DUCK £10.95

HASH TUKRA BHUNA
CHUNKS OF DUCK COOKED USING GARAM SPICES IN A MEDIUM DRY SAUCE

HASH SHAJAADI N D
CHUNKS OF DUCK COOKED WITH MANGO TO GIVE A UNIQUE FLAVOUR.
FINISHED WITH A DRIZZLE OF HONEY FOR A VERY SWEET FINISH

VEGETABLE £3.50 / £6.50

A VEGETABLE SIDE DISH IS A GREAT WAY TO COMPLIMENT ANY OF OUR MAIN COURSES. THESE DISHES CAN ALSO BE PREPARED AS A MAIN COURSE.

PALAK PANEER D
INDIAN COTTAGE CHEESE COOKED WITH SPINACH AND LIGHT SPICES

TARKA DHAL LENTILS COOKED WITH GARLIC

BOMBAY ALOO LIGHTLY SPICED POTATOES IN A DRY SAUCE

SAAG ALOO SPINACH COOKED WITH POTATOES

MATTAR PANEER PEAS AND PANEER COOKED USING MILD SPICES

MUSHROOM BHAJI MUSHROOMS COOKED WITH MILD SPICES

ALOO BEGOON POTATO & AUBERGINE IN A DRY SAUCE

SABZI BAHAR
SEASONAL VEGETABLES COOKED WITH ONIONS AND TOMATOES

Traditional Classics

AVAILABLE

CHOOSE YOUR CURRY

KURMA N D
MALAYAN N D
DUPIAZA
BHUNA
ROGON JOSH
SRI LANKA
MADRAS
PATHIA
DANSAK

AVAILABLE IN:

CHICKEN	£7.50
LAMB	£7.90
VEGETABLE	£6.00
PRAWN	£7.50

RICE & SUNDRIES

PULAO RICE	£2.95
BOILED RICE	£2.95
MUSHROOM PULAO RICE	£3.20
LEMON & CHILLI PULAO	£3.50
KEEMA & ONION PULAO RICE	£3.50
GARLIC PULAO RICE	£3.50
HAND CUT MASALA CHIPS	£3.00
HAND CUT CHIPS	£2.00
PLAIN NAAN G D	£2.20
KEEMA & CHILLI NAAN G D	£2.50
PESHWARI NAAN G D	£2.50
CHEESE NAAN G D	£2.50
GARLIC & CORIANDER NAAN G D	£2.50
TANDOORI ROTI G D	£2.50
CHAPPATTI G D	£1.50

NEW NEW BENGAL

Indian food with attitude

APPETISERS

POPPADUMS/SPICED POPPADUMS £0.90

SELECTION OF CHUTNEYS & PICKLES £2.50

Street Food

BHEL PURI V N G £4.00
PUFFED RICE AND GRAM FLOUR SEV MIXED WITH ONIONS AND TOMATOES WITH A SPLASH OF TAMARIND CHUTNEY

BENGAL BITES V G £4.00
ROUND HOLLOW PURIS FILLED WITH CHICK PEA CHATT AND TAMARIND CHUTNEY

STARTERS

ALOO & CHANA TIKKI V G D £4.00
INDIAN STYLE POTATO AND CHICK PEAS CAKES WITH ONION, GREEN CHILLIES, CORIANDER AND BLACK PEPPER

PANEER CHATT V D £4.00
INDIAN COTTAGE CHEESE COOKED IN MILD SPICES

CHOTPOTI CHATT £4.50
A BLEND OF DICED POTATOES, CHICKPEAS, ONIONS AND SLICED EGGS

MACHLI AMRITSARI G £3.90
GARLIC AND GINGER LACED FISH FILLETS DEEP FRIED IN GRAM FLOUR BATTER

ONION BHAJI V G £3.70
A POPULAR CLASSIC, SHREDDED ONIONS DEEP FRIED USING A TOUCH OF SPICE

BHUNA PRAWN PURI G £4.50
PRAWNS COOKED IN A BHUNA STYLE SAUCE SERVED WITH A PURI BREAD

CHICKEN CHATT G £4.50
CHICKEN COOKED IN A MILD SPICED SAUCE SERVED WITH A PURI BREAD

LAMB OR VEGETABLE SAMOSA V G £4.00
DEEP FRIED PASTRY WITH MINCED LAMB OR SPICED VEGETABLES

KING PRAWN BUTTERFLY G £5.50
KING PRAWN DEEP FRIED IN A GARLIC AND GINGER BASE MARINADE

V SUITABLE FOR VEGETARIANS N CONTAINS NUTS G CONTAINS GLUTEN D CONTAINS DAIRY

Tandoori Grilled

COOKED ON A CHARCOAL FIRE IN A SPECIAL CLAY OVEN TANDOOR

THE NEW NEW BENGAL BIG GRILL D £16.95
CHICKEN TIKKA, LAMB TIKKA, TANDOORI CHICKEN, LAMB CHOPS SERVED WITH SALAD, NAAN BREAD & HAND CUT CHIPS

CHICKEN TIKKA D £4.50 / £9.95
SUCCULENT CUBED PIECES OF CHICKEN BREAST MARINATED IN A DELICATE BLEND OF TANDOORI SPICES

BENGAL LAMB CHOPS D £5.95 / £12.95
LAMB CHOPS MARINATED IN GINGER, GARLIC, BLACK PEPPER, CHILLI & JEERA POWDER

CHILLI GARLIC CHICKEN D £4.50 / £9.95
CHICKEN TIKKA COOKED USING TANDOORI SPICES, GARLIC AND A HINT OF CHILLI & LEMON

SHEEK KEBAB £4.20 / £7.20
SKEWERED CHAR-GRILLED LAMB MINCE

BENGAL GRILL D £5.50 / £11.95
INCLUDES CHICKEN TIKKA, LAMB TIKKA, SHEEK KEBAB AND TANDOORI CHICKEN (TANDOORI CHICKEN ONLY WITH MAIN COURSE)

TANDOORI CHICKEN D £9.95
HALF SPRING CHICKEN MARINATED IN TANDOORI SPICES COOKED ON THE BONE

CHICKEN TIKKA SHASHLICK D £9.95
SUCCULENT PIECES OF CHICKEN COOKED WITH GRILLED PEPPERS, TOMATOES AND ONIONS

TANDOORI KING PRAWNS D £13.95
KING PRAWNS MARINATED IN YOGHURT, HERBS AND TANDOORI SPICES

SAATHI GRILL D £14.95
CUBED PIECES OF LAMB AND CHICKEN COOKED WITH ONIONS, MIXED PEPPERS, BULLET CHILLIES AND MEDIUM SPICES

SEAFOOD

£12.95

CHINGRI BAINGON ❜❜
KING PRAWNS COOKED WITH AUBERGINES IN A MEDIUM SPICED SAUCE

CHILLI CHINGRI MASSALLA ❜❜❜
KING PRAWNS COOKED IN A DELICATE BLEND OF SPICES WITH GARLIC AND GREEN CHILLIES

MACH BHOOJON ❜❜
FISH COOKED WITH PEPPERS AND SHATKORA, A UNIQUE CITRIS FRIUT

MACH KORAI ❜❜
FISH COOKED WITH SLICED ONIONS AND PEPPERS STIR FRIED WITH TOMATOES AND SPICES

MILD ❜ MEDIUM ❜❜ HOT ❜❜❜

CHICKEN

£9.25

CHICKEN TIKKA JALFREZI D ❜❜❜
CHICKEN TIKKA COOKED WITH ONION, PEPPERS, BULLET CHILLIES, CORIANDER AND HOT SPICES TO A MEDIUM CONSISTENCY. FINISHED WITH A LAYER OF SLIGHTLY SPICED SLICED ONIONS

CHICKEN TIKKA MASSALA N D ❜
COOKED IN A RICH, SMOOTH CREAMY ALMOND AND COCONUT BASED SAUCE

CHICKEN SHOLAY ❜❜❜
COOKED WITH GARLIC, ONIONS, PEPPERS AND FRESH CHILLIES CREATING A VERY SPICY TASTE

CHICKEN TIKKA SAGWAALA D ❜❜
CHICKEN TIKKA INFUSED WITH SPINACH AND GARLIC

BENGAL TOPKI D ❜❜
COOKED WITH MINCED MEAT USING MEDIUM SPICES TO A DRY BHUNA CONSISTENCY

CHICKEN KORAI ❜❜
COOKED WITH SLICED ONIONS AND PEPPERS STIR FRIED WITH TOMATOES AND SPICES

CHICKEN TIKKA BALTI D ❜❜
CHICKEN TIKKA COOKED USING STRONG SPICES, ONIONS, TOMATOES AND GREEN CHILLIES

CHICKEN ACHAAR ❜❜
COOKED USING GINGER, GARLIC GARAM MASALA AND ACHAAR PICKLE

CHICKEN TIKKA CHILLI PANEER D ❜❜❜
COOKED WITH CUBES OF PANEER, PEPPERS, ONIONS AND FRESH HERBS AND SPICES

CHICKEN NEERALA N D ❜
COOKED WITH ALMONDS, COCONUT CREAM AND MILD SPICES

LAMB

BABURSE LAMB CHOP D ❜❜ £10.95
TENDER LAMB CHOPS COOKED USING SHATKORA, A UNIQUE CITRUS FRUIT. COOKED USING A BLEND OF SPICES IN BHUNA STYLE SAUCE

HANDI LAMB ❜❜ £10.95
LAMB COOKED ON THE BONE IN A HOME STYLE CURRY. SERVED WITH RICE

LAMB KABULI ❜❜ £9.95
COOKED WITH CHICKPEAS AND MEDIUM SPICES

LAMB BAHAR D ❜❜ £9.95
COOKED USING SWEET AND SOUR SPICES IN MEDIUM STRENGTH SAUCE

LAMB NAGA ❜❜❜ £9.95
LAMB COOKED USING NAGA CHILLI PICKLE IN A VERY SPICY SAUCE