

MILD SPECIALITIES

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

MIXED SPECIALS

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

Morich Mach (hot)**	£9.95
White fish cooked in a spicy sauce with garlic, ginger, green chillies garnished with coriander.	
Naga Chilli Mach (hot)**	£9.95
White fish cooked with Naga chillies in a thick sauce with selected herbs & spices.	
Tandoori Mach Massalla**	£9.95
White fish prepared in a delicately flavoured creamy sauce.	
Tandoori Golda Massalla**	£12.95
King prawns part cooked in a tandoori clay oven then simmered in a delicately flavoured creamy curry.	
Garlic Chilli Mach**	£9.95
White fish cooked with garlic, green chillies & herbs in a thick sauce.	
Mach Jalfrezi (hot)**	£9.95
A stir fried white fish dish with lightly braised onions, garlic, ginger, tomatoes & fresh green chillies.	
Mach Multani**	£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.	
Garlic Chilli King Prawn (hot)**	£12.95
King Prawns cooked with garlic, green chillis & herbs in a thick sauce	
King Prawn Saag**	£12.95
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

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

SUNDRIES

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

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.

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



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 **£9.50/10.95**

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

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

Bengal Special Mix Balti **£11.95**

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/Lamb Biryani **£11.95/12.95**

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, 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.

These dishes are available with either:

Vegetable **£8.95**

Chicken or Paneer **£9.95**

Lamb **£10.95**

King Prawn **£12.95**

*Korma contains nuts

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 **£8.95**

Chicken **£9.95**

Lamb **£10.95**

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.

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.

All curries come with King Prawn (12.95) Lamb (10.95) or Chicken (9.95)