

## MILD SPECIALITIES \* contains nuts

- \* **Chicken or Lamb Tikka Masala** The UK's best & most popular dish £7.50  
With our special tandoori sauce, almond powder, coconut powder, sultanas & fresh cream.
- \* **Mackhani** Chicken or Lamb £7.50  
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). £7.50  
Cooked over charcoal with cashew nuts, almond flakes, sultanas & poppy seeds
- \* **Tandoori Butter Chicken** £7.50  
Grilled chicken cooked in pure butter & lightly spiced, leaving a smooth buttery taste.
- \* **Modhu Chicken** £7.50  
Chicken cooked in a delicately flavoured sauce with mango, pineapple, sultanas & almonds. Very mild curry with hints of honey.
- \* **Chicken Darjeeling** £7.50  
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** £9.50  
Tender Lamb, chicken & minced meat cooked over charcoal in a clay oven & cooked in ginger, garlic & spinach. (medium)
- Sheraton Sizzling Mix** £9.50  
Tender marinated lamb, chicken cooked over charcoal in a clay oven, cooked in spinach & potato with chefs own recipe of fine herbs & spices. (medium)
- Special Tandoori Cocktail** £9.50  
Chicken tikka, lamb tikka, tandoori chicken, cooked in a masala sauce which gives a mild creamy taste. (mild)
- Lanka Piaza** £9.50  
Marinated chicken tikka, with chunks of green pepper & onion fried in oil, with green chillies & traditional herbs & spices marinated in yoghurt. Full of flavour with a hot spicy twist. A Fairy dry dish between madras & vindaloo in strength.
- Rajastani Special** £9.50  
Specially prepared chicken & lamb, with mushroom, capsicum, spring onion, tomato & coriander, all fused together in special herbs & spices. A traditional dish full of flavour
- Bengal Restaurant Special** £11.50  
A complete dish comprising of chicken, lamb & king prawn. A rich dish to taste, containing a host of ingredients with garlic for a distinctive flavour. Served with rice & green salad.
- Nobigonj Trio of Fish** £10.50  
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 have dish for all fish lovers.

## SEAFOOD SPECIALS

- King Prawn Razala \*** £10.95  
Cooked with almonds, creamed coconut, sultana, served in a mild creamy sauce & garnished with cashew nuts & poppy seeds (mild).
- King Prawn Delight** £10.95  
Our Chef's special creation, cooked with mango pulp in a mild sauce with plenty of flavours.
- Tandoori King Prawn Masala** (mild) £10.95  
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** £10.95  
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** £10.95  
Cooked in a clay oven, incorporating spinach with fresh selected herbs & spices. Served on a sizzling platter.
- Machli Jalfrezi** (hot & spicy dish) £8.95  
Fish cooked with spring onions, garlic, ginger, tomatoes & fresh green chillies.
- Machli Karahi** £8.95  
Fish cooked with traditional herbs & spices with fresh green chillies, coriander, capsicum, tomato & served in a karahi.
- Mach Multani** (mild to medium) £8.95  
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** £8.95  
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 \*** £8.95  
Filets of fish cooked with coconut, red chillies, ginger, garlic, vinegar, ground together then fried in a wok fill crisp. All this produces an amazing dish, fit for royalty.
- Sylhety Machli Khana** £8.95  
Deliciously tasty fish cooked with potatoes, herbs & spices giving a aromatic taste.
- Bombay Fish Spice \*** £8.95  
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 £3.50
- Chana Bhaji £3.50
- Bindy Bhaji £3.50
- Begun Bhaji £3.50
- Bombay Aloo £3.50
- Saag Bhaji £3.50
- Saag Aloo £3.50
- Aloo Gobi £3.50
- Cauliflower Bhaji £3.50
- Mushroom Bhaji £3.50
- Tarka Dall £3.50
- Saag Paneer £3.50

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 £0.80
- Paratha £2.50
- Poppadom £0.60
- Riata (onion or cucumber) £1.30
- Roti £1.40
- Chips £2.00
- Assorted Pickle Tray £1.60

## RICE

- Steamed Rice £2.50
- Pillau Rice £2.50
- Fried Rice £2.70
- Mushroom Pillau Rice £2.70
- Vegetable Pillau £2.70
- Keema Pillau (mince meat) £2.70
- Garlic Pillau Rice £2.70
- Lemon Rice £2.70
- Egg Pillau Rice £2.70
- Bengal Special Rice £2.95
- Jorda Rice (Fruity & Nutty) £2.95

## NAAN BREAD

- Plain Naan Bread £2.50
- Garlic Naan £2.70
- Hot Spicy Naan £2.70
- Kulcha Naan £2.70
- Peshwari Naan £2.70
- Keema Naan £2.70



*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



<b>Bengal Combo</b> (for 2 ppl )	£8.95
Consists of chicken tikka, onion bhaji, lamb chop, prawn chotpati & paneer pakora	
<b>Liver Tikka</b>	£3.75
Chicken liver marinated in selected herbs & spices, served with fresh green salad. (subject to availability).	
<b>Chicken Chat Puree</b>	£3.95
<b>Chicken Tikka</b>	£3.75
<b>Lamb Tikka</b>	£4.50
<b>Sheek Kebab</b>	£3.75
<b>Tandoori Lamb Chop</b>	£4.95
<b>Chicken Pakora</b>	£3.75



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.

### Mach (Fish) Starters

<b>Fish Chat Puree</b>	£4.50
<b>Fish Masala</b>	£4.50
<b>Prawn Chot Pati</b>	£4.95
Tiger prawns, marinated in herbs, spices, battered & deep fried.	
<b>King Prawn Puree</b>	£5.50
King Prawns cooked with herbs & spices, served on puri bread.	
<b>Prawn on Puree</b>	£4.50
Fresh prawns cooked with herbs & spices, served on puri bread .	
<b>Garlic Prawns</b>	£5.50
Tiger prawns cooked in garlic, herbs & spices.	
<b>Salmon Tikka</b>	£5.50
Fillet of barbecued salmon with light spices.	

### Vegetable Starters

<b>Onion Bhaji</b>	£3.15
<b>Paneer Pakora</b>	£3.15
Cubes of handmade cottage cheese, battered & deep fried.	
<b>Samosa</b> (meat or veg)	£3.15
<b>Chana Puree</b>	£3.15
<b>Mirchi Paneer</b>	£3.15
Fresh whole chillies, stuffed with cheese & bread crumbed.	



## HOUSE SPECIALS

<b>Murgh Mahoni</b>	£7.75
Pan fried chicken tikka with fresh tomatoes, peppers, garlic & coriander.	
<b>Chicken Deshi</b> (subject to availability)	£7.75
Traditional spicy curry, Highly recommended `our chefs own secret recipe.	
<b>Nawabi Khana</b> Chicken or Lamb	£7.50
The most complex of all great curries. Comprises of twenty-one ingredients, each roasted individually. Deep rich in colour a mouth watering dish. (medium)	
<b>Afghani</b> Chicken or Lamb	£7.50
A classic Afghani dish prepared for royalty due to its complexity. Cooked in a rich sauce. Flavoured with saffron, chopped spring onions & tomatoes. (medium)	
<b>Zhalfrezi</b> Chicken or Lamb	£7.50
Diced & marinated in fresh lemon juice, capsicum, onion & chillies. (fairly hot)	
<b>Parsi</b> Chicken or Lamb	£7.75
A famous Persian dish lavishly garnished with fresh garlic & spring onions, ginger, tomatoes, lemon & chana dall (lentil). Superb ! (medium)	
<b>Achari</b> Chicken or Lamb	£7.50
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)	
<b>Bengali</b> Chicken or Lamb	£7.50
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)	
<b>Tandoori Murgh Bhuna</b>	£7.50
Tandoori chicken off the bone mixed with tomatoes and chopped onions in a medium spicy sauce.	
<b>Multani</b> Chicken or Lamb	£7.50
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)	
<b>Murgh Masala</b>	£7.75
A traditional dish cooked with fresh minced lamb & grilled off the bone tandoori chicken in a spicy thick masala sauce. (medium)	
<b>Naga Chilli Chicken</b>	£7.75
Barbecued chicken cooked with naga chillies in a thick sauce with selected herbs and spices. (hot)	
<b>Special Bengal Patil Curry</b>	£7.75
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).	
<b>Garlic Chilli</b> Chicken or Lamb	£7.50
Barbecued & served in a full flavoured thick sauce, made with fresh capsicum, garlic, green chilli, tomatoes, sprinkled with fresh coriander. (fairly hot)	

## VEGETARIAN DISHES

<b>Shabji Chameli</b>	£6.95
Aubergine, cauliflower, okra mixed in a curry with onion, garlic, tomato and simmered with pickles that give a nice savoury taste.	
<b>Shabji Paneer</b>	£6.95
Mushroom, potato & peas cooked with cottage cheese in a medium strength sauce.	
<b>Shabji Chom Chom</b>	£6.95
Potato and chick peas with selected vegetables in a medium strength sauce, garnished with coriander and spring onions.	
<b>Shabji Vegetable Masala</b>	£6.95
Potato, chick peas, aubergine. Cooked in a tandoori sauce.	
<b>Special Vegetable Karahi</b>	£6.95
Tropical vegetables, cooked with double strength sauce, tomatoes, fresh sliced garlic, green chillies & typical selected herbs & spices.	
<b>Vegetable Makhani</b>	£6.95
Cauliflower, aubergine, carrots, peas, capsicum all fused together with a sauce containing sultanas, almonds, potato & fresh cream cooked with a selection of spices.	
<b>Chefs` Special Sabzi</b>	£6.95
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.	
<b>Sylheti Sabzi</b>	£6.95
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.	
<b>Sabzi Sundoori</b>	£6.95
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)	

## BALTI DISHES

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

<b>Chicken or Lamb Balti</b>	£7.50
<b>Chicken or Lamb Saag Balti</b>	£7.95
<b>Garlic Chilli Chicken or Lamb Balti</b>	£7.50
<b>King Prawn Balti</b>	£10.95

## BIRYANI SPECIALS

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

<b>King Prawn Biryani</b>	£10.95
<b>Tandoori Biryani</b>	£9.50
<b>Chicken or Lamb Biryani</b>	£8.50
<b>Prawn Biryani</b>	£8.50
<b>Vegetable Biryani</b>	£8.00
<b>Bengal Special Mixed Biryani</b>	£10.95

Chicken tikka, lamb tikka and 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	£6.95
King Prawn	£10.95

## TANDOORI DISHES

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

<b>Tandoori Special</b>	£9.95
Tandoori chicken, chicken tikka, lamb tikka, & sheek kebab, served sizzling.	
<b>Chicken or Lamb Tikka</b>	£7.95
<b>½ Tandoori Chicken</b> (on the bone)	£7.95
<b>Chicken or Lamb Tikka Shashlik</b>	£8.95
With grilled tomatoes, onions & green peppers.	
<b>Tandoori King Prawn Tikka</b>	£10.95

## KORAI DISHES

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

<b>Chicken Korai</b>	£7.50
<b>Lamb Korai</b>	£7.50
<b>Chicken or Lamb Saag Korai</b>	£7.95
<b>King Prawn Korai</b>	£10.95
<b>Bengal Special Mixed Korai</b>	£9.95

## 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 a must for all health conscious diners. Please order the strength of curry you require.

<b>Chicken, Lamb or Prawn</b>	£7.50
<b>Vegetable</b>	£6.95
<b>King Prawn</b>	£10.95