

HOUSE SPECIALS CONT`D



**Naga Chilli Chicken (hot)** £8.95  
Barbecued chicken cooked with naga chillies in a thick sauce with selected herbs and spices.

**Special Bengal Patil Curry** £8.95  
Chicken or Lamb  
Patil curry is a traditional favourite, a mixture of spices are cooked with this particular dish with delicately prepared pieces of chicken or lamb from our chefs` own special recipe (please order the strength of curry you require).

**Lanka Piaza** £8.95  
Marinated chicken tikka, with chunks of green pepper & onion fried in oil, with green chillies & traditional herbs & spices marinated in yoghurt. This is full of flavour with a hot spicy twist. A Fairy dry dish between madras & vindaloo in strength.

**An Even Healthier Option** £8.50  
This dish can either be cooked with chicken breast, boneless lamb or mixed vegetables. A special dish cooked with absolutely no oils or fats, just water in its own stock. Spiced with ginger, garlic, onions & herbs. This is a must for all health conscious diners.

**BALTI DISHES**

A very popular & established form of cooking art. These dishes originate from the Punjab region. The main ingredients of a balti dish are fresh onions, green peppers, tomatoes, garlic, ginger, cumin & fresh coriander with our usual traditional balti herbs & spices. Each balti dish has its own unique & distinct cooking style.

**Chicken or Lamb Balti** £8.50  
**Chicken Tikka Balti** £8.95  
**Garlic Chilli Chicken or Lamb Balti** £8.95  
**Prawn Balti** £8.50  
**Garlic Chicken & King Prawn Balti** £10.95  
**Bengal Special Mixed Balti** £8.95

**TANDOORI DISHES**

A special selection of dishes where tender meats are delicately marinated in yoghurt sauce with spices, then cooked in the `tandoor`, a traditional clay oven.  
**Tandoori Special** £9.95  
Tandoori chicken, chicken tikka, lamb tikka, & sheek kebab, served sizzling.  
**Chicken or Lamb Tikka** £8.50  
**½ Tandoori Chicken (on the bone)** £8.50  
**Chicken or Lamb Tikka Shashlik** £9.50  
Served with grilled tomatoes, onions & green peppers.  
**Tandoori King Prawn Tikka** £10.95

STARTERS



**Bengal Combo (for 2 ppl)** £8.50  
Consists of chicken tikka, onion bhaji, lamb chop, prawn chotpati & paneer pakora

**Liver Tikka** £3.50  
Chicken liver marinated in selected herbs and spices, served with fresh green salad (subject to availability).

**Chicken Chat Puree** £3.95  
**Chicken Tikka** £3.75  
**Lamb Tikka** £3.95  
**Sheek Kebab** £3.50  
**Tandoori Lamb Chop** £4.25  
**Chicken Pakora** £3.50

**MACH (FISH) STARTERS**

**Fish Chat Puree** £3.95  
**Fish Massalla** £4.25  
**Prawn Chot Pati** £4.95  
Tiger prawns, marinated in herbs, spices, battered & deep fried.  
**King Prawn Puree** £5.95  
King Prawns cooked with herbs & spices, served on puri bread.  
**Prawn on Puree** £3.95  
Fresh prawns cooked with herbs & spices, served on puri bread .  
**Garlic Prawns** £4.95  
Tiger prawns cooked in garlic, herbs and spices.  
**Salmon Tikka** £5.95  
Fillet of barbecued salmon with light spices.

**VEGETABLE STARTERS**

**Onion Bhaji** £3.15  
**Paneer Pakora** £3.15  
Cubes of handmade cottage cheese, battered & deep fried.  
**Samosa (meat or veg)** £3.15  
**Chana Puree** £3.15  
**Mirchi Paneer** £3.50

Welcome  
**FOOD ALLERGY & INTOLERANCE**

If you have a food allergy, intolerance or sensitivity, please inform your server of this every time, upon arrival, before ordering any food or drink and they will be able to suggest the best dishes for you.

SUNDRIES



**Mixed Vegetable Bhaji** £3.50  
**Chana Bhaji** £3.50  
**Bindy Bhaji** £3.50  
**Begun Bhaji** £3.50  
**Bombay Aloo** £3.50  
**Saag Bhaji** £3.50  
**Saag Aloo** £3.50  
**Aloo Gobi** £3.50  
**Cauliflower Bhaji** £3.50  
**Mushroom Bhaji** £3.50  
**Tarka Dall** £3.50  
**Saag Paneer** £3.50

Any additional ingredients requested by the customer added to your dish will incur an additional 50p charge

SIDES

**Chapati** £0.80  
**Roti** £1.50  
**Paratha** £2.50  
**Poppadom** £0.60  
**Riata (onion or cucumber)** £1.75  
**Chips** £1.75  
**Assorted Pickle Tray** £1.75

RICE

**Steamed Rice** £2.50  
**Pillau Rice** £2.50  
**Fried Rice** £2.80  
**Mushroom Pillau Rice** £2.80  
**Vegetable Pillau** £2.80  
**Keema Pillau (mince meat)** £2.80  
**Garlic Pillau Rice** £2.80  
**Lemon Rice** £2.80  
**Egg Pillau Rice** £2.80  
**Bengal Special Rice** £2.95

NAAN BREAD

**Plain Naan Bread** £2.50  
**Garlic Naan** £2.80  
**Hot Spicy Naan** £2.80  
**Kulcha Naan** £2.80  
**Peshwari Naan** £2.80  
**Keema Naan** £2.80



**FOOD ALLERGY & INTOLERANCE**

If you have a food allergy, intolerance or sensitivity, please inform your server of this every time, upon arrival, before ordering any food or drink and they will be able to suggest the best dishes for you.

### KORAI DISHES



A succulent blend of herbs and spices served on a sizzling Korai dish for authentic flavour and garnished with fresh tomatoes & capsicums

Chicken Korai	£8.50
Lamb Korai	£8.50
Chicken or Lamb Saag Korai	£8.95
King Prawn Korai	£10.95
Bengal Special Mixed Korai	£8.95

### BIRYANI DISHES

A delicious dish originating from ancient Persia. Specially flavoured basmati rice prepared with the meat of your choice. Served with a fresh vegetable curry sauce

King Prawn Biryani	£11.95
Tandoori Biryani	£9.50
Chicken or Lamb Biryani	£9.50
Prawn Biryani	£9.50
Bengal Special Mixed Biryani	£10.95

A mixture of chicken tikka, lamb tikka and king prawns, cooked with basmati rice in a traditional way, served with a vegetable curry

### BENGAL MIXED SPECIALITIES

Tandoori Mixed Saag	£9.95
Tender Lamb, chicken & minced meat cooked over charcoal in a clay oven & cooked in ginger, garlic & spinach. (medium)	
Sheraton Sizzling Mix	£9.95
Tender marinated lamb, chicken cooked over charcoal in a clay oven, cooked in spinach & potato with chefs own recipe of fine herbs & spices. (medium)	
Special Tandoori Cocktail	£9.95
Chicken tikka, lamb tikka, tandoori chicken, cooked in a masala sauce which gives a mild creamy taste. (mild)	
Rajastani Special	£9.95
Specially prepared chicken & lamb, with mushroom, capsicum, spring onion, tomato & coriander, all fused together in special herbs & spices. A traditional dish full of flavour	
Bengal Restaurant Special	£11.95
A complete dish comprising of chicken, lamb & king prawn. A rich dish to taste, containing a host of ingredients with garlic for a distinctive flavour. Served with rice & green salad.	
Nobigonj Trio of Fish	£10.95
A succulent combination of selected fresh fish, small juicy prawns & king prawn. A specialty of our Chef, imaginative & very tasty. Hosting a complex mixture of selected ingredients, laced with fried garlic. A traditional dish of Bangladesh & a must have dish for all fish lovers.	

### HOUSE SPECIALS



Murg Mahoni	£8.95
Pan fried chicken tikka with fresh tomatoes, peppers, garlic & coriander, served in a specialist pan	
Chicken Deshi (subject to availability)	£8.95
traditional spicy curry, A true recipe for real authenticity. Highly recommended by our chefs own secret recipe	
Nawabi Khana Chicken or Lamb	£8.50
The most complex of all great curries. Comprises of twenty-one ingredients, each roasted individually. This lends a deep rich colour to this mouth watering dish. (medium)	
Afghani Chicken or Lamb	£8.50
A classic Afghani dish prepared for royalty due to its complexity. Cooked slowly in a rich sauce. Flavoured with saffron, finely chopped spring onions & tomatoes. (medium)	
Zhalfrezi Chicken or Lamb	£8.50
Diced & marinated in fresh lemon juice, capsicum, onion & fresh chillies. (fairly hot)	
Parsi Chicken or Lamb	£8.50
A famous Persian dish lavishly garnished with fresh garlic & spring onions, ginger, tomatoes, lemon & chana dall (lentil). Its superb ! (medium)	
Achari Chicken or Lamb	£8.50
A speciality dish originating from northern Bangladesh. Tender diced chicken or lamb marinated & cooked in a tantalising mixed pickle masala, laced with green chillies & coriander. (fairly hot)	
Bengali Chicken or Lamb	£8.50
A unique Bengali dish from the province of Sylhet. Made with the finest ingredients, flavoured with fresh green chillies, cloves, cumin seeds, black pepper & garnished with coriander. (fairly hot)	
Agni Karahi Chicken or Lamb	£8.95
Charcoal grilled, cooked with onions, capsicums, fresh garlic, ginger & fresh coriander. Flamed with Brandy. (medium)	
Tandoori Murg Bhuna	£8.50
Tandoori chicken off the bone mixed with tomatoes and chopped onions in a medium spicy sauce.	
Multani Chicken or Lamb (mild to medium)	£8.50
Chicken or lamb cooked in a highly spiced sauce with a variety of fresh herbs and spices. A minty taste with a touch of cream. Very highly recommended.	
Murgh Masala	£8.95
A traditional dish cooked with fresh minced lamb & grilled off the bone tandoori chicken in a spicy thick masala sauce. (medium)	

### MILD SPECIALITIES

\* contains nuts



Chicken or Lamb Tikka Masala	£8.50
The UK's best & most popular dish, cooked with our own special tandoori sauce, almond powder, coconut powder, sultanas & fresh cream.	
* Mackhani Chicken or Lamb	£8.50
Cooked in a butter sauce, cheese & traditional light herbs & spices. Sprinkled with almond flakes. Its rich, creamy & cheesy.	
* Badami Chicken or Lamb	£8.50
Very mild creamy dish, cooked over charcoal with cashew nuts, almond flakes, sultanas & poppy seeds (nutty but nice).	
* Tandoori Butter Chicken	£8.50
Grilled chicken cooked in pure butter & lightly spiced, leaving a smooth buttery taste.	
* Modhu Chicken	£8.50
Chicken cooked in a delicately flavoured sauce with mango, pineapple, sultanas and almonds. Very mild curry with hints of honey.	
* Chicken Darjeeling	£8.50
Tender pieces of chicken tikka, delicately marinated in a blend of mixed spices, then helped with Chef's whipping cream giving the curry a fusion of taste.	

### FAMOUS CURRY DISHES

Korma, Bhuna, Madras, Rogan Josh, Dansak, Dopiazza & Pathia. The above curries are cooked using a wide selection of traditional herbs & spices. Each dish is cooked to order and strength can be adjusted to suit individual requirements.

**These dishes are available with either:**

Chicken, Lamb, Prawn or Vegetable	£7.50
King Prawn	£10.95





## BENGAL FISH & SEAFOOD SPECIALITIES

	<b>King Prawn Razala *</b>	£10.95
	Cooked with almonds, creamed coconut, sultana, served in a mild creamy sauce & garnished with cashew nuts & poppy seeds (mild).	
	<b>King Prawn Delight (mild)</b>	£10.95
	Our Chef's special creation, cooked with mango pulp in a mild sauce with plenty of flavours.	
	<b>Tandoori King Prawn Masala (mild)</b>	£10.95
	The UK's best & most popular dish, cooked with our Chefs own special tandoori sauce, almond powder, coconut powder, sultanas & fresh cream.	
	<b>King Prawn Agni (medium)</b>	£10.95
	Tantalising blend of herbs & spices, sizzling in their own traditional karahi pot. This dish is cooked with onions, capsicums, fresh garlic, ginger & fresh coriander. Flamed with brandy.	
	<b>King Prawn Chattak</b>	£10.95
	Whole king prawns marinated, then cooked in their shell in a clay oven, with the finest herbs & spices. Tenderly cooked to perfection (fairly hot dish).	
	<b>King Prawn Shundoori Golda</b>	£10.95
	Cooked in a clay oven, incorporating spinach with fresh selected herbs & spices. Served on a sizzling platter.	
	<b>Machli Jalfrezi (hot &amp; spicy dish)</b>	£9.95
	Fish cooked with spring onions, garlic, ginger, tomatoes & fresh green chillies.	
	<b>Machli Karahi</b>	£9.95
	Fish cooked with traditional herbs & spices with fresh green chillies, coriander, capsicum, tomato & served in a karahi.	
	<b>Mach Multani (mild to medium)</b>	£9.95
	Fish cooked in a lightly spiced sauce with a variety of fresh herbs & spices. A minty taste with a touch of cream. Highly recommended.	
	<b>Jogonathpuri Spice</b>	£9.95
	A complex mixture of spices cooked using Chefs special recipe. This dish comes highly recommended for all fish lovers. (please order the strength of the dish you require).	
	<b>Dhaka Machli Spice</b>	£9.95
	Fillets of fish cooked with coconut, red chillies, ginger, garlic, vinegar, ground together then fried in a wok till crisp. All this produces an amazing dish, fit for royalty.	
	<b>Sylhety Machli Khana</b>	£9.95
	Deliciously tasty fish cooked with potatoes, herbs & spices giving a aromatic taste.	
	<b>Bombay Fish Spice</b>	£9.95
	Fish simmering in roasted onion & coconut paste with selected herbs & spices. People of Andhra Pradesh love this thick spicy coconut gravy.	

\* contains nuts

## VEGETARIAN DISHES

	<b>Shabji Chameli</b>	£7.50
	Aubergine, cauliflower, okra mixed in a curry with onion, garlic, tomato and simmered with pickles that give a nice savoury taste.	
	<b>Shabji Paneer</b>	£7.50
	Mushroom, potato and peas cooked with cottage cheese in a medium strength sauce.	
	<b>Shabji Chom Chom</b>	£7.50
	Potato and chick peas with selected vegetables in a medium strength sauce, garnished with coriander and spring onions.	
	<b>Shahi Vegetable Masala</b>	£7.50
	Potato, chick peas, aubergine. Cooked in a tandoori sauce.	
	<b>Special Vegetable Karahi</b>	£7.50
	Tropical vegetables, cooked with double strength sauce, tomatoes, fresh sliced garlic, green chillies & typical selected herbs & spices.	
	<b>* Vegetable Makhani</b>	£7.50
	Cauliflower, aubergine, carrots, peas, capsicum all fused together with a sauce containing sultanas, almonds, potato & fresh cream cooked with a selection of spices.	
	<b>Chefs` Special Sabzi</b>	£7.50
	Cooked with chick peas, bhindi & aubergine in a special smooth medium sauce, along with chosen ingredients of spices, garlic, fresh tomatoes, coriander, aniseed, green chillies & black cardamom juices. Garnished with fresh coriander.	
	<b>Sylheti Sabzi</b>	£7.50
	Cooked with exotic spices, okra, aubergine, spinach in a tempting tangy sauce with fresh spices, green coriander, cream, yoghurt, tomatoes, garlic & ginger in juices of bay leaves, cardamom & cloves. This is a very rich dish & a very distinctive flavour.	
	<b>Sabzi Sundoori</b>	£7.95
	A dish with a unique taste, from the district of Dacca, lavishly prepared with spinach, cottage cheese, cooked with traditional herbs & spices, garnished with coriander. (medium)	

\* contains nuts

