

B-town

indian street food and bar

Our Story... Our Food

Inspired by the bustling aroma-filled streets of Bombay (now Mumbai), B-Town brings a refreshingly authentic taste of India's street foods to Milton Keynes.

From light flavoursome lunch bites to banging Indian favourites, our casual dining menu promises something new and exciting, fresh from the hustle and bustle of our busy kitchen.

Enjoy, ask questions and come back again.

(g) Contains Gluten - Other dishes may also contain gluten please ask your server.

(n) Contains Nuts - Other dishes may also contain traces of nuts as nuts are used in the kitchen.

(v) Suitable for vegans.

Street Food/ Starters

Far Far

A sort of carnival of snackery between crisp and cracker. Tangy and salty - **2.0 (g)(v)**

Keema Pau

A B-Town classic spiced minced lamb and peas with a toasted buttered bun - **6.9 (g)**

Chilli Cheese Toast

B-Town standard, cheddar melt with chillies and spring onion - **2.9 (g)**

Gol Guppa

Lentil and tamarind stuffed whole wheat biscuits, fill them with spicy dressing and pop it all in your mouth - **3.9 (g)**

Okra Fries

Lady's fingers battered in light spice 'for the fingers' - **3.9 (v)**

B-Town Samosa Chaat

Vegetable samosa splashed with cool yoghurt and tamarind chutney - **3.9 (g)**

Crispy Chilli Calamari

Crisp fried spiced coated calamari with vindaloo mayo - **4.9**

Goan Pepper Prawn

Crispy fried prawns with vindaloo mayo - **5.5**

Chana Bhatura

Classic street food. Fried indian bread with spicy chickpea - **5.9 (g)**

Jumbo Chilli Pakora

Try it if you like it hot!! 250,000 scoville - **3.5 (g)**

Hakka Noodles

Chicken, ramen noodle and egg, stir-fried the B-Town way - **6.5**

Lamb Samosas

Fine filo pastry stuffed with minced lamb, onions and spices - **4.3 (g)**

Hakka Chilli Paneer

Indian cheese tossed with peppers and onions in a sweet chilli sauce - **4.9 (g)**

Spicy Chilli Chicken

Calcutta style Indo-Chinese chilli chicken with onions and peppers in soy sauce - **4.9 (g)**

Paneer Spring Rolls

Paneer, spring onion and chillies stuffed and wrapped in filo pastry - **4.5**

Vegetable Samosas

Fine filo pastry stuffed with pea and potato spiced with cinnamon and cloves - **3.9 (g)(v)**

Onion Bhaji

Britain's favourite snack B-Town Style - **3.5 (v)**

Aloo Tikki Chaat

Spiced mash potato cake with yoghurt and chutney - **3.9 (g)**

Fish Pakora

White fish, spiced coated and deep fried - **4.5**

Chicken Lollipop (g)

Herb crusted chicken wings spiced with paprika and peppers - **4.5**

Grills & Kebabs

Perfectly cooked in our clay tandoori oven. These dishes are succulent, healthy and tasty. Served with salad and mint chutney.

Chicken Tikka

Chicken breast marinated.

Spicy Lamb Chops

Marinated overnight with ginger, garlic, warm dark spices and jiggery.

Tandoori Salmon

Succulently spiced salmon fillet.

Paneer Tikka

A vegetarian's first class fare marinated in spices.

Tandoori Chicken

Norfolk Free range spring chicken in yoghurt and spice marinade, grilled in tandoor.

Sheekh Kebab

Minced lamb marinated with lime, coriander, cumin and hot spices.

Garlic Chicken Tikka

Breast pieces marinated overnight in cheese, spices and garlic.

Char Grilled King Prawns

King prawns from east coast of India spiced and chargrilled in tandoor.

B-Town Piri Piri Wings

Marinated chicken wings cooked in the tandoor and tossed in our unique spicy sauce.

Combo Platter

2 person - **12.9** 4 persons - **22.9**

Attack them together, sheekh kebab, chicken tikka, piri piri wings, onion bhaji, veggie samosa and masala chips.

	Starter	Main
Chicken Tikka	4.5	8.5
Spicy Lamb Chops	5.5	10.5
Tandoori Salmon	6.5	11.9
Paneer Tikka	5.5	9.9
Tandoori Chicken	4.9	8.9
Sheekh Kebab	4.5	8.5
Garlic Chicken Tikka	5.5	9.9
Char Grilled King Prawns	6.9	12.9
B-Town Piri Piri Wings	4.2	7.9

B-Town Balti Curries

Dhaba Chicken

A favourite, home style chicken cooked (on the bone) with hot spices and fresh green chillies and lots of fresh coriander - **7.9**

CTM

A tribute to Britains favourite dish chicken tikka masala - **7.9**

Chicken Chettinaad

Classic south Indian dish of grilled chicken simmered in a black pepper, roasted coriander and tomatoes sauce - **7.9**

Railway Mutton Curry

Popular mutton dish served in the railway canteen of Bombay, chunks of mutton (on the bone) cooked in its own juices, stewed till tender, with ginger, caramelised onion, and ground aromatic hot spices - **8.5**

Palak Lamb

Lamb cooked with spinach, green chillies and ground aromatic hot spices - **8.5**

Lamb Malabar

South Indian lamb curry cooked in green paste made from fresh coconut, green chillies and ginger - **8.5**

The Thaali (home style eating)

Thaali is a stainless steel platter with little bowls of different dishes for a complete meal, a health balance of different proteins, grains, raw and cooked food green and root veggies.

North Indian Thaali

Palak lamb, butter chicken, tarka daal, gobi matar, pilau rice, paratha, spiced poppadum, raitha, salad & pickle - **13.9 (g)**

South Indian Thaali

Chicken Chettinaad, lamb malabar, coconut cabbage, vegetable sambhar, lemon rice, naan, spiced poppadum, raitha, salad & pickle - **13.9 (g) (n)**

Vegetable Thaali

Matar paneer, daal makhni, baingan bhartha, saag aloo, pilau rice, naan, spiced poppadum, raitha, salad & pickle - **12.5**

Veggie

First class greens and other delectable

Sides **3.9**

Mains **6.9**

Bombay Aloo

Dry roasted potatoes tampered with cumin seeds. **(v)**

Tarka Daal

Lentil prepared into an exotic dish with the tempering of garlic, ginger and whole red chillies.

Channa Masala

Chickpeas cooked traditionally the north Indian style. **(v)**

Daal Makhni

Dark rich deeply flavoured.

Saag Paneer

Paneer in pureed fresh spinach with tomato, garlic and fenugreek.

Bhindi Do Piazza

Okra tossed with caramelised onions and spices. **(v)**

Coconut Cabbage

Savoy cabbage stir fried with sauté onion, fresh coconut and mustard seeds. **(v)**

Matar Paneer

A North Indian favourite, indian cheese tossed with peas and gently spiced.

Bhagare Baingan

B-Town Style baby aubergine in a flavourful gravy. **(v)**

Baingan Bhartha

Smoked aubergine mash cooked with chopped onions, tomatoes and fresh green chillies. **(v)**

Saag Aloo

Spiced potato cooked with spinach, fresh fenugreek and spring onion.

Stuffed Karela

Bitter gourd stuffed with caramelised onions. A true B-Town favourite. **(v)**

The little extras

Naan - 2.5

Plain, garlic or coriander.

Chilli Cheese Naan - 3.0

Peshiwari Naan - 3.0

Keema Naan - 3.2

Whole Wheat

Chapati - **1.7** Paratha - **2.2** Bhatara - **2.2**

B-Town Masala Chips - 2.5

More-ishly crumb fried and tossed in our unique blend of herbs & spice.

Pilau Rice - 3.0

Steamed Basmati Rice - 2.7

Fried Rice - 3.5

Vegetable /Egg /Mushroom /Peas/ Keema

Lemon Rice - 3.5

Kachumber Salad - 2.2

B-Town Raitha - 2.2

Poppadum With Chutneys - 1.0 per person

Coastal Shacks/ Seafood

Konkan Prawn Curry

Cooked in shell for authenticity, pan fried king prawns in a spicy tomato sauce, flavoured with konkan chillies and hint of tamarind - **12.9**

Fish Karahi Masala

Boneless tilapia fillet cooked in karahi masala - **9.5**

Malai King Prawn Curry

Gently spiced and flavored with coconut - **12.9**

Old School Favourites

Choose your favorite sauce then add the meat or vegetable.

Korma • Vindaloo • Rogon Josh

Jalfrezi • Dhansak • Chilli N Garlic

Veggie - **6.95** Chicken - **7.5**

Lamb - **8.5** King Prawn - **11.9**

Hearty Dum Biryanis

Slow cooked layered and aromatic, cooked with fragrant onions, mint leaf. Choose raitha or masala sauce.

Veggie - **8.9** Chicken - **9.9**

Lamb - **10.9** King Prawn - **12.9**

20% off
on takeaways

Champagne Cocktails £7.95

Laal Carpet

Fresh Strawberry, fresh Raspberry, Chambord and Champagne.

Kir Royale

Creme De Cassis and Prosecco.

Luxury Mojito

Havana Especial Rum, fresh lime, mint, sugar with a shot of Prosecco.

Bombay Star Martini

Vanilla Vodka, vanilla, caramel, lemon juice and passion fruit, top up with a shot of Prosecco.

B-Town Cocktails £6.95

Sex On The B

Vodka, Peach Schnapps, orange juice and cranberry juice.

White Russian

Vodka, Tia Maria, milk and cream.

Kala Russian

Vodka, Tia Maria and coke.

Blue Lagoon

Vodka, Blue Curacao, lemonade with strawberry garnish.

Hot passion

Passoa, Citron Vodka, cranberry juice, orange juice.

Bombay Island Ice Tea

Vodka, Rum, Gin, Tequila, Cointreau, lemon juice and coke.

Cosmopolitan

Citron Vodka, Cointreau, cranberry juice, sugar and squeeze of lime.

Bombay Colada

Malibu, coconut syrup, pineapple juice, milk with pineapple garnish.

Daiquiri

Rum, fresh lime, and sugar.

Strawberry Delhi

Rum, fresh lime juice, strawberry puree, strawberry syrup with strawberry garnish.

Caipirinha

Cachaca, fresh lime, sugar with crush ice.

Shimla Passion

Cachaca blended with fresh lime, passion fruit puree and passion fruit syrup.

Classic Mojito

Rum, fresh lime, mint, sugar and dash of soda on the crushed ice.

Cuba Libre

Rum, fresh lime and coke.

Coconut Mojito

Malibu, fresh lime, mint, coconut syrup and dash of soda on the crushed ice.

Mai Tai

Dark rum, Bacardi, Cherry Brandy, Orange Liqueur, Orgeat and pineapple juice top up with grenadine.

Collins

Gin, fresh lemon juice, sugar and dash of soda.

Strawberry Collins

Gin, strawberry puree, fresh lemon juice, strawberry syrup and dash of soda.

Bramble

Gin, fresh lemon juice, sugar and blackberry liqueur.

Lynchburg Lemonade

Whisky, triple sec, fresh lemon juice, and top up with lemonade.

Champagne (125ml / Bottle)

Louis Dornier et Fils Brut NV, France

A light, fresh, vigorously youthful Champagne with a fine, elegant, slightly lemony nose, lively mousse and long, crisp palate - **5.9/ 29.9**

Moët & Chandon Brut Impérial NV, France

A well known blend of older reserves with young wines to ensure a consistency of this flowery aroma and warm biscuit hints - **49.9**

Laurent-Perrier Cuvée Rosé Brut NV, France

The briefest liaison with grape skins tantalisingly leaves this delicate colour yet exudes a floral fragrance evolving soft red berry richness - **65.0**

Dom Pérignon Brut Vintage, France

Long and satisfying on the palate with layers of yeasty, nutty flavours, superbly fat and ripe. Complex, luxury Grand Cru Champagne made only in the best years - **130.0**

Sparkling Wine (125ml / Bottle)

Amanti Prosecco Extra Dry, Italy

Fine, persistent, soft fizz surrounds a fruit spectrum of apple, pear with a hint of peach - **4.5/ 21.9**

Amanti Pinot Grigio Spumante Rosé, Italy

Light and fresh rosé with ripe, red summer fruit flavours - **4.5/ 21.9**

White Wines by the Glass (250ml / Bottle)

1 - Altoritas Sauvignon Blanc, Central Valley, Chile

Bright, refreshing, herbaceous aromas with gentle gooseberry and lemon fruit - **4.7/ 13.9**

2 - Vinuva Pinot Grigio delle Venezie, Italy

Delicately flavoured with notes of green apple and pear - **4.7/ 13**

Rose Wines by the Glass (250ml / Bottle)

3 - Corte Vigna Pinot Grigio Rosé delle Venezie, Italy

Off-dry, light and fresh, morel cherry and ripe strawberry flavours - **4.9/ 14.5**

4 - Vendange White Zinfandel, California USA

A brief time with juice and skin together gives this delicate colour, delicious strawberry aroma and zingy freshness - **4.9/ 14.5**

Red Wines by the Glass (250ml / Bottle)

5 - Altoritas Merlot, Central Valley, Chile

Soft, light and fruity Merlot with plummy aromas and a hint of spice - **4.7/ 13.9**

6 - Altoritas Cabernet Sauvignon, Central Valley, Chile

Shows strong berry-fruit aromas followed by some lovely chocolate undertones and a light fruitcake finish - **4.7/ 13.9**

White Wines

7 - Berri Estates Unoaked Chardonnay, South-Eastern Australia

A crisp style with a fresh, yet ripe lemon character with no oak ageing - **14.9**

8 - Kell's Edge Riesling-Gewürztraminer, South-Eastern Australia

Delightful floral combination of Riesling and aromatic Gewürztraminer - **14.5**

9 - Kleine Zalze Vineyard Selection Chenin Blanc, Stellenbosch, South Africa

Ripe and silky-smooth, from South Africa's most popular white grape variety with rich guava fruit and honeyed character - **15.9**

10 - Don Jacobo Rioja Blanco, Bodegas Corral, Spain

Fresh, dry, crisp and modern, from this classic Spanish region using the local Viura grape - **16.5**

11 - Blackstone Winemaker's Select Chardonnay, Monterey County, USA

Crisp, lively acidity, delicious tropical fruit flavours, great depth and richness, a delicate touch of tasty oak on the finish - **16.9**

12 - Waipara Hills Sauvignon Blanc, Marlborough, New Zealand

Generous and lifted, showing powerful aromas of nettle and snow pea: the palate bursts with fresh citrus, grapefruit and melon notes - **18.5**

13 - Pinot Gris Alsace, Portrait Range, Domaine Zinck, France

Dry with a refreshing palate that carries aromas of greengage, green apple and a touch of spice and smokiness - **21.9**

14 - Sancerre, La Fuzelle, Adrien Maréchal, France

Distinctively elegant. Laden with racy crispness and abundant gooseberry crunch - **25.9**

15 - Chablis, Domaine Gilbert Picq et Fils, France

This is a dry, ripe Chardonnay of great style, with the gunflint characteristic for which the region is famous - **28.9**

Red Wines

16 - The Gourmet Shiraz, South Australia

Restrained blackberry fruit backed by a crisp finish - **14.9**

17 - Élevé Pinot Noir, Vin de France, France

From the foothills of the Pyrenees, soft, lightly oaked cherries and blueberries with a hint of spice - **15.9**

18 - Son Excellence Syrah, Pays d'Oc, France

Silky, red berry and spice scented wine - **15.9**

ALL B-Town COCKTAILS

2-4-1

at HAPPY HOUR

Sunday - Thursday
12pm-11pm

Friday - Saturday
12pm-7pm, 10pm- close

Must be the same cocktail served together

19 - Luis Felipe Edwards Reserva Cabernet Sauvignon, Colchagua Valley, Chile

Aromas of strawberry, raspberry and blackberry combined with notes of vanilla, mocha, dried fruit, and a note of pepper - **16.5**

20 - Blackstone Winemaker's Select Merlot, California, USA

A sumptuousness of dark berry and black cherry aromas and spicy clove, generous rich softness and gentle barrique complexity - **16.9**

21 - Portillo Malbec, Valle de Uco, Mendoza, Argentina

Plums, blackberries and a touch of vanilla: fresh fruit flavours, supported by a touch of spice - **16.9**

22 - Errázuriz 1870 Carmenère, Rapel Valley, Chile

Velvety displaying red-fruit aromas matched with spice: the palate is intense, juicy and fresh - **17.9**

23 - Viña Pomal Centenario Rioja Crianza, Spain

Black fruit, liquorice and subtle mineral notes, cocoa and toasty notes from barrel ageing: supple and balanced - **20.9**

24 - Châteauneuf-du-Pape, Les Cornalines, France

Traditions ensure heady aromas of spices and a long velvet character laden with warm fruit cake flavours - **31.9**

Draught Beer

Cobra

pint **4.0**, half pint **2.2**

Bottle Beers

Cobra 330ml - **3.5**

Peroni 330ml - **3.4**

Corona 330ml - **3.5**

Old Speckled Hen 355ml - **3.8**

Bulmers Cider 568ml - **4.2**

San Miguel - **3.4**

Tiger - **3.5**

Cobra Non Alcoholic - **3.0**

Softies £2.95

Lassi

A popular indian yoghurt based drink, light and refreshing! Mango/strawberry/pistachio/salty.

B - Juicy

Cranberry, pineapple and lime juice, sugar, grenadine topped with soda.

Mint Limeade

Fresh mint, lime juice, apple juice, sugar top up with lemonade.

Virgin Pina Colada

Coconut syrup, pineapple juice, milk with cherry garnish.

Raspberry Cooler

A smoothie of raspberry puree, fresh mint, lemon and lychee juice.

Virgin Lychee Mojito

Freshly squeezed lime, fresh mint and lychee juice.

Nimbu Paani

B-Town favourite – Refreshing lemon water - **1.5**

Shooters £3.50

B52

Kahlua, Baileys and Grand Marnier.

B Town

Butterscotch and Baileys.

Jammie Dodger

Strawberry liqueur, Chambord and cream with a brown sugar rim.

Jager Bomb

Jagermeister with red bull.

Soft Drinks

Coke / Diet Coke - **2.3**

The Iconic glass bottles 330ml

Lemonade - **2.0**

Ginger Ale - **2.0**

Ginger Beer - **2.0**

Bitter Lemon - **2.0**

Soda Water - **2.0**

Appletiser - **2.3**

Redbull - **2.5**

J2O - **2.3**

Juice - **2.1**

(Pineapple, Orange, Cranberry, Pomegranate, Lychee and Apple)

Tonic Water - **2.0**

Mineral Water

330ml - **1.9**, 750ml - **3.6**

HOUSE SPIRITS & LIQUORS

25ml **2.8**, 50ml **4.5**

PREMIUM SPIRITS

25ml **3.5**, 50ml **6.0**

STANDARD MIXER **1.0** each