



Shere Punjab Fine Indian Cuisine

Phone: (207) 373-0422

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Sherepunjabme.com

V=Vegan

*= Gluten Free

Please ask your server how spicy would you like from 1 to 10.

“Consuming raw or undercooked meats, poultry, seafood, shellfish may increase your risk of foodborne illness.”

SOUPS

V*Dal Shorba Soup	5.00
<i>Traditional soup made with split peas & lentils, subtly flavored with Indian spices, garnished with cilantro.</i>	
*Co-Co Nut Soup	5.00
<i>Shredded coconut made with whole milk, cream, nuts, sweet Indian spices and saffron.</i>	
*Chicken Soup	5.00
<i>A traditional soup made with small pieces of chicken, cilantro and Indian spices</i>	

APPETIZER

*Papadam: wafers made with lentils and black pepper.....	3.50
Samosa: Deep-fried spiced and shredded potato turnovers.....	5.50
*Aloo Tikki: A pocket of spiced vegetables, deep fried.....	5.50
*Onion Bhaji: Fresh vegetable fritters deep fried in vegetable oil.....	5.50
*Paneer Pakora: Chunks of homemade cheese with low fat milk, rolled in chicken pea flour, deep fried.....	8.00
Punjab Special Vegetarian: Mixed platter of appetizers; one piece each of samosa, Aloo Tikka, Pakora, Paneer Pakora and Papadam.....	11.95
*Chicken Tikka: Boneless pieces of chicken marinated in a special sauce, barbecued in Tandoor on hot coals, served on bed of lettuce.....	11.95
*House Salad: Lettuce, cucumbers, tomatoes and onions garnished with cranberries and walnuts tossed in our home made dressing.....	7.95

BREADS

Roti/chapatti: Traditional Indian unleavened whole wheat bread.....	4.00
Tandoori Roti: Traditional Indian unleavened whole wheat bread made in Tandoor in slow fire.....	4.00
Bhatura (1Piece): Refined flour, deep fried and puffy bread.....	5.00
Naan: Traditional Indian leavened with bread made by slapping it quickly on the sides of Tandoor.....	4.00
Plain Paratha: Unleavened, whole wheat, flaky multi layered bread topped with butter.....	4.00
Poori (2Pieces): Soft balloon shaped bread made with whole-wheat flour.....	5.50
Methi Poori: Whole wheat puffed bread sprinkled with fenugreek and deep fried.....	5.50
Badami Naan: Leavened bread topped with sliced almonds, poppy seeds and hand peeled cantaloupe seeds.....	5.50
Pudeena Paratha: Layered whole wheat buttered bread topped with dried mint.....	5.50
Keema Naan: Freshly baked leavened bread stuffed with seasoned ground lamb.....	5.50
Garlic Naan: Leavened, handmade white bread made with garlic, herbs, & Indian spices with butter.....	5.50
Onion Kulcha: Leavened white bread topped with onions, Indian spices and cilantro.....	5.50
Aloo Naan: Stuffed bread with potato and Indian spices.....	5.50
Mixed Vegetable Paratha: This layered bread is filled with potatoes, peas, cauliflower and homemade cheese, saffron and sweet spices.....	5.50
Punjabi Naan: Naan bread stuffed with coconut, saffron and sweet spices.....	5.50
Paneer Naan: Fresh homemade cheese with Indian spices.....	5.50

BEVERAGES

Darjeeling Tea: Our own choice blend imported from India.....	5.00
Masala Tea: Indian special tea with milk and sugar.....	5.00
Milk, Sprite, Ginger Ale, Pepsi, Diet Pepsi, Mountain Dew:	4.00
Lassi: Sweet yoghurt drink with rosewater and pistachios.....	6.00
Mango Lassi: Lassi made with the mango pulp.....	6.00
Iced Tea: Indian spiced cold tea with a slice of lemon.....	5.00
Club soda:	4.00

DISHES (Lunch Menu)

*Chicken Curry	14.00
<i>Boneless chicken in a savory tomato, ginger, garlic & herb sauce with your choice of spiciness</i>	
*Chicken Tikka Saag	14.00
<i>Boneless pieced of chicken tikka mixed in a spinach sauce with Himalayan herbs and various Indian spices.</i>	
*Chicken Masala (Labadar)	14.00
<i>Boneless chicken marinated in yogurt, charbroiled and sautéed in herbs. Simply fantastic!</i>	
*Chicken Mushroom	14.00
<i>Boneless chicken in a savory carry made with onions, tomatoes, fresh ginger, garlic, cumin, coriander and clove. We will cook to your order – regular or hot.</i>	
*Shrimp Curry	14.00
<i>Fresh shrimp in a robust onion and tomato base sauce of ginger, garlic, coriander and other herbs.</i>	
*Keema Mutter	14.00
<i>An ancient recipe of ground lamb, peas, coriander and ginger.</i>	
*Lamb Curry	14.00
<i>Soft lamb sautéed in a thick curry sauce. We tailor its spiciness to your taste.</i>	
*Fish Curry	14.00
<i>Haddock in a robust onion and tomato base sauce of ginger, garlic, coriander and other herbs.</i>	
*Fish Masala (Haddock)	14.00
<i>Haddock marinated and cooked in the tomato base sauce and light cream.</i>	

VEGETERIAN DELIGHTS (Lunch Menu)

*Dal Makhani	14.00
<i>Yellow lentils sautéed over a low flame, laced with cream, Indian spices and served in a typical Punjabis special</i>	
*Aloo Mutter	14.00
<i>Fresh green peas, sautéed in a delicately spices sauce with potatoes.</i>	
*Saag Paneer	14.00
<i>A mound of lightly seasoned spinach in a steaming blend of light cream, our own cottage cheese and Indian spices.</i>	
Mutter Paneer	14.00
<i>Our flavorful blend of homemade cottage cheese and green peas, lightly seasoned with fresh herbs.</i>	
V*Bhindi Masala	14.00
<i>Okra cooked with fresh onions, ginger, garlic, tomatoes and Indian spices.</i>	
*Saag Pakora	14.00
<i>Vegetable fritters cooked with ginger, garlic, and fresh spinach.</i>	
V*Chana Masala	14.00
<i>Chickpeas steamed with tomatoes, ginger, garlic, onions and Indian spices.</i>	
*Palak Aloo	14.00
<i>Delightful ragout of potatoes, spinach, tomatoes, light cream, cinnamon and other Indian spices.</i>	
*Shahi Korma	14.00
<i>The choicest of fresh vegetables along with homemade cheese, cashews & raisins sautéed with ginger, cardamom, cloves & special Indian spices.</i>	

VEGETERIAN DELIGHT DINNER (Dinner Menu)

V*Vegetable Vindaloo	19.00
<i>A super-hot dish made with potatoes and very hot Indian spices – pure heat wave!</i>	
*Saag Dal	19.00
<i>Yellow beans sautéed with ginger, garlic and fresh spinach.</i>	
*Aloo Mutter	19.00
<i>Fresh green peas, sautéed in a delicately spices sauce with potatoes.</i>	
*Dal Makhani	19.00
<i>Yellow lentils sautéed over a low flame, laced with cream, Indian spices and several in a typical Punjabi style</i>	
V*Chana Masala	19.00
<i>Chickpeas steamed with tomatoes, ginger, garlic, onions and Indian spices.</i>	
*Mutter Paneer	19.00
<i>Our flavorful blend of homemade cottage cheese and green peas, lightly seasoned with fresh herbs.</i>	
V*Aloo Gobhi	19.00
<i>Fresh Cauliflower, potatoes, onions, ginger, garlic and Indian spices.</i>	
V*Bhindi Masala	19.00
<i>Okara cooked with fresh onions, ginger, garlic, tomatoes and Indian spices.</i>	
V*Baigan Bharttha	19.00
<i>Whole flame grilled eggplant mashed and seasoned with herbs and spices.</i>	
*Chana Saag	19.00
<i>Steamed chickpeas sautéed with spinach, ginger, garlic and Indian spices.</i>	
*Nav Ratna Korma	19.00
<i>A traditional merging of nine gems- fresh cauliflower, eggplant, green peppers, homemade cheese, green peas, potatoes, tomatoes, cashews and raisins. Sautéed with ginger, garlic, onions, cardamom and cloves.</i>	
*Saag Paneer	19.00
<i>A mound of lightly seasoned spinach in a steaming blend of light cream, our own cottage cheese and Indian spices.</i>	
*Malai Kofta	19.00
<i>True Mughlai delight – balls of freshly minced vegetables simmered in cardamoms. Saffron, garlic, cashews and raisins, cooks in creamy sauce. A royal vegetarian delight!!</i>	
*Shahi Paneer	19.00
<i>Chunks of cheese sautéed with ginger, garlic, onions and tomatoes; garnished with cashews and raisins.</i>	
*Karahi Paneer	19.00
<i>Small chunks of cottage cheese and green pepper sautéed in Karahi (wok) with onions, tomatoes, ginger and coriander.</i>	
*Paneer Tikka Masala	19.00
<i>Chunks of cheese sautéed in herbs and finished in a traditional Indian thick tomato based sauce.</i>	
*Mix Vegetable Masala	19.00
<i>Mixture of vegetables sautéed in herbs and finished in a traditional Indian thick tomato based sauce.</i>	

All dinners are served with Basmati rice and chutneys

DESERTS

Kheer: Beloved by everyone! Rice cooked in milk raisins, cardamom and nuts. Garnished with rosewater.....	7.00
Mango Ice Cream: A great mango ice cream.....	7.00
Gulab Jamun: An Indian desert. Small 1- inch diameter balls of flour and milk powdered deep- fried to golden and served cold in syrup. Cake like texture.....	7.00
Rasgulla: Cheese balls in sugar syrup. This is a classic and very popular Indian sweet from Bengal made for special occasions and usually served cold. This is a very sweet desert.....	7.00

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BAHARE MURG – CHICKEN SPECIALTIES (Dinner Menu)

*Chicken Curry	19.95
<i>Boneless chicken in a savory tomato, ginger, garlic & herb sauce with your choice of spiciness</i>	
*Murg Kesari	19.95
<i>Tender pieces of chicken marinated in a mild milk based charbroiled and finished in a coconut curry with saffron</i>	
*Murg Methi	19.95
<i>Tender pieces of chicken cooked with fresh fenugreek, cumin and coriander</i>	
*Mango chicken	19.95
<i>Chicken cooked with mango chutney and mint sauce tempered with fresh coriander, ginger and curry leaves.</i>	
*Murg Malabar	19.95
<i>From the state of Kerala – a popular dish of sautéed chicken curry flavored with coconut, onion and cream.</i>	
*Butter Chicken	19.95
<i>Tender pieces of chicken sautéed with ginger, onions and garlic in a sauce made with tomatoes and cream, different Indian spices and exotic herbs.</i>	
*Chicken Korma	19.95
<i>Tender pieces of chicken in a special sauce with cashews, almonds and light cream.</i>	
*Chicken Vindaloo	19.95
<i>A super hot dish made with potatoes and very hot Indian spices. Pure heat wave!</i>	
Shahjehani Murg	19.95
<i>Tender pieces of white chicken sautéed with ginger, onion, garlic and spices in a robust sauce garnished with cilantro.</i>	
*Chicken Tikka Saag	19.95
<i>Boneless piece of chicken tikka mixed in a spinach sauce with Himalayan herbs and various Indian spices.</i>	
*Chicken Tikka Masala	19.95
<i>Boneless chicken marinated in yogurt, charbroiled and sautéed in herbs. Simply fantastic!</i>	
*Chicken Karahi	19.95
<i>Boneless pieces of baked chicken, fresh green pepper and onion made in a karahi (a concave shaped pot like wok).</i>	

SHERE PUNJAB – LAMB SPECIALTIES (Dinner Menu)

*Lamb Curry	22.00
<i>Soft lamb sautéed in a thick curry sauce. We will tailor its spiciness to your taste.</i>	
*Keema Mutter	22.00
<i>An ancient recipe of ground lamb, peas, coriander and ginger.</i>	
*Lamb Do Piaza	22.00
<i>Tender young lamb with green pepper, onions, tomatoes and Indian spices.</i>	
*Lamb Vindaloo	22.00
<i>Super-hot and savory</i>	
*Lamb Dilruba	22.00
<i>Soft lamb and mushrooms lightly steamed with fresh ginger, garlic, onion and Indian spices.</i>	
*Lamb Rogan Josh	22.00
<i>Cubes of lamb marinated in oriental Indian spices, sautéed with chopped tomatoes, shredded coconut in creamy sauce.</i>	
*Lamb Badam Pasanda	22.00
<i>Cubed pieces of lamb sautéed in special mild sauce, with almonds, cashews, and raisins. A Mughlai delight!</i>	
*Lamb Saag	22.00
<i>A Kashmiri design – tender pieces of lamb with spinach, ginger, onions, fresh herbs, a touch of garlic and cream.</i>	
*Lamb Karahi	22.00
<i>Piece of tender lamb sautéed with Indian spices, fresh bell pepper and onions in a karahi. Served with small karahi (wok).</i>	
*Nimboo Lamb	22.00
<i>Lean pieces of lamb marinated in lemon juice and delicately spiced with whole black pepper.</i>	
*Pudeena Lamb	22.00
<i>Tender pieces of lamb sautéed and stewed in an aromatic curry flavored with fresh mint from the Punjab region.</i>	
*Boti Kabab Masala	22.00
<i>Lean pieces of lamb marinated 24 hours in yogurt and spices baked on skewers in the Tandoor and then finished in a tangy and spicy red sauce.</i>	
*Achar Lamb	22.00
<i>Tender pieces of lamb roasted with hot peppers, fresh herbs and spices.</i>	
*Lamb Madras	22.00
<i>Lamb cooked in hot gravy and tangy madras sauce, ginger and fresh herbs.</i>	
*Butter Lamb	22.00
<i>Tender pieces of lamb sautéed with ginger, onions and garlic in a sauce made with tomatoes and cream, different Indian spices and exotic herbs.</i>	

DELHI DARBAR (Dinner Menu)

*Tandori Chicken:	22.00
<i>Spring half chicken marinated in yogurt and freshly ground Indian spices roasted in Tandoor over slow fire. Served on a bed of chicken of lettuce, garnished with cilantro.</i>	
*Chicken Tikka:	22.00
<i>Tender boneless chicken pieces of white meat marinated in yogurt, herbs and Indian spices, roasted over Tandoor</i>	
*Lamb Boti Kabab:	23.00
<i>Choice pieces of lamb chunks marinated in yogurt and Indian spices for 24 hours, sautéed on a skewer in Tandoor over a hot fire.</i>	
*Shere Punjab Mixed Grill:	24.00
<i>Mixed platter of choice pieces of chicken tandoori, lamb kabab, tikka and tandoori shrimp, served in a bed of green.</i>	

BIRYANI – RICE SPECIALITIES (Dinner Menu)

House Special Biryani (serves two)	35.00
<i>Saffron flavored basmati rice sautéed in butter with choice pieces of lamb, chicken, shrimps, almonds, vegetables, cashews and raisins; garnished with cilantro.</i>	
Shrimp Biryani	22.00
<i>Fresh shrimp sautéed in butter with saffron flavored basmati rice, nuts, raisins and vegetables, garnished with herbs.</i>	
Lamb Biryani	22.00
<i>Boiled piece of juicy lamb sautéed with steamed basmati rice, vegetables, Indian spices, cashews, raisins and herbs.</i>	
Chicken Biryani	19.95
<i>Selected chicken pieces sautéed with basmati rice, vegetables, nuts and raisins; garnished with fresh herbs.</i>	
Vegetable Biryani	19.00
<i>Long grain basmati rice sautéed with fresh vegetables in a blend of exotic herbs and Indian spices.</i>	

All Biryani are served with chutneys and Raita

BAY OF BENGAL CUISINE – SEAFOOD SPECIALITES (Dinner Menu)

*Shrimp Vindaloo	22.00
<i>Shrimp sautéed with hot Indian spices in curry sauce with potatoes. From brave men of Madras!!!!</i>	
*Shrimp Do Piazza	22.00
<i>Fresh Shrimp with green peppers onions, tomatoes and Indian spices.</i>	
*Shrimp Curry	22.00
<i>Fresh shrimp in a robust onion and tomato base sauce of ginger, garlic, coriander and other herbs.</i>	
*Shrimp Saag	22.00
<i>Served on a flavorful bed of spiced spinach and light cream.</i>	
*Shrimp Korma	22.00
<i>Shrimp with creamy sauce and nuts.</i>	
*Fish Curry	22.00
<i>Haddock in a robust onion and tomato base sauce pf ginger, garlic, coriander and other herbs.</i>	
*Fish Masala	22.00
<i>Haddock marinated and cooked in tomato base sauce and light cream.</i>	
*Shrimp Tandoori Masala	22.00
<i>The favorite dish of Emperor Shah Jahan – The creator of Taj Mahal. Shrimp charbroiled and then sautéed In fresh herbs and cooked in a sauce of tomatoes and light cream.</i>	
*Mixed Seafood Masala	22.00
<i>Fresh shrimp, scallops, sautéed in fresh herbs and cooked in a sauce of tomatoes, light cream and Indian spices</i>	

All dinners are served with basmati rice and chutneys.

SIDE ORDERS

Mint Raita: Cool whipped homemade yogurt with tomatoes, cucumbers and fresh mint, Its cool!.....	4.00
Mango Chutney	4.00
Mixed Pickled Vegetables: A tangy treat.....	4.00
Extra Rice Small	4.00