

### MILD SPECIALITIES

<b>Chicken Tikka Masala*</b>	£8.50
Barbecued chicken prepared in a delicately flavoured creamy sauce.	
<b>Lamb Tikka Masala*</b>	£8.75
Tender pieces of Lamb cooked in a mild & creamy masala sauce.	
<b>Makani Chicken*</b>	£8.50
Barbecued chicken cooked in a mild creamy & cheese sauce.	
<b>Badami Chicken*</b>	£8.50
Very mild creamy dish, cooked over charcoal with cashew nuts, almond flakes, & poppy seeds (nutty but nice).	
<b>Tandoori Butter Chicken*</b>	£8.50
A traditional off the bone chicken, cooked with ghee, almonds, fresh cream & tomato sauce.	
<b>Modhu Chicken*</b>	£8.50
Chicken cooked in a delicately flavoured sauce with mango, pineapple, sultanas and almonds. Very mild curry with hints of honey.	
<b>Korma Murgh Tikka*</b>	£8.50
A mild creamy chicken tikka dish with coconut & almonds.	

### MIXED SPECIALS

<b>Chicken Tikka Saag</b>	£8.50
Barbecued chicken cooked with spinach in a medium strength sauce.	
<b>Chicken Tikka Chom Chom</b>	£8.75
Barbecued chicken cooked with potato & chickpeas in a medium strength Sauce, garnished with coriander & spring onion.	
<b>Dall Gosth</b>	£8.50
Pieces of lamb cooked with chanadall, rosemary, garlic, ginger, Fresh herbs & spices. (please order the strength of curry you require)	
<b>Special Handi Cocktail</b>	£8.50
A fruity mix with barbecued lamb, chicken. King prawn served in a massalla Sauce with selected herbs & spices.	
<b>Bindy Murg</b>	£8.50
Chicken pieces cooked with ocras in a medium strength sauce with fresh Herbs & spices.	
<b>Keema Saag Motor</b>	£8.50
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)	
<b>Lalosi Chicken or Lamb</b>	£8.50
Barbecued chicken or meat cooked with green beans blended in a Thick lentil paste sauce, garnished with tomato coriander & spring onion.	

### BENGAL FISH & SEAFOOD SPECIALITIES

<b>Morich Mach (hot)**</b>	£9.95
White fish cooked in a spicy sauce with garlic, ginger, green chillies garnished with coriander.	
<b>Naga Chilli Mach (hot)**</b>	£9.95
White fish cooked with Naga chillies in a thick sauce with selected herbs & spices.	
<b>Tandoori Mach Massalla**</b>	£9.95
White fish prepared in a delicately flavoured creamy sauce.	
<b>Tandoori Golda Massalla**</b>	£11.95
King prawns part cooked in a tandoori clay oven then simmered in a delicately flavoured creamy curry.	
<b>Garlic Chilli Mach**</b>	£9.95
White fish cooked with garlic, green chillies & herbs in a thick sauce.	
<b>Mach Jalfrezi (hot)**</b>	£9.95
A stir fried white fish dish with lightly braised onions, garlic, ginger, tomatoes & fresh green chillies.	
<b>Mach Multani**</b>	£9.95
Fish cooked in a lightly spiced sauce with a variety of fresh herbs & spices. A minty taste with a touch of cream. Highly recommended.	
<b>Garlic Chilli King Prawn (hot)**</b>	£11.95
King Prawns cooked with garlic, green chillis & herbs in a thick sauce	
<b>King Prawn Saag**</b>	£11.95
King Prawns gently cooked with spinach creating a light subtly flavoured dish.	

\* may contain nuts or nut traces

\*\* may find small bones in all fish dishes.

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

### SIDES

Kudu Bhaji (New)	£4.50	Chips	£2.90
Chana Bhaji	£4.50	Masala Chips (New)	£4.50
Bindy Bhaji	£4.50	Onion Pilau	£3.50
Begun Bhaji	£4.50	Garlic Pilau Rice	£3.50
Bombay Aloo	£4.50	Egg Pilau Rice	£3.50
Saag Bhaji	£4.50	Mushroom Pilau Rice	£3.50
Saag Aloo	£4.50	Vegetable Pilau Rice	£3.50
Aloo Gobi.	£4.50	Special Pilau Rice (Prawns & Mixed Veg)	£4.00
Cauliflower Bhaji	£4.50	Boiled Rice	£3.00
Mushroom Bhaji	£4.50	Jorda Rice (furity & nutty)	£3.75
Tarka Dall	£4.50	Plain Naan	£3.50

### SUNDRIES

Poppadom	£0.80	Garlic Naan	£3.50
Assorted Pickle Tray	£2.95	Chilli & Coriander Naan	£3.75
Riata	£1.95	Kulcha Naan	£3.50
Chapati	£1.20	Peshwari Naan	£3.75
Roti	£1.85	Keema Naan	£3.75
		Garlic & Coriander Naan	£3.75

### SUNDAY BUFFET

A selection of Bengali cuisine, a choice of dishes which varies each week.  
Buffet available from  
2pm - 9pm close 10pm  
£15 per person - cash only

# Bengal

BRASSERIE



## TAKEAWAY MENU

FREE DELIVERY SERVICE AVAILABLE

221 STAINBECK ROAD LEEDS LS7 2LR

TEL: 0113 318 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 Sizzler** £4.95

Fillet of chicken breast wrapped in cheese served on a sizzler.

**Chicken Chat Puree** £4.75

**Chicken Tikka** £4.50

**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.

## MACH (FISH) STARTERS

**Prawn Chot Pati** £5.95

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

**Garlic Prawns** £5.95

Tiger prawns cooked in garlic, herbs and spices.



## 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.

**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

Fired haddock served on sizzler

## VEGETABLE STARTES

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

Panner tikka, Onion Bhaji, Nehar-E-Kebab,

Paneer Pokora, Mogo Chips on a bed

of peppers & onions served as a sizzler

**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

**Mogo Chips** £3.95

**Veg Manchurian (New)** £5.95

Crispy, deep-fried vegetable balls immersed

in a spicy, tangy, and sweet sauce come

together to form the incredibly delectable

dish comes with fired rice.

## OPENING TIMES

Mon to Sat 5.00pm to 11.30pm

Sunday 2.00pm to 10.00pm

including Bank Holidays

**We are open :**

CHRISTMAS DAY, BOXING DAY

and NEW YEARS DAY

## HOUSE SPECIALITES

### 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

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 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).

### 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 Gosht

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

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. Can we made 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 cardamon garlic, cinnamon, bayleaves and cumin garnished with coriander & spring onions.

## VEGETARIAN DISHES

### Malai Kofta

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 & served in a special pot called a Balti.

### 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 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.

## BALTI DISHES

**Chicken or Lamb Balti** £10.95

**Chicken or Lamb Saag Balti** £10.95

**Garlic Chilli Chicken or Lamb Balti** £13.95

**Bengal Special Mix Balti** £10.95

## 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** £12.95

**Bengal Special Mixed Biryani** £14.95

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

## Traditional Favourites

**Korma, Bhuna, Madras, Rogan Josh, Dansak, Dopiazza & 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.

**These dishes are available with either:**

**Vegetable** £9.95

**Chicken, Prawn or Paneer** £10.50

**Lamb** £11.95

**King Prawn** £14.95

## 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)

**Vegetable** £8.95

**Chicken** £8.95

**Lamb** £9.95

**King Prawn** £12.95

## 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)** £8.95

**Tandoori Mixed Grill** £10.95

**Golda Tikka (King Prawns)** £11.95

**Chicken or Lamb Tikka Shashlik** £9.50/10.50

## 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** £11.25

**Lamb Korai** £11.95

**Chicken or Lamb Saag** £11.95 Lamb £12.50

**Korai Chicken** £11.95

**King Prawn Korai** £14.95

**Bengal Special Mixed Korai** £13.50

## DUCK SPECIALS

**Morich Duck Massalla (hot)** £9.95

Barbecued duck cooked with garam

Massalla, chillies & coriander in a thick sauce.

**Duck Tikka Korai** £9.95

A succulent blend of herbs & spices sizzling

Away in a korai dish for authentic flavors

Garnished with fresh tomatoes & capsicum.

**Duck Tikka Massalla** £9.95

Barbecued fillet of duck prepared in a

Delicately flavored creamy sauce.

**Duck Tikka Jalfrezi (hot)** £9.95

Duck cooked with lightly braised onions,

Garlic, ginger, tomatoes & fresh green chillies.

**Duck Multani** £9.95

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)** £9.95

Barbecued duck cooked with garlic,

Green chillies & herbs in a thick sauce.

**All curries come with Lamb (10.95) or Chicken (9.95)**

£ £