

# Bengal Spice Menu

## Appetisers

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Papadom / Masala Papadom plain or spicy	0.60
Onion Bhaji Crispy spiced onion, deep fried	2.75
Samosa Meat or Veg Pastry filed with minced meat or vegetables	2.75
Magic Mushroom (new) Mushroom coated with spice minced lamb, comes in a crispy shell.	3.95
Tandoori Chicken Chicken marinated in tandoori spices and barbecued	3.75
Chicken/ Lamb Tikka Marinated in tandoori spices and barbecued	3.75
Chicken Pakora Deep fried battered chicken tikka	3.75
Sheek Kebab/Minced lamb mixed with spices, skewered and barbecued	3.75
Reshmi Kebab Minced lamb mixed with spices covered with egg net	3.75
Kebab Roll Sheek kebab rolled with bread	3.95
Mixed Kebab Mixture of chicken tikka, lamb tikka & sheek kebab	4.75
Chicken Chatt Puree Diced chicken cooked with chatt spices served on a crispy puree bread	4.25
Prawn Puree Lightly spiced prawn over a fried crispy bread	4.50
King Prawn Puree Lightly spiced king prawn over a fried crispy bread	5.25
King Prawn Butterfly King prawn with herbs, breadcrumb and a touch of butter, deep fried	4.95
King Prawn Tikka (new) King prawn marinated in special spice and barbecued in the tandoor.	
Salmon Tikka (new) Salmon fish marinated in special spice & barbecued in the tandoor	5.25
Malai Chicken(mild) (new) chicken marinated in yoghurt, cheese, cream, elachi, sugar, skewered & grilled	4.25
Chicken Momo (new) Minced chicken rolled with puree bread	4.25

## Tandoori Sizzling Dishes

All Tandoori dishes are barbecued in our special Tandoor (clay oven) and served with salad

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Tandoori Chicken	7.50
Chicken / Lamb Tikka	7.50
Chicken Tikka Shashlick	7.95
King Prawn Shashlick (new)	10.95
Tandoori Trout (fish)	7.95
Tandoori King Prawn	10.50
Malai Chicken (mild) (new) Chicken marinated in yoghurt, cheese, cream, elachi, sugar, skewered & grilled	8.95
Salmon Tikka (new) Salmon fish marinated in special spice & barbecued in the tandoor	9.95
Tandoori Mixed Grill Mixed grill contains: tandoori chicken, chicken tikka, lamb tikka, sheek kebab and nan	10.50
Jamdani Fish Grill (new) Fish marinated in light spices skewered with tomatoes, onions and peppers. Grilled in tandoor	10.95

**papadom, nan, chapati, onion bhaji or any other side dish is not available for sale unless accompanied by a main meal.**

## Tandoori Curry Dishes

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Chicken Tikka Curry / Korma	6.75
Chicken Tikka Chilli / Madras	6.75
Tandoori King Prawn Curry	9.75
Chicken / Lamb Tikka Bhoona A dry dish in a spicy sauce with onions, tomatoes and fresh coriander	6.75
Chicken / Lamb Tikka Dopiazza Cooked with whole spices & garnished with onions	6.75
Chicken Tikka Mushroom Dopiazza Chicken cooked with whole mushroom & garnished with onions	7.25

Chicken / Lamb Tikka Masala	6.95
Tandoori King Prawn Masala Cooked with a creamy masala sauce which is specially prepared with herbs & spices with almond and coconut powder	9.95
Chicken / Lamb Tikka Pasanda	6.95
King Prawn Pasanda Cooked in a special creamy sauce with grape juice and almonds, very mild dish	9.95
Butter Chicken Marinated chicken cooked in mild butter sauce	6.95
Bengal Jalfrezi Chicken Cooked with onions, capsicum, tomatoes and bengali chilli paste	6.75
Chicken / Lamb Jalfrezi	6.75
Tandoori King Prawn Jalfrezi Jalfrezi dishes are rich & hot with onions, capsicum, tomatoes & fresh green chillies	9.75
Bhempuree Chicken (new) Well spiced with lemon flavoured, mint sauce paste and cinnamon	6.75
Achari Jolpa Chicken / Lamb (new) )	6.75
Achari Jolpa King Prawn (new) Achari jolpa dishes are cooked with peppers, tomatoes, coriander, olives and pickles	9.75
Garlic Chicken Chicken cooked with herbs, fried in garlic	6.75
Garlic Chilli Chicken Chicken cooked with chilli & herbs, fried in garlic	6.75
Palak Chicken Delicious curry with spinach	6.75

## Chef's Special

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Mughlai Murgh (new) Chicken marinated in yoghurt, ginger, garlic then cooked with garam masala, fresh cream & saffron	7.50
Dohi Murgh (new) Chicken cooked with mint leaves, tamarind sauce and garam masala in a yoghurt gravy, garnished with browned onions	7.50
Jhinga Mullee (King Prawn) (new) King prawn cooked with coconut milk, ginger, garlic and lemon juice.	10.95
Kashmiri Rogan Josh (new) Succulent lamb in yoghurt with tomatoes & spices cooked in Kashmiri style	6.95
Bengal Lamb Shank (new) Slow cooked lamb shank in traditional bengal spices	9.95
Bengal Sizzling Mixed chicken and lamb stir fried with vegetables and capsicum served sizzling	8.25
Balti Bengal Sizzling Chicken and lamb stir fried with vegetables and capsicum cooked with balti sauce, served sizzling	8.75
Bengal Sizzling King Prawn Marinated king prawn stir fried with vegetables and capsicum served sizzling	11.25
Bengal Shahi Chicken Tikka Chicken & minced meat topped with mild creamy sauce	7.50
Bengal Chicken / Lamb Masala Cooked with chef's own prepared special sauce	6.95
Garam Masala Chicken / Lamb Chicken / Lamb cooked with masala sauce with green chilli	6.95
Gosht Kata Masala Finely chopped lamb with onions, herbs and spices	6.95
Parsi Chicken / Lamb Hot, sweet and sour with minced meat	6.95
Tandoori Chicken Rezala Spring chicken cooked with minced meat	7.50
Chingri Jhul (new) King prawn cooked with garlic cloves, dried red chillies and onions	9.95
Duck Masala (new) / Duck Madras (new) Duck with a masala sauce and a delicate blend of aromatic spices	7.95
Maach Paturi (new) Salmon fish in spice	9.95
Fish Bhoona Fish cooked in chef's own special spices	8.95
Niligiri Chicken / Lamb (new)	6.95
Niligiri Fish (new)	8.95
Niligiri King Prawn (new) Niligiri dishes are cooked with mint, coriander, sugar, cream and coconut	9.95
Korai Gosht / Chicken	6.95
Korai King Prawn Korai dishes are cooked with spices, butter, green herbs and peeled tomatoes and served in a korai (souk)	9.95
Shatkora - Chicken / Lamb (new) Shatkora is a special lime which is only available in the Sylhet region of Bangladesh. It's unique aromatic taste makes it different from any other lime cooked in Bengal.	6.95
Bengal Murgh (new) Chopped fresh chicken in tangy sauce, medium spice.	7.50
Nawabi Murgh (new) Chicken Tikka cooked in almond sauce with spinach, green pepper and	6.95

tomatoes

## **Bengal Thalis** (discount already included)

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Chicken Thali Chicken Tikka, Bengal chicken masala, bombay potato, pulao rice and chapati	11.95
Gosht Thali Lamb Tikka, gosht kata masala, bombay potato, pulao rice and chapati	11.95
Vegetable Thali Vegetable Masala, saag aloo, bindi bhaji, pulao rice and chapti	9.95

## **Biriyani Dishes**

Lightly spiced and cooked together with basmati rice and served with vegetable curry.

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Bengal Special Biriyani (chicken tikka & lamb tikka)	9.50
Chef's Special Biriyani (chicken, lamb & prawn)	9.50
Chicken Palak Biriyani (chicken with spinach)	8.95
Chicken / Lamb Tikka Biriyani	8.95
Chicken / Lamb Biriyani	8.50
Chilli Chicken / Lamb Biriyani	8.95
Prawn Biriyani	8.95
King Prawn Biriyani	11.50
Vegetable Biriyani	6.95

## **Balti Specialities**

Balti is a traditional northern dish, originating from the north-west frontier of Kashmir called Baltistan. These dishes are freshly cooked in balti pan with specially prepared balti sauce.

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Balti Chicken / Lamb	6.50
Balti Chicken / Lamb Tikka	7.50
Balti Korai Chicken / Lamb	7.50
Balti Chicken Tikka Chilli	7.50
Balti Chicken Tikka Jalfrezi	7.50
Balti Prawn	6.95
Balti King Prawn	9.50

## **Dansak Dishes**

Hot, sweet and sour dish, cooked with lentils

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Chicken / Lamb Dansak	6.50
Chicken Tikka Dansak	7.50
Prawn Dansak	6.95
King Prawn Dansak	9.50

## **Pathia Dishes**

Hot, sweet and sour dish in a thick sauce

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Chicken / Lamb Pathia	6.50
Chicken Tikka Pathia	7.50
Prawn Pathia	6.95
King Prawn Pathia	9.50

## **Traditional Dishes**

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Curry - Cooked with medium spices

Chilli - Cooked with chilli

Madras - Cooked with hot spices

**Vindaloo** - A very hot dish with potato  
**Korma** - A very mild dish with cream & coconut  
**Bhoona** - A dry dish with a thick spicy sauce  
**Dopiaza** - Cooked with whole spices & garnished with onions  
**Rogan** - Medium dish with green herbs in a rich tomato sauce  
**Saag** - Delicious curry with green spinach

### Traditional dishes available in:

Chicken	5.75
Lamb	6.25
Prawn	6.25
King Prawn	8.95

### Vegetable Main Dishes

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Sabzi Korma A very mild dish with cream & coconut	4.50
Saag Mushroom Spinach cooked with mushroom	4.50
Sabzi Masala Cooked with creamy masala sauce with almonds & coconut powder	4.95
Sabzi Pasanda Cooked in spiced creamy sauce with grape juice & almonds, very mild dish	4.95
Sabzi Garam Masala Cooked with green chilli and masala sauce	4.95
Sabzi Pathia Hot, sweet and sour dish in a thick sauce	4.95
Sabzi Dansak Hot, sweet and sour dish cooked with lentils	4.95
Begun Masala (aubergine)	4.95
Balti Mushroom Fry Mushroom cooked with balti sauce	4.95
Balti Vegetable Mixed veg cooked with balti sauce	4.95
Paneer Jaipur (new)Homemade cheese with capsicums and onions cooked with tomatoes and butter....rich and creamy	4.95
Nawabi Vegetables (new) Vegetables cooked in almond sauce with spinach	4.95

### Vegetable Side Dishes

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Vegetable Tray (a choice of 3 different vegetables)	7.75
Vegetable Bhaji (Dry) / Vegetable Curry (sauce)	3.25
Bombay Potato	3.25
Bindi Bhaji (okra)	3.25
Brinjal Bhaji (aubergine)	3.25
Cauliflower Bhaji	3.25
Chana Masala (chick peas) / Aloo Paneer Chana (potatoes, cheese, chick peas ) (new)	3.25
Dal Tarka (lentils with garlic)	3.25
Saag Tarka Dal (spinach, lentils with garlic) (new)	3.25
Dal Masala	3.25
Dal Sabzi (lentils with vegetables)	3.25
Garlic Chilli Potato (new)	3.25
Matar Paneer (peas with cheese)	3.25
Mushroom Bhaji / Garlic Mushroom (new)	3.25
Saag Bhaji / Saag Cream (spinach) (new)	3.25
Saag Paneer (spinach with cheese)	3.25
Saag Aloo (spinach with potatoes)	3.25
Aloo Gobi (potatoes with cauliflowers)	3.25
Onion Bhaji	2.10

## Rice Dishes

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Boiled Rice	2.10
Pulao Rice (basmati)	2.30
Keema Pulao	3.50
Egg Pulao	3.10
Mushroom Pulao	3.10
Special Fried Rice 3	3.10
Lemon/Coconut Rice	3.10

## Sundries

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Nan	2.10
Tandoori Roti (fat free bread)	2.10
Keema Nan (with minced meat)	2.50
Peshwari Nan (with almonds)	2.30
Garlic Nan	2.30
Kulcha Nan (with vegetables)	2.30
Paratha/Stuffed Paratha	2.30
Poori (thin fried bread)	1.40
Chapati	1.30
Onion / Cucumber Raita	1.50
Chutney & Pickle (onion salad / mango chutney & mixed pickle)	0.50