

# Bengal

B R A S S E R I E

## Restaurant Menu

### Food allergy & Intolerance

If you have any food allergies, intolerance or sensitivity to any ingredients please inform a member of staff before ordering any food or drinks. They will be able to provide information & alternatives.

\*May contain nuts

\*\*May contain fish bones

**0113 318 8595**

[www.bengalbrasseriels7.co.uk](http://www.bengalbrasseriels7.co.uk)

## STARTERS

<b>Bengal Special Combo for 2</b>	<b>£11.95</b>
Consists of Chicken Tikka, Onion Bhaji, Lamb Chop, Prawn Chot Pati & Nehar-E-Kebab.	
<b>Liver Tikka</b>	<b>£5.50</b>
Chicken liver marinated in selected herbs and spices, served with fresh green salad (subject to availability).	
<b>Murg-E-Dilruba Sizzler</b>	<b>£5.95</b>
Fillet of chicken breast wrapped in cheese served on a sizzler.	
<b>Meat samosa chaat NEW</b>	<b>£6.95</b>
Is a lip smacking chaat recipe made with samosas, chana masala, various chutneys, yogurt and spices. Garnished with coriander & raw mangos.	
<b>Chicken Chat Puree</b>	<b>£5.75</b>
<b>Chicken Tikka</b>	<b>£5.50</b>
<b>Sheek Kebab</b>	<b>£5.95</b>
<b>Tandoori Lamb Chop</b>	<b>£6.95</b>
<b>Chicken Pakora</b>	<b>£5.50</b>
<b>Meat Samosa</b>	<b>£5.50</b>
<b>Mixed Kebab</b>	<b>£6.95</b>
<b>Shami Kebab</b>	<b>£6.95</b>

## MACH (FISH) STARTERS

<b>Prawn Chot Pati</b>	<b>£6.95</b>
King prawns, marinated in herbs, spices, battered & deep fried.	
<b>Salmon Tikka</b>	<b>£6.95</b>
Fillet of barbecued salmon with light spices.	
<b>Maas Biran NEW</b>	<b>£6.95</b>
Fried haddock served on sizzler	
<b>Garlic Prawns</b>	<b>£6.95</b>
Tiger prawns cooked in garlic, herbs and spices.	
<b>King Prawn Butterfly</b>	<b>£6.95</b>
<b>King Prawn Puree</b>	<b>£6.95</b>
<b>Fish Pakora</b>	<b>£5.50</b>
<b>Fish Tikka</b>	<b>£5.50</b>
<b>Fish Kebab</b>	<b>£5.95</b>



## VEGETABLE STARTERS

<b>Bengal Veg Combo for 2 NEW</b>	<b>£10.95</b>
Panner tikka, Onion Bhaji, Nehar-E-Kebab, Paneer Pokora, Mogo Chips on a bed of peppers & onions served as a sizzler	
<b>Nehar-E-Kebab</b>	<b>£6.95</b>
Mashed cooked potatoes, mixed with red lentils & coriander in breadcrumbs deep fried	
<b>Veg Samosa Chaat</b>	<b>£6.95</b>
Is a lip smacking chaat recipe made with samosas, chana masala, various chutneys, yogurt and spices. Garnished with coriander & raw mangos.	
<b>Morich Paneer</b>	<b>£4.95</b>
Paneer mixed with mozzarella & green chilli	
<b>Paneer Tikka NEW</b>	<b>£5.95</b>
Succulent pieces of perfectly marinated paneer served on a bed of peppers & onions. Served as a sizzler with a mint yogurt side sauce.	
<b>Chana Puree</b>	<b>£4.95</b>
<b>Veg Samosa</b>	<b>£4.95</b>
<b>Mogo Chips NEW</b>	<b>£4.95</b>
<b>Onion Bhaji</b>	<b>£4.95</b>
<b>Mushroom pakora</b>	<b>£4.95</b>

## LS7 SPECIALS

<b>The LS7 Stir Fry NEW</b>	
Made with onions, peppers, tomatoes, green chill, chili flakes & some secret ingredients. Mixed with fries topped with melted cheese, garnished with spring onions & coriander	
<b>Paneer, Veg &amp; Chikpeas</b>	<b>£11.95</b>
<b>King Prawn, Lamb chops &amp; Chiken tikka</b>	<b>£14.95</b>
<b>Lamb Shank NEW</b>	<b>£14.95</b>
SLOW COOKED Tender & Aromatic Expertly slow cooked for hours for tenderness and flavour. Comes with rice.	
<b>Moynas Deshi Red Curry NEW</b>	
A delectable fusion of thai red curry & bengali spices to bring you a mouthwatering dish, it is creamy made with ginger, coconuts and some secret spices. These dishes come with one of the below options:	
<b>Veg &amp; Paneer</b>	<b>£10.95</b>
<b>Fish (Haddock) &amp; Chicken</b>	<b>£10.95</b>
<b>Lamb</b>	<b>£11.95</b>
<b>King Prawn</b>	<b>£14.95</b>



## HOUSE SPECIALITIES

### **Mohoni**

Our award winning curry since 2006 is a mouth watering dish, which is pan fried chicken with fresh tomatoes, onion, peppers, garlic garnished with coriander & spring onions. Served on a sizzler.

### **Garlic Chilli (hot)**

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

### **Jalfrezi**

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.

### **Handi**

Tender pieces of lamb/chicken cooked in a traditional style in a thick rich dry sauce with a blend of spices, green chillies & fresh coriander.

### **Deshi**

A traditional spicy curry. A true recipe for real authenticity. Highly recommended by our chefs' own secret recipe.

### **Tandoori Special Curry**

A mixture of chicken tikka, lamb tikka & king prawn cooked in medium spicy sauce.

### **Tandoori murgh bhuna**

Tandoori chicken off the bone mixed with tomatoes and chopped onions in a medium spicy sauce.

### **Asian kofta **NEW****

Succulent Asian meatballs in a delectable sauce. We can make mild & creamy or Asian style.

### **Roshni **NEW****

Barbecued meat cooked in garlic sauce. Medium spiced, garnished with coriander & tomatoes.

### **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.

### **Achar**

Tender cuts of meats braised with mango chutney & pickles, giving a rich sweet & sour taste - a speciality dish of Bengal Brasserie

### **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).

### **Chilli Mosala**

Tender pieces of meat cooked in a thick spicy sauce with garlic, ginger, tomato, fresh herbs & spices, garnished with coriander & green chilies.

### **Kodu Ghost **NEW****

Tender meat cooked in a fresh & vibrant pumpkin sauce.

### **Kushbudder**

Pieces of cooked meat in a sauce that gives a spicy taste combines with cardamom, garlic, cinnamon, bay leaves and cumin garnished with coriander & spring onions.

### **Murgh Kandhari**

Highly Flavoured barbeque chicken cooked with special mince meat in a thick sauce. Served on a sizzler

**All curries come with Lamb (11.95) or Chicken (10.95)**



# Bengal

BRASSERIE

## 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/£12.95
Bengal Special Mixed Biryani	£13.95

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

## Healthy Option

A specialty 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)

Vegetable	£9.95
Chicken	£10.95
Lamb	£11.95
King Prawn	£14.95

## 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	£11.25
Lamb Korai	£11.95
Chicken or Lamb Saag Korai	£11.95/£12.50
King Prawn Korai	£14.95
Bengal Special Mixed Korai	£13.50

## Traditional Favourites

Korma, Bhuna, Madras, Rogan Josh, Dansak, Dopiaza & 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.

Vegetable	£9.95
Chicken, Prawn or Paneer	£10.95
Lamb	£11.95
King Prawn	£14.95

## TANDOORI DISHES

The Tandoor & 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)	£11.95
Tandoori Mixed Grill	£13.95
Golda Tikka (King Prawns)	£14.95
Chicken or Lamb Tikka Shashlik	£11.50/£12.50

## BALTI DISHES

Chicken or Lamb Balti	£10.95/£11.95
Chicken or Lamb Saag Balti	£10.95/£11.95
Garlic Chilli Chicken or Lamb Balti	£10.95/£11.95
King Prawn Balti	£14.95
Bengal Special Mix Balti	£12.95



## DUCK SPECIALS

**Morich Duck Massalla (hot) £13.95**

Barbecued duck cooked with garam Massalla, chillies & coriander in a thick sauce.

**Duck Tikka Korai £13.95**

A succulent blend of herbs & spices sizzling away in a korai dish for authentic flavors  
Garnished with fresh tomatoes & capsicum.

**Duck Tikka Massalla £13.95**

Barbecued fillet of duck prepared in a Delicately flavored creamy sauce.

**Duck Tikka Jalfrezi (hot) £13.95**

Duck cooked with lightly braised onions, Garlic, ginger, tomatoes & fresh green chillies.

**Duck Multani £13.95**

Duck cooked in a highly spiced sauce with A variety of fresh herbs & spices. A minty Taste with a touch of cream. Very highly Recommended. (Mild to Medium)

**Garlic Chilli Duck (hot) £13.95**

Barbecued duck cooked with garlic, Green chillies & herbs in a thick sauce.

## BENGAL FISH & SEAFOOD

### SPECIALITIES

**Morich Mach (hot) \*\* £10.95**

White fish cooked in a spicy sauce with garlic, ginger, green chillies garnished with coriander.

**Tandoori Golda Massalla\*\* £14.95**

King prawns part cooked in a tandoori clay oven then simmered in a delicately flavoured creamy curry.

**Garlic Chilli Mach\*\* £10.95**

White fish cooked with garlic, green chillies & herbs in a thick sauce.

**Mach Jalfrezi (hot)\*\* £10.95**

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

**Mach Multani\*\* £10.95**

Fish cooked in a lightly spiced sauce with a variety of fresh herbs & spices. A minty taste with a touch of cream.  
Highly recommended.

**Garlic Chilli King Prawn (hot)\*\* £14.95**

King Prawns cooked with garlic, green chillis & herbs in a thick sauce

**King Prawn Saag \*\* £14.95**

King Prawns gently cooked with spinach creating a light subtly flavoured dish.

**Naga Chilli Mach (hot)\*\* £10.95**

White fish cooked with Naga chillies in a thick sauce with selected herbs & spices.

**Tandoori Mach Massalla\*\* £10.95**

White fish prepared in a delicately flavoured creamy sauce.

**Salom Dopiazza\*\* £14.95**

Made by first cooking the onions until the caramelise, various spices are then added to this delectable dish cooked with salmon until golden brown. Comes with rice & side salad.

\*\* May Find small fish bones in fish dishes



## MIXED SPECIALS

**Chicken Tikka Saag** £10.95  
Barbecued chicken cooked with spinach in a medium strength sauce.

**Chicken Tikka Chom Chom** £10.95  
Barbecued chicken cooked with potato & chickpeas in a medium strength Sauce, garnished with coriander & spring onion.

**Dall Gosth** £11.95  
Pieces of lamb cooked with chanadall, rosemary, garlic, ginger, Fresh herbs & spices. (please order the strength of curry you require)

**Special Handi Cocktail** £11.95  
A fruity mix with barbecued lamb, chicken. King prawn served in a massalla Sauce with selected herbs & spices.

**Bindy Murg** £10.95  
Chicken pieces cooked with oca in a medium strength sauce with fresh Herbs & spices.

**Keema Saag Motor** £10.95  
Minced meat cooked with spices & fresh peas, specially selected Herbs & spices and fresh garlic. Fairly dry in texture. (please order the strength of curry you require)

**Lalosi Chicken or Lamb** £10.95/£11.95  
Barbecued chicken or meat cooked with green beans blended in a Thick lentil paste sauce, garnished with tomato coriander & spring onion.

## MILD SPECIALITIES

**Chicken Tikka Masala\*** £11.50  
Barbecued chicken prepared in a delicately flavoured creamy sauce.

**Lamb Tikka Masala\*** £11.95  
Tender pieces of Lamb cooked in a mild & creamy masala sauce.

**Makani Chicken\*** £11.50  
Barbecued chicken cooked in a mild creamy & cheese sauce.

**Tandoori Butter Chicken\*** £11.50  
A traditional off the bone chicken, cooked with ghee, almonds, fresh cream & tomato sauce.

**Modhu Chicken\*** £11.50  
Chicken cooked in a delicately flavoured sauce with mango, pineapple, sultanas and almonds. Very mild curry with hints of honey.

**Korma Murgh Tikka\*** £11.50  
A mild creamy chicken tikka dish with coconut & almonds.

**Badami Chicken\*** £11.50  
Very mild creamy dish, cooked over charcoal with cashew nuts, almond flakes, & poppy seeds (nutty but nice).

\*May contain nuts or traces



# Bengal

B R A S S E R I E

## SIDES

Kodu Bhaji <b>NEW</b>	£4.95
Chana Bhaji	£4.95
Bindy Bhaji	£4.95
Begun Bhaji	£4.95
Bombay Aloo	£4.95
Saag Bhaji	£4.95
Saag Aloo	£4.95
Aloo Gobi	£4.95
Cauliflower Bhaji	£4.95
Mushroom Bhaji	£4.95
Tarka Dall	£4.95
Mixed Veg	£4.95
Saag Paneer	£4.95

## SUNDRIES

Poppadom	£0.80
Assorted Pickle Tray	£2.95
Riata	£2.50
Chapati	£1.20
Tandoori Roti	£3.00
Plain paratha	£4.00
Chips	£2.90
Masala Chips <b>NEW</b>	£4.50

## NAANS

Plain Naan	£3.50
Garlic Naan	£3.75
Chilli & Coriander Naan	£3.75
Kulcha Naan	£3.75
Peshwari Naan	£3.75
Keema Naan	£3.75
Garlic & Coriander Naan	£3.75

## RICE

Plain Pilau	£3.50
Onion Pilau	£3.75
Garlic Pilau Rice	£3.75
Egg Pilau Rice	£3.75
Mushroom Pilau Rice	£3.75
Vegetable Pilau Rice	£3.75
Special Pilau Rice (Prawns & Mixed Veg)	£4.00
Boiled Rice	£3.00
Jorda Rice(furity & nutty)	£3.75
Keema Rice	£3.75

Credit cards accepted, £10 minimum transaction. The management reserves the right to refuse service to any customer



## VEGETARIAN DISHES

<b>Malai Kofta</b> <b>NEW</b>	<b>£10.95</b>
Malai Kofta is a delicious dish of fried balls of potato and paneer in a rich and creamy mild gravy made with sweet onions and tomatoes. This melt-in-your-mouth recipe is a labour of love.	
<b>Aloo Jeera</b>	<b>£9.95</b>
Specially prepared potatoes cooked with cumin seeds, tomatoes, onion, & coriander in a medium strength sauce, a very savoury dish.	
<b>Chilli Aloo Begun (hot)</b>	<b>£9.95</b>
Chopped aubergine & potato cooked in our chef's own spicy sauce that includes green chillies & capsicum.	
<b>Shabji Chameli</b>	<b>£9.95</b>
Aubergine, cauliflower, okra mixed in a curry with onion, garlic, tomato & simmered with pickles that give a nice savoury sauce.	
<b>Shabji Balti</b>	<b>£9.95</b>
Mixed vegetables cooked to our chef's own recipe & served in a special pot called a Balti.	
<b>Korma Shathrangi</b>	<b>£9.95</b>
Vegetables in a creamy sauce with cashews, sultanas & dates. A nutty & fruity dish.	
<b>Vegetable Biryani</b>	<b>£10.50</b>
Vegetables cooked with Basmati rice served with a vegetable curry. An old favourite.	
<b>Shabji Massalla</b>	<b>£9.95</b>
Fresh mixed vegetables prepared in a delicately flavoured creamy sauce.	
<b>Paneer Korai</b> <b>NEW</b>	<b>£10.95</b>
Paneer cooked with spinach, onion, capsicum & green chilli, garnished with coriander & spring onions.	
<b>Shabji Paneer</b>	<b>£10.95</b>
Mushroom, potato & peas cooked with cottage cheese cooked in a medium strength sauce.	
<b>Garlic Chilli Shabji</b>	<b>£9.95</b>
Mixed vegetables cooked with garlic, green chillies & herbs in a thick sauce.	
<b>Shabji Jalfrezi</b>	<b>£9.95</b>
A stir fried dish with lightly braised onions, garlic, ginger, tomatoes & green chillies.	
<b>Shabji Chom Chom</b>	<b>£9.95</b>
Potato & chick peas cooked in a medium strength sauce, garnished with coriander & spring onions.	
<b>Sabji Korai</b>	<b>£9.95</b>
Mixed veg cooked in a pepper & onion gravy garnished with spring onions & coriander.	

