

Bengal

B R A S S E R I E

Restaurant Menu

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.

*May contain nuts

**May contain fish bones

0113 819 8595

www.bengalbrasseriels7.co.uk

STARTERS

Bengal Special Combo for 2	£11.95
Consists of Chicken Tikka, Onion Bhaji, Lamb Chop, Prawn Chot Pati & Nehar-E-Kebab.	
Liver Tikka	£5.50
Chicken liver marinated in selected herbs and spices, served with fresh green salad (subject to availability).	
Murg-E-Dilruba Sizzler	£5.95
Fillet of chicken breast wrapped in cheese served on a sizzler.	
Meat samosa chaat NEW	£6.95
Is a lip smacking chaat recipe made with samosas, chana masala, various chutneys, yogurt and spices. Garnished with coriander & raw mangos.	
Chicken Chat Puree	£5.75
Chicken Tikka	£5.50
Sheek Kebab	£5.95
Tandoori Lamb Chop	£6.95
Chicken Pakora	£5.50
Meat Samosa	£5.50
Mixed Kebab	£6.95
Shami Kebab	£6.95

MACH (FISH) STARTERS

Prawn Chot Pati	£6.95
King prawns, marinated in herbs, spices, battered & deep fried.	
Salmon Tikka	£6.95
Fillet of barbecued salmon with light spices.	
Maas Biran NEW	£6.95
Fried haddock served on sizzler	
Garlic Prawns	£6.95
Tiger prawns cooked in garlic, herbs and spices.	
King Prawn Butterfly	£6.95
King Prawn Puree	£6.95
Fish Pakora	£5.50
Fish Tikka	£5.50
Fish Kebab	£5.95



VEGETABLE STARTERS

Bengal Veg Combo for 2 NEW	£10.95
Panner tikka, Onion Bhaji, Nehar-E-Kebab, Paneer Pokora, Mogo Chips on a bed of peppers & onions served as a sizzler	
Nehar-E-Kebab	£6.95
Mashed cooked potatoes, mixed with red lentils & coriander in breadcrumbs deep fried	
Veg Samosa Chaat	£6.95
Is a lip smacking chaat recipe made with samosas, chana masala, various chutneys, yogurt and spices. Garnished with corlander & raw mangos.	
Morich Paneer	£4.95
Paneer mixed with mozzarella & green chilli	
Paneer Tikka NEW	£5.95
Succulent pieces of perfectly marinated paneer served on a bed of peppers & onions. Served as a sizzler with a mint yogurt side sauce.	
Chana Puree	£4.95
Veg Samosa	£4.95
Mogo Chips NEW	£4.95
Onion Bhaji	£4.95
Mushroom pakora	£4.95

LS7 SPECIALS

The LS7 Stir Fry NEW	
Made with onions, peppers, tomatoes, green chill, chili flakes & some secret ingredients. Mixed with fries topped with melted cheese, garnished with spring onions & coriander	
Paneer, Veg & Chikpeas	£11.95
King Prawn, Lamb chops & Chiken tikka	£14.95
Lamb Shank NEW	£14.95
SLOW COOKED Tender & Aromatic Expertly slow cooked for hours for tenderness and flavour. Comes with rice.	
Moynas Deshi Red Curry NEW	
A delectable fusion of thai red curry & bengali spices to bring you a mouthwatering dish, it is creamy made with ginger, coconuts and some secret spices. These dishes come with one of the below options:	
Veg & Paneer	£10.95
Fish (Haddock) & Chicken	£10.95
Lamb	£11.95
King Prawn	£14.95



HOUSE SPECIALITIES

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. Served on a sizzler.

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.

Handi

Tender pieces of lamb/chicken 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 kofta **NEW**

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

Roshni **NEW**

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

Sylheti (hot)

A unique Bengal dish from the province 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, fresh herbs & spices, garnished with coriander & green chilies.

Kodu Ghost **NEW**

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, bay leaves and cumin garnished with coriander & spring onions.

Murgh Kandhari

Highly Flavoured barbeque chicken cooked with special mince meat in a thick sauce. Served on a sizzler

All curries come with Lamb (11.95) or Chicken (10.95)



Bengal

BRASSERIE

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	£11.95/£12.95
Bengal Special Mixed Biryani	£13.95

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

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	£9.95
Chicken	£10.95
Lamb	£11.95
King Prawn	£14.95

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 Korai	£11.95/£12.50
King Prawn Korai	£14.95
Bengal Special Mixed Korai	£13.50

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.

Vegetable	£9.95
Chicken, Prawn or Paneer	£10.95
Lamb	£11.95
King Prawn	£14.95

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)	£11.95
Tandoori Mixed Grill	£13.95
Golda Tikka (King Prawns)	£14.95
Chicken or Lamb Tikka Shashlik	£11.50/£12.50

BALTI DISHES

Chicken or Lamb Balti	£10.95/£11.95
Chicken or Lamb Saag Balti	£10.95/£11.95
Garlic Chilli Chicken or Lamb Balti	£10.95/£11.95
King Prawn Balti	£14.95
Bengal Special Mix Balti	£12.95



DUCK SPECIALS

Morich Duck Massalla (hot) £13.95

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

Duck Tikka Korai £13.95

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

Duck Tikka Massalla £13.95

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

Duck Tikka Jalfrezi (hot) £13.95

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

Duck Multani £13.95

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) £13.95

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

BENGAL FISH & SEAFOOD

SPECIALITIES

Morich Mach (hot) ** £10.95

White fish cooked in a spicy sauce with garlic, ginger, green chillies garnished with coriander.

Tandoori Golda Massalla £14.95**

King prawns part cooked in a tandoori clay oven then simmered in a delicately flavoured creamy curry.

Garlic Chilli Mach £10.95**

White fish cooked with garlic, green chillies & herbs in a thick sauce.

Mach Jalfrezi (hot) £10.95**

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

Mach Multani £10.95**

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) £14.95**

King Prawns cooked with garlic, green chillis & herbs in a thick sauce

King Prawn Saag ** £14.95

King Prawns gently cooked with spinach creating a light subtly flavoured dish.

Naga Chilli Mach (hot) £10.95**

White fish cooked with Naga chillies in a thick sauce with selected herbs & spices.

Tandoori Mach Massalla £10.95**

White fish prepared in a delicately flavoured creamy sauce.

Salom Dopiazza £14.95**

Made by first cooking the onions until the caramelise, various spices are then added to this delectable dish cooked with salmon until golden brown. Comes with rice & side salad.

** May Find small fish bones in fish dishes



MIXED SPECIALS

Chicken Tikka Saag £10.95
Barbecued chicken cooked with spinach in a medium strength sauce.

Chicken Tikka Chom Chom £10.95
Barbecued chicken cooked with potato & chickpeas in a medium strength Sauce, garnished with coriander & spring onion.

Dall Gosth £11.95
Pieces of lamb cooked with chanadall, rosemary, garlic, ginger, Fresh herbs & spices. (please order the strength of curry you require)

Special Handi Cocktail £11.95
A fruity mix with barbecued lamb, chicken. King prawn served in a massalla Sauce with selected herbs & spices.

Bindy Murg £10.95
Chicken pieces cooked with oca in a medium strength sauce with fresh Herbs & spices.

Keema Saag Motor £10.95
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 £10.95/£11.95
Barbecued chicken or meat cooked with green beans blended in a Thick lentil paste sauce, garnished with tomato coriander & spring onion.

MILD SPECIALITIES

Chicken Tikka Masala* £11.50
Barbecued chicken prepared in a delicately flavoured creamy sauce.

Lamb Tikka Masala* £11.95
Tender pieces of Lamb cooked in a mild & creamy masala sauce.

Makani Chicken* £11.50
Barbecued chicken cooked in a mild creamy & cheese sauce.

Tandoori Butter Chicken* £11.50
A traditional off the bone chicken, cooked with ghee, almonds, fresh cream & tomato sauce.

Modhu Chicken* £11.50
Chicken cooked in a delicately flavoured sauce with mango, pineapple, sultanas and almonds. Very mild curry with hints of honey.

Korma Murgh Tikka* £11.50
A mild creamy chicken tikka dish with coconut & almonds.

Badami Chicken* £11.50
Very mild creamy dish, cooked over charcoal with cashew nuts, almond flakes, & poppy seeds (nutty but nice).



Bengal

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SIDES

Kodu Bhaji NEW	£4.95
Chana Bhaji	£4.95
Bindy Bhaji	£4.95
Begun Bhaji	£4.95
Bombay Aloo	£4.95
Saag Bhaji	£4.95
Saag Aloo	£4.95
Aloo Gobi	£4.95
Cauliflower Bhaji	£4.95
Mushroom Bhaji	£4.95
Tarka Dall	£4.95
Mixed Veg	£4.95
Saag Paneer	£4.95

SUNDRIES

Poppadom	£0.80
Assorted Pickle Tray	£2.95
Riata	£2.50
Chapati	£1.20
Tandoori Roti	£3.00
Plain paratha	£4.00
Chips	£2.90
Masala Chips NEW	£4.50

NAANS

Plain Naan	£3.50
Garlic Naan	£3.75
Chilli & Coriander Naan	£3.75
Kulcha Naan	£3.75
Peshwari Naan	£3.75
Keema Naan	£3.75
Garlic & Coriander Naan	£3.75

RICE

Plain Pilau	£3.50
Onion Pilau	£3.75
Garlic Pilau Rice	£3.75
Egg Pilau Rice	£3.75
Mushroom Pilau Rice	£3.75
Vegetable Pilau Rice	£3.75
Special Pilau Rice (Prawns & Mixed Veg)	£4.00
Boiled Rice	£3.00
Jorda Rice(furity & nutty)	£3.75
Keema Rice	£3.75

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



VEGETARIAN DISHES

Malai Kofta NEW	£10.95
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	£9.95
Specially prepared potatoes cooked with cumin seeds, tomatoes, onion, & coriander in a medium strength sauce, a very savoury dish.	
Chilli Aloo Begun (hot)	£9.95
Chopped aubergine & potato cooked in our chef's own spicy sauce that includes green chillies & capsicum.	
Shabji Chameli	£9.95
Aubergine, cauliflower, okra mixed in a curry with onion, garlic, tomato & simmered with pickles that give a nice savoury sauce.	
Shabji Balti	£9.95
Mixed vegetables cooked to our chef's own recipe & served in a special pot called a Balti.	
Korma Shathrangi	£9.95
Vegetables in a creamy sauce with cashews, sultanas & dates. A nutty & fruity dish.	
Vegetable Biryani	£10.50
Vegetables cooked with Basmati rice served with a vegetable curry. An old favourite.	
Shabji Massalla	£9.95
Fresh mixed vegetables prepared in a delicately flavoured creamy sauce.	
Paneer Korai NEW	£10.95
Paneer cooked with spinach, onion, capsicum & green chilli, garnished with coriander & spring onions.	
Shabji Paneer	£10.95
Mushroom, potato & peas cooked with cottage cheese cooked in a medium strength sauce.	
Garlic Chilli Shabji	£9.95
Mixed vegetables cooked with garlic, green chillies & herbs in a thick sauce.	
Shabji Jalfrezi	£9.95
A stir fried dish with lightly braised onions, garlic, ginger, tomatoes & green chillies.	
Shabji Chom Chom	£9.95
Potato & chick peas cooked in a medium strength sauce, garnished with coriander & spring onions.	
Sabji Korai	£9.95
Mixed veg cooked in a pepper & onion gravy garnished with spring onions & coriander.	

