

STARTERS

Bengal Special Combo (for 2 ppl) Consists of Chicken Tikka, Onion Bhaji, Lamb Chop, Prawn Chotpati & Fish Tikka	£12.90
Murg Bunda Specially prepared deep fried chicken in a pastry roll	£4.95
Liver Tikka Chicken liver marinated in selected herbs and spices, served with fresh green salad (subject to availability).	£4.95
Murg-E-Dilruba Fillet of chicken breast wrapped in cheese.	£4.95
Chicken Chat Puree	£4.95
Chicken Tikka	£4.95
Sheek Kebab	£4.95
Tandoori Lamb Chop	£5.95
Chicken Pakora	£4.95
Tandoori Mixed Kebab	£5.95
Tandoori Chicken Nibletts	£4.95

MACH STARTERS (Fish)

Prawn Chot Pati King prawns, marinated in herbs, spices, battered & deep fried.	£6.95
King Prawn Puree	£6.95
Garlic King Prawns King prawns cooked in garlic, herbs and spices.	£6.95
Salmon Tikka Fillet of barbecued salmon with light spices.	£6.95
Fish Massalla	£5.95
Fish Pakora	£5.95
Fish Tikka	£5.95
Sea Bass Tikka	£6.95

VEGETABLE STARTERS

Onion Bhaji	£4.50
Paneer Tikka	£4.50
Somosa (meat or veg)	£4.50
Chana Chat Puree	£4.50
Morich Paneer	£4.50
Paneer mixed with mozzarella & green chilli	£4.50
Garlic Mushrooms	£4.50



CONNOISSEURS Choice

Special Tandoori Mixed Cocktail £12.95

A combination of tandoori chicken, chicken tikka & king prawns fried with spiced onion, served on a plate of fresh green salad & rice.

Murgh or Gosth Bengal Spice £12.95

Barbecued chicken or lamb cooked with onions, red chillies & prepared to a true Bengali recipe, Served with salad & rice.

King Prawn Nawabi £14.95

Whole king prawns marinated with special herbs & spices, tenderly cooked & garnished with salad & served on a plate with pilau rice.

Salmon Dubhaja £13.95

Fillet of salmon marinated in selected spices, gently cooked to perfection. Served with salad and pilau rice.

Lamb Chop Laziz £13.95

This is one of the royal traditional dishes of Bengal - lamb chop marinated & cooked with chefs' secret combination of herbs & spices, a special treat to please yourself. Served with fresh green salad & pilau rice.



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 conscious diners. (Please order the strength of curry you require)

Chicken or Lamb £10.95

Vegetable £9.95

King Prawn £13.95

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.



HOUSE SPECIALS

Mohoni

Pan fried dish with fresh tomatoes, onion, peppers, garlic garnished with coriander & spring onions.

Garlic Chilli (hot)

Cooked with fresh garlic, green chillies & herbs in a thick sauce.

Jalfrezi (hot)

A stir fried dish with lightly braised onions, garlic, ginger, tomatoes & fresh green chillies.

Naga Chilli (hot)

Cooked with naga chillies in a thick sauce with selected herbs & spices.

Sylheti (hot)

A unique Bengal dish from the province of Sylhet, made from the finest ingredients & flavoured with fresh green chillies, cloves, cummin seeds, black pepper & garnished with coriander & spring onions.

Balti

A dish cooked to our chefs' own recipe & served in a special Balti pot.

Kandahari

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 & pickles, giving a rich sweet & sour taste - *a speciality dish of Bengal Brasserie.*

Saag

Cooked with spinach in a medium strength sauce with selected herbs.

Special Patil Curry

Patil curry is a traditional favourite, a mixture of spices are cooked with this particular dish & delicately prepared from our chefs' own special recipe. (please order the strength of 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).

Rangila

A highly flavoured spicy dish cooked in a thick curry sauce with tomato pieces and garnished with olive, spring onions & coriander.

Chom Chom

Cooked with potatoes & chickpeas in a medium strength sauce, garnished with coriander & spring onion.

Chicken £10.95 - Lamb £11.95 - King Prawn £14.95



TRADITIONAL CHEFS' SPECIALS

- Korai Chicken or Lamb £10.95
Tender pieces of meat cooked with fresh pieces of onion & capsicum with green chillies & garnished with coriander.
- Chicken or Lamb Chilli Mosala £10.95
Tender pieces of meat cooked in a thick spicy sauce with garlic, ginger, tomato with fresh herbs & spices, garnished with coriander & green chillies.
- Handi Gosht £10.95
Tender pieces of lamb cooked in a traditional style in a thick rich dry sauce with a blend of spices, green chillies & fresh coriander.
- Chicken Deshi £10.95
A traditional spicy curry. A true recipe for real authenticity. Highly recommended by our chefs' own secret recipe.
- Bhuna Sheek Platter £10.95
Sheek kebab cooked in a thick spicy curry with fresh green chillies, served on a platter & garnished with yoghurt, coriander & olive.
- Bengal Special Mix £10.95
Chicken, lamb & potato pieces cooked in a lentil based spicy curry sauce with fresh green chillies, coriander & selected herbs & spices.

BIRYANI DISHES

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

- King Prawn Biryani £14.95
- Chicken or Lamb Biryani £11.95
- Bengal Special Mixed Biryani £13.95
A mixture of chicken tikka, lamb tikka and king prawns, cooked with basmati rice in a traditional way.

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BENGAL FISH & SEAFOOD SPECIALITIES

<p>Morich Mach (hot) White fish cooked in a spicy sauce with garlic, ginger, green chillies garnished with coriander.</p>	£11.95
<p>Naga Chilli Mach (hot) White fish cooked with Naga chillies in a thick sauce with selected herbs & spices.</p>	£11.95
<p>* Tandoori Mach Massalla White fish prepared in a delicately flavoured creamy sauce.</p>	£11.95
<p>* Tandoori Golda Massalla King prawns part cooked in a tandoori clay oven then simmered in a delicately flavoured creamy curry.</p>	£14.95
<p>Emoni King Prawn King prawns & potatoes cooked in a highly flavoured sauce with a blend of herbs & spices garnished with tomato, green chillies, fresh coriander & olive.</p>	£14.95
<p>Garlic Chilli Mach (hot) White fish cooked with garlic, green chillies & herbs in a thick sauce.</p>	£11.95
<p>Mach Jalfrezi (hot) A stir fried white fish dish with lightly braised onions, garlic, ginger, tomatoes & fresh green chillies.</p>	£11.95
<p>Mach Multani Fish cooked in a lightly spiced sauce with a variety of fresh herbs & spices. A minty taste with a touch of cream. Highly recommended.</p>	£11.95
<p>* Special Fish Bhuna White fish pieces cooked with onions, tomatoes & garlic in a blend of herbs & spices giving a dish of strong flavours.</p>	£11.95
<p>* Narikel Mach Spice Fillet of white fish cooked with coconut, red chillies, garlic & ginger which creates a medium spicy taste & garnished with coriander & spring onions.</p>	£11.95

NB. May find small bones in all fish dishes

Symbol * -states item contains nuts

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



MILD SPECIALITIES

* contains nuts

- * Chicken Tikka Massalla £10.95
Barbecued chicken prepared in a delicately flavoured creamy sauce.
- * Makani Chicken £10.95
Barbecued chicken cooked in a mild creamy & cheese sauce.
- * Badami Chicken £10.95
Very mild creamy dish, cooked over charcoal with cashew nuts, almond flakes, & poppy seeds (nutty but nice).
- * Tandoori Butter Chicken £10.95
A traditional off the bone chicken, cooked with ghee, almonds, fresh cream & tomato sauce.
- * Modhu Chicken £10.95
Chicken cooked in a delicately flavoured sauce with mango, pineapple, sultanas and almonds. Very mild curry with hints of honey.
- * Korma Murgh Tikka £10.95
A mild creamy chicken tikka dish with coconut & almonds.

FAMOUS CURRY DISHES

Korma, Bhuna, Madras, Rogan Josh, Patia, Dupiaza, Vindaloo.

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 or Vegetable	£9.95
Lamb	£10.95
Fish	£10.95
King Prawn	£12.95

TANDOORI DISHES

The Tandoori & Tikka dishes served at the Bengal Brasserie are meats that have been marinated, skewered & 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)	£10.95
Tandoori Chicken (on the bone)	£10.95
Tandoori Mixed Grill	£13.95
Chicken Shashlick	£11.95
Golda Tikka (King Prawns)	£14.95
Salmon Tikka	£12.95
Shashlick Sea Bass	£11.95
Tandoori Lamb Chop	£13.95



VEGETARIAN DISHES

Paneer Shashlik	£9.95
Cubes of cottage cheese with grilled tomato, capsicum & onion. A dry dish.	
Aloo Jeera	£9.95
Specially prepared potatoes cooked with cumin seeds, tomatoes, onion, & coriander in a medium strength sauce, a very savoury dish	
Chilli Aloo Begun (hot)	£9.95
Chopped aubergine & potato cooked in our chef's own spicy sauce that includes green chillies & capsicum.	
Shabji Chameli	£9.95
Aubergine, cauliflower, okra mixed in a curry with onion, garlic, tomato & simmered with pickles that give a nice savoury sauce.	
Shabji Balti	£9.95
Mixed vegetables cooked to our chef's own recipe & served in a special pot called a Balti.	
* Korma Shathrangi	£9.95
Vegetables in a creamy sauce with cashews, sultanas & dates. A nutty & fruity dish.	
* Vegetable Biryani	£10.95
Vegetables cooked with Basmati rice served with a vegetable curry. An old favourite	
* Shabji Massalla	£9.95
Fresh mixed vegetables prepared in a delicately flavoured creamy sauce.	
Paneer Saag Korai	£9.95
Paneer cooked with spinach, onion, capsicum & green chilli, garnished with coriander & spring onions.	
Shabji Paneer	£9.95
Mushroom, potato & peas cooked with cottage cheese in a medium strength sauce.	
Garlic Chilli Shabji (hot)	£9.95
Mixed vegetables cooked with garlic, green chillies & herbs In a thick sauce.	
Shabji Jalfrezi (hot)	£9.95
A stir fried dish with lightly braised onions, garlic, ginger, tomatoes & green chillies.	
Shabji Chom Chom (hot)	£9.95
Potato & chick peas cooked in a medium strength sauce, garnished with coriander & spring onions.	
Bhuna Saag Aloo	£9.95
Spinach & potato cooked in a highly flavoured medium strength sauce & garnished with fresh coriander & spring onion.	

* contains nuts



SIDE DISHES

Chana Bhaji	£3.95
Bindy Bhaji	£3.95
Begun Bhaji	£3.95
Bombay Aloo	£3.95
Saag Bhaji	£3.95
Saag Aloo	£3.95
Aloo Gobi	£3.95
Cauliflower Bhaji	£3.95
Mushroom Bhaji	£3.95
Tarka Dall	£3.95
Saag Paneer	£3.95

SUNDRIES

Poppadom	£0.75
Assorted Pickle Tray	£2.50
Riata (onion or cucumber)	£1.75
Chapati	£0.95
Roti	£2.25
Chips	£2.35

RICE

Boiled Rice	£2.95
Pillau Rice	£2.95
Mushroom Pillau Rice	£3.25
Vegetable Pillau	£3.25
Jorda Pillau (nutty & fruity)	£3.50
Onion Pillau	£3.25
Garlic Pillau Rice	£3.25
Egg Pillau Rice	£3.25

NAAN BREAD

Plain Naan	£2.95
Garlic Naan	£3.25
Chilli & Coriander Naan	£3.25
Kulcha Naan	£3.25
Peshwari Naan	£3.25
Keema Naan	£3.25
Garlic & Coriander Naan	£3.25

OPENING TIMES

Monday to Saturday 5pm to 11.30 pm

Sunday 4pm to 10.30pm

Including Bank Holidays

BENGAL BRASSERIE

5 Merrion Way, Leeds. LS2 8BT

