense and elegant in the mouth with good aromas of fresh fruit.

### Rosé

#### 6. Anjou Rosé – France

£11.95

A medium dry Rosé with a fresh and fruity taste, with an attractive pink colour.

#### 7. Mateus Rosé – Portugal

£12.95

Fresh grapey nose with varietal characteristics. This medium Rosé is a particularly well-balanced fresh, light and fruity wine.

## White Wines

### 8. Muscadet Sèvre Et Maine Sur Lie

£13.95

"Sur Lie" means the wine has matured in its lees until bottling, giving it an attractive "prickle" on the palate and nice weight. Clean tasting with crisp acidity and a bright, fresh minerality.

### 9. Chardonnay, Jacobs Creek - Australia

£13.95

Intense varietal expression with stone fruit, melon and flavours that fill the palate.

### 10. Chenin Blanc, Stowells - South Africa

£13.95

A fabulously crisp and zest white wine with lively scents of green apples and surprisingly soft melony flavours that really lingers.

### 11. Pinot Grigio, Friuli Grave - Italy

Per Glass 175ml £4.25

Full Bottle £14.95

Friuli Grave is the heartland of quality Pinot Grigio. Sourced from Northern Italy. This wine is full of fruit with a hint of spice.

### 12. Chablis, Henri La Fontaine - France

£19.95

Medium bodied with crisp, apple acidity, tight, pure fruit flavours of white peach and pears finished with a classic dry finish.

## Red Wines

### 13. Shiraz, Jacobs Creek- Australia

Per Glass 175ml £4.25

Full bottle £13.95

This medium bodied Shiraz has generous flavours of pepper, plum and spicy fruit, with subtle hints of toasted oak.

### 14. Cabernet Sauvignon, Rouwre's Drift - South Africa

£13.95

This wine is from the Western Cape. It is a full-bodied, fruity wine with blackcurrant, mint and cedar flavours.

### 15. Malbec, Las Moras Pacha Mama - Argentina

£14.95

This organic Argentinian wine has luscious notes of ripe red berries and plums. Its intensely purple appearance and its deliciously full bodied palate - six months ageing in French oak has certainly helped.

### 16. Faustino VII Rioja - Spain

£14.95

A lively red wine reminiscent of a vine leaf in autumn. very well defined, beautifully combining the vanilla from the oak with the freshness of the grapes.

### 17. Vieux Château des combes Saint Emilion Grand Cru - France

£21.95

Very intense, brilliant ruby robe with violet highlights. The grapes that are harvested by hand are aged from 12 -13 months. A complex nose, refined and persistent. With an aroma of ripe berries. Very smooth on the palate with hints of fruits, vanilla and mocha.

## Aperitifs

<b>Martini (sweet or dry) 50ml 15% vol</b>	£3.20
<b>Cinzano 50 ml 15% vol</b>	£3.20
<b>Dubonnet 50 ml 15% vol</b>	£3.20
<b>Campari 25ml 25% vol</b>	£3.20
<b>Pimms 25ml 25% vol</b>	£3.20

## Spirits

	25ml
<b>Bacardi 37.5% vol</b>	£2.50
<b>Smirnoff Red Vodka 37.5% vol</b>	£2.50
<b>Bombay Sapphire Gin 40% vol</b>	£2.50
<b>Jack Daniels 40% vol</b>	£2.50
<b>Captain Morgan 40% vol</b>	£2.50
<b>Morgan Spiced 35% vol</b>	£2.50
<b>Jameson 40% vol</b>	£2.50
<b>Archers 23%vol</b>	£2.50
<b>Southern Comfort 25%vol</b>	£2.50
<b>Famous Grouse 40%vol</b>	£2.50

**Note: All of the above are available with any mixer you require for an extra £1.00.**

## Sherry & Port

	25ml
<b>Bristol Cream 17.5%vol</b>	£2.50
<b>Cockburns Special Reserve 20%vol</b>	£2.50
<b>Amontillado 17.5%vol</b>	£2.50

## Liqueurs

	25ml
<b>Cointreau 40%vol</b>	£2.50
<b>Drambuie 40%vol</b>	£2.50
<b>Tia Maria 26.5%vol</b>	£2.50
<b>Grand Marnier 38.5%vol</b>	£2.50
<b>Sambuca 40%vol</b>	£2.50
<b>Disaronno 28%vol</b>	£2.50

	50ml
<b>Baileys 17%vol</b>	£2.75

## Cognac & Brandy

	25ml
<b>Remy Martin VSOP 40%vol</b>	£3.50
<b>Martell 40%vol</b>	£3.00

## Bottled Beers

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<b>Cobra 660ml 5%vol</b>	£4.75
<b>Bangla 660ml 5%vol</b>	£4.75
<b>Kingfisher 660ml 4.8%vol</b>	£4.75
<b>Magners 568ml 4.5%vol</b>	£4.50
<b>Master Brew 500ml 4%vol</b>	£3.75
<b>Cobra 330ml 5%vol</b>	£2.75
<b>Kingfisher 330ml 4.8%vol</b>	£2.75
<b>Becks 275ml 5%vol</b>	£2.50
<b>Non-Alcoholic Cobra 330ml</b>	£2.75

## Soft Drinks

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<b>Coke</b>	£1.60
<b>Diet coke</b>	£1.60
<b>Lemonade</b>	£1.60
<b>Ginger Ale</b>	£1.60
<b>Bitter Lemon</b>	£1.60
<b>Tonic Water</b>	£1.60
<b>Soda Water</b>	£1.60
<b>Orange Juice</b>	£1.80
<b>Pineapple Juice</b>	£1.80
<b>Cranberry Juice</b>	£1.80
<b>Appletiser</b>	£2.00
<b>J20 Orange &amp; Passion fruit</b>	£2.50
<b>J20 Apple &amp; Mango</b>	£2.50
<b>Lassie (Indian Smoothie) Sweet or Salted</b>	£2.50
<b>Perrier 75cl</b>	£3.75
<b>Still mineral water 1L</b>	£3.75

## Appetisers

<b>King Prawn-on-Purée</b> //	£5.95
Large King prawns stir fried in onions, garlic and ginger in medium spices and served in our pancake style bread.	
<b>Prawn-on-Purée</b> //	£4.95
Succulent prawns lightly stir fried with onions, garlic and ginger in medium spices and wrapped in our pancake style bread.	
<b>King Prawn Butterfly</b> /	£5.95
A whole King prawn coated in breadcrumbs and deep fried.	
<b>Chicken Pakora</b> //	£4.95
Marinated chicken dipped in batter and deep fried.	
<b>Chicken Chat</b> //	£4.25
Thinly sliced marinated chicken cooked in our chat masala sauce.	
<b>Chicken Chat-on-Purée</b> //	£4.95
Thinly sliced marinated chicken cooked in the chat masala sauce and wrapped in our pancake style bread.	
<b>Stuffed Mushroom</b> // (Vegetable or Lamb)	£4.25
Whole closed cup mushrooms stuffed with either marinated mince lamb or mix vegetables, coated in breadcrumbs and deep fried.	
<b>Garlic Mushroom</b> /	£3.95
Thinly sliced mushrooms stir fried with plenty of garlic.	
<b>Sheekh Kebab</b> //	£3.95
Marinated mince lamb, put onto skewers and cooked in our 'Tandoor' clay oven.	
<b>Shami Kebab</b> //	£3.95
Marinated mince lamb, formed into a patty and shallow fried.	
<b>Resmi Kebab</b> //	£4.50
Marinated mince lamb, formed into a patty and then wrapped in a thin omelette.	
<b>Mix Starter</b> //	£5.95
A mini starter platter with Chicken Tikka, Lamb Tikka and a Sheekh Kebab.	
<b>Shingara</b> /	£3.50
Shortcrust pastry filled with lightly spiced potato, coriander and fennel seeds.	
<b>Onion Bhaji</b> /	£3.50
<b>Vegetable &amp; Cashew Somosa</b> /	£3.50
<b>Barbecued Lamb Somosa</b> //	£3.50
<b>Prawn Cocktail</b> /	£3.50

// Mild    // Medium    // Hot

## salma specialities

<b>King Prawn Gorkali</b> ///	£11.95
Deluxe king prawns cooked in an exotic mix of whole spices. Red, green and yellow peppers, fresh tomatoes and cooked in our special Nepalese sauce.	
<b>Chicken Supreme</b> //	£10.95
A full chicken breast fillet that was marinated and cooked in our clay oven, tossed in a mixture of aromatic spiced-cooked together with minced lamb and dried fruits. Garnished with fresh coriander.	
<b>Murgh Zafrani</b> /	£10.95
Boneless chicken cooked with a number of aromatic whole spices and finally flavoured with nutmeg and saffron.	
<b>Shorisha Chingdi</b> ///	£9.95
Tiger prawns spiced with mustard turmeric and chilli.	
<b>Maacher Kalia</b> /	£9.95
Shallow fried chunks of salmon fillet with potato and cauliflower simmered in a mildly spiced sauce.	
<b>Chicken Lazeez</b> //	£8.95
Marinated chicken cooked with whole ground spices, with the subtle flavour of lemongrass, coconut milk and black pepper. Garnished with freshly chopped coriander.	
<b>Shatkora Gosht</b> //	£8.95
Tender pieces of lamb cooked with a Bangladeshi lime, lemongrass and finished with fresh chopped coriander.	
<b>Achari Gosht</b> //	£8.95
Spicy lamb pieces marinated and cooked in our lime pickle. Fairly hot and sour.	
<b>Chicken Chilli Masala</b> ///	£8.95
Bite-size pieces of chicken fillet cooked with a blend of coriander, tamarind, green chillies and tomatoes in a thick spicy sauce.	
<b>Lamb Chilli Fry</b> ///	£8.95
Tiny pieces of barbecued lamb or chicken with green chillies, capsicum, ginger and tomatoes, stir-fried with roasted cumin seeds, herbs, soya sauce, tabasco sauce and garnished with chopped coriander.	
<b>Murgh Makani</b> /	£8.95
Mildly spiced pieces of barbecued chicken pieces cooked in butter with yoghurt, sweet mango chutney and pineapple.	
<b>Lamb Rezala</b> //	£8.95
Spicy lamb delicately spiced. It has a distinctive sour and spicy flavour.	
<b>Lamb Pasanda</b> /	£8.95
Braised lamb fillets mildly spiced and simmered in a cardamom-laced, red wine and creamy yoghurt sauce. Finally flavoured with a touch of nutmeg.	
<b>Butter Chicken</b> /	£8.95
Marinated chicken in a rich, creamy and buttery sauce.	

Please note: Any of the above dishes are available as a vegetarian or a different type of meat. Although an additional charge of £1.00 for prawn and £3.00 for king prawn may be applied.

/// Mild    // Medium    /// Hot

## Tandoori Specialities

Ingredients of these dishes are marinated overnight in yoghurt with various spices and herbs. Threaded onto long metal skewers and then baked over the flame, in a highly heated deep clay oven known as a 'tandoor'. All dishes are served with a small portion of green salad and a minty yoghurt dip.

	Starter	Main
<b>Tandoori Chicken</b> //	£4.25	£7.25
1/4 or whole spring chicken.		
<b>Chicken Tikka</b> //	£4.25	£7.25
Bite-size chicken cubes.		
<b>Chicken or Lamb Shashlik</b> //	N/A	£8.95
Chicken or lamb skewered with peppers, tomatoes and onion.		
<b>Garlic Chicken</b> /	£4.50	£7.50
Pieces of supreme chicken marinated in garlic.		
<b>Lamb Tikka</b> //	£4.50	£7.50
Tender pieces of lamb		
<b>Muglai Kebab</b> / (Chicken or Lamb)	£4.95	£8.50
Chicken or lamb pieces prepared with cream, cheese, fenugreek leaves and various mild spices.		
<b>Tandoori King Prawn</b> //	£5.95	£11.95
Whole deluxe large king prawns.		
<b>Salmon Tikka</b> /	£4.95	£10.95
Marinated salmon fillets served with peppers, onions and tomatoes.		
<b>Tandoori Deluxe</b> //	N/A	£11.95
Contains Chicken Tikka, Lamb Tikka, Sheekh Kebab and a Tandoori King Prawn - served with a naan.		

// Mild   // Medium   /// Hot



## Masala Dishes

Main ingredients of these dishes are primarily baked in a tandoor oven, simmered in a yoghurt based sauce. Served with a splash of fresh cream.

**Chicken or Lamb Tikka Masala**  
**Tandoori King Prawn Masala**

£8.95  
£12.95

## Karahi Dishes

The following dishes are served hissing in a Karahi.

**Tikka Garlic Karahi** //

Flavoured with fresh garlic

**Tikka Methi Karahi** //

With fenugreek leaves

**Tikka Dopiazza** //

With spicy onions and coriander

**Tikka Jalfrezi** ///

With fresh ginger, green chillies and coriander

**Chicken or Lamb**  
**Prawn**  
**King prawn**

£8.95  
£9.95  
£11.95

## Korma Selection

Korma dishes are prepared in a thick, creamy sauce. A distinctive flavour of these dishes are enhanced by a blend of aromatic, mild spices together with yoghurt, fresh cream and coconut.

**Plain Korma** / (Chicken or Lamb)

£6.95

**Tikka Korma** / (Chicken or Lamb)

£8.95

**Mughlai Korma** / (Chicken or Lamb)

£7.95

With the addition of roasted flake almonds, cashew nuts and some mild ground herbs.

**Kabuli Korma** / (Chicken or Lamb)

£7.95

Prepared with chickpeas and a roasted sweet red pepper.

**Kashmiri Korma** / (Chicken or Lamb)

£7.95

An exotic fruity dish cooked with bananas and lychees.

Please note: Any of the above Korma dishes are subject to an additional charge of £1.00 for prawn and £3.00 for king prawn.

// Mild    // Medium    /// Hot

## Biryanies

Ingredients of all Biryani dishes are cooked with

Basmati rice and pure butter ghee. It is lightly spiced and has its taste enhanced with almonds, sultanas and desiccated coconut. Arranged in a special platter and accompanied with a mix vegetable curry or a sauce of your choice.

**Lentil and Vegetable Biryani** 🌶️

£7.95

**Chicken or Lamb Biryani** 🌶️

£9.95

**Chicken or Lamb Tikka Biryani** 🌶️

£10.95

**Prawn Biryani** 🌶️

£10.95

**King Prawn Biryani** 🌶️

£12.95

## Traditional Curries

Prepared individually in a runny, spicy curry sauce in various strengths.

**Curry** 🌶️ **Madras** 🌶️🌶️ **Vindaloo** 🌶️🌶️🌶️

**Chicken or Lamb**

£6.25

**Prawn**

£7.50

**King prawn**

£9.95

## Old Favourites

**Bhoona** 🌶️🌶️

Dry with fenugreek leaves

**Dopiaza** 🌶️🌶️

Plenty of onions and peppers

**Roagon-Josh** 🌶️🌶️

In a tomato and garlic sauce

**Dansac** 🌶️🌶️🌶️

Cooked in a thick lentil sauce that is hot, sweet and sour

**Pattia** 🌶️🌶️🌶️

In slightly runny sauce and is hot and sour

**Jalfrezi** 🌶️🌶️🌶️

Sliced green chillies, capsicum and tomato

**All of the above are available with the following choices:**

**Chicken or Lamb**

£6.95

**Prawn**

£7.95

**King prawn**

£10.95

🌶️ **Mild**    🌶️🌶️ **Medium**    🌶️🌶️🌶️ **Hot**

## Authentic Balti Dish

Balti is a type of Kashmiri curry whose origin goes back centuries in the area, which is now North Pakistan. Balti dishes are only prepared with the finest ingredients and properly blended with a balanced mixture of spices and herbs. These dishes are stir-fried, cooked and served in a Balti dish. All Balti dishes are served with either a pilau rice or a naan bread.

<b>Chicken or Lamb Balti</b> 🌶️🌶️	£9.95
<b>Balti Chicken Paneer</b> 🌶️ (Chicken or Lamb) Boneless chicken stir-fried with home cheese	£10.95
<b>Palak Balti</b> 🌶️🌶️ (Chicken or Lamb) Cooked with spinach	£10.95
<b>Chana Balti</b> 🌶️🌶️ (Chicken or Lamb) Cooked with chickpeas	£10.95
<b>Shashlik Balti</b> 🌶️🌶️ (Chicken or Lamb) Cooked with roasted peppers, onions and tomatoes	£10.95
<b>Masala Balti</b> 🌶️ (Chicken or Lamb) House Masala Balti cooked and infused in a Balti sauce	£11.50
<b>Chef Special Balti</b> 🌶️🌶️ (Chicken and Lamb) An assortment of peppers, a mixture of chicken and lamb cooked in our slightly spicy Balti sauce	£11.50
<b>Courgette &amp; Shrimp Balti</b> 🌶️🌶️	£10.95
<b>Balti King Prawns</b> 🌶️🌶️	£12.95
<b>Balti Vegetables</b> 🌶️🌶️	£7.95

🌶️ Mild    🌶️🌶️ Medium    🌶️🌶️🌶️ Hot

## Fresh Vegetables

	Side	Main
<b>Vegetable Korma</b> 🌶️	£3.50	£5.25
<b>Niramish</b> 🌶️ A special Bengali dish prepared with an assortment of fresh vegetables.	£3.50	£5.25
<b>Sabzi Jalfrezi</b> 🌶️🌶️ Mix vegetables prepared with ginger, sautéed peppers and fresh green chillies.	£3.50	£5.25
<b>Sag Paneer</b> 🌶️ Home-made cheese with spinach in a creamy sauce.	£3.50	£5.25
<b>Matar Paneer</b> 🌶️ Home-made cheese with peas in a creamy sauce.	£3.50	£5.25
<b>Teel Lubia</b> 🌶️ Green beans stir-fried with toasted sesame seeds.	£3.50	£5.25
<b>Mix Vegetable Curry</b> 🌶️🌶️	£3.50	£5.25
<b>Bombay Potato</b> 🌶️🌶️	£3.50	£5.25
<b>Brinjal Bhaji</b> 🌶️🌶️ Stir-fried aubergines.	£3.50	£5.25
<b>Cauliflower Bhaji</b> 🌶️🌶️	£3.50	£5.25
<b>Aloo Gobi</b> 🌶️🌶️ Potato and cauliflower	£3.50	£5.25
<b>Aloo Chana</b> 🌶️🌶️ Potato and chickpeas	£3.50	£5.25
<b>Aloo Sag</b> 🌶️🌶️ Spinach & Potato	£3.50	£5.25
<b>Sag Bhaji</b> 🌶️🌶️ Garlic flavoured spinach	£3.50	£5.25
<b>Bindi Bhaji</b> 🌶️🌶️ Stir fried okra	£3.50	£5.25
<b>Mushroom Bhaji</b> 🌶️🌶️	£3.50	£5.25
<b>Chana Masala</b> 🌶️🌶️ Chickpeas	£3.50	£5.25
<b>Chana and Dall Masala</b> 🌶️🌶️ Chickpeas and lentils	£3.50	£5.25
<b>Tarka Dall</b> 🌶️🌶️ Garlic flavoured lentils	£3.50	£5.25

🌶️ Mild    🌶️🌶️ Medium    🌶️🌶️🌶️ Hot

## Rice

<b>Boiled Rice</b>	£2.50
<b>Pilau Rice</b>	£2.75
<b>Mushroom Rice</b>	£3.50
<b>Coconut Rice</b>	£3.50
<b>Lemon Rice</b>	£3.50
<b>Ginger Rice</b>	£3.50
<b>Garlic Rice</b>	£3.50
<b>Onion Rice</b>	£3.50
<b>Chilli Rice</b>	£3.50
<b>Vegetable Rice</b>	£3.50
<b>Egg Rice</b>	£3.50
<b>Kashmiri Rice</b>	£3.50
Fried with assorted dried fruits and coconut	
<b>Keema Rice</b>	£3.95
Stir-fried with mince lamb	
<b>Special Fried Rice</b>	£3.95
Basmati rice with Chicken Tikka, prawns and egg	

## Bread

<b>Naan</b>	£2.00
<b>Garlic naan</b>	£2.50
<b>Peshwari naan</b>	£2.50
Stuffed with coconut, almonds and some mango pulp	
<b>Stuffed naan</b>	£2.50
Stuffed with mix vegetables	
<b>Keema naan</b>	£2.75
Stuffed with spicy minced lamb	
<b>Tikka naan</b>	£2.75
Stuffed with marinated chicken	
<b>Tandoori roti</b>	£2.00
Medium wholemeal baked bread in a Tandoor	
<b>Chapati</b>	£1.50
Thin wholemeal bread roasted on a naked flame	
<b>Purée</b>	£1.50
Our fried pancake style bread	
<b>Paratha</b>	£2.50
Layered bread cooked in pure ghee	
<b>Stuffed paratha</b>	£2.75
Stuffed with mix vegetables	

## Sundries

<b>Plain papadom/Spicy papadom</b>	£0.50
<b>Mango chutney</b> 🌶️	£0.50
<b>Onion, cucumber &amp; tomato salad</b> 🌶️	£0.50
<b>Mix Pickle</b> 🌶️🌶️	£0.50
<b>Mint flavoured yoghurt sauce</b> 🌶️	£0.50
<b>Tomato and Tamarind chutney</b> 🌶️🌶️	£0.50
Tamarind, garlic, chilli, tomato sauce	
<b>Raitha</b> 🌶️	£1.50
Cucumber, onion or mixed	

🌶️ Mild    🌶️🌶️ Medium    🌶️🌶️🌶️ Hot

[www.salma-restaurant.co.uk](http://www.salma-restaurant.co.uk)

For further enquiries and reservations please contact  
Canterbury (01227) 720256 / 720308

Opening Hours

Lunch: 12.00 noon – 2.00pm

Dinner Sunday - Thursday: 6.00pm – 11.00pm

Dinner Friday - Saturday: 6.00pm – 11.30pm

We are open 7 days a week including public holidays