

Shisha Restaurant Menu

Welcome to Shisha.

We hope your experience here will be as pleasing as you would like it to be.

We will help you discover new cultures through our delicious dishes selected from the most intriguing traditional cuisines from all over the world. After your meal we invite you to wind down in the Shisha Lounge with a few puffs of fruity flavoured tobacco and perhaps a traditional Indian or Arab tea or a couple of cool drinks. Of course the arts surrounding you and our fine selection of world folk music will only help to make your stay here even more enjoyable. Feel free to inform your host of any queries you might have.

Soups & Street Food Appetizers

Soups

Please ask a member of our staff for details of which soup is available today from the following Indian options:

Mulligatawny €3.50 Lm 1.50

A robust red lentil soup flavoured with aromatic Indian spices and strips of chicken breast.

Dhal €3.50 Lm 1.50

A spicy, mildly sour lentil soup.

Gajar €3.50 Lm 1.50

A healthy and colourful soup made with carrots.

Street Food

Influenced by the tremendous diversity of Indian street life, experience the hot, spicy and savoury side of Indian street foods typically served from stalls of carts at the side of the road or in bustling bazaars. Served with side salad garnish and chutney.

Shisha Spicy Chicken Wings €4.00 Lm 1.72

4 Chicken wings coated in our special spicy Indian masala mix and deep fried.

Samosa €4.00 Lm 1.72

A choice of 3 delicious homemade samosas - meat, chicken or vegetable, topped with spiced chickpeas & onions, apricot chutney, fresh yoghurt & tamarind sauce.

Onion Bhaji €4.00 Lm 1.72

Three portions of onions coated in a spicy Indian masala mix and deep fried.

Pakora €4.00 Lm 1.72

A mix of vegetables coated in a spicy batter and deep fried. Four portions served.

Bonda €4.00 Lm 1.72

Four deep fried potato balls, dipped in a spicy gram flour batter.

Paneer Pakora €4.00 Lm 1.72

Four pieces of homemade soft cottage cheese wrapped in a mixture of spices.

Poppadums €2.00 Lm 0.86

Black pepper or plain, wafer-thin flatbread, cooked in a tandoori oven.

Indian

Indian Tandoori Dishes

Chicken Leg Tandoori €6.00 Lm 2.58

Chicken leg marinated in Masala spices.

Chicken Tikka Tandoori €6.00 Lm 2.58

Pieces of chicken breast, marinated in yoghurt & spices.

Lamb Tikka Tandoori €6.00 Lm 2.58

Lamb pieces marinated in yoghurt and spices.

Sheekh Kebab €6.00 Lm 2.58

Minced meat kebab marinated in a mix of Masala spices.

Hariyali Tikka €6.00 Lm 2.58

Boneless chicken pieces marinated in spices and green mint.

Fish Masala Kebab €6.00 Lm 2.58

Marinated fish pieces in Masala spices.

Curry Dishes

All dishes can be served either mild, medium, hot or very hot.

Meat Curry Sauces

Chicken Tikka Masala €4.00 Lm 1.72

Pieces of chicken breast marinated in yogurt and masala spices and cooked in a thick sauce.

Lamb Rogan Josh €4.00 Lm 1.72

Pieces of lamb meat cooked in a spicy thick sauce with yogurt.

Beef Madras €4.00 Lm 1.72

Diced beef cooked in curry sauce.

Beef Vindaloo €4.00 Lm 1.72

Beef cooked in special mixed spices and in a thick sauce. Served only hot.

Fish Curry €4.00 Lm 1.72

Pieces of fish cooked in a curry sauce.

Indian

Vegetable Curry Sauces

Vegetable Curry €3.50 Lm 1.50

Carrots, potatoes and green peas cooked in a thick curry sauce.

Vegetable Makenwala €3.50 Lm 1.50

A mix of fresh vegetables cooked with fresh cream in a curry sauce.

Palak Paneer €3.50 Lm 1.50

Spinach cooked with homemade, soft cottage cheese, cooked in Indian spices.

Aloo Gopi €3.50 Lm 1.50

A mix of potatoes and cauliflower cooked in a mixture of curry sauces.

Rice

Plain rice (Serves 2) €3.50 Lm 1.50

Plain Indian basmati rice.

Pilau rice (Serves 2) €4.00 Lm 1.72

Indian basmati rice, cooked in whole spices.

Geera rice (Serves 2) €4.00 Lm 1.72

Indian basmati rice cooked in a mix of cumin and ghee, topped with parsley.

Bread

Naan €2.00 Lm 0.86

Plain or garlic flavoured flatbread, baked in a Tandoori oven.

Stuffed Paratha €2.00 Lm 0.86

Slices of flatbread, stuffed with onions and baked in a Tandoori oven.

Stuffed Keema €2.00 Lm 0.86

Slices of flatbread, stuffed with meat and ghee, baked in a Tandoori oven.

Paratha €2.00 Lm 0.86

Tandoori-cooked, flatbread made of layers of wholewheat dough.

Salads

Made with fresh, crisp ingredients our salads are drizzled with a choice of Shisha house dressings to re-tantalise your palate.

Side Order Salads

Salatah Leebeyah €3.50 Lm 1.50

Finely chopped onions, tomatoes and cucumbers in an olive oil dressing.

Tabouleh €3.50 Lm 1.50

Finely chopped parsley, tomato, fresh mint, onion and crushed wheat mixed with an olive oil and lemon dressing. Served with warm arabian bread.

Green Salad €3.50 Lm 1.50

A mixture of leafy greens, tomatoes and onions topped with an olive oil dressing.

Main Course Salad

Shisha Med Salad €4.00 Lm 1.72

Mixed leaves, cherry tomatoes, apple, feta cheese & olives in Shisha's vinaigrette dressing.

Shisha Chicken Salad €4.00 Lm 1.72

Mixed leaves, cherry tomatoes, fresh mint and onion rings with strips of marinated chicken in Shisha's lemon and coriander dressing.

Shisha Couscous Salad €4.00 Lm 1.72

Couscous mixed with tomato, peppers & coriander served with strips of marinated chicken.

Arabian

Soups & Street Food Appetizers

Soups

Please ask a member of our staff for details of which soup is available today from the following Arabian options:

Shorbah Leebeya (Dsheesha) €3.50 Lm 1.50

A spicy medium hot soup cooked with lamb & chickpeas and flavoured with dry mint.

Harira €3.50 Lm 1.50

A robust Moroccan soup with lamb, fresh celery, lentils, chickpeas and fresh parsley & coriander.

Shorbat Khudra €3.50 Lm 1.50

A spicy, medium hot soup cooked with fresh vegetables in season.

Arabian Street Food Appetiser

Arabian hospitality is expressed with the offering of "mezze", meaning small dip type dishes served hot or cold, which are considered as the entrée to a meal. These savouries are served with warm, homemade Arabian bread.

Salata Mashweya €4.00 Lm 1.72

Freshly grilled diced bell peppers and tomatoes in a vinaigrette dressing.

Fattoush €4.00 Lm 1.72

Fresh lettuce leaves, tomatoes, cucumbers, spring onions, red peppers, carrots, mint & parsley.

Embattan €4.00 Lm 1.72

Potatoes stuffed with a mixture of minced beef, eggs, onions and fresh herbs, deep-fried.

Mahshe €4.00 Lm 1.72

Fresh bell peppers & marrows stuffed with a mixture of minced beef, rice, onions & fresh herbs.

Baba Ghanoush (Serves 2) €4.00 Lm 1.72

Eggplant dip with garlic, tahini and olive oil.

Dolmah €4.00 Lm 1.72

A mixture of minced beef, rice, onions and herbs, rolled in cabbage leaves.

Arabian

Hummus Bet Tahini (Serves 2) €4.00 Lm 1.72

Puree of crushed chickpeas, sesame seed oil, lemon juice and olive oil.

Koftah €4.00 Lm 1.72

Marinated grilled mince meat mixed with fresh spices, cumin, onions and parsley.

Tandoori Dishes

Moroccan Kefta Kebab €6.00 Lm 2.58

Marinated minced meat balls cooked on a skewer.

Lamb and Bell Peppers €6.00 Lm 2.58

Marinated pieces of boneless lamb and bell peppers.

Maghrebi Chicken €6.00 Lm 2.58

Boneless chicken pieces marinated in Moroccan spices cooked with onions & tomatoes.

Lamb Cutlets €6.00 Lm 2.58

Lamb cutlets marinated in a mix of Arabian spices.

Main Courses

Kuskse Bel Bosla €9.00 Lm 3.86

A lamb or chicken stew cooked with Arabian spices in a chickpea and onion sauce, served on a bed of couscous.

Kuskse Bel Khudra €9.00 Lm 3.86

A lamb or chicken stew cooked with potatoes, pumpkins, onions and seasonal vegetables, served on a bed of couscous.

Kuskse Bel Hoot €9.00 Lm 3.86

Boneless fish pieces cooked in onions and Arabian spices, served on a bed of couscous.

Bourdeem Laham €9.00 Lm 3.86

Marinated beef pieces baked with potatoes and onions.

Tagine Laham €9.00 Lm 3.86

Marinated lamb pieces baked with potatoes and onions.

Baselya €9.00 Lm 3.86

A lamb or chicken stew cooked in a spicy green pea sauce.

Street Food APPETIZER PLATTERS

Restricting yourself to just one of our diverse and delicious street food appetisers may not be enough! In order to experience a wider range of flavours we recommend that you try out one of the mouth-watering platters shown below.

Serves 1 to 2 persons.

Arabian Street Food Platter

Choose any 3 plates from the Arabian Street Food section.
+ Side salad garnish & chutneys / dip sauces.

€9.00
(LM 3.86)

Indian Street Food Platter

Choose any 3 plates from the Indian Street Food section.
+ Side salad garnish & chutneys / dip sauces.

€9.00
(LM 3.86)

Shisha Street Food Platter

Choose any 2 plates from the Indian Street Food section.
+ Choose any 2 plates from the Arabian Street Food section.
+ Warm, homemade bread.
+ Side salad garnish & chutneys / dip sauces.

€12.00
(LM 5.15)

Mediterranean

Soups & Street Food Appetizers

Soups

Please ask a member of our staff for details of which soup is available today from the following Indian options:

Fassoulatha €3.50 Lm 1.50

A traditional Greek soup made with Haricot beans.

Kotosoupa Avgolemono €3.50 Lm 1.50

Chicken & rice soup with egg and lemon.

Aljotta €3.50 Lm 1.50

A traditional Maltese fresh mix of fish soup with dried mint.

Mediterranean Starters

Mediterranean cuisine is characterized by its flexibility, its range of ingredients and its many regional variations. These starter dishes are just a small sample of what this cuisine can offer ...

Insalata Caprese €4.00 Lm 1.72

An Italian patriotic salad of mozzarella, tomato & basil: the colours of the national flag. Served with homemade bread.

Verdure alla Criglia €4.00 Lm 1.72

Grilled auberigines and zucchini in an olive oil, aceto balsamico, garlic & parsley dressing. Served with homemade bread.

Linguine con Pesto €4.00 Lm 1.72

Pasta dish with pine nuts, garlic and basil pesto.

Tagliatelle alla Carbonara €4.00 Lm 1.72

Pasta dish topped with a white sauce, mushrooms, pancetta (bacon).

Chicken Couscous Salad €4.00 Lm 1.72

Couscous mixed with tomato, peppers & coriander served with strips of marinated chicken.

Polpo con Limone e Olio €4.00 Lm 1.72

Octopus dressed with olive oil, lemon, garlic and parley. Served with homemade bread.

Mediterranean

Platt Malti €4.00 Lm 1.72

A traditional platter of Maltese fresh goats cheese, sun-dried tomatoes, pickled onions, olives.

Pulpetti tal- Hut €4.00 Lm 1.72

Fresh fish fritters with dry mint with side relish.

Main Courses

All dishes are served with one side dish of your choice from the selection below.

Bragjoli €9.00 Lm 3.86

A mixture of breadcrumbs, mushrooms, parmeggiano cheese, black olives and basil rolled into a thin slice of beef.

Fenek Malti €9.00 Lm 3.86

Rabbit marinated in wine, garlic, onions and rosemary and cooked in the oven.

Fegato di Pollo al Aceto Balsamico €9.00 Lm 3.86

Chicken liver fried with onions and tossed with balsamic vinegar.

Costolette alla Siciliana €9.00 Lm 3.86

Chicken breast marinated in lemon and pan fried.

Polpette di Manzo €9.00 Lm 3.86

Minced meat balls cooked in a juicy mildly spiced sauce.

Side dishes

Roast Potatoes €3.50 Lm 1.50

Sliced potatoes with onion, oven cooked in lemon and olive oil.

Rice with Spinach and Onions €3.50 Lm 1.50

Fried rice with spinach and fried onions.

Shisha's Special Fried Potatoes €3.50 Lm 1.50

Boiled potatoes dipped in breadcrumbs and deep fried.

Vegetables in White Sauce €3.50 Lm 1.50

Steamed fresh vegetables topped with white sauce and parmeggiano, then grilled.

Desserts

Fried Vegetables €3.50 Lm 1.50

Fried mix of pimentos, carrots, cucumber and onions.

Arabian Sweets €3.50 Lm 1.50

A selection of mouth-watering Arabian sweets imported directly from North Africa, lovely on their own, even nicer with a cup of tea.

Gulab Jamun €3.50 Lm 1.50

A delicious Northern Indian and Pakistani dessert, made of a dough consisting mainly of milk solids, in a sugar syrup flavored with cardamom seeds and rosewater or saffron.

Kulfi Malai €3.50 Lm 1.50

Kulfi is a popular South Asian dessert made with boiled milk. Similar to Western ice creams.

Fresh Fruit Salad €3.50 Lm 1.50

A refreshing, seasonal fruit salad, prepared daily.

Ice-Cream €3.50 Lm 1.50

Ask your host which ice cream flavours are available.