

MILD SPECIALITIES

* contains nuts

- * **Chicken or Lamb Tikka Masala** The UK's best & most popular dish £8.50
Our special tandoori sauce, almond & coconut powder, sultanas & fresh cream.
- * **Mackhani** Chicken or Lamb £8.50
Cooked in a butter sauce, cheese & traditional light herbs & spices.
Sprinkled with almond flakes. Its rich, creamy & cheesy.
- * **Badami** Chicken or Lamb (very mild & creamy, nutty but nice). £8.50
Cooked over charcoal, cashew nuts, almond flakes, sultanas & poppy seeds
- * **Tandoori Butter Chicken** £8.50
Grilled chicken cooked in pure butter & lightly spiced,
leaving a smooth buttery taste.
- * **Modhu Chicken** £8.50
Chicken cooked in a delicately flavoured sauce with mango,
pineapple, sultanas & almonds. Very mild curry with hints of honey.
- * **Chicken Darjeeling** £8.50
Tender pieces of chicken tikka, delicately marinated in a blend of mixed spices,
enhanced with Chef's whipping cream giving the curry a fusion of taste.

BENGAL MIXED SPECIALITIES

- Tandoori Mixed Saag** £10.50
Tender lamb, chicken & minced meat cooked over charcoal in
a clay oven & cooked in ginger, garlic & spinach. (medium)
- Sheraton Sizzling Mix** (medium) £10.50
Tender marinated lamb, chicken cooked over charcoal in a clay oven,
cooked in spinach & potato with chefs own recipe of fine herbs & spices.
- Special Tandoori Cocktail** (mild) £10.50
Chicken tikka, lamb tikka, tandoori chicken,
cooked in a masala sauce which gives a mild creamy taste.
- Lanka Plaza** £10.50
Marinated chicken tikka, chunks of green pepper & onion fried in oil, green
chillies & traditional herbs & spices marinated in yoghurt. Full flavour
A Fairly dry dish between madras & vindaloo in strength & a hot spicy twist.
- Rajastani Special** £10.50
Specially prepared chicken & lamb, mushrooms, capsicum, spring onion, tomato
& coriander, fused in special herbs & spices. A traditional dish full of flavour
- Bengal Restaurant Special** £12.50
A complete dish comprising of chicken, lamb & king prawn. A rich dish, & a host
of ingredients with garlic for a distinctive flavour. Served with rice & green salad.
- Nobigonj Trio of Fish** £11.50
A succulent combination of selected fresh fish, small juicy prawns & king prawn.
A Chef specialty, imaginative & very tasty. A complex mixture of ingredients,
laced with fried garlic. A traditional dish of Bangladesh & a must for all fish lovers.

SEAFOOD SPECIALS

- King Prawn Razala *** £11.95
Cooked with almonds, creamed coconut, sultana, served in a mild
creamy sauce & garnished with cashew nuts & poppy seeds (mild).
- King Prawn Delight** £11.95
Our Chef's special creation, cooked with mango pulp in a mild sauce
with plenty of flavours.
- Tandoori King Prawn Masala** (mild) £11.95
The UK's best & most popular dish, cooked with our Chefs own special
tandoori sauce, almond powder, coconut powder, sultanas & fresh cream.
- King Prawn Chhattak** £11.95
Whole king prawns marinated, then cooked in their shell in a clay oven,
with the finest herbs & spices. Tenderly cooked to perfection (fairly hot dish).
- King Prawn Shundoori Golda** £11.95
Cooked in a clay oven, incorporating spinach with fresh selected
herbs & spices. Served on a sizzling platter.
- Machli Jalfrezi** (hot & spicy dish) £9.95
Fish cooked with spring onions, garlic, ginger, tomatoes & fresh green chillies.
- Machli Karahi** £9.95
Fish cooked with traditional herbs & spices with fresh green chillies,
coriander, capsicum, tomato & served in a karahi.
- Mach Muftani** (mild to medium) £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.
- Jogonathpuri Spice** £9.95
A complex mixture of spices cooked using Chefs special recipe.
This dish comes highly recommended for all fish lovers.
(please order the strength of the dish you require).
- Dhaka Machli Spice *** £9.95
Fillets of fish cooked with coconut, red chillies, ginger, garlic, vinegar,
ground together then fried in a wok till crisp. All this produces an amazing
dish, fit for royalty.
- Sylhety Machli Khana** £9.95
Deliciously tasty fish cooked with potatoes, herbs & spices giving a aromatic
taste.
- Bombay Fish Spice *** £9.95
Fish simmering in roasted onion & coconut paste with selected herbs
& spices. People of Andhra Pradesh love this thick spicy coconut gravy.

* contains nuts

SUNDRIES

- Mixed Vegetable Bhaji £3.95
- Chana Bhaji £3.95
- Bindy Bhaji £3.95
- Begun Bhaji £3.95
- Bombay Aloo £3.95
- Saag Bhaji £3.95
- Saag Aloo £3.95
- Aloo Gobi £3.95
- Cauliflower Bhaji £3.95
- Mushroom Bhaji £3.95
- Tarka Dall £3.95
- Saag Paneer £3.95

Any additional ingredients
requested by the customer
added to your dish will incur
an additional 50p charge

OPENING TIMES

Mon to Sat : 5pm till 11pm
Sun : 4pm till 10.30pm
including bank holidays



SIDES

- Chapati £0.90
- Paratha £2.70
- Poppadom £0.65
- Riata (onion or cucumber) £1.50
- Roti £1.50
- Chips £2.40
- Assorted Pickle Tray £1.80

RICE

- Steamed Rice £2.70
- Pillau Rice £2.70
- Fried Rice £2.95
- Mushroom Pillau Rice £2.95
- Vegetable Pillau £2.95
- Keema Pillau (mince meat) £2.95
- Garlic Pillau Rice £2.95
- Lemon Rice £2.95
- Egg Pillau Rice £2.95
- Bengal Special Rice £3.25
- Jorda Rice (Fruity & Nutty) £3.25

NAAN BREAD

- Plain Naan Bread £2.70
- Garlic Naan £2.95
- Hot Spicy Naan £2.95
- Kulcha Naan £2.95
- Peshwari Naan £2.95
- Keema Naan £2.95

Bengal

BRASSERIE



fully licensed and air conditioned

TAKEAWAY MENU

£1 delivery charge on orders over £8 within a 3 mile radius.
(£2 charge over 3 miles)

633 ROUNDHAY ROAD,
OAKWOOD, LEEDS. LS8 4BA

TEL: 0113 2486660

TEL: 0113 2408915

www.bengal-brasserie.com

WELCOME TO THE HOUSE OF SUPERB BENGALI CUISINE

STARTERS



Mach (Fish) Starters

Fish Chat Puree £5.25

Fish Masala £5.25

Prawn Chot Pati £5.95

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

King Prawn Puree £6.50

King Prawns cooked with herbs & spices, served on puri bread.

Prawn on Puree £5.25

Fresh prawns cooked with herbs & spices, served on puri bread .

Garlic Prawns £6.50

Tiger prawns cooked in garlic, herbs & spices.

Salmon Tikka £6.50

Fillet of barbecued salmon with light spices.

Vegetable Starters

Onion Bhaji £3.95

Paneer Pakora £3.95

Cubes of handmade cottage cheese, battered & deep fried.

Samosa (meat or veg) £3.95

Chana Puree £3.95

Mirchi Paneer £3.95

Fresh whole chillies, stuffed with cheese & bread crumbed.

Mushroom Pakora £3.95

Vegetable Pakora £3.95

Bengal Combo (for 2 ppl) £9.95

Consists of chicken tikka, onion bhaji, lamb chop, prawn chotpati & paneer pakora

Liver Tikka £4.75

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

Chicken Chat Puree £4.95

Chicken Tikka £4.50

Lamb Tikka £5.25

Sheek Kebab £4.75

Tandoori Lamb Chop £5.95

Chicken Pakora £4.50



Welcome

FOOD ALLERGY & INTOLERANCE

If you have a food allergy, intolerance or sensitivity, please inform us of this every time before ordering any food or drink and they will be able to suggest the best dishes for you.

HOUSE SPECIALS

Murgh Mahoni

Pan fried chicken tikka with fresh tomatoes, peppers, garlic & coriander.

Chicken Deshi (subject to availability)

Traditional spicy curry, Highly recommended
`our chefs own secret recipe.

Nawabi Khana Chicken or Lamb

The most complex of all great curries. Comprises of twenty-one ingredients, each roasted individually.

Deep rich colour a mouth watering dish. (medium)

Afghani Chicken or Lamb

A classic Afghani dish prepared for royalty due to its complexity. Cooked in a rich sauce. Flavoured with saffron, chopped spring onions & tomatoes. (medium)

Zhalrezi Chicken or Lamb

Diced & marinated in fresh lemon juice, capsicum, onion & chillies. (fairly hot)

Parsi Chicken or Lamb

A famous Persian dish lavishly garnished with fresh garlic & spring onions, ginger, tomatoes, lemon & chana dall (lentil). Superb ! (medium)

Achari Chicken or Lamb

A speciality dish originating from northern Bangladesh. Tender diced chicken or lamb marinated & cooked in a mixed pickle masala, laced with green chillies & coriander. (fairly hot)

Bengali Chicken or Lamb

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

All Dishes £8.50

Tandoori Murgh Bhuna

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

Multani Chicken or Lamb

Chicken or lamb cooked in a spiced sauce with a variety of fresh herbs & spices. A minty taste with a touch of cream. Very highly recommended. (mild to medium)

Murgh Masala

A traditional dish cooked with fresh minced lamb & grilled off the bone tandoori chicken in a spicy thick masala sauce. (medium)

Naga Chilli Chicken

Barbecued chicken cooked with naga chillies in a thick sauce with selected herbs and spices. (hot)

Special Bengal Patil Curry

Chicken or Lamb
Patil curry is a traditional favourite, a mixture of spices cooked with delicately prepared pieces of chicken or lamb from our chefs ` own special recipe (please order the strength you require).

Garlic Chilli Chicken or Lamb

Barbecued & served in a full flavoured thick sauce, made with fresh capsicum, garlic, green chilli, tomatoes, sprinkled with fresh coriander. (fairly hot)

VEGETARIAN DISHES

Shabji Chameli

Aubergine, cauliflower, okra mixed in a curry with onion, garlic, tomato and simmered with pickles that give a nice savoury taste. £7.95

Shabji Paneer

Mushroom, potato & peas cooked with cottage cheese in a medium strength sauce. £7.95

Shabji Chom Chom

Potato and chick peas with selected vegetables in a medium strength sauce, garnished with coriander and spring onions. £7.95

Shabji Vegetable Masala

Potato, chick peas, aubergine. Cooked in a tandoori sauce. £7.95

Special Vegetable Karahi

Tropical vegetables, cooked with double strength sauce, tomatoes, fresh sliced garlic, green chillies & typical selected herbs & spices. £7.95

Vegetable Makhani

Cauliflower, aubergine, carrots, peas, capsicum all fused together with a sauce containing sultanas, almonds, potato & fresh cream cooked with a selection of spices. £7.95

Chefs` Special Sabzi

Cooked with chick peas, bhindi & aubergine in a special smooth medium sauce, along with chosen ingredients of spices, garlic, fresh tomatoes, coriander, aniseed, green chillies & black cardamom juices. Garnished with fresh coriander. £7.95

Sylheti Sabzi

Cooked with exotic spices, okra, aubergine, spinach in a tempting tangy sauce with fresh spices, green coriander, cream, yoghurt, tomatoes, garlic & ginger in juices of bay leaves, cardamom & cloves. This is a very rich dish & a very distinctive flavour. £7.95

Sabzi Sundoori

A dish with a unique taste, from the district of Dacca, lavishly prepared with spinach, cottage cheese, cooked with traditional herbs & spices, garnished with coriander. (medium) £7.95

BALTI DISHES

These dishes originate from the Punjab region. Fresh onions, green peppers, tomatoes, garlic, ginger, cumin & fresh coriander traditional balti

Chicken or Lamb Balti £8.50

Chicken or Lamb Saag Balti £8.95

Garlic Chilli Chicken or Lamb Balti £8.50

King Prawn Balti £11.95

BIRYANI SPECIALS

Originating from ancient Persia. Specially flavoured basmati rice prepared with choice of meat. With a vegetable curry sauce.

King Prawn Biryani £11.95

Tandoori Biryani £10.50

Chicken or Lamb Biryani £9.50

Prawn Biryani £9.50

Vegetable Biryani £9.00

Bengal Special Mixed Biryani £11.95

Chicken tikka, lamb tikka & king prawns, with basmati rice in a traditional way, served with a vegetable curry.

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:

Chicken, Lamb, Prawn or Vegetable £7.95

King Prawn £11.95

TANDOORI DISHES

Tender meats are delicately marinated in yoghurt sauce with spices, then cooked in the `tandoor` , a traditional clay oven.

Tandoori Special £10.95

Tandoori chicken, chicken tikka, lamb tikka, sheek kebab, served sizzling.

Chicken or Lamb Tikka £8.95

½ Tandoori Chicken (on the bone) £8.95

Chicken or Lamb Tikka Shashlik £9.95

With grilled tomatoes, onions & green peppers.

Tandoori King Prawn Tikka £11.95

KORAI DISHES

A succulent blend of herbs & spices served on a sizzling Korai for authentic flavour and garnished with fresh tomatoes & capsicums

Chicken Korai £8.50

Lamb Korai £8.50

Chicken or Lamb Saag Korai £8.95

King Prawn Korai £11.95

Bengal Special Mixed Korai £10.95

HEALTHY OPTION

An Even Healthier Option

A speciality dish cooked with absolutely no oil or fats, just water in its own stock.

Spiced with ginger, garlic, onions & herbs.

This is for all health conscious diners. Please order the strength of curry you require.

Chicken, Lamb or Prawn £8.50

Vegetable £7.95

King Prawn £11.95