

## MILD SPECIALITIES

<b>Chicken Tikka Masala*</b> Barbecued chicken prepared in a delicately flavoured creamy sauce.	£9.95
<b>Lamb Tikka Masala*</b> Tender pieces of Lamb cooked in a mild & creamy masala sauce.	£9.95
<b>Makani Chicken*</b> Barbecued chicken cooked in a mild creamy & cheese sauce.	£9.95
<b>Badami Chicken*</b> Very mild creamy dish, cooked over charcoal with cashew nuts, almond flakes, & poppy seeds (nutty but nice).	£9.95
<b>Tandoori Butter Chicken*</b> A traditional off the bone chicken, cooked with ghee, almonds, fresh cream & tomato sauce.	£9.95
<b>Modhu Chicken*</b> Chicken cooked in a delicately flavoured sauce with mango, pineapple, sultanas and almonds. Very mild curry with hints of honey.	£9.95
<b>Korma Murgh Tikka*</b> A mild creamy chicken tikka dish with coconut & almonds.	£9.95

## MIXED SPECIALS

<b>Chicken Tikka Saag</b> Barbecued chicken cooked with spinach in a medium strength sauce.	£9.95
<b>Chicken Tikka Chom Chom</b> Barbecued chicken cooked with potato & chickpeas in a medium strength Sauce, garnished with coriander & spring onion.	£9.95
<b>Dall Gosth</b> Pieces of lamb cooked with chanadall, rosemary, garlic, ginger, Fresh herbs & spices. (please order the strength of curry you require)	£10.95
<b>Special Handi Cocktail</b> A fruity mix with barbecued lamb, chicken. King prawn served in a massalla Sauce with selected herbs & spices.	£10.95
<b>Bindy Murg</b> Chicken pieces cooked with oca in a medium strength sauce with fresh Herbs & spices.	£9.95
<b>Keema Saag Motor</b> 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)	£9.95
<b>Lalosi Chicken or Lamb</b> Barbecued chicken or meat cooked with green beans blended in a Thick lentil paste sauce, garnished with tomato coriander & spring onion.	£9.95/10.95

## BENGAL FISH & SEAFOOD SPECIALITIES

<b>Morich Mach (hot)**</b> White fish cooked in a spicy sauce with garlic, ginger, green chillies garnished with coriander.	£9.95
<b>Naga Chilli Mach (hot)**</b> White fish cooked with Naga chillies in a thick sauce with selected herbs & spices.	£9.95
<b>Tandoori Mach Massalla**</b> White fish prepared in a delicately flavoured creamy sauce.	£9.95
<b>Tandoori Golda Massalla**</b> King prawns part cooked in a tandoori clay oven then simmered in a delicately flavoured creamy curry.	£12.95
<b>Garlic Chilli Mach**</b> White fish cooked with garlic, green chillies & herbs in a thick sauce.	£9.95
<b>Mach Jalfrezi (hot)**</b> A stir fried white fish dish with lightly braised onions, garlic, ginger, tomatoes & fresh green chillies.	£9.95
<b>Mach Multani**</b> Fish cooked in a lightly spiced sauce with a variety of fresh herbs & spices. A minty taste with a touch of cream. Highly recommended.	£9.95
<b>Garlic Chilli King Prawn (hot)**</b> King Prawns cooked with garlic, green chillis & herbs in a thick sauce	£12.95
<b>King Prawn Saag**</b> King Prawns gently cooked with spinach creating a light subtly flavoured dish.	£12.95
<b>* may contain nuts or nut traces</b>	
<b>** may find small bones in all fish dishes.</b>	
<b>Credit cards accepted, £10 minimum transaction. The management reserves the right to refuse service to any customer.</b>	

## SIDES

<b>Kodu Bhaji (New)</b>	£4.50
<b>Chana Bhaji</b>	£4.50
<b>Bindy Bhaji</b>	£4.50
<b>Begun Bhaji</b>	£4.50
<b>Bombay Aloo</b>	£4.50
<b>Saag Bhaji</b>	£4.50
<b>Saag Aloo</b>	£4.50
<b>Aloo Gobi.</b>	£4.50
<b>Cauliflower Bhaji</b>	£4.50
<b>Mushroom Bhaji</b>	£4.50
<b>Tarka Dall</b>	£4.50
<b>Mix Veg</b>	£4.50
<b>Saag Paneer</b>	£4.50

## SUNDRIES

<b>Poppadom</b>	£0.80
<b>Assorted Pickle Tray</b>	£2.95
<b>Raita</b>	£1.95
<b>Chapati</b>	£1.20
<b>Tandoori Roti</b>	£2.00
<b>Plain Paratha</b>	£2.50

<b>Chips</b>	£2.90
<b>Masala Chips (New)</b>	£4.50
<b>Plain Pilau</b>	£3.00
<b>Onion Pilau Rice</b>	£3.50
<b>Garlic Pilau Rice</b>	£3.50
<b>Egg Pilau Rice</b>	£3.50
<b>Mushroom Pilau Rice</b>	£3.50
<b>Vegetable Pilau Rice</b>	£3.50
<b>Special Pilau Rice</b> <small>(Prawns &amp; Mixed Veg)</small>	£4.00
<b>Boiled Rice</b>	£3.00
<b>Jorda Rice (furity &amp; nutty)</b>	£3.75
<b>Plain Naan</b>	£3.50
<b>Garlic Naan</b>	£3.50
<b>Chilli &amp; Coriander Naan</b>	£3.75
<b>Kulcha Naan</b>	£3.75
<b>Peshwari Naan</b>	£3.75
<b>Keema Naan</b>	£3.75
<b>Garlic &amp; Coriander Naan</b>	£3.75

**We don't do a buffet at this branch instead we offer a 10% discount on the A-la carte Menu on Sunday's only.**



# TAKEAWAY MENU

FREE DELIVERY SERVICE AVAILABLE

*221 STAINBECK ROAD LEEDS LS7 2LR*

TEL: 0113 819 8595

www.bengalbrasseriels7.co.uk

**WELCOME TO THE HOUSE OF SUPERB BENGALI CUISINE**

## STARTERS

### Bengal Special Combo for 2 **£9.95**

Consists of Chicken Tikka, Onion Bhaji, Lamb Chop, Prawn Chot Pati & Nehar-E-Kebab.

### Liver Tikka **£4.95**

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

### Murg-E-Dilruba **£4.95**

Fillet of chicken breast wrapped in cheese

### Chicken Chat Puree **£4.75**

### Chicken Tikka **£4.95**

### Sheek Kebab **£4.95**

### Tandoori Lamb Chop **£5.95**

### Chicken Pakora **£4.50**

### Meat samosa chaat **(New) £5.95**

Is a lip smacking chaat recipe made with samosas, chana masala, various chutneys, yogurt and spices. Garnished with coriander & raw mangos.

### Mix Kebab **£5.95**

### Shami Kebab **£5.95**

### Meat samosa **£4.50**

## MACH (FISH) STARTERS

### Prawn Chot Pati **£5.95**

King prawns, marinated in herbs, spices, battered & deep fried.



## 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.

### Garlic Prawns **£5.95**

Tiger prawns cooked in garlic, herbs and spices.

### Salmon Tikka **£5.95**

Fillet of barbecued salmon with light spices.

### King Prawn Butterfly **£6.50**

### King Prawn Puree **£6.50**

### Prawn on Puree **£5.95**

### Fish Pakora **£6.50**

### Fish Tikka **£5.95**

### Fish kebab **£5.95**

### Maas Biran **(New) £6.50**

Fried haddock .

## VEGETABLE STARTES

### Bengal Veg Combo for 2 **(New) £9.95**

Panner tikka, Onion Bhaji, Nehar-E-Kebab, Paneer Pokora, Mogo Chips.

### Onion Bhaji **£3.95**

### Nehar-E-Kebab **£3.95**

Mashed cooked potatoes, mixed with red lentils & coriander in breadcrumbs deep fried

### Veg Samosa Chaat **(New) £5.95**

Is a lip smacking chaat recipe made with samosas, chana masala, various chutneys, yogurt and spices. Garnished with coriander & raw mangos.

### Chana Puree **£3.95**

### Morich Paneer **£3.95**

Paneer mixed with mozzarella & green chilli

### Veg Samosa **£3.95**

### Paneer Tikka **£4.95**

### Mogo Chips **(New) £3.95**

### Mushroom Pakora **£3.95**

## OPENING TIMES

Mon to Sat 5.30pm to 11.30pm  
Sunday 4.30pm to 10.30pm  
including Bank Holidays

We are open :  
CHRISTMAS DAY, BOXING DAY  
and NEW YEARS DAY

## HOUSE SPECIALITES

### 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.

### 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.

### Sylheti (hot)

A unique Bengledeshi dish from the provence 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).

### Kandhari (10.95)

Highly flavoured barbecued chicken/Lamb cooked with special mince meat in a thick sauce.

(Please order the strength of curry you require)

### Chilli Mosala

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

### Handi

Tender pieces of lamb 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 (10.95)

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 Meat Kofta (New)

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

### Roshni (New)

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

### Kodu Ghost

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, bayleaves and cumin garnished with coriander & spring onions.

## VEGETARIAN DISHES

### Malai Kofta (New)

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.

### Aloo Jeera

Specially prepared potatoes cooked with cumin seeds, tomatoes, onion, & coriander in a medium strength sauce, a very savoury dish.

### Chilli Aloo Begun (hot)

Chopped aubergine & potato cooked in our chef's own spicy sauce that includes green chillies & capsicum.

### Shabji Chameli

Aubergine, cauliflower, okra mixed in a curry with onion, garlic, tomato & simmered with pickles that give a nice savoury sauce.

### Shabji Balti

Mixed vegetables cooked to our chef's own recipe.

### Korma Shathrangi

Vegetables in a creamy sauce with cashews, sultanas & dates. A nutty & fruity dish.

### Vegetable Biryani

Vegetables cooked with Basmati rice served with a vegetable curry. An old favourite.

### Shabji Massalla

Fresh mixed vegetables prepared in a delicately flavoured creamy sauce.

### Paneer Saag Korai

Paneer cooked with spinach, onion, capsicum & green chilli, garnished with coriander & spring onions.

### Shabji Paneer

Mushroom, potato & peas cooked with cottage cheese cooked in a medium strength sauce.

### Garlic Chilli Shabji

Mixed vegetables cooked with garlic, green chillies & herbs in a thick sauce.

### Shabji Jalfrezi

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

### Shabji Chom Chom

Potato & chick peas cooked in a medium strength sauce, garnished with coriander & spring onions.

### Sabji Korai

Mixed veg cooked in a pepper & onion gravy garnished with spring onions & coriander.

## BALTI DISHES

### Chicken/Lamb Balti **£9.95/10.95**

### Chicken/Lamb Saag Balti **£9.95/10.95**

### Garlic Chilli Chicken or Lamb Balti **£9.95/10.95**

### Bengal Special Mix Balti **£11.95**

### **£8.50**

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## TANDOORI DISHES

The Tandoor & Tikka dishes served at the Bengal Brasserie are meats that have been marinated, skewered & cooked in a clay oven.

### Chicken Tikka (off the bone) **£9.95**

### Tandoori Mixed Grill **£10.95**

### Golda Tikka (King Prawns) **£12.95**

### Chicken or Lamb Tikka Shashlik **£9.95/11.50**

## 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 **£9.95**

### Lamb Korai **£10.95**

### Chicken or Lamb Saag Korai **£9.95/£10.95**

### King Prawn Korai **£12.95**

### Bengal Special Mixed Korai **£11.50**

## DUCK SPECIALS

### Morich Duck Massalla (hot) **£11.95**

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

### Duck Tikka Korai **£11.95**

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

### Duck Tikka Massalla **£11.95**

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

### Duck Tikka Jalfrezi (hot) **£11.95**

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

### Duck Multani **£11.95**

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) **£11.95**

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