



bengal  
BRASSERIE

# STARTERS

## **BENGAL TAPAS (for two to share) £13.95**

The Chef's selection of lamb, chicken, king prawn and vegetable dishes.

### **NEW KING PRAWN POORI £6.95**

Pan tossed in garlic & chopped onion & cooked with chef's mixed spices, served in fried poori bread

### **NEW CHICKEN / LAMB / MUSHROOM POORI £5.95**

Pan tossed in garlic & chopped onion & cooked with chef's mixed spices, served in fried poori bread

### **NEW MASALA CHILLI SQUID £8.95**

Lightly battered squid tossed in garlic, a blend of spices, chillies and onions

### **NEW ALOO CHAAT £6.95**

Diced potatoes mixed with red onions and sweet chilli sauce.

### **NEW LAMB TAKA TAK £7.95**

Succulent lamb tossed with onions, peppers and our special Taka Tak blend of spices

### **TIKKA £6.50**

Diced lamb or chicken marinated with Bengali spices and cooked in the tandoori oven.

**SHEEK KEBAB** **£6.50**

Freshly minced lamb seasoned with fresh green herbs, deep fried until golden brown.

**ONION BHAJEE** **£5.50**

Onions mixed with dried herbs and lentil flour, deep fried until golden brown.

**VEGETABLE PAKORA** **£5.50**

Freshly chopped vegetables mixed with fresh green herbs and lentil flour, deep fried until golden brown.

**GARLIC KING PRAWN** **£6.95**

King Prawn cooked in garlic butter and fresh herbs.

**SAMOSA** **£5.50**

King Prawn cooked in garlic butter and fresh herbs.

**CHICKEN PAKORA** **£6.95**

Gently spiced chicken fillet, seasoned and deep fried in our special recipe butter.

**TANDOORI KING PRAWN** **£6.95**

Spiced Bengal king prawn gently cooked over a charcoal flame.

# CHEF'S SIGNATURE DISHES

## LAMB CHOP

£19.95

Tender rack of lamb cooked with coriander and mint in our clay oven and served with a tamarind sauce with a spicy potato and rocket salad.

## DESI BAHARI

£18.95

Lamb or chicken cooked in diced onion, peppers, garam masala, garlic, fresh coriander with a hint of ground chilli and garnished with fresh ??

## DESI MAZADAR

£18.95

Lamb or chicken cooked with butternut squash, garlic, chopped onions, fresh coriander & authentic Bengal spices.

## CHASNI

£19.95

Lamb or chicken cooked in a sweet combination of mango, tomato, honey, cream and butter garnished with cream and oranges.

## JHRANGA MASALA

£19.95

Fresh water Bengali king prawn, cooked in lots of garlic, onion and tomato to form a rich smooth texture.

All served  
with pilau rice,  
boiled rice,  
plain nan or  
chips

# FUSION GRILL

## AJWANI JUMBO KING PRAWN

£19.95

Fresh marinated Bengali king prawn.

## TAMARIND GRILLED MONKFISH

£19.95

# CLASSIC DISHES

All served  
with pilau rice,  
boiled rice,  
plain nan or  
chips

## **CHICKEN TIKKA MASSALA** £15.95

Chicken cooked in a mild saffron sauce with ground almonds and cream.

## **MADRAS** £15.95

Chicken or lamb cooked in mixed Indian herbs and spices in fairly hot sauce.

## **DUPIAZA** £15.95

Chicken or lamb cooked in a richly aromatic onion sauce.

## **PATHIA** £15.95

Chicken or lamb cooked in a sweet and sour Persian sauce.

## **DANSAK** £15.95

Chicken or lamb with lentils in our chef's special tangy sweet and sour sauce.

## **ROGAN JOSH** £15.95

Chicken or lamb marinated in Indian spices and cooked with tomatoes and onions.

## **VINDALOO** £15.95

Chicken or lamb cooked in a fiery hot sauce.

## **PALOK** £15.95

Chicken or lamb cooked with spinach and garlic.

## **KORMA** £15.95

Chicken or lamb delicately cooked in an almond and cream sauce.

## **BHUNA** £15.95

Cooked with a blend of spices, tomato, onion, green pepper and fresh coriander. (thick sauce).

# MAIN COURSES

## **BENGAL TAPAS (for two to share) £29.95**

The chefs selection of chicken, lamb, king prawn and vegetable dishes.

## **SHATKANI £16.95**

Choice of chicken or lamb cooked over charcoal flames Served with fresh chilli, onions, peppers and coriander and cooked in a rich spicy sauce.

## **JALFREZIE £16.95**

Chicken or lamb cooked over charcoal flames, served with fresh chilli, onions, peppers and coriander, cooked in a rich spicy sauce.

## **GARLIC CHILLI £16.95**

Chicken or lamb cooked with fresh garlic, coriander and an aromatic spicy sauce.

## **KUFTA KHAZANA £16.95**

Authentic Bengali spiced meat balls cooked with diced onions, peppers and root ginger cooked in a medium spiced sauce.

## **MIRCH MASALA £16.95**

Chargrilled chicken cooked in a fresh homemade chilli pickle sauce.

## **MURG MAKHANI £16.95**

Spiced Chicken roasted over a charcoal flame, cooked in a mild creamy pineapple and saffron sauce.

## **PADINA MURG £16.95**

Fresh shredded chicken cooked with basil and coriander and served in a medium spicy sauce.

**KORA-HI** **£16.95**

Diced chicken gently cooked in garlic, onions and a fresh mango sauce.

**MURG REZALLA** **£16.95**

Diced chicken gently cooked in garlic, onions and a fresh mango sauce.

**BUTTER CHICKEN** **£16.95**

Cooked in butter, cream, sugar, coconut and almonds to create a mild, sweet sauce.

**JAL JAL** **£16.95**

Marinated in tamarind and cooked with corinader, onions, peppers and spices to create a hot & spicy sauce.

**PASANDA** **£16.95**

Cooked in a mild sauce of fresh yoghurt, almonds and coconut.

**SALLIE** **£16.95**

A famous Parsian wedding dish cooked in a medium spicy sauce and topped with fried potatoes.

**PANJABI MASALA** **£16.95**

Cooked in sliced onions and peppers with a sweet, medium spiced sauce.

**All served  
with pilau rice,  
boiled rice,  
plain nan or  
chips**

# BIRIYANI

All biriyani dishes are cooked with selected herbs, spices and Basmati rice, served with a fresh vegetable sauce.

<b>BENGAL SPECIAL BIRIYANI</b>	<b>£17.95</b>
<b>PRAWN BIRIYANI</b>	<b>£14.95</b>
<b>KING PRAWN BIRIYANI</b>	<b>£17.95</b>
<b>CHICKEN BIRIYANI</b>	<b>£15.95</b>
<b>CHICKEN TIKKA BIRIYANI</b>	<b>£16.95</b>
<b>LAMB BIRIYANI</b>	<b>£15.95</b>
<b>VEGETABLE BIRIYANI</b>	<b>£14.95</b>

# TANDOORI

All our Tandoori dishes are marinated in natural yogurt and combined with freshly ground herbs and spiced from Bengal. They are then cooked in a traditional clay oven and served with choice or sauce, pilau rice and salad.

<b>TANDOORI SHAZLEK</b>	<b>£17.95</b>
King Prawn, lamb and chicken tikka garnished with onions, tomatoes and peppers.	
<b>TANDOORI KING PRAWN</b>	<b>£18.95</b>
<b>TANDOORI CHICKEN (on the bone)</b>	<b>£15.95</b>
<b>CHICKEN TIKKA</b>	<b>£15.95</b>
<b>LAMB TIKKA</b>	<b>£15.95</b>
<b>CHICKEN SHAZLEK</b>	<b>£16.95</b>



# FISH

## **KORA-HI CRAYFISH**

**£18.95**

Fresh Bengali crayfish cooked with diced onion and homemade spicy sauce.

## **MONKFISH JALFREZIE**

**£19.95**

Monkfish cooked over a charcoal flame in a rich spicy garlic and ginger sauce with sliced onions and peppers.

## **KING PRAWN MADRAS**

**£17.95**

King Prawn simmered in a hot sauce with mixed herbs and spices.

## **KING PRAWN ROGAN JOSH**

**£17.95**

King Prawn cooked in our special spice combination and cooked with tomatoes and onions.

## **KING PRAWN DANSAK**

**£17.95**

King Prawn cooked with lentils in our special tangy sweet and sour sauce.

## **MONKFISH MACCHI**

**£19.95**

Panfried local monkfish cooked with organic lime, lemongrass and the chef's mixed Indian spices.

## **KING PRAWN PALOK**

**£17.95**

Bengali king prawns cooked with spinach and mixed Indian herbs and spices.

## **LOBSTER SYLHET**

**£18.95**

Bengali lobster delicately seasoned with fresh green Sylhetti herbs cooked in a rich orange and fresh spring onion sauce.

**All served  
with pilau rice,  
boiled rice,  
plain nan or  
chips**

# VEGETARIAN

## VEGETABLE JALFREZIE

£14.95

Fresh seasonal vegetables cooked with a rich spicy garlic and ginger sauce served with freshly sliced onions, peppers and chillies.

## VEGETABLE KORMA

£14.95

Fresh seasonal vegetables cooked with tropical fruits to form a delightfully light tasty sauce.

## MUTTAR PANEER

£14.95

Homemade Indian cheese cooked with chick peas and selected Bengali spices.

## PALOK PANEER

£14.95

Homemade Indian cheese cooked with fresh spinach and garlic.

## VEGETABLE DANSAK

£14.95

A selection of seasonally fresh vegetables with added lentils in our sweet and sour sauce.

## VEGETABLE PATHIA

£14.95

A selection of seasonally fresh vegetables cooked in hot, sweet and sour sauce.

## VEGETABLE MASALA

£14.95

A mixed seasonally fresh vegetable combination cooked in vegetable ghee, ground almonds, tomatoes, fresh cream and saffron.  
A modern day classic.

## SAB-JI THALIA

£18.95

The traditional Indian way to eat vegetables.  
A selection of the chef's special vegetable dishes.

# SIDES

ALL £5.50

- BAI-GAN BHAJEE** Aubergine
- ALOO GOBI** Cauliflower & Potato
- GOBI BHAJEE** Cauliflower
- BANGOR SATAR BHAJEE** Mushroom
- PALOK BHAJEE** Spinach
- SAB-JI BHAJEE** Mixed Vegetables
- DAL MASALA** Lentils
- BOMBAY ALOO** Spicy Potatoes
- CHANA BHAJEE** Chickpeas
- SAG ALOO** Spinach & Potatoes

# RICE & CHIPS

- PILAU RICE** £2.95
- BOILED RICE** £2.50
- KEEMA RICE** £3.50
- ONION RICE** £3.50
- MUSHROOM RICE** £3.50
- CHIPS** £2.50

# BREAD

- PLAIN NAN** £3.25
- GARLIC NAN** £3.50
- BENGAL SPECIAL NAN** £3.95
- KEEMA NAN** £3.95
- ONION NAN** £3.50
- CHAPATI** £1.95

