

Bangla Signature Cooking

Butter Murghi 🍗 £10.25

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 🍗🍗 £11.25

Diced peppers with coconut milk & almonds, served with pilau rice

Stuffed Murghi Fillet 🍗 £11.45

Flavoured lamb mince stuffed in tender whole breast of chicken grilled and served with aromatic spicy mince sauce and special fried rice.

Chicken Malaikela 🍗 £11.25

Diced onion, mushroom brandy & banana, served with pilau rice

Chicken Tikka Paneersala 🍗🍗 £11.45

Mozzerella cheese & balti spices cooked in massala sauce, served with pilau rice

Murghi Roshanfry 🍗🍗 £14.75

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 🍗🍗 £10.45

Fresh oranges and cointreau cooked in combination in medium spicy sauce served with pilau rice

Dhemi Murghi 🍗 £13.25

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 🍗 £12.75

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 🍗🍗 £13.25

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 🍗🍗 £14.95

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 🍗🍗 £15.45

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 🍗🍗 £16.95

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 🍗🍗🍗 £15.95

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 🍗 £12.95

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 Creative Cooking

Crème de la Fusion Seabass 🍗 £17.95

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 🍗🍗 £18.25

Fillet of seabass marinated in fresh ground herbs with crust of coconut, coriander and lemon juice. Served in rich creamy mushroom sauce.

Dhanyajal Mass 🍗🍗🍗 £17.95

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 🍗🍗🍗 £17.45

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 🍗🍗 £17.95

Lightly spiced with garam massala and cooked in olive oil in a thin bed of light sauce garnished with fresh coriander

Spicy Snapper 🍗🍗 £18.25

Red Snapper cooked with diced red onions, capsicums, garlic and mushrooms, added in feisty flavour of Dhanyamirch sauce, garnished with fresh coriander.

Rajshah Scallops 🍗🍗 £16.95

Fresh King Scallops with chopped onions infused 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 🍗🍗🍗 £18.95

Butterfly Chingris, cooked on the shell with a hot blend of homemade exotic spices and lashings of fresh crushed garlic.

Shahee Bangla 🍗🍗 £11.45

Lamb mincemeat cooked in combination with chicken tikka in medium spice balti sauce.

Roshan Mirchmassala 🍗🍗🍗 £12.95

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 🍗🍗 £10.75

Lean beef cooked with bangla spicy pickles in tasty sharp medium sauce with fresh coriander.

Monsoon 🍗🍗 £14.95

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 🍗🍗🍗 £11.45

Tender lamb with roasted black pepper and special bangla hot chilli sauce cooked in garlick flavoured spicy tangy sauce.

Creteguru Steak 🍗 £18.45

Lean steak marinated in fennel herbs and spices and cooked in a rich creamy almond flavoured sauce.

Fusion Steak 🍗🍗🍗 £18.45

Lean steak marinated in a special blend of Bangla Fusion strong herbs and spices and infused in exotic garam massala sauce with fresh mushrooms, garnished with an array of fresh coriander.

ALL ABOVE DISHES SERVED WITH PILAU 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 £14.95 Lamb Tikka £15.95 Fusion Bar-BQ £17.95

Bangla Aje-Baje 🍗🍗

Marinated Tikka meat diced up with fresh chopped onions infused 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 £12.25 Lamb Tikka £12.95 Duck Tikka £13.95

Fusion Set Menu

Available Daily

STARTER CHOICES

Onion Bhaji
Shish Kebab
Tortilla Wrap
Saag Prawn Chilli

Meat Samosa
Fusion Veggie
Chingri Bagh
Chicken Tikka Chaat

MAIN CHOICES

BANGLA KORMA 🌿🌿
traditional bangali speciality with little coconut

BUTTER MURGHI 🌿
mild and creamy

MULATANI 🌿🌿
coconut and almond

KHOMLA 🌿🌿
fresh oranges and cointreau

MONSOON 🌿🌿
tia maria and spices

MURGHI FILLET 🌿
aromatic spices

PEPPERI 🌿🌿🌿
black pepper, hot, spicy and tangy

BANGLA ACHARI 🌿🌿
mixed pickles and onions

ROSHAN MIRCHMASALLA 🌿🌿🌿
made with lamb, very spicy

MASALLA 🌿
yoghurt and cream

MALAIKELA 🌿🌿
mushroom brandy & banana

PANEERSALA 🌿🌿🌿
mozzarella cheese and balti spices

SHAHEE BANGLA 🌿🌿
lamb mincemeat & chicken tikka

HASSINA 🌿🌿
mushrooms, onions, peppers and red wine

BANGLA AJE-BAJE 🌿🌿
chicken tikka

BANGLA TIKKA ROSHAN 🌿🌿
chicken tikka with pasta

DHANYAMIRCH 🌿🌿🌿
blended corriander and chillies

CHILLIMIRCH 🌿🌿🌿
fresh green and red chillies

CONTENT CHOICES

Vegetable

Chicken

Meat

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 £17.25 per head
(£18.95 with glass of house wine)**

Sunday Family Menu


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


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)

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	£7.95
Chicken or Beef	£8.95
Prawn	£9.95
King Prawn	£12.95
Tikka (Chicken or Lamb)	£9.95
Mix Tikka	£10.95
Duck Tikka	£12.95
King Prawn Tikka	£13.95

Tandoori Cooking

All tandoori dishes served with plain rice & vegetable sauce.

Chicken Tikka	£11.95
Chicken Tandoori	£12.45
Chicken Shashlick	£12.95
Mix Shashlick	£14.95
Tandoori Mix Grill	£15.75
King Prawn Tikka	£15.95

Biriyani Cooking

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

Vegetable	£10.45
Chicken	£11.95
Beef	£11.95
Prawn	£12.95
King Prawn	£16.75
Chicken Tikka	£12.95

Relishes & Appetiser

Plain or Spiced Papadom	£0.85	Bangla Dip	£2.25
Mix Chutney Tray	£2.50	Raitha (mix or cucumber)	£2.45
Mix Pickle Tray	£2.75	Green Salad	£2.75

Starters

Bangla Favourite

Onion Bhaji	£3.95
Del Jalpino	£3.95
Stuffed Mushroom	£4.25
Meat Samosa	£4.25
Shish Kebab	£4.25
Chicken Pakora	£4.75
Chicken Tikka	£4.45
Prawn & Vegetable Spring Roll	£4.75

Fusion Favourite

Tortilla Wrap	£4.45
Prawn Puri	£4.95
Chicken Tikka Chaat	£4.95
Bangla Chaat	£4.95
Saag Prawn Chilli	£4.95
Chingri Bagh	£6.25
King Prawn Puri	£7.25
Spicy Scallops	£7.25

Combo Platters

	<i>For One</i>	<i>For Two</i>
Fusion Vegetable Combo	£4.95	£8.95
Mix Kebab Combo	£5.25	£9.95
Fusion Combo	£5.45	£10.25
Mix Meat Combo	£5.75	£10.45
Bangla Combo	£5.95	£10.95

Condiments & Side Orders

Boiled Rice	£2.75	Saag Aloo	£3.95
Basmati Pilau Rice	£2.75	Gobi Aloo	£3.95
Special Fried Rice	£3.45	Methi Aloo	£3.95
Fiazi Fried Rice	£3.45	Saag Paneer	£3.95
Keema Pilau Rice	£3.45	Tarka Dhall	£3.95
Chilli Pilau Rice	£3.45	Bhindi (Orka) Bhaji	£3.95
Lebu Pilau Rice	£3.45	Chana (Chick Peas)	£3.95
Mushroom Pilau Rice	£3.45	Mushroom Bhaji	£3.95
Fusion Pilau Rice	£3.45	Cauliflower Bhaji	£3.95
Garlic Nan	£3.45	Brinjal (Aubergine) Bhaji	£3.95
Keema Nan	£3.45	Plain Nan	£2.75
Peshwari Nan	£3.45	Chapati	£1.75
Chilli Nan	£3.45	Chips	£2.75