

## MACH (FISH)

- ★ **Morich Mach (Hot)** £7.95  
White fish cooked in a spicy sauce with garlic, ginger, green chillies garnished with coriander.
- Naga Chilli Mach (Hot)** £7.95  
White fish cooked with naga chillies in a thick sauce with selected herbs and spices.
- ★ **Tandoori Mach Massalla** £8.95  
White fish prepared in a delicately flavoured creamy sauce.
- ★ **Tandoori Golda Massalla** £10.95  
King prawns part cooked in the tandoori clay oven then simmered in a delicately flavoured creamy curry.
- Garlic Chilli King Prawn (Hot)** £9.95  
King Prawns cooked with garlic, green chillies and herbs in a thick sauce.
- Garlic Chilli Mach (Hot)** £7.95  
White fish cooked with garlic, green chillies and herbs in a thick sauce.
- Mach Jalfrezi (Hot)** £7.95  
A stir-fried white fish dish with lightly braised onions, garlic, ginger, tomatoes and fresh green chillies.
- Mach Multani** £7.95  
Fish cooked in a lightly spiced sauce with a variety of fresh herbs & spices. A minty taste with a touch of cream. Very highly recommended.
- Special Fish Bhuna** £8.95  
White fish pieces cooked with onions, tomatoes and garlic in a blend of herbs and spices giving a dish of strong flavours.
- ★ **Narikel Mach Spice** £8.95  
Fillet of white fish cooked with coconut, red chillies, garlic and ginger which creates a medium spicy taste and garnished with coriander and spring onions.

NB. May find small bones in all fish dishes

## SPECIAL Lunch Buffet

A selection of Bengali Cuisine, a choice of dishes which will vary each day  
£8.95 per person  
Buffet available from 12 - 2.30pm everyday  
Normal a la carte menu also available

Designed and printed by Peter Turpin Associates. Tel: 01904 479511

## VEGETARIAN

- Paner Shashlik** £6.95  
Cubes of cottage cheese with grilled tomato, capsicum and onion, a dry dish.
- Aloo Jeera** £6.95  
Specially prepared potatoes cooked with cumin seeds, tomatoes, onion and coriander in a medium strength sauce - a very savoury dish.
- Chilli Aloo Begun (Hot)** £6.95  
Chopped aubergine and potato cooked in our chef's own spicy sauce that includes green chillies and capsicum.
- Shabji Chameli** £6.95  
Aubergine, Cauliflower, Okra mixed in a curry with onion, garlic, tomato and simmered with pickles, that gives a nice savoury taste.
- Shabji Balti** £6.95  
Mixed vegetables cooked to our chef's own recipe and served in a special pot called a Balti.
- ★ **Korma Shathrangi** £6.95  
Vegetables in a creamy sauce with cashews, sultanas and dates. A nutty and fruity dish.
- ★ **Vegetable Biryani** £7.95  
Vegetables cooked with Basmati rice served with vegetable curry. An old favourite.
- ★ **Shabji Massalla** £6.95  
Fresh mixed vegetables prepared in a delicately flavoured creamy sauce.
- Paner Saag Korai** £6.95  
Paner cooked with spinach, onion, capsicum and green chilli, garnished with coriander and spring onion.
- Shabji Paner** £6.95  
Mushroom, potato and peas cooked with cottage cheese in a medium strength sauce.
- Garlic Chilli Shabji (Hot)** £6.95  
Mixed vegetables cooked with garlic, green chillies and herbs in a thick sauce.
- Shabji Jalfrezi (Hot)** £6.95  
A stir-fried dish with lightly braised onions, garlic, ginger, tomatoes and green chillies.
- Shabji Chom Chom** £6.95  
Potato and chick peas cooked in a medium strength sauce, garnished with coriander and spring onions.

### OPENING TIMES

Monday to Saturday 12pm - 2.30pm  
& 5.00pm - 11.30pm  
Sunday 12pm - 10.30pm  
including Bank Holidays

## SUNDRIES

- |                                 |       |                            |       |
|---------------------------------|-------|----------------------------|-------|
| Boiled Rice                     | £2.40 | Kulcha Nan                 | £2.70 |
| Pillau Rice                     | £2.40 | Keema Nan                  | £2.70 |
| Mushroom Pillau                 | £2.70 | ★ Peshwari Nan             | £2.70 |
| Vegetable Pillau                | £2.70 | Garlic & Coriander Nan     | £2.70 |
| ★ Jorda Pillau (Nutty & Fruity) | £2.90 | Chapati                    | £0.70 |
| Onion Pillau                    | £2.70 | Roti                       | £1.90 |
| Garlic Pillau                   | £2.70 | French Fries               | £1.90 |
| Egg Pillau                      | £2.70 | Papadom                    | £0.70 |
| Nan Bread                       | £2.40 | Assorted Chutneys per Tray | £1.90 |
| Garlic Nan                      | £2.70 | Raita (Onion or Cucumber)  | £1.10 |
| Chilli & Coriander Nan          | £2.70 |                            |       |

## SIDE DISHES

- |                |       |
|----------------|-------|
| Chana Bhaji    | £2.95 |
| Bindy Bhaji    | £2.95 |
| Begun Bhaji    | £2.95 |
| Bombay Aloo    | £2.95 |
| Sag Bhaji      | £2.95 |
| Sag Aloo       | £2.95 |
| Aloo Gobi      | £2.95 |
| Coli Bhaji     | £2.95 |
| Mushroom Bhaji | £2.95 |
| Tarka Dall     | £2.95 |
| Sag Paner      | £2.95 |

The vegetable oil we use for cooking foods is made from genetically modified soya.

## TAKEAWAY MENU

# Bengal

BRASSERIE

Fully licensed and air conditioned

Welcome to the house of  
Superb Bengali Cuisine

5 Merrion Way, Leeds LS2 8BT  
Telephone: 0113 243 6318

www.bengal-brasserie.com

## STARTERS

**Murg Bunda** £3.25  
Specially prepared deep fried chicken in a pastry roll.

**Liver Tikka** £3.25  
Chicken liver marinated in selected herbs and spices served with a fresh green salad (subject to availability)

**Murg-E-Dilruba** £3.25  
Fillet of chicken breast wrapped in cheese.

**Chicken Tikka** £2.95

**Sheek Kebab** £2.95

**Tandoori Lamb Chop** £3.95

**Chicken Pakora** £2.95

**Tandoori Mixed Kebab** £3.95

**Chicken Chat Puree** £2.95

## MACH (FISH) STARTERS

**Prawn ChotPati** £3.95  
King prawns marinated in herbs, spices, battered and deep fried.

**Garlic Prawns** £3.95  
King prawns cooked with garlic, herbs and spices.

**Salmon Tikka** £4.95  
Fillet of barbecued Salmon with light spices.

**King Prawn Puree** £4.95

**Fish Pakora** £3.95

**Sea Bass Tikka** £4.95

## VEGETABLE STARTERS

**Onion Bhaji** £2.95

**Paner Tikka** £2.95

**Morich Paner** £2.95  
Paner mixed with mozzarella and green chilli.

**Garlic Mushroom** £2.95

**Somosa (Meat or Veg)** £2.95

### Food Allergy & Intolerance

If you have a food allergy intolerance or sensitivity please inform your service personal before ordering any food or drink and they will be happy to assist you.

## HOUSE Specialities

**Mohoni**  
Pan fried dish with fresh tomatoes, peppers, onion and garlic garnished with coriander and spring onion.

**Garlic Chilli (hot)**  
Cooked with fresh garlic, green chillies and herbs in a thick sauce.

**Jalfrezi (hot)**  
A stir-fried dish with lightly braised onions, garlic, ginger, tomatoes and fresh green chillies.

**Naga Chilli (hot)**  
Cooked with naga chillies in a thick sauce with selected herbs and spices.

**Sylheti (hot)**  
A unique Bengali dish from the provence of Sylhet, made from the finest ingredients and flavoured with fresh green chillies, cloves, cummin seeds, black pepper and garnished with coriander and spring onions.

**Balti**  
A dish cooked to our chefs own receipe and served in a special Balti pot.

**Kandhari**  
A highly flavoured dish cooked with spiced mince meat in a thick sauce. (Please order the strength of curry you require).

**Achar**  
Tender cuts of meats braised with mango, chutney and pickles giving a rich sweet and sour taste - a speciality dish at the Bengal Brasserie.

**Saag**  
Cooked with spinach in a medium strength sauce with selected herbs and spices.

**Special Patil Curry**  
Patil Curry is a traditional favourite, a mixture of spices are cooked with this particular dish with delicately prepared from our chef's own special recipe. (please order the strength of the curry you require)

**Multani**  
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. (medium to mild).

**Adroki**  
Meat pieces cooked with fresh ginger, garlic, lemon and selected herbs and spices.

**Chom Chom**  
Cooked with potato and chickpeas in a medium strength sauce, garnished with coriander and spring onion.

All the above House Specialities are available in:

**Chicken £7.95 ~ Lamb £8.95 ~ King Prawn £10.95**

## TRADITIONAL Chef Specials

**Korai Chicken or Lamb** £7.95  
Tender pieces of meat cooked with fresh peices of onion and capsicum with green chillies and garnished with coriander.

**Chicken or Lamb Chilli Mosala** £7.95  
Tender pieces of meat cooked in a thick spicely sauce with garlic, ginger, tomato and fresh herbs and spices and garnished with coriander and green chilli.

**Handi Gosht** £7.95  
Tender pieces of lamb cooked in a traditional style in a thick rich dry sauce with a blend of spices, green chillies and fresh coriander.

**Chicken Deshi** £7.95  
A traditional spicy curry. A true recipe for real authenticity. Highly recommended by our chefs own secret recipe.

★ These dishes contain nuts

Nuts are used as ingredients in our restaurants and although great care is taken during preparation, we cannot fully guarantee against traces in other dishes we serve.

## FAVOURITE Curry Dishes

**Korma - Bhuna - Rogan Josh - Patia - Madras & Vindaloo**

These dishes are available with either:

**Chicken, Lamb or Vegetable** £6.95

**Fish or King Prawn** £8.95

## TANDOORI DISHES

The Tandoori and Tikka dishes served at the Bengal Brasserie are meats that have been marinated, skewered and cooked in a clay oven. The following dishes are served on a hot sizzling platter with a side salad and the chef's own fresh mint sauce prepared daily for your pleasure.

**Chicken Tikka (off the bone)** £7.95

**Tandoori Chicken (on the bone)** £7.95

**Tandoori Mixed Grill** £8.95

**Golda Tikka (King Prawn)** £10.95

**Chicken Shashlick** £8.95

**Salmon Tikka** £10.95

**Shashlick Sea Bass** £10.95

## BIRYANI SPECIALS

★ **Chicken or Lamb Biryani** £8.95  
A traditional dish of chicken or lamb pieces cooked with basmati rice and served with a vegetable curry.

★ **King Prawn Biryani** £10.95

★ **Bengal Special Mixed Biryani** £10.95  
Mixture of chicken tikka, lamb tikka and king prawns cooked with basmati rice in a traditional way and served with a vegetable curry.

## MILD SPECIALS

★ **Chicken Tikka Masalla** £7.95  
Barbecued chicken prepared in a delicately flavoured creamy sauce.

★ **Makani Chicken** £7.95  
Barbacued chicken cooked in a mild creamy and cheese sauce.

★ **Modhu Chicken** £7.95  
Chicken cooked in a delicately flavoured sauce with mango, pineapple, sultanas and almonds. A very mild curry with hints of honey.

★ **Badami Chicken** £7.95  
A very mild creamy dish, cooked over charcoal with cashew nuts, almond flakes & poppy seeds. (nutty but nice)

★ **Tandoori Butter Chicken** £7.95  
A traditional off the bone chicken, cooked with ghee, almonds, fresh cream and tomato sauce.

★ **Korma Murg Tikka** £7.95  
A mild creamy chicken tikka dish with coconut and almonds.

## HEALTHY OPTION

A speciality dish cooked with absolutely no oil or fats, just water & its own stock. With garlic, ginger, onions, herbs & spices. This is a must for all health concious diners. (Please order the strength of curry you require).

**Chicken or Lamb** £7.95

**Vegetable** £6.95

**King Prawn** £8.95