

Relishes & Appetiser

Plain or Spiced Papadom	£0.75	Bangla Dip	£1.95
Mix Chutney Tray	£1.95	Raittha (mix or cucumber)	£1.95
Mix Pickle Tray	£2.45	Green Salad	£1.95

Starters

Bangla Favourite

Fusion Favourite

Onion Bhaji	£3.25	Tortilla Wrap	£4.25
Del Jalpino	£3.45	Prawn Puri	£4.45
Stuffed Mushroom	£3.95	Chicken Tikka Chaat	£4.75
Meat Samosa	£3.25	Bangla Chaat	£4.75
Shish Kebab	£3.95	Saag Prawn Chilli	£4.45
Chicken Pakora	£3.95	Chingri Bagh	£5.25
Chicken Tikka	£4.25	King Prawn Puri	£6.25
Prawn & Vegetable Spring Roll	£4.25	Spicy Scallops	£6.25

Combo Platters

	For One	For Two
Fusion Vegetable Combo	£4.25	£7.95
Mix Kebab Combo	£4.75	£8.95
Fusion Combo	£4.95	£9.25
Mix Meat Combo	£5.25	£9.75
Bangla Combo	£5.45	£9.95

Condiments & Side Orders

Boiled Rice	£2.25	Saag Aloo	£3.25
Basmati Pilau Rice	£2.25	Gobi Aloo	£3.25
Special Fried Rice	£2.75	Methi Aloo	£3.25
Fiazi Fried Rice	£2.75	Saag Paneer	£3.25
Keema Pilau Rice	£2.75	Tarka Dhall	£3.25
Chilli Pilau Rice	£2.75	Bhindi (Orka) Bhaji	£3.25
Lebu Pilau Rice	£2.75	Chana (Chick Peas)	£3.25
Mushroom Pilau Rice	£2.75	Mushroom Bhaji	£3.25
Fusion Pilau Rice	£2.75	Cauliflower Bhaji	£3.25
Garlic Nan	£2.75	Brinjal (Aubergine) Bhaji	£3.25
Keema Nan	£2.75	Plain Nan	£2.25
Peshwari Nan	£2.75	Chapati	£1.45
Chilli Nan	£2.75	Chips	£2.25

NEW
& POPULAR

Sunday Family Menu

Special set menu for everyone...served on Sunday from 1pm-11pm

For Dining In Only

STARTER CHOICES

Onion Bhaji
Del Jalpino
Bangla Chaat
Chicken Tikka
Prawn Puri

Meat Samosa
Stuffed Mushroom
Shish Kebab
Chicken Pakora
Chicken Tandoori

MAIN CHOICES

KORMA 🍴
traditional bangali speciality with little coconut.

PASANDA 🍴
mild and creamy

MOGUL 🍴
balti spices and cream

MALAYA 🍴
pineapple

BHUNA 🍴
onion and tomato

SAAG 🍴
fresh spinach

HASSINA 🍴
mushrooms, onions, peppers and red wine

JOSH 🍴🍴
tomatoes and pimentos

SAMBER 🍴🍴
lentils and lemon

DHANYAMIRCH 🍴🍴
blended coriander and green chillies

MASALLA 🍴
yoghurt and cream

MACKAN 🍴
mushroom and brandy

DHANSAK 🍴
lentils and pineapple

BALTI CURRY 🍴
plum tomatos

KABULI 🍴
soft baby chick peas and tomatos

KORAI 🍴
onions and peppers

TARKHARI 🍴
onion, peppers, and cherry tomatos

JALFREZI 🍴🍴
green chillies

GARAM ROSHAN 🍴🍴
garlic, chillies and corriander

PATHIA 🍴🍴
sweet and sour lemon

CONTENT CHOICES

Vegetable Chicken Beef Prawn

SUNDRIE CHOICES

Boiled Rice Plain Nan Chips Chapati

DESSERTS / BEVERAGE CHOICES

Belgian Ice Cream or Coffee

No alternative substitutions allowed,
any upgrade items will be charged extra from £1.25

3 Courses £14.95 per head
(£16.75 with glass of house wine)

BRITISH
Curry Awards

British Curry Awards
2008, 2010, 2011 & 2012



Consecutively recommended in
the Which Good Food Guide
2008, 2009, 2010, 2011 & 2012

Bangla Fusion

TAKEAWAY MENU
01772 610 800

Authentic Bangla Cooking

www.banglafusion.co.uk

BANGLA
FUSION
WINEBAR RESTAURANT



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Bangla Signature Cooking

- Butter Murghi** 🍗 **£9.75**
Lean chicken breast pieces cooked in a rich butter cream & almond sauce, mild flavour, garnished with sultanas and served with pilau rice.
- Chicken Tikka Mulatani** 🍗 **£9.95**
Diced peppers with coconut milk & almonds, served with pilau rice
- Stuffed Murghi Fillet** 🍗 **£9.95**
Flavoured lamb mince stuffed in tender whole breast of chicken grilled and served with aromatic spicy mince sauce and special fried rice.
- Chicken Malaikela** 🍗 **£9.75**
Diced onion, mushroom brandy & banana, served with pilau rice
- Chicken Tikka Paneersala** 🍗 **£9.95**
Mozzerella cheese & balti spices cooked in massala sauce, served with pilau rice
- Murghi Roshan fry** 🍗 **£12.75**
Chicken tikka with diced onions and peppers, cooked stir fried with fresh diced garlic, ginger and bangla herbs and spices, accompanied with bhuna sauce, served with tortillas.
- Beef Khomla** 🍗 **£9.75**
Fresh oranges and cointreau cooked in combination in medium spicy sauce served with pilau rice
- Dhemi Murghi** 🍗 **£11.95**
Baby spring chicken (semi off bone), marinated with unique chef's blend of individual spices roasted in a bed of mince chicken stuffing, served with lebu fried rice.
- Grilled Duck Fillet** 🍗 **£10.95**
Tender breast fillet of duck seasoned with light herbs and marinated, slow grilled to succulent tenderness served with light creamy spicy sauce and fiazhi fried rice.
- Murghi Panner Tikka** 🍗 **£10.95**
Chicken tikka and cubes of paneer (indian cottage cheese) together with garlick, ginger, methi leaves, fresh coriander and herbs in spicy massala sauce, served with fiazhi rice
- Bangla Tikkaroshan** 🍗 **£11.95**
Bangla cultural style cooking with finely diced chicken tikka and pasta together in a rich bed of fresh baby tomato sauce. Added with an array of chopped green chillies and herbs with a touch of garlic for extra zest and flavour, served with garlic nan.
- Fusion Duck** 🍗 **£13.45**
Duck strips, pepper and onion strips in olive oil, stir fried with fresh ground massala and continental herbs to flavour, garnished with fresh crushed garlic on hot sizzler and served with tortillas for an exciting taste full of aroma and zest.
- Duck Kursi** 🍗 **£14.95**
Succulent tender duck lightly marinated and slow oven cooked in a fusion blend of individual chef spices, roasted in a bed of rich medium flavoured sauce with keema stuffing, served with mushroom pilau rice.
- Bangla Kursi** 🍗 **£14.45**
Leg of lamb steak, lean and tender, cooked in traditional Bangla style blended with fresh coriander and green chillies to make it rich and spicy. Flavoured to a hint of hot aromatic taste, served with fiazhi fried rice.
- Honey Coated Duck Fillet** 🍗 **£10.95**
Duck fillet lightly marinated in chef's own blend of ground spices, coated with sweet honey and grill roasted. Served in mild to medium sauce with special fried rice.

Bangla Bar-BQ

Similar to Shashlick yet very distinctive with extra flavours, strength and richness. Served on a sizzler with accompanying balti sauce and tortillas

Choose From:

Chicken Tikka £12.75 Lamb Tikka £13.45 Fusion Bar-BQ £15.25

Bangla Creative Cooking

- Crème de la Fusion Seabass** 🍗 **£13.95**
Seabass marinated with a special blend of homemade light herbs and spices, cooked with white wine and fresh cream for an exquisite fusion richness and unique taste.
- Daab Seabass** 🍗 **£14.45**
Fillet of seabass marinated in fresh ground herbs with crust of coconut, coriander and lemon juice. Served in rich creamy mushroom sauce.
- Dhanyajal Mass** 🍗 **£14.25**
Combination of unique eastern flavoured spices cooked with western waters fish in a rich blend of fresh coriander and green chilli sauce. Added with finely chopped garlic and special bangla garnish, to give a feisty strong strength of taste.
- Salmon Jalbiran** 🍗 **£14.25**
Salmon combined with chopped onions, peppers and green chillies added in fresh crushed garlic, stir fried to flavour with virgin olive oil and fresh whole olives, garnished with sprinkled diced coriander and spicy sauce.
- Monkfish** 🍗 **£14.25**
Lightly spiced with garam massala and cooked in olive oil in a thin bed of light sauce garnished with fresh coriander
- Spicy Snapper** 🍗 **£14.45**
Red Snapper cooked with diced red onions, capsicums, garlic and mushrooms, added in feisty flavour of Dhanyamirch sauce, garnished with fresh coriander.
- Rajshah Scallops** 🍗 **£14.95**
Fresh King Scallops with chopped onions enfused with additional homemade exotic spices grilled to flavour before cooking in fresh tomato base garlic sauce, extremely tasty, served with fusion pilau rice.
- Chingri Maharaj** 🍗 **£15.25**
Butterfly Chingris, cooked on the shell with a hot blend of homemade exotic spices and lashings of fresh crushed garlic.
- Shahee Bangla** 🍗 **£9.95**
Lamb mincemeat cooked in combination with chicken tikka in medium spice balti sauce.
- Roshan Mirchmassala** 🍗 **£12.25**
Lean tender lamb pieces cooked in homemade blend of traditional spicy massala sauce, with fresh baby tomatoes, garlic, strips of capsicum, and chillies garnished with fresh coriander - very spicy, dry and tasty.
- Bangla Achari** 🍗 **£9.75**
Lean beef cooked with bangla spicy pickles in tasty sharp medium sauce with fresh coriander.
- Monsoon** 🍗 **£12.95**
Strips of chicken tikka marinated in fresh lemon juice, accompanied with chargrilled capsicums and onions flavoured with Tia Maria and a special blend of herbs and spices.
- Lamb Pepperi** 🍗 **£9.95**
Tender lamb with roasted black pepper and special bangla hot chilli sauce cooked in garlick flavoured spicy tangy sauce.
- Creteguru Steak** 🍗 **£15.95**
Lean steak marinated in fennel herbs and spices and cooked in a rich creamy almond flavoured sauce.
- Fusion Steak** 🍗 **£15.95**
Lean steak marinated in a special blend of Bangla Fusion strong herbs and spices and enfused in exotic garam massala sauce with fresh mushrooms, garnished with an array of fresh coriander.

ALL ABOVE DISHES SERVED WITH PILAU RICE

Bangla Aje-Baje

Marinated Tikka meat diced up with fresh chopped onions enfused with additional homemade exotic spices, grilled to flavour before cooked in fresh tomato base garlic sauce, extremely tasty! Served with nan.

Choose From:

Chicken Tikka £10.75 Lamb Tikka £11.45 Duck Tikka £11.95

Main Courses

Popular Classic Fusion Cooking

East to West & Balti

- Saag** 🍗
fresh spinach
- Bhuna** 🍗
onion and tomato
- Kabuli** 🍗
soft baby chick peas & tomato
- Tarkhari** 🍗
onion, peppers & tomato
- Josh** 🍗
tomato & pimentos
- Korai** 🍗
onion & peppers
- Hassina** 🍗
mushroom, onion, peppers and red wine

Samber 🍗
lentils & lemon

Garam Roshan 🍗
garlic, chillies & coriander

Dhanyamirch 🍗
blended fresh coriander & green chillies

Pathia 🍗
sweet and sour lemon

Jalfrezi 🍗
green chillies

Chillimirch 🍗
fresh green and red chillies

Creme de la Creme

Masalla 🍗
yoghurt & cream

Pasanda 🍗
almonds & red wine

Bangla Korma 🍗
traditional bangali speciality with little coconut

Mogul 🍗
balti spices & cream

Mackan 🍗
mushroom and brandy

Malaya 🍗
pineapple

Dhansak 🍗
Lentil and pineapple

Content Choices:

Vegetable	£6.95
Chicken or Beef	£7.95
Prawn	£7.95
King Prawn	£10.95
Tikka (Chicken or Lamb)	£8.95
Mix Tikka	£9.95
Duck Tikka	£10.25
King Prawn Tikka	£12.95

Tandoori Cooking

All tandoori dishes served with plain rice & vegetable sauce.

Chicken Tikka	£9.95	Vegetable	£8.95
Chicken Tandoori	£10.75	Chicken	£10.25
Chicken Shashlick	£10.45	Beef	£10.45
Mix Shashlick	£10.95	Prawn	£10.45
Tandoori Mix Grill	£13.95	King Prawn	£13.95
King Prawn Tikka	£13.45	Chicken Tikka	£11.25

Biriyani Cooking

A rice based dish garnished with egg and served with vegetable curry sauce