

SHERA

INDIAN 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 schetzwan sauce (4 pcs) // 8

MUSHROOM GARLIC MOMOS VG

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

LAMB SHEESH KEBABS *New!*

Perfectly grilled lamb sheesh kebabs, rich in spices and finished with a smoky edge // 9,9

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 // 18

SALT N' PEPPER PRAWNS

Prawns stir-fried with mixed vegetables, 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 *New!*

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



मेड इन इंडिया

♦♦♦♦ *Best Seller*

Taxes & service included, price in euros..

#shera_paris

GIN FIZZ 25cl

APEROL ALLURE Gin, aperol et indian tonic

9

PIMMS SPRITZ Classic Bombay Sapphire gin, Pimms & tonic

10

LAVANDER BLOOM Gin, lavender liqueur, lemonade, floral and fruity notes

9

COCKTAILS



LIMONCELLO MARGARITA

Tequila tumbled with limoncello, basil extract topped with lemonade 20cl

12



DARJEELING NEGRONI

Classic bombay gin shaken with campari & tawny port creating soul-warming notes 15cl

13



CHILLI MANGO DAIQUIRI

White rum tangled with a sweet & sour mix of mango juice, lime & aromatic bitters 20cl

12



WILD BY SHERA

Aromatic amaretto shaken with ginger puree, lime & tangy orange juice 12cl

13



SHER-DIL

Cardamom-infused bourbon whiskey, muddled with apple juice 15cl

13



ROARRR

Exotic goodness of spiced rum, lime juice & ginger ale with drama of tawny port 20cl

12



ELDERFLOWER LYCHEE MARTINI

Velvety vodka shaken with elder flower extract & lychee juice 15cl

13

VIRGIN Cocktails



ROSE NIMBOO SODA

Rose kissed sweet tangy lemonade muddled with mint leaves & lime 25 cl

8



TIGER TIKI

Pineapple juice jostled with cranberry puree, fresh mint leaves & lime 25 cl

9



MANGO GINGER PUNCH

Summer-sweet mango juice, lime, ginger puree, topped with fizzy lemonade 20 cl

9



COBRA

INDIAN BEER 7



INDIAN PALE ALE (IPA) LBF 7,5

DUBBEL AMBRÉE LBF 7,5

WINES

RED

SHIRAZ <i>Sula Inde.</i>	7	32
SAINT CHINIAN <i>Excellence France.</i>	7	32
CÔTES DU RHÔNE <i>Domaine Saint Privat France.</i>	7	32
PUGLIA IGT <i>Diverso Rosso Bio Italie.</i>	-	36
BROUILLY <i>Chateau Des Tours France.</i>	-	38
BORDEAUX 2016 INS <i>Bécot France.</i>	-	38
CÔTES DU ROUSSILLON 2020 <i>Torremilla France.</i>	-	40
SANCERRE AOP 2020 <i>Clément & Florian Berthier France.</i>	-	49
GRAVES AOP 2018 <i>Chateau Haut Selve France.</i>	-	55

WHITE

SAUVIGNON <i>Sula Inde.</i>	7	32
CHARDONNAY <i>Jousselinier France.</i>	7	32
PINOT GRIGIO <i>Delle Venezie Italie.</i>	-	36

ROSÉ

ZINFANDEL <i>Sula Inde.</i>	7	32
COTEAUX VAROIS EN PROVENCE <i>France.</i>	7	32
TREVEZENIE IGT <i>Vento D Estete Bio Italie.</i>	-	36



SOFT / TEA / CAFE

Coca, Zero, Sprite 33cl	5	Peach ice tea 33cl	6	Juice- Orange, Pineapple 25cl	6	Evian / Sanpellegrino 50cl	4
Expresso	3	Long / Deca	3,5				

Tea & infusion 5,5

Garden of Darjeeling	Fennel	Green Mint Tea	Lemon Ginger	Garden of Dreams
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