

FOOD GUIDE

Vegetarian	Contains Nuts
Mild	Medium
Hot	Very Hot

APPETISERS

Spicy or Plain Poppadoms	£0.35
Classic Chutney (each)	£0.40

(Mango, spiced onions, chilli, mint and pickle).

STARTERS VEGETARIAN

All starters served with Salad & Mint sauce.

Onion Bhaji	£1.80
All time favourite. Lightly spiced deep fried onion fritter.	
Aloo Chaat Puree	£1.95
Small cubes of potatoes, mixed with finely chopped onions & special herbs & spices.	
Garlic Mushroom Dippers	£1.80
Button mushrooms dipped in a garlic sauce then coated with bread crumbs and deep fried.	
Vegetable Samosa	£1.80
Traditional Favourite. Triangular deep fried crispy pastry stuffed with seasonal vegetables.	
Paneer Tikka	£2.20
Nuggets of paneer, lightly spiced, cooked together with onions & green peppers.	
Paneer Pakora	£2.20
Nuggets of paneer rolled in batter and deep fried.	
Chana Puree	£1.95
A generous serving of curried chick peas in a lightly spiced sauce. Served on a puree bread.	
Vegetable Platter	£2.95
Onion bhaji, vegetable samosa, garlic mushroom dipper, paneer tikka.	

STARTERS NON-VEGETARIAN

Meat Samosa	£1.80
Triangular deep fried crispy pastry stuffed with minced meat	
Tandoori Chicken	£2.40
1/4 Chicken breast or leg on the bone marinated in tandoori spices cooked in a clay oven	
Sheek Kebab	£1.95
Spiced mince meat, skewered & cooked in a clay oven.	
Chicken Tikka	£2.40
Succulent pieces of chicken breast marinated in Tandoori spices, cooked in a clay oven.	
Garlic Chicken	£2.40
Tender pieces of chicken breast marinated in garlic sauce, garnished with coriander.	
Lamb Tikka	£2.50
Tender pieces of lamb marinated in Tandoori spices, cooked in a clay oven.	
Chicken Chat	£2.50
Succulent pieces of chicken mixed with finely chopped onions & special herbs & spices.	
Chicken Puree	£2.50
Succulent pieces of chicken curried & bound in a lightly spiced sauce, served on a puree bread.	
Chicken Pakora	£2.40
Succulent pieces of chicken dipped in a lightly spiced gram flour batter & deep fried	
Lamb Chops	£2.95
Tender pieces of lamb chops marinated in special tandoori spices cooked in a clay oven.	
Special Tandoori Platter	£3.95
Lamb chops, sheek kebab, chicken tikka, lamb tikka and garlic chicken.	
Prawn Cocktail	£1.70
Juicy prawns with a tangy sea food sauce, served on a bed of lettuce.	
Prawn Batura	£2.50
A generous serving of curried prawns in a lightly spiced sauce served on a puree bread.	
Machley Tikka	£2.50
Chunks of cod fish, marinated over night in a special sauce cooked in a clay oven.	
Fish Pakora	£2.50
Chunks of fish coated with lightly spiced batter & deep fried.	
Tandoori King Prawns	£3.95
King Prawns marinated in Tandoori spices, cooked in a clay oven.	
Machley Biraan	£4.95
Salmon fillet lightly fried served with spiced onions.	

STARTERS SEAFOOD

FROM THE TANDOOR

These dishes are cooked to perfection in a barrel shaped clay oven, generating a temperature far hotter than any conventional method. This unique process seals in the goodness & the smouldering charcoal gives it a wonderful smoky flavour. Served with choice of your own sauce.

Chicken Tikka	£5.50	Lamb Tikka	£5.50
Tandoori Chicken	£5.50	Lamb Chops	£5.95
Chicken Shashlick	£5.95	Garlic Chicken	£5.50
King Prawn Tikka	£7.95	Machley Tikka (fish)	£5.50
Mix Grill	£6.50	Tandoori Machley	£6.00
1/4 Tandoori chicken, chicken tikka, lamb tikka, sheekh kebab, lamb chops.		(Whole Trout)	

FUSION SPECIALITIES

Below you will find a short selection of our new range of fusion dishes. Combining new food trends from across the Eastern Bangladesh to create a unique dining experience.

South Indian Garlic	£5.95
Chicken or Lamb Tikka cooked with a combination of fresh Garlic flakes , Plum Tomatoes & Spices.	
Chicken Anarkali	£5.95
Diced of tender chicken with minced lamb, lightly spiced, wrapped in a Bangladesh style omelette complimented with a delicious sauce.	
Malai Chicken	£5.95
Succulent pieces of boneless chicken marinated in yoghurt & mild spices, cooked in a creamy sauce with cashew nuts & garnished with cheese.	
Chicken or Lamb Nepali	£5.95
A fairly hot dish from Nepal - not for the beginner. Prepared with garlic, tomatoes, Lemon, fresh naaga chillies & a mixture of hot spices.	
Bengal Sil-Sila	£5.95
Chicken tikka or Lamb tikka, medium strength cooked with spices, garlic, ginger, cumin seeds and sweet pumpkin.	
Chicken or Lamb Handi	£5.95
A traditional spicy dish, flavoured with methi leaves & cooked in exotic herbs & spices with onions, fresh garlic, ginger & then simmered in a tomato, yoghurt based sauce.	
Chicken Chilli	£5.95
Off the bone pieces of chicken breast, cooked with green peppers, onions, tomatoes, fresh green chillies & flavoured with ginger & garlic.	
Garlic Chicken Chilli Massalla	£5.95
Cubes of chicken marinated in a garlic sauce, cooked in a clay oven, then mixed with fresh green chillies, ginger, garlic & tomatoes, with our special mix of freshly ground spices. Extra fresh chillies & garlic are added to give a sharp, spicy memorable taste.	
Murgh Masalam	£5.95
Chicken cubes, cooked together with spiced mince meat in a medium spiced balti sauce, fresh tomatoes & coriander leaves.	
Chicken or Lamb Balti	£5.95
Prepared in an Indian wok with fresh green chillies, garlic, ginger & tomatoes in a spicy & aromatic sauce.	

[All above also available with King Prawns at £2.00 extra cost.](#)

EASY ON THE SPICE

We have carefully selected a mild range of traditional favourites. All our dishes are fused with flavours and aromas but gentle on the spice.

Chicken or Lamb Korma	£4.60
Korma dish is prepared with mild spices cooked in a creamy mixture with coconut giving it a distinctive flavour.	
Chicken or Lamb Dhansak	£4.60
Prepared with oriental spices, giving a sweet & sour tangy sauce cooked with garlic, pineapple & lentils.	
Chicken or Lamb Tikka Passanda	£4.95
Chicken or lamb tikka, cooked in red wine, mild spices with fresh cream & freshly ground almond powder to a rich creamy sauce.	
Chicken or Lamb Tikka Massalla	£4.95
Diced pieces of chicken or lamb cooked in a unique , mild, creamy tandoori sauce.	
Chicken or Lamb Tikka Makhani	£4.95
Succulent pieces of chicken or lamb, cooked in mild almond sauce with butter.	
Badami Passanda	£4.95
Chicken/lamb tikka cooked in a creamy almond & butter sauce together with roasted cashew nuts, almonds & pistachios.	
Massalla King Prawn	£7.00
Fair sized king prawns, marinated in a special Massalla based sauce, cooked in the tandoor, then added to a rich mild creamy sauce.	

CHEF'S RECOMMENDATIONS

Our head chef presents a selection of dishes, specially cooked for your pleasure. These dishes promise a mouth watering blend of traditional and contemporary ingredients and techniques.

Lachedaar Vegge	£4.95
Assorted fresh vegetables cooked together with paneer and selected herbs & spices. This dish is highly recommended for the devout vegetarian.	

Gorkali Chicken	£5.90
Tender chicken pieces, cooked in an exotic mix of whole spices. A delightfully spicy Nepalese dish containing red & green capsicums, whole dried red chillies, fresh tomatoes & special chilli sauce.	

Machley Massalla	£5.95
Chunks of fish marinated overnight in special tandoori spices cooked in a clay oven then transferred in to a wok containing special chilli sauce. Bengali dish.	

Special Biryani	£6.50
Combination of chicken, lamb & king prawns, stir fried with peas, onions, cashew nuts, Pistachios, almonds & raisins, together with saffron flavoured basmati rice served with a special sauce. A refreshing, aromatic dish.	

Graam Machley	£5.95
Bangladeshi dish cooked with Cod fish, fresh garden mint, bay leaves, tomatoes, onion, garlic, ginger, chillies, mustard seeds & special roasted spices.	

Murghi Jaflong	£6.50
East Bengali dish cooked with chicken, fresh green chillies, garlic, garnished with onions & coriander.	

Saagwala	£5.50
Chicken or Lamb prepared with Spinach, Garlic, Ginger & Tomato in a Medium Spice Sauce.	

Rosti Beef	£5.95
Pot roasted lamb seasoned with spring onion and cooked with capsicum, onion & bengal garam massalla.	

Biryani	£5.95
Choice of Chicken or Lamb prepared by gently cooking with saffron flavoured basmati rice together with a mixture of mild spices. Served with an omelette & sauce of your own choice.	

[All above also available with King Prawns at £2.00 extra.](#)

TRADITIONAL FAVOURITES

For all those true curry connoisseurs, you won't be disappointed with our traditional curry menu which serves all the classics, but with a distinctive flavour.

First choose your filling - Then choose the cooking style you prefer.

FILLINGS

Chicken or Lamb	£4.50	Chicken Tikka	£4.80
King Prawn	£6.20	Lamb Tikka	£4.80
Prawn	£4.95	Special Mix	£4.95
Mixed Vegetables	£4.00	Paneer	£4.40

COOKING STYLE

Bhuna	A combination of a special blend of spices, onions & tomatoes fried together to provide a dish of medium strength & rather dry consistency.
Karahi	Prepared in an Indian wok style utensil with fresh green chillies, garlic, ginger & tomatoes in a spicy & aromatic sauce.
Dopiaza	A delicious dish prepared with an abundance of fried onions, tomatoes & seasoned with ginger, coriander & spices.
Madras	A very famous dish, with a greater proportion of spices which lend to a fairly hot taste to its richness.
Roganjosh	A delicately spiced sauce, cooked with sweet pimentos, capsicums and tomatoes. An original authentic Indian dish with a great aroma. A very satisfying dish.
Pathia	Specially cooked with oriental herbs & spices to achieve hot, sweet & sour flavour. Lightly fried onions in a thick sweet & sour sauce. A hot dish with a distinctive aroma.
Jalfrezi	Sauteed Dish cooked with Onions, Garlic, Green Peppers and Fresh Green Chillies.
Samber	Specially cooked with lentils, oriental herbs & spices to achieve hot, sweet & sour flavour.
Kolapuree	Long strips of onions, peppers & fresh green chillies and hot spices.