



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.

Red

1. La Riada Tempranillo, Spain Per Glass 175ml £5.95 250ml £7.95 Full bottle £22.95

Vibrant and juicy, Tempranillo showing great purity and typicity from high altitude vines. Expressive and well defined aromas of red berries, rosemary, and a touch of liquorice are echoed on the palate. Fresh, with a rounded texture and excellent persistence on the palate, through to a satisfyingly dry finish.

2. Woolamia Shiraz, Australia Per Glass 175ml £6.95 250ml £8.95 Full bottle £24.95

Forward fruitiness coupled with hints of spice and vanilla are the features of this ripe and vibrant Shiraz.

3. Pelusas Merlot, Chile Per glass 175ml £7.95 250ml £9.95 Full bottle £26.95

The aromas are of wild berries and pepper spice. It is fruity and smooth in the mouth as a result of its balanced and delicate tannins.

4. Bonita Reserve Malbec, Argentina Full Bottle £28.95

Aromas of dark cherry, blackberry, baked plum and coffee bean. Medium-full bodied with beautifully balanced tannins and a long finish.

5. El Meson Rioja Crianza, Spain Full Bottle £30.95

This modern Tempranillo has lively red fruit, complemented by a touch of vanilla and spice, fine acidity, and smooth tannins.

6. Terre Avare Puglia Primitivo, Italy Full Bottle £32.95

Complex bouquet of plum, vanilla and tobacco with a smooth and mellow harmonious structure and nuances of plums and baked blackberries. A beautiful full bodied Italian red.

White

- 7. The Outlaw Chenin Blanc, South Africa** Per Glass 175ml £5.95 250ml £7.95 Full bottle £22.95
Zesty yet textured, clear with green hints, packed with aromas of fig and citrus.
- 8. Beyond the river Chardonnay, Australia** Per Glass 175ml £6.95 250ml £8.95 Full bottle £24.95
Zesty, juicy fruit overlaid with soft, buttery touches typify this mouth-watering Chardonnay.
- 9. Corte Fresia Pinot Grigio, Italy** Per Glass 175ml £7.95 250ml £9.95 Full bottle £26.95
Corte Fresia Pinot Grigio is light, crisp and refreshing. This zesty wine is packed with fresh fruit flavours and clean minerality.
- 10. Mayfiy Sauvignon Blanc, New Zealand** Full bottle £28.95
There are prominent asparagus, mature peach and exotic fruit notes on the nose. It is fresh and deliciously crisp with excellent natural acidity and a long peach aftertaste.
- 11. Chapel Down Flint Dry, Kent, England** Full bottle £30.95
Aromas of zesty lemon, fresh green apple, white flowers and green pepper characterise this wine. Good weight and texture on the palate, apple and pear flavours with creaminess in the background leading to a rounded smooth finish.
- 12. Bouza do Rei Albarino, Spain** Full bottle £32.95
A fragrant and intense bouquet full of floral and fruity undertones. Smooth tasting with flavours of white flowers, lemon, apple, pear, cantaloupe, and honeydew.

Rose

- 13. Corte Fresia Pinot Rose, Italy** Per Glass 175ml £5.95 250ml £7.95 Full bottle £22.95
Full of summer sunshine, this refreshing dry rose has the perfect balance of luscious red fruit & red blossom.
- 14. Ambassadeur Cote de Provence, France** Full bottle £27.95
This blend of Grenache, Syrah and Cinsault offers nice aromas of strawberries and flowers. It is dry, delicate and subtle with fruity nuances.

Champagne & Prosecco

- 15. Moët & Chandon Impérial, France** Full bottle £49.95
Vibrant, generous and alluring, the Moët Impérial style is distinguished by a bright fruitiness with notes of green apple and white flowers.
- 16. Orebello Spumante Prosecco, Italy** Full bottle £25.95
This wine is produced with white grapes and has a bright straw-yellow colour, white foam and a delicate and persistent perlage. The taste is dry, and pleasantly fruity.
- 17. Bella Guiliana Prosecco 200cl, Italy** Full bottle £8.95
Delightful and persistent bubbles in this elegant Italian classic, offering aromatic aromas with a light and fruity palate.

Gins

	25ml
Tanqueray Gin	£4.50
Bombay Sapphire	£5.00
Beefeater Pink (Strawberry) Gin	£5.50
Brockmans	£6.00
Whitley Neill Rhubarb & Ginger Gin	£6.00
Warners Victoria Rhubarb Gin	£6.50

Note: All of the above are available with any of our Fever-Tree mixer selection you choose for an extra £2.50.

Spirits

Pimms 25%vol	50ml £5.00
Bacardi 37.5% vol	25ml £4.50
Smirnoff Red Vodka 37.5% vol	£4.50
Jack Daniels 40% vol	£4.50
Captain Morgan 40% vol	£4.50
Morgan Spiced 35% vol	£4.50
Jameson 40% vol	£4.50
Archers 23%vol	£4.50
Southern Comfort 25%vol	£4.50
Famous Grouse 40%vol	£4.50

Note: All of the above are available with any mixer you require for an extra £2.50.

Liqueurs

Tia Maria 26.5%vol	25ml £4.00
Disaronno 28%vol	£4.00
Baileys 17%vol	50ml £4.50

Cognac & Brandy

Courvoisier 40%vol	25ml £5.50
Hennessy VS Cognac 40%vol	£6.00

Bottled Beers

Cobra 660ml 5%vol	£6.95
Bangla 660ml 5%vol	£6.95
King'sher 650ml 4.8%vol	£6.95
Bulmers Original 500ml 4.5%vol	£5.95
Koppaberg Kiwi & Lime 500ml 4.5%vol	£5.95
Master Brew 500ml 4%vol	£5.95
Cobra 330ml 5%vol	£4.50
King'sher 330ml 4.8%vol	£4.50
Heineken 330ml 0.0%vol	£4.50

Soft Drinks

Coke	£3.50
Diet coke	£3.50
Lemonade	£3.00
Fever-Tree Mediterranean Tonic	£2.50
Fever-Tree Indian Tonic	£2.50
Fever-Tree Ginger Ale	£2.50
Soda Water	£2.50
Frobishers Orange Juice	£4.00
Appletiser	£3.50
Owlett Farm Kent Apple Juice	£4.00
Owlett Farm Strawberry, Apple & Rhubarb Juice	£4.00
Kingsdown Still 330ml	£3.50
Kingsdown Sparkling 330ml	£3.50

Appetisers

King Prawn-on-Purée //	£7.95
Large King prawns stir fried in onions, garlic and ginger in medium spices and served in our pancake style bread.	
Mix Starter //	£7.95
A mini starter platter with Chicken Tikka, Lamb Tikka and a Sheekh Kebab.	
Chicken Pakora //	£7.95
Marinated chicken dipped in batter and deep fried.	
Prawn-on-Purée //	£6.95
Succulent prawns lightly stir fried with onions, garlic and ginger in medium spices and wrapped in our pancake style bread.	
Chicken Chatt-on-Purée //	£6.95
Thinly sliced marinated chicken cooked in the chat masala sauce and wrapped in our pancake style bread.	
Chicken Chatt //	£5.95
Thinly sliced marinated chicken cooked in our chat masala sauce.	
Sheekh Kebab //	£5.95
Marinated mince lamb, put onto skewers and cooked in our 'Tandoor' clay oven.	
Shamee Kebab //	£5.95
Marinated mince lamb, formed into a patty and shallow fried.	
Onion Bhaji /	£5.50
Vegetable Somosa /	£5.50
Barbecued Lamb Somosa //	£5.50

// Mild // // Medium // // // Hot // // // // Very Hot

Salma Specialities

- King Prawn Gorkali** /// £16.95
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.
- Chicken Lazeez** // £12.95
Marinated chicken cooked with whole ground spices, with the subtle flavour of lemongrass, coconut milk and black pepper. Garnished with freshly chopped coriander.
- Shatkora Gosht** // £12.95
Tender pieces of lamb cooked with a Bangladeshi lime and finished with fresh chopped coriander.
- Chicken Chilli Masala** // £12.95
Bite-size pieces of chicken fillet cooked with a blend of coriander, tamarind, green chillies and tomatoes in a thick spicy, sweet and sour sauce.
- Lamb Chilli Fry** /// £12.95
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.
- Murgh Makani** / £12.95
Mildly spiced pieces of barbecued chicken pieces cooked in butter with yoghurt, sweet mango chutney and pineapple.
- Lamb Rezala** // £12.95
Spicy lamb delicately spiced. It has a distinctive sour and spicy flavour.
- Lamb Pasanda** / £12.95
Braised lamb fillets mildly spiced and simmered in a cardamom-laced, red wine and creamy yoghurt sauce. Finally flavoured with a touch of nutmeg.
- Chicken or Lamb Naga** /// £12.95
Chicken or lamb cooked in a spicy sauce with our house naga chilli pickle. Finished with freshly chopped coriander.

Please note: Any of the above dishes are available as a vegetarian, vegan or a different type of meat. Although an additional charge of £1.00 for prawn and £4.00 for king prawn may be applied.

/// Mild // Medium /// Hot //// Very 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
Tandoori Chicken // 1/4 or 1/2 spring chicken.	£6.50	£10.95
Chicken Tikka // Bite-size chicken cubes.	£6.50	£10.95
Chicken or Lamb Shashlik // Chicken or lamb skewered with peppers, tomatoes and onion.	N/A	£12.95
Garlic Chicken // Pieces of supreme chicken marinated in garlic.	£6.95	£11.95
Lamb Tikka // Tender pieces of lamb	£6.95	£11.95
Tandoori King Prawn // Whole deluxe large king prawns.	£8.95	£16.95
Tandoori Deluxe // Contains Chicken Tikka, Lamb Tikka, Sheekh Kebab and a Tandoori King Prawn - served with a naan.	N/A	£16.95

// Mild // // Medium // // // Hot // // // // Very 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

£12.95
£16.95

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

£11.95
£12.95
£15.95

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)

£10.95

Tikka Korma / (Chicken or Lamb)

£12.95

Please note: Any of the above Korma dishes are subject to an additional charge of £1.00 for prawn and £4.00 for king prawn.

// Mild // // Medium // // // Hot // // // // Very Hot

Biryanies

Ingredients of all Biryani dishes are cooked with Basmati rice and pure butter ghee. Arranged in a special platter and accompanied with a mix vegetable curry or a sauce of your choice.

Vegetable Biryani /	£10.95
Chicken or Lamb Biryani /	£12.95
Chicken or Lamb Tikka Biryani /	£13.95
Prawn Biryani /	£13.95
King Prawn Tikka Biryani /	£16.95

Traditional Curries

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

Curry // **Madras** /// **Vindaloo** ////

Chicken or Lamb	£9.95
Prawn	£11.95
King prawn	£15.95

Old Favorites

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	£10.95
Prawn	£12.95
King prawn	£16.95

// Mild // Medium /// Hot //// Very 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.

Chicken or Lamb Balti //	£10.95
Palak Balti // (Chicken or Lamb) Cooked with spinach	£11.95
Shashlik Balti // (Chicken or Lamb) Cooked with roasted peppers, onions and tomatoes	£12.95
Masala Balti / (Chicken or Lamb) House Masala Balti cooked and infused in a Balti sauce	£12.95
Chef Special Balti // (Chicken and Lamb) An assortment of peppers, a mixture of chicken and lamb cooked in our slightly spicy Balti sauce	£12.95
Balti Vegetables //	£9.95

// Mild // Medium // Hot // Very Hot

Fresh Vegetables

	Side	Main
Vegetable Korma /	£5.95	£7.95
Niramish //	£5.95	£7.95
A special Bengali dish prepared with an assortment of fresh vegetables.		
Sag Paneer /	£5.95	£7.95
Home-made cheese with spinach in a creamy sauce.		
Mix Vegetable Curry //	£5.95	£7.95
Bombay Potato //	£5.95	£7.95
Brinjal Bhaji //	£5.95	£7.95
Stir-fried aubergines.		
Cauliflower Bhaji //	£5.95	£7.95
Aloo Gobi //	£5.95	£7.95
Potato and cauliflower		
Aloo Sag //	£5.95	£7.95
Spinach & Potato		
Sag Bhaji //	£5.95	£7.95
Garlic flavoured spinach		
Bindi Bhaji //	£5.95	£7.95
Stir fried okra		
Mushroom Bhaji //	£5.95	£7.95
Chana Masala //	£5.95	£7.95
Stir-fried chickpeas		
Tarka Dall //	£5.95	£7.95
Garlic flavoured lentils		

/ Mild // Medium /// Hot //// Very Hot

Rice

Boiled Rice	£4.00
Pilau Rice	£4.50
Mushroom Rice	£5.50
Coconut Rice	£5.50
Garlic Rice	£5.50
Chilli Rice	£5.50
Vegetable Rice	£5.50
Egg Rice	£5.50
Keema Rice	£5.95
Stir-fried with mince lamb	
Special Fried Rice	£6.50
Basmati rice with Chicken Tikka, prawns and egg	

Bread

Naan	£3.50
Garlic naan	£4.00
Peshwari naan	£4.00
Stuffed with coconut, almonds and some mango pulp	
Stuffed naan	£4.00
Stuffed with mix vegetables	
Keema naan	£4.50
Stuffed with spicy minced lamb	
Tikka naan	£4.50
Stuffed with marinated chicken	
Tandoori roti	£3.50
Medium wholemeal baked bread in a Tandoor	
Chapati	£3.00
Thin wholemeal bread roasted on a naked flame	
Purée	£3.00
Our fried pancake style bread	
Paratha	£4.75
Layered bread cooked in pure ghee	
Stuffed paratha	£5.25
Stuffed with mix vegetables	

Sundries

Plain papadom/Spicy papadom	£1.00
Mango chutney /	£1.00
Onion, cucumber & tomato salad /	£1.00
Mix Pickle ///	£1.00
Mint flavoured yoghurt sauce /	£1.00
Tomato and Tamarind chutney //	£1.00
Tamarind, garlic, chilli, tomato sauce	
Raitha /	£3.00
Cucumber, onion or mixed	

/ Mild // Medium /// Hot //// Very Hot

www.thesalma.co.uk

For further enquiries and reservations please contact
Canterbury (01227) 720256 / 720308
hello@thesalma.co.uk

Opening Hours
5:00pm - Late

We are open 7 days a week including public holidays

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