

MACH (FISH)

Morich Mach (Hot) £8.95
White fish cooked in a spicy sauce with garlic, ginger, green chillies garnished with coriander.

Naga Chilli Mach (Hot) £8.95
White fish cooked with naga chillies in a thick sauce with selected herbs and spices.

★ **Tandoori Mach Massalla** £8.95
Cod 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.

King Prawn Sag £9.95
King Prawns gently cooked with spinach creating a light, subtly flavoured dish.

Garlic Chilli King Prawn (Hot) £9.95
King Prawns cooked with garlic, green chillies and herbs in a thick sauce.

Garlic Chilli Mach (Hot) £8.95
White fish cooked with garlic, green chillies and herbs in a thick sauce.

Mach Jalfrezi (Hot) £8.95
A stir-fried white fish dish with lightly braised onions, garlic, ginger, tomatoes and fresh green chillies.

Mach Multani £8.95
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.

NB. May find small bones in all fish dishes

TANDOORI

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

Lamb Tikka £7.95

Tandoori Chicken (on the bone) £7.95

Tandoori Mixed Grill £9.95

Golda Tikka £10.95

Chicken or Lamb Tikka Shashlick £8.95

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, Lamb or Prawn £7.95

Vegetable £7.95

King Prawn £8.95

VEGETARIAN

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 Begun (Hot) £6.95
Chopped aubergine 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** £8.95
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.

Shabji Korai £6.95
A succulent blend of herbs and spices sizzling away in a Korai dish for authentic flavour garnished with fresh tomatoes and capsicum.

Shabji Paner £6.95
Mushroom, potato and peas cooked with cottage cheese in a medium strength sauce.

Shuhagi Shabji £6.95
Courgettes cooked with mixed vegetables in a medium strength 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 with selected vegetables in a medium strength sauce, garnished with coriander and spring onion.

TRADITIONAL FAVOURITES

Korma, Bhuna, Madras, Rogan Josh, Dhansak, Dopiazza & Pathia. The above curries are cooked using a wide selection of traditional herbs & spices. With each dish cooked to order, strengths can be adjusted to suit individual requirements. These are available with either:

Chicken, Lamb, Prawn or Vegetable £7.95

King Prawn £7.95

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

SIDE DISHES

Mixed Vegetable Bhaji £2.95

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

Bengal

BRASSERIE

10% Discount for cash
only applies to Takeaways

SUNDRIES

Boiled Rice £2.40

Pillau Rice £2.40

Mushroom Pillau £2.40

Vegetable Pillau £2.60

Special Pillau £2.95

(Prawn & Mixed Vegetables)

★ Jorda Pillau £2.95
(Nutty & Fruity)

Onion Pillau £2.60

Garlic Pillau £2.60

Egg Pillau £2.60

Nan Bread £2.40

Garlic Nan £2.60

Chilli & Coriander Nan £2.60

Kulcha Nan £2.60

Keema Nan £2.60

★ Peshwari Nan £2.60

Garlic & Coriander Nan £2.60

Chapati £0.70

French Fries £1.95

Papadom £0.50

Assorted Chutneys

per Tray £1.50

Raita £1.10

(Onion or Cucumber)

Credit cards accepted, £10 minimum transaction.

The Management reserve the right to refuse service to any customer

Bengal

BRASSERIE



Fully licensed and air conditioned

TAKEAWAY MENU

Victoria Court,
Victoria Street, Wetherby LS22 6JA
Telephone 01937 588309 / 586629

www.bengal-brasserie.com

Welcome to the house of Superb Bengali Cuisine

STARTERS



Bengal Special Combo £7.90

Consists of chicken Tikka, Onion Bhaji, Lamb chop, Prawn Chotpati, Nehar E Kebab (for 2)

Liver Tikka £3.50

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

Murg-E-Dilruba £3.95

Fillet of chicken breast wrapped in cheese, comes on a platter.

Chicken Tikka £3.50

Lamb Tikka £3.95

Sheek Kebab £3.50

Tandoori Lamb Chop £4.95

Chicken Pokaora £3.50

Chicken Chat Puree £3.95

MACH (FISH) STARTERS

Prawn ChotPati £4.95

Tiger prawns marinated in herbs, spices, battered and deep fried.

Garlic Prawns £4.95

Tiger prawns cooked with garlic, herbs and spices.

Salmon Tikka £4.95

Fillet of barbecued Salmon with light spices.

King Prawn Puree £4.95

Fish Tikka £3.95

Fish Pokora £3.95

Sea Bass Tikka £4.95

VEGETABLE STARTERS

Onion Bhaji £2.95

Nehar-E-Kebab £2.95

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

Paner Pakora £2.95

Cubes of hand made cottage cheese, battered and deep fried.

Somosa (Meat or Veg) £2.95

Chana Puree £2.95

OPENING TIMES

Mon to Sat: 5.00pm - 11.00pm

Sunday: 4pm - 11.00pm
including Bank Holidays

HOUSE SPECIALITIES

Murg Mohoni £7.95

Pan fried chicken tikka with fresh tomatoes, peppers, garlic and coriander served in a specialist pan.

Chicken or Lamb Sylheti £7.95

A unique Bengali dish from the province of Sylhet made from the finest ingredients and flavoured with fresh green chillies, cloves, cummin seeds, black pepper & garnished with coriander. (fairly hot)

Special Patil Curry

Chicken or Lamb £7.95

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

Naga Chilli Chicken (hot) £7.95

Barbecued Chicken cooked with naga chillies in a thick sauce with selected herbs and spices.

Tandoori Special Curry £7.95

Chicken Tikka. Lamb Tikka. King Prawn. Tandoori Chicken cooked in a medium strength sauce with garlic, ginger, cumin and fresh herbs and spices.

Multani Chicken or Lamb £7.95

Chicken or lamb 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).

Chicken or Lamb Jalfrezi (hot) £7.95

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

Chicken or Lamb Kushbuder £7.95

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

Garlic Chilli Chicken (hot) £7.95

Barbecued chicken cooked with garlic, green chillies and herbs in a thick sauce.

Murg Kandhari £7.95

Highly flavoured barbecued chicken cooked with spiced mince meat in a thick sauce. (Please order the strength of curry you require).

Chicken Deshi £7.95

A traditional spicy curry. A true recipe for real authenticity. Highly recommended by our chefs own secret recipe. (subject to availability)

Lamb or Chicken Chilli Mossala (hot) £7.95

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

Murg or Gosth Achar £7.95

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

Tandoori Murg Bhuna £7.95

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

MILD SPECIALS

* Chicken Tikka Massala £7.95

Barbecued chicken prepared in a delicately flavoured creamy sauce.

* Lamb Tikka Massala £7.95

Tender pieces of meat cooked in a special mild and creamy massalla 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. (muttery 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.

★ 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.

MIXED SPECIALS

Chicken Tikka Sag £7.95

Barbecued chicken cooked with spinach in a medium strength sauce.

Chicken Tikka Chom Chom £7.95

Barbecued chicken cooked with potato and chickpeas in a medium strength sauce, garnished with coriander and spring onion.

Dall Gosth £7.95

Tender pieces of meat cooked with chanadall, rosemary, garlic, ginger, fresh herbs and spices. (please order the strength of curry you require)

Special Handi Cocktail £7.95

A fruity mix with barbecued lamb, chicken and king prawn, served in a massalla sauce with selected herbs and spices.

Bindy Murg £7.95

Chicken peices cooked with okra in a medium strength sauce with fresh herbs and spices.

Keema Saag Motor £7.95

Minced meat cooked with spinach and 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 £7.95

Barbecued Chicken or meat cooked with green beans blend in a thick lentil paste sauce, garnished with tomato, coriander and spring onion.

KORAI SPECIALS

A succulent blend of herbs and spices sizzling away in a Korai dish for authentic flavour garnished with fresh tomatoes and capsicum.

Chicken Korai £7.95

Lamb Korai £7.95

Chicken or Lamb Saag Korai £7.95

King Prawn Korai £8.95

Bengal Special Mixed Korai £8.95

BALTI SPECIALS

Chicken or Lamb Balti £7.95

Chicken or Lamb Saag Balti £7.95

King Prawn Balti £9.95

Garlic Chilli Chicken Balti £7.95

Bengal Special Mixed Balti £8.95

BIRIYANI 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.

DUCK SPECIALS

* Morich Duck Massalla (hot) £8.95

Barbecued duck cooked with garam massalla, chillies and coriander in a thick sauce.

Duck Tikka Korai £8.95

A succulent blend of herbs and spices sizzling away in a Korai dish for authentic flavour garnished with fresh tomatoes and capsicum.

* Duck Tikka Massalla £8.95

Barbecued fillet of duck prepared in a delicately flavoured creamy sauce.

Duck Tikka Jalfrezi (hot) £8.95

Duck cooked with lightly braised onions, garlic, ginger, tomatoes and fresh green chillies.

Duck Multani £8.95

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

Garlic Chilli Duck (hot) £8.95

Barbecued duck cooked with garlic, green chillies and herbs in a thick sauce.