

We at Bengal Village, prepare everything fresh, using only the finest ingredients. Dishes are prepared & cooked with Bangladeshi, Pakistani & Indian methods.

## STARTERS

Chicken Chat <i>stuffed chicken in chat masala sauce</i>	£3.95
Chicken Tikka	£3.95
Mutton Tikka	£3.95
Lamb Chops 2 Pcs	£6.95
Tandoori Chicken	£3.95
Seekh Kebab	£3.95
Salmon Tikka	£5.95
King Prawn Puri	£5.95
King Prawn Butterfly	£5.95
Samosa: Meat	£2.95

## Grill

Chicken / Mutton Tikka <i>Chicken left to marinate in zesty blend of yogurt sauce, grilled in tandoori oven</i>	£10.95
Tandoori Lamb Chops 2pcs <i>Pieces of tender lamb chops marinated in lightly spiced sauce, grilled in tandoori</i>	£10.95
Chicken Tikka	£8.95
Chicken left to marinate in zesty blend of yogurt sauce, grilled in tandoori oven	
Salmon Tikka <i>Salmon fish left to marinate in zesty blend of yogurt sauce, grilled in tandoori oven</i>	£12.95
King Prawn Grill	£12.95
Marinated in a light blend of yogurt sauce, grilled in the tandoori	
King Prawn Shashlik <i>Marinated in a light blend of yogurt sauce, grilled in the tandoori</i>	£13.95
Chicken or Lamb Shashlik	£9.95
Same as above	

## TANDOORI MIX GRILL PLATTER



Lamb Chops (2pcs) / Chicken Tikka (3pcs) / Mutton tikka (3pcs) / Tandoori Chicken (1pc) / Seekh Kebab (1pc) / King Prawn (1pc)

£13.95

## TRADITIONAL DISHES

<b>MILD DISHES</b>	
Butter Chicken <i>Barbecued chicken cooked in butter sauce, fresh cream, ground almonds and a touch of saffron</i>	£9.95
Chicken or Lamb Tikka Masala <i>The most famous of all dishes. The Masala is marinated with a range of Eastern herbs and spices, which is cooked with chicken in the tandoori oven, coated with a special creamy sauce made from a variety of spices and finished with a sweet mild cream.</i>	£9.95
Tandoori King Prawn Masala <i>Same as above</i>	£12.95
Chicken or Lamb Korma <i>Some dishes are very mild, cooked in a rich sauce of almonds, coconut and cream.</i>	£9.95
King Prawn Korma <i>Same as above</i>	£12.95
Chicken Makhani <i>Chicken tikka cooked in a special blend of yogurt, fresh cream and nuts, mild.</i>	£9.95
Chicken or Lamb Passanda <i>Pieces of succulent lamb or tender chicken marinated with special spices in light sauce and red sauce and mild wine (mild fresh coriander).</i>	£9.95
King Prawn Badami Passanda <i>King prawn delicately flavoured with red wine, fresh cream &amp; ground almonds, a mild dish.</i>	£12.95

## ROGON DISHES

<i>Rogan dishes are well spiced and cooked in butter, olive, ghee, fresh tomatoes, capsicum (medium hot)</i>	
Chicken or Lamb	£7.95
King Prawn	£10.95

## DANSAK DISHES 1

<i>Special combination of spices with ghee (mild) &amp; sugar to produce the lovely hot, sweet and sour taste.</i>	
Chicken or Lamb	£7.95
King Prawn	£11.95

## THALI

Vegetable Thali <i>1 Mixed vegetables, 2 Tando Dahi, 1 Saag Aloo, 4 Chana, 1 Pilo Rice, 4 Tandoori Roti, 7 Achar</i>	£13.95
Meat Thali <i>1 Mutton Tikka, 2 Chicken Tikka Masala, 1 Chicken Madras, 4 Kandi Gochi, 1 Pilo Rice, 4 Mass, 7 Bakhra</i>	£15.95

**DAIRY & NUT ALLERGY:** Please be aware that some of our dishes may contain dairy and nut products. Ask a member of staff if you need help.

We accept all major credit cards.

## BENGAL VILLAGE HOUSE SPECIALITY

These can be prepared to satisfy everyone from mild, medium to extremely hot.

Karahi Gochi (Lamb Curry) <i>These are cooked in an iron bowl with spices and fresh herbs. Served in sizzling lava to give the smoky flavour.</i>	£8.25	Garka Lamb (Dry meat) <i>Very tender lamb cooked and served with a hot &amp; wet selected spices and herbs, the dish will zap the rest.</i>	£10.95
Karahi Chicken (Chicken Curry) <i>These are cooked in an iron bowl with spices and fresh herbs. Served in sizzling lava.</i>	£8.25	Chicken / Lamb Jeera <i>This delicate jeera dish cooked with medium spicy flavours with green seeds, ground spices and fragrant herbs, served in stocks.</i>	£9.95
Karahi Chicken Keema <i>Chicken cooked with minced meat in tomatoes, onions, garlic &amp; spices.</i>	£8.25	King Prawn Jeera (Same as above) <i>Fresh ground jeera and lemon in any style of cooking, mixed spices brings out the best flavour of the spices.</i>	£11.95
Karahi King Prawn (King prawn Curry) <i>These are cooked in an iron bowl with spices and fresh herbs. Served in sizzling lava to give the dish a smoky flavour.</i>	£11.95	Chicken / Lamb Saag <i>Fresh ground jeera and lemon in any style of cooking, mixed spices brings out the best flavour of the spices.</i>	£9.95
Murgi Rezala <i>Chicken cooked in moist rice sauce, made from a combination of spices, flavoured with yogurt and green chilies.</i>	£11.95	Chicken / Lamb Jhalrafi <i>Well cooked fish prepared with capsicum, tomatoes and green chilies in a thick sauce, fairly hot.</i>	£9.95
		Garlic Chilli Chicken <i>Chicken left to marinate in garlic cooked with mixed spices, fairly hot.</i>	£9.95

## CHEF'S RECOMMENDATIONS

These can be prepared to satisfy everyone from mild, medium to extremely hot.

Tandoori Lamb Chops Masala Karahi <i>Grilled lamb chops with freshly ground spices, daily pickled herbs, plentiful garlic &amp; ginger which complement the exotic taste of this dish.</i>	£11.95	Chicken or Lamb Tikka Balti <i>The following traditional dish have been carefully prepared to maintain their original flavour, cooked with special blend of aromatic herbs, spices and fragrant herbs.</i>	£9.95
Sharkara Lamb or Chicken Tawa <i>Sharkara is a cooking fruit. It comes to fruit from Sylhet region of Bangladesh. This unique fruit has a lovely fragrance and adds truly sour taste to the dish.</i>	£9.95	Chicken or Lamb Shashlik Balti <i>Marinated in a light blend of yogurt sauce, grilled capsicum, onions &amp; tomatoes served with both saag in sizzling style.</i>	£9.95
Karahi Chicken Tikka Masala <i>Marinated chicken tikka, karahi masala, tomatoes, chopped tomatoes, sliced onions &amp; chilies.</i>	£9.95	King Prawn Shashlik Balti <i>Marinated in a light blend of yogurt sauce, grilled capsicum, onions &amp; tomatoes served with both saag in sizzling style.</i>	£13.95
Karahi Lamb Chops Masala <i>Lamb chops cooked in aromatic spices, fresh garlic, coriander, mixed spices, herbs &amp; chilies, highly recommended.</i>	£11.95	Coriander Lamb <i>Tender lamb pieces cooked in special blend of ground coriander spices, finished with fresh coriander leaves.</i>	£8.95
Chicken Tikka Cham Chai <i>Cham cham sauce made of sugar cane, pieces of chicken tikka cooked with special chana, chana sauer &amp; hot Chicken or Lamb Achari</i>	£9.95	Sylhet Chicken <i>This dish is cooked with bell peppers, fragrant herbs, mixed spices, red peppers served in sizzling plate.</i>	£8.95
Tender pieces of chicken or lamb cooked in special blend of mixed aromatic herbs & herbs.		Duck Karahi <i>Pieces of spring duck, cooked with selected spices, fresh garlic, saffron, mixed spices and herbs, served on a lamb.</i>	£11.95
Almasri Chicken <i>Chicken tikka cooked with almond, saffron seed, lemon grass and selected spice and herbs.</i>	£9.95		

## BIRYANI

All biryani dishes are served with a vegetable carry sauce. These are self completed dishes cooked with basmati rice and special ghee

Chicken Biryani	£9.95
Lamb Biryani	£9.95
Prawn Biryani	£10.95
King Prawn Biryani	£12.95
Vegetable Special Biryani <i>Basmati rice cooked with vegetables served with vegetable carry</i>	£6.95

## VEGETARIAN MAIN DISHES

These can be prepared to satisfy everyone from mild, medium to extremely hot.

Karahi Mixed Veg. <i>Chef's choice of mixed vegetables cooked with fresh onions, tomatoes, ginger &amp; spices.</i>	£6.95	Vegetable Madras/Vindaloo <i>These are hot dishes cooked with spices and red chilies.</i>	£6.95
Tarka Dhal <i>Skinned soy moong dhal cooked with herbs &amp; spices.</i>	£6.95	Vegetable Darsak <i>Cooked with selected spices, lentils, crushed peanuts, sugar to produce the lovely hot, sweet and sour taste.</i>	£6.95
Vegetable Murga <i>Very mild and a rich dish cooked with almond, special spices and cream.</i>	£6.95	Vegetable Jalfrezi <i>Whole</i>	£6.95
Saag Paneer (Spinach with cheese) <i>Spinach &amp; paneer cooked in saag sauce in a chef's special sauce.</i>	£6.95		
Saagwala Dhal (Spinach with lentils) <i>Bangladeshi style Vegetables</i>	£6.95		
Chana Chok paneer <i>Chick peas cooked in spicy curry sauce.</i>	£6.95		
Spinach Aloo (Spinach potato) <i>Spinach &amp; potatoes cooked in a smooth restaurant style Chinginga Kasa</i>	£7.95		
Chinginga Kasa <i>Chinginga vegetable green (12 to 18 inches long, bottle green with light colour stripes and has a very unique taste).</i>	£7.95		

## VEGETARIAN SIDE DISHES

These can be prepared to satisfy everyone from mild, medium to extremely hot.

Bacon Boritha (Kudera) <i>Whole chicken cooked in vegetable oil and marinated with selected spices, stuffed in its own skin.</i>	£7.95
Vegetable Madras/Vindaloo	£6.95
These are hot dishes cooked with spices and red chilies	
Vegetable Darsak	£6.95
Cooked with selected spices, lentils, crushed peanuts, sugar to produce the lovely hot, sweet and sour taste.	
Vegetable Jalfrezi	£6.95
Whole	
Banbhaj Aloo (Spinach potato)	£3.95
Aloo Gobi (Aonch & cauliflower)	£3.95
Joji Saag (Spinach)	£3.95
Mushroom Bhaj	£3.95
Banbhaj Aloo (Spinach potato)	£3.95
Shindi Bhaj (Onion chilies bhaj)	£3.95
Mix Vegetable Bhaj	£3.95
Garlic Mushrooms	£3.95
Chana Masala Chick peas	£3.95

## RICE & ROTI

Butter Nan	£2.75	Paratha	£2.95
Garlic Nan	£2.95	Pilau Rice	£3.25
Peshwan Nan	£3.25	Plain Rice	£2.75
Tandoori Roti	£2.25	Mushroom Rice	£3.95
Keema Nan	£3.95	Keema Rice (minced lamb)	£3.95
Rulcha Nan	£3.95	Special Fried Rice	£3.95
Cheese Nan	£3.95	Egg Fried Rice	£3.95
Chapati Plain	£1.95		

<b>FRESHLY MADE LASSI</b>	
Sweet / Salty Lassi	Glass £2.50
Mango/Banana Lassi	£5.95
	Jug £5.95

ALL THE DISHES ARE PREPARED IN HOME-STYLE AUTHENTIC COOKING USING DIFFERENT AUTHENTIC SAUCE FRESHLY MADE - TASTE THE DIFFERENCE

