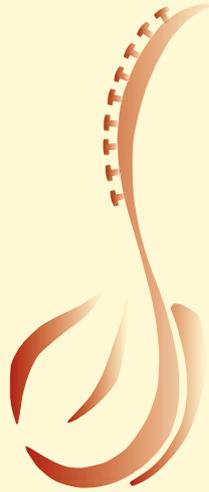




Wine List



As one of London's Top 13, and one of the Top 100 in the country, Shapla stands proud for its achievements in the British Curry Awards, held at Grosvenor House, Park Lane, dubbed as the industry's equivalent of The Oscars.

The name 'Shapla' is synonymous with classic quality and the restaurant boasts a track record of more than 25 years of culinary excellence from which evolved a menu with a refined combination of tastes.

SPARKLING WINE

bottle

- 24 PROSECCO DOC TREVISO BRUT ITYNERA £24.95
VENETO, ITALY
Made from the Glera grape variety, this wine offers fresh apple notes with a nice dry finish.

CHAMPAGNE

bottle



C H A M P A G N E
DRAPPIER

DOMAINE À URVILLE DEPUIS 1808
CAVES À REIMS - FRANCE

For one of Champagne's most forward-thinking producers, Drappier has no shortage of historic roots. An eighth-generation family business, the house was founded in 1808, and occupies magnificent twelfth-century cellars built by Cistercian monks. Having spearheaded the revival of Pinot Noir in the region, in the 1930s, Drappier continued to innovate. Extremely low levels of sulphur are used, the liqueur d'expédition is matured for over fifteen years in oak and demi-johns; and Drappier is the only house to ferment every format, from half-bottles up to the gigantic 30-litre Melchisédech, in the bottle in which it is sold.

Over half of Drappier's production comes from the family's own vineyards near their base in Urville. Viticulture is close to organic, with horse-drawn ploughing, cover crops and natural fertiliser used.

- 25 CHAMPAGNE DRAPPIER CARTE D'OR BRUT £39.95
CHAMPAGNE, FRANCE
A Pinot Noir-based champagne of style and finesse, Carte d'Or offers delicate aromas of white peach, quince and a touch of spice. The dry, elegant palate shows an impressive degree of concentration, along with fine bubbles and a long, crisp finish.

- 26 CHAMPAGNE VEUVE CLICQUOT NV £72.00
CHAMPAGNE, FRANCE
A wonderful, appley, bready champagne that fits the bill for any occasion. Mouthwatering fruit, a splendid mousse and a tremendous finish.
- 27 CHAMPAGNE BOLLINGER SPECIAL CUVÉE NV £79.00
CHAMPAGNE, FRANCE
Delicious toasty little number from this iconic Champagne house. Bollinger is one of the small number of Champagnes that really lives up to the hype.
- 28 CUVÉE DOM PÉRIGNON 2004 £195.00
CHAMPAGNE, FRANCE
After a particularly cold, dry and severe winter, the spring frosts of 7 to 11 April left a lasting mark in Champagne. The summer was the hottest for 53 years. Anything that had miraculously escaped the frost and hail was subjected to intense heat until harvest. The crop was perfectly ripe. The bouquet spirals through sweet, bright floral notes and the lively minerality so typical of Dom Pérignon, then notes of candied fruit, incredible freshness of camphor leaf and finally the dark hints of spices and liquorice root.

WHITE WINE

	175ml	250ml	bottle	
1	TAMARIND GARDEN CHARDONNAY GEWURZTRAMINER CENTRAL VALLEY, CHILE This white wine combines the weight and ripeness of the Chardonnay with a small amount of spicier Gewürztraminer to underpin the milder aromatic flavours of Indian cuisine. Particularly suited to milder aromatic dishes, such as tikka, korma and passanda.	£3.95	£7.50	£21.95
2	TERRES D'AZUR SAUVIGNON BLANC VIN DE PAYS D'OC, FRANCE Zesty aromas of lemon, grapefruit and elderflower give way to a classically crisp palate with hints of white peach and a refreshing finish.	£3.95	£7.50	£21.95
3	TERRE DEL NOCE PINOT GRIGIO DELLE DOLOMITI MEZZACORONA, ITALY Elegant and dry with fruit aromas, floral lift in the mouth, and a clean, crisp finish.	£4.25	£8.50	£23.95
4	DEAKIN ESTATE CHARDONNAY VICTORIA, AUSTRALIA This Chardonnay shows aromas of ripe pear, nectarine and apple. The palate is ripe and smooth with delicious fruit character without being over the top.			£24.95
5	CHENIN BLANC KANU STELLENBOSCH, SOUTH AFRICA A nose of melon, flowers and savoury notes with some honey-spiced fruit leads to a tropical palate that combines depth of fruit with a bright, crisp finish.			£24.95
6	MUSCADET SUR LIE CARTE D'OR SÈVRE-ET-MAINE, LOIRE VALLEY, FRANCE Bright aromas of apple and lemon peel with some minerality. Crisp, dry palate with intense fruit flavours.			£25.95
7	SEMILLON CASA LAPOSTOLLE RAPEL VALLEY, CHILE Subtle nose with white flowers, pears and sweet spices from the oak at the finish. Medium-bodied and nicely concentrated on the palate, with a long, fresh finish.			£26.95
8	COOPERS CREEK SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND This is absolutely classic Marlborough Sauvignon: vibrant gooseberry, passionfruit and nectarine backed with hints of herbaceousness. Impressive weight of flavour on the palate with richness and texture and a long finish.			£29.95
9	GAVI DI GAVI LA MEIRANA PIEDMONT, ITALY Great texture and precision, with distinctive greengage and almond notes on the palate. Fresh and dry, this is particularly characterful Gavi.			£34.95
10	CHABLIS, DOMAINE SAINTE CLAIRE JEAN-MARC BROCARD BURGUNDY, FRANCE The nose is precise, pure and mineral, with additional notes of citrus. The palate is classic Chablis: structured, crisp and delicious, with flavours echoing the nose.			£36.95

ROSE WINE

	175ml	250ml	bottle	
11	MANNARA PINOT GRIGIO ROSE IGT VENETO, ITALY A delicate rosé with lifted aromas of spring flowers and strawberries, red berry fruit on the palate and a soft, round finish.	£3.95	£7.50	£21.95

RED WINE

	175ml	250ml	bottle
12 TAMARIND GARDEN CABERNET MERLOT CARMENERE CENTRAL VALLEY, CHILE The complex blackcurrant flavours of the Cabernet in this intense red wine are softened by the Merlot and underpinned by the peppery notes of Carmenère combining perfectly to complement the spicier Indian curry dishes such as jalfrezi, biriyani and madras.	£3.95	£7.50	£21.95
13 TERRES D'AZUR MERLOT VIN DE PAYS D'OC, FRANCE Rich berry and plum aromas with hints of spice and chocolate lead on to a soft, smooth palate with generous fruit and smoky notes.	£3.95	£7.95	£21.95
14 CABERNET SAUVIGNON TERRE DEL NOCE VIGNETI DELLE DOLOMITI IGT, ITALY Ruby red in colour, this wine is intense and complex. The palate shows a predominance of blackcurrants and fruits of the forest. Full-bodied, ripe and structured.	£4.25	£8.50	£23.95
15 FINCA LA COLONIA MALBEC BODEGA NORTON ARGENTINA Sweet and spicy aromas, reminiscent of black pepper. Ripe red fruit on the palate, smooth texture and a harmonious finish.			£24.95
16 DEAKIN ESTATE SHIRAZ VICTORIA, AUSTRALIA Good punchy Shiraz aromas of mulberry and plum, supported by hints of vanilla and coffee oak. The palate is juicy, spicy and satisfying, with a rounded finish.			£24.95
17 PROMESA RIOJA CRIANZA MARTINEZ BUJANDA SPAIN A classic style of Rioja, with strawberry, blackberry and rhubarb fruit flavours taking on a vanilla and cocoa smoothness during twelve months in oak barrels.			£25.95
18 CLOOF PINOTAGE DARLING, SOUTH AFRICA The bold, concentrated flavours of this wine are directly attributable to the tiny yield of mature bush vines growing under extreme conditions. Richly textured with notes of smoke, blackberry, plum with some spiciness and elegant oaky notes.			£26.95
19 SANTA CRISTINA CHIANTI SUPERIORE, ANTINORI TUSCANY, ITALY A classic Chianti, offering aromas of red berry fruit, with vanilla and floral hints of violets. Flavourful, medium-bodied palate, fresh in structure and with a delicious balance of fruit and savoury notes. Typical spicy sensations from the oak on the back palate.			£27.95
20 ZINFANDEL SEBASTIANI, SONOMA CALIFORNIA, UNITED STATES Very smooth and juicy, with ripe black fruit and no hard edges – a gentle giant.			£28.95
21 MEDALLA REAL CABERNET SAUVIGNON, VINA SANTA RITA MAIPO VALLEY, CHILE Classic high-class Chilean Cabernet: sweet cassis fruit intertwined with savoury notes of currant leaves, tobacco, and leather. Lovely balance and poise in the mouth, and a good refreshing finish.			£29.95
22 PINOT NOIR COOPERS CREEK MARLBOROUGH, NEW ZEALAND Black plums and black cherries on the nose intermingled with subtle French oak and nuances of grilled meat. Rich and firm on the palate with bold, sweet fruit. A core of ripe black cherry lingers on the finish.			£32.95
23 CHÂTEAU MONTAIGUILLON MONTAGNE ST EMILION BORDEAUX, FRANCE An expressive nose of roasted plums, fresh blackcurrants and tobacco leads to a full yet taut palate typical of this very successful vintage.			£39.95

AUTHENTIC BEER FOR AUTHENTIC FOOD

TIKKA GOLD 500ML	£4.25
KINGFISHER 660ML	£5.45
COBRA 660ML	£5.45

SPIRITS (25ml)

(WITH MINERALS 85P EXTRA)

JAMESON, TEACHERS, BELLS	£3.95
SOUTHERN COMFORT, JACK DANIELS	£3.95
GORDON'S GIN, BOMBAY DRY GIN	£3.95
BACARDI RUM, DARK RUM	£3.95
VODKA, PERNOD	£3.95
MORGAN'S SPICED RUM, JW BLACK LABEL	£3.95
SMIRNOFF BLUE	£4.25

MALT WHISKEY & BOURBON

JOHNNY WALKER RED LABEL	£3.75
GLENFIDDICH	£4.15
GLENMORANGIE (10 YEARS OLD)	£4.75
LAGAVULIN (16 YEARS OLD)	£4.75
GLENLIVET	£4.75
BUSHMILL'S	£4.75
CHIVAS REGAL 12 YEARS OLD	£4.75
THE ANTIQUARY 21 YEARS OLD	£6.25
ROYAL SALUTE	£6.95

COGNAC (25ml)

COURVOISIER, MARTELL	£3.50
REMY VSOP	£4.75
REMY MARTIN XO SPECIAL	£8.95
HENNESSY XO SPECIAL	£9.50

ARMAGNAC (25ml)

JANNEAU VS	£4.25
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LIQUEURS (25ml)

TIA MARIA, GRAND MARNIER	£3.95
DRAMBUIE, SAMBUCA, BAILEYS	£3.95
COINTREAU, AMARETTO, KAHLUA	£3.95
KUMMEL, AMARULA, AMLIBU	£3.95
ADVOCAAT, CRÈME DE MENTHE	£3.95

SHERRY (50ml)

BRISTOL CREAM	£2.95
TIO PEPE, HARVEYS AMONTILLADO	£2.95

PORT (50ml)

COCKBURN'S FINE RUBY	£3.95
COCKBURN'S SPECIAL RESERVE	£4.25
TAYLOR'S 10 YEARS OLD	£5.25
TAYLOR'S 20 YEARS OLD	£5.95
GRAHAMS VINTAGE	£8.45

MARTINI (50ml)

MARTINI SWEET/DRY	£2.95
CINZANO BIANCO	£2.95
CINZANO ROSE	£2.95
CAMPARI	£2.95
DUBONNET	£2.95
PIMMS NO.1	£2.95

SOFT DRINKS

COKE/LEMONADE	£2.50
PINEAPPLE, ORANGE, TOMATO JUICE	£2.50
TONIC, BITTER LEMON, GINGER ALE	£2.50
LASSIES	
MANGO	£3.15
SWEET	£2.70
SALTED	£2.70

WATER

WATER STILL 75CL	£3.90
WATER SPARKLING 75CL	£3.90



Indian Cuisine

149 STRAND, LONDON WC2R 1JA

TELEPHONE: 020 7836 3730

We only use quality suppliers for sourcing the raw materials used in our food preparations.

Our dishes are individually prepared for distinct flavours and aromas.

All major credit cards accepted. Cheques accepted with valid card endorsements. All prices are inclusive of 17.5% VAT.

Optional Service Charge may be added. We operate a minimum spend per head of £12.

The management reserve the rights of admission and service.