

SHERA

INDIAN FUSION CUISINE

The first authentic Indo-Chinese restaurant in France, serving the best hakka dishes from India, a unique culinary phenomenon of South Asia. Also serving traditional dishes from Bombay.

Our dishes are homemade with best quality and fresh ingredients; made with a lot of love!

STARTERS

VEG MANCHOW GYOZA VG

Gyozas tossed in a bold Manchow-style sauce with white cabbage, carrots, garlic, soy, and ginger // 7

CAULI CRISP BITES VG

Crispy cauliflower florets, marinated in a blend of Indian spices, fried to perfection with curry leaves // 7

CHICKEN SPRINGY ROLLS

Golden fried crispy chicken spring rolls packed with savory spiced wok filling // 8

CHICKEN LOLLYPOPS

Chicken wings marinated in home ground spices, battered & fried, served with schezwan sauce (4 pcs) // 8

MUSHROOM GARLIC MOMOS

Steamed ravioli with mushrooms, parsley, garlic stuffing served with soy sauce (4 pcs) // 7

CHICKEN TIKKA MOMOS

Crispy fried momos with spiced chicken tikka & cheese filling, rich smokey indulgent flavours // 8

SCHEZWAN CHICKEN GYOZA

Steamed gyozas drizzled with a light soy-based sauce, Sichuan chili, fresh lime juice, and fresh herbs // 8

◆◆◆ Best Seller

Taxes & service included, price in euros..

MAINS

Wok

VEG MANCHURIAN VG

Stir-fried vegetarian meatballs made with cabbage, carrot, garlic & ginger tossed in our signature soy sauce // 17

CHILLI CHICKEN

Crispy fried chicken tossed with onions, green chillies and a tangy and spicy sauce // 18

HONEY CHICKEN

Tender pieces of honey glazed fried chicken tossed with soy sauce, garlic, crunchy vegetables full of umami richness // 19

SALT N' PEPPER PRAWNS

Prawns stir-fried with mixed vegetables, soya, a pinch of salt, pepper and spices // 19

CHICKEN MANCHURIAN

Stir-fried chicken meatballs made with cabbage, fresh herbs, garlic and ginger tossed in our signature soy sauce // 18

CRISPY LOTUS FRY VG

Lotus root slices stir-fried with ginger, garlic, soy sauce, caramelised with honey and sesame seeds // 17

(for each main wok dish choose a side)

SIDES

FRIED RICE VG

Wok-fried basmati rice with beans & carrots sautéed in light soy sauce.

HAKKA NOODLES VG

Signature hakka noodles stir-fried with a mixture of fresh vegetables and herbs.

GREEN SLAW VG

White cabbage salad, grated carrots, bean sprouts, garnished with sesame, pine nuts, fresh coriander & vinaigrette.

MAINS

Classic



BUTTER CHICKEN

Our iconic butter chicken, tender chicken simmered in a rich, buttery tomato sauce // 19

DAAL FRY VG

Yellow split gram lentils simmered with toasted cumin, coriander & home spice mix // 18

PANEER TIKKA MASALA VG

Smoky grilled paneer and mix capsicum folded into a velvety spiced tomato curry with rich, indulgent flair // 18

PALAK PANEER VG

Tender cubes of soft Indian cottage cheese simmered in a spiced spinach gravy, garlic, cumin & fennel notes // 19

FISH COCO CURRY

Fillet of sea bream prepared in fragrant coconut milk sauce & curry leaves // 21

LAMB KHEEMA MASALA

Slow-cooked minced lamb simmered in bold, spiced masala packed with deep Indian flavors // 21

(served with fragrant basmati rice)

NAANS



CHEESE 4,9

PLAIN 4,0

CHILLY CHEESE 4,9

GARLIC & CORIANDER 4,5



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#shera_paris

COCKTAILS *Signature*



LIMONCELLO MARGARITA

Tequila, limoncello, basil extract, and lemonade. 12



THE WHITE TIGER ♥

Bombay Sapphire gin, Suze, and Lillet Blanc. 13
The iconic White Negroni revisited by Shera.



CHILLI MANGO DAIQUIRI ♥

Luscious mango, citrus, and vodka, finished with a subtle kick of chili bitters. 12



WILD BY SHERA

A vibrant blend of amaretto, fresh lime, ginger, orange juice, and bitters. 13



SHER KHAN ♥

Bourbon infused with house-made chai extracts, layered with crisp apple juice and agave for a rich, spiced finish. 13



ROAR

Spiced rum, tawny port, lime juice, and ginger soda. 12

COBRA

INDIAN BEER ♥ 7
Light, crisp, and refreshing lager.

LBF PALE ALE (IPA) 8
Craft-brewed with floral aromas & bitter finish.



33cl

VINS



12.5cl 75cl

RED

SHIRAZ *Sula India.* 7 32

SAINT CHINIAN *Excellence France.* 7 32

CÔTES DU RHÔNE *Domaine Saint Privat France.* 7 32

BROUILLY *Chateau Des Tours France.* - 38

BORDEAUX 2016 INS *Bécot France.* - 38

GRAVES AOP 2018 *Chateau Haut Selve France.* - 49

VIRGIN Cocktails



ROSE NIMBOO SODA ♥

Zesty lime, garden-fresh mint, and sparkling lemonade for the ultimate refreshment. 9



TIGER TIKI

A tropical blend of pineapple and cranberry juices, fresh mint and a squeeze of citrus. 9



MANGO COCO

Mango juice, pure coconut water, fresh mint, and zesty lime. 9



COLA KHATTA ♥

A bold twist on a street-food classic—Coca-Cola, fresh lime, Himalayan salt & Shera's signature spice blend. 9

SHERA SUMMER SPRITZ // 11

MANGO SPRITZ ♥

Tequila, mango, and fresh lime topped with sparkling lemonade.

LAVENDER BLOOM

Gin, violet liqueur, and lychee with a floral finish.

COCO LILLET

Gin, Lillet Rosé, lime, and a hint of coconut, finished with sparkling lemonade.

SPICY NIMBOO ♥

Vodka, fresh lime, house spices, and lemonade.



WHITE

SAUVIGNON *Sula India.* 7 32

CHARDONNAY *Jousselinere France.* 7 32

PINOT GRIGIO *Delle Venezie Italy.* - 36

ROSÉ

ZINFANDEL *Sula India.* 7 32

COTEAUX VAROIS EN PROVENCE *France.* 7 32

TREVENEZIE IGT *Vento D Estete Bio Italy.* - 36

SOFT / TEA / CAFE

Coca / Zero 33cl 5 Iced tea peach 33cl 6 Jus Orange / Pineapple / Coconut water 25cl 6 Evian / San Pellegrino 50cl 4
Espresso 3 Long / Deca 3,5 Tea & infusion 5,5 ask for current selection!!

Lassi : Mango / Rose

Smooth, creamy yogurt smoothie with a refreshing finish // 7