

Appetizers

PAPADAM Plain or spicy	£1.00
PICKLES / CHUTNEYS	£1.50
CHEF SPECIAL STARTER	£4.50
KING PRAWN BUTTERFLY	£5.50
KING PRAWN ON PUREE Cooked in light curry sauce served with pastry	£5.50
TANDOORI KING PRAWNS	£5.50
MIX KEBAB STARTER Chicken & lamb tikka, sheek kebab	£5.50
RESHMI KEBAB finely chopped tender spiced lamb with an egg on top	£4.50
SHEEK KEBAB Grilled minced lamb with a delicate sprinkling of fresh herbs & aromatic spice mix	£4.50
CHICKEN OR LAMB TIKKA	£4.50
TANDOORI CHICKEN on the bone	£4.50
CHICKEN OR LAMB ON PUREE	£4.50
CHAT chicken or lamb in a sweet & sour sauce	£4.50
PRAWN ON PUREE	£4.50
GARLIC PRAWNS & MUSHROOMS	£4.50
GARLIC MUSHROOMS	£4.50
MUSHROOM PAKORA fried with light batter	£4.50
ALOO PAKORA spiced potatoes fried with light batter	£4.50
PAKORA chicken or lamb fried with light batter	£4.50
ONION BHAJEE World famous snack of crisp onions deep fried in a coating of flour batter	£4.50
SAMOSA meat or vegetable Triangular pastry filled with minced lamb or vegetables	£4.25
INDIAN SPRING ROLLS Fresh homemade rolls filled with mixed vegetables & mixed spices	£4.25
ALOO CHAT cubes of potatoes with a sweet & sour sauce	£4.50
PANEER grilled chicken or lamb topped with cheese	£4.50

Authentic Delicacies

These dishes are exotic & are exclusively prepared from rich spices skillfully blended to achieve a balanced harmony & a unique taste.

COCONUT LAMB Diced lamb cooked slowly in coconut milk, tempered with mustard seeds & curry leaf	£8.00
LAAL MASSALA CHICKEN The name chicken roasted in red massala itself would signify something hot. This dish is hot & not for the faint hearted	£8.00
BENGAL CHICKEN Cooked in a mixture of spices with spicy minced lamb in a rich medium sauce	£8.00
RAJ BENGAL SPECIAL Sliced chicken pieces cooked with fresh spinach in a medium cheese sauce	£8.00
ALOO GOSTH Lightly marinated lamb sautéed in a blend of spices topped with spiced potatoes	£8.00
CHICKEN 'N' MUSHROOM Garlic flavoured chicken cooked in a medium sauce with added mushrooms	£8.00
CHICKEN CHAT MASSALA Cooked with light spices in a sweet & sour chat sauce	£8.00
ALOO DHAN Chicken tikka cooked with minced lamb & potatoes in a fairly spicy sauce	£8.00
CHICKEN DHAN Grilled chicken cooked with freshly stone ground medium spices, onions & capsicum topped with spiced potatoes	£8.00
MURGHI TIKKA MASSALA Mouth watering pieces of chicken tikka cooked with minced lamb in a subtle medium sauce	£8.00

Biryani Dishes

Experience the taste of authenticity with these dishes. Cooked with fresh herbs, spices & pilau rice, served with a separate vegetable curry.

SHOBZI Vegetables	£9.99
PALAK BIRYANI chicken or lamb Cooked with fresh spinach	£9.99
CHEF'S SPECIAL BIRYANI Chicken or lamb cooked with mushrooms & sweetcorn	£9.99
CHICKEN OR LAMB	£9.99
CHICKEN OR LAMB TIKKA	£9.99
PRAWN	£9.99
KING PRAWN	£10.99
TANDOORI KING PRAWN	£10.99

The Balti Experience

The variety of tantalising flavours of a well prepared balti has become popular all over the country. Each dish is individually prepared in 'home cooked style' & freshly cooked in a special balti sauce as you order.

JAIPURI AASH Tender duck barbecued, then cooked with tomatoes, capsicum & onions in a rich medium sauce	£9.99
DESHI GOSTH tender lamb Marinated in spices, cooked in a Bangladeshi chilli sauce	£8.00
ROSHNI CHICKEN Marinated in herbs & spices cooked with onions, capsicum, garam masala & flavoured with garlic	£8.00
CHINGRI SHAAN Marinated king prawns barbecued, then cooked with onions, capsicum & tomatoes in medium spice sauce	£9.99
SAG CHANA PANEER Spinach, chickpeas & Indian cheese garnished with tomatoes, onions & coriander in a rich medium sauce	£8.00
SHOBZI BAHAR (V) A variety of vegetables used to create this tasty dish flavoured with coriander & garlic	£8.00
CHICKEN OR LAMB BALTI	£8.00
CHICKEN OR LAMB TIKKA BALTI	£8.00
KING PRAWN BALTI	£9.99

Set Meals

BALTI MEAL FOR 1 PERSON 2 Papadams, chicken balti, pilau rice & plain naan	£11.99
SET MEAL FOR 1 PERSON 2 Papadams, onion bhajee (2pc), chicken balti, pilau rice & plain naan	£16.99
SET MEAL FOR TWO PEOPLE Chicken tikka (st), onion bhajee (st), chicken tikka massala, lamb balti, sag aloo, pilau rice & plain naan	£28.99

Tandoori Specials

Served with a mint yoghurt sauce.

RAJ BENGAL PIRI PIRI Chicken dish created for a complete meal cooked with spicy chips	£8.00
BIGGLES PLATTER Tandoori chicken, lamb tikka, chicken tikka & sheek kebab served with a plain naan	£12.99
SPICY PANEER CHICKEN Layers of chicken topped with paneer cheese & chillies	£8.00
TANDOORI CHICKEN on the bone Santalal wood flavoured tandoori chicken, marinated in spices & barbecued on charcoal	£8.00
CHICKEN OR LAMB TIKKA Chicken or lamb supreme cubes matured in a delicately spiced marinade, char-grilled	£8.00
SHASHLICK chicken or lamb Marinated brochette with tomatoes, onions & capsicum in a blend of spices, barbecued on charcoal	£8.99
TANDOORI KING PRAWNS From Bay of Bengal, marinated with lemon, garlic, yoghurt & fresh ground spices	£9.99
KING PRAWN SHASHLICK Brochette of jumbo size prawns with capsicum, tomatoes & onions	£9.99
TANDOORI DUCK SHASHLICK Brochette of duck with capsicum, tomatoes & onions	£9.99
SALMON SHASHLICK Marinated with yoghurt, crushed ginger, garlic, mint, coriander & fresh stone ground spices	£9.99

House Specials

These dishes are what makes us stand out from the rest.

ZAFRANI DUCK Influenced from the South Bengal, spiced & marinated breast of duck finished with a mustard sauce	£9.99
NAWABI LAMB Bangali style, fillet of lamb with sesame seeds, tamarind sauce, spiced in fat chilli marinade	£9.99
MASSALA ROAST LAMB Off the bone lamb lightly spiced slowly cooked with a spicy marinade	£9.99
CHICKEN RANA Breast of chicken cooked with fresh cream mildly spiced in an exotic sauce	£9.99
SYLHET KING PRAWNS Kasundi mustard & chilli marinated grilled prawns, served with a chilli & mango dressing	£9.99
GARAM SEA BASS Steamed with coriander, coconut & chilli marinade	£9.99
GOAN STYLE SEA BASS Coconut & curry leaf flavoured fish curry cooked using the method from the sunny coast of Goa	£9.99
HOUSE SPECIAL TAWA Marinated & barbecued chicken, lamb & king prawns, cooked in a medium garlic sauce	£9.99

Gourmet Offer

Tuesday & Wednesday

1 Starter, 1 Main dish, 1 Side dish, 1 Rice or naan

Only £16.99 per person

Only available when you order direct by calling

01767 318555

King prawn, fish, duck and house specials £2.50 extra

Duck (Aash) Delicacies

NAGA AASH Breast of duck marinated with ginger & garlic in a blend of spices, cooked with Bangladeshi chilli sauce	£9.99
SHOROTI DUCK With green chillies, fenugreek, complemented with a medium garlic sauce	£9.99
AASH CHAT MASSALA Tender pieces of duck cooked with chat flavoured spices	£9.99
LEMON DUCK Tender pieces of duck cooked in a garlic lemon sauce	£9.99
AASH PATHIA Tender pieces of duck cooked in a fairly hot, sweet & sour sauce	£9.99
AASH CHILLI MASSALA Breast of duck cooked with onions, green chillies & capsicum, in a spicy sauce	£9.99
TANDOORI AASH MASSALA Marinated breast of duck cooked in a mild massala sauce	£9.99
SPICY DUCK MASSALA Tender duck cooked in a sweet & spicy sauce	£9.99

Hot & Spicy

TANDOORI NAGA Sliced pieces of tandoori chicken off the bone cooked in a hot naga sauce	£8.00
SHOROTI chicken or lamb With green chillies, fenugreek, complemented in a medium garlic sauce	£8.00
ROSHNI JALFRAIZI chicken or lamb Stir-fried with green chillies & capsicum, flavoured with spicy garlic sauce	£8.00
MORICHA chicken or lamb Marinated in spices, onions & capsicum, in a fairly hot sauce	£8.00
SPICY DHANSAK chicken or lamb Coarse spices, dried herbs & mixed pulse cooked with a hot, sweet & sour Bangladeshi chilli sauce	£8.00
TIKKA JALFRAIZI chicken or lamb Cooked with garlic, capsicum & green chillies	£8.00
CHILLI MASSALA chicken or lamb Cooked in a hot chilli-based sauce	£8.00
ZALE ZULE chicken or lamb Timeless classic, if you are looking for the hot bite!	£8.00
LAMB REZALA Sliced pieces of lamb prepared in a fairly hot garlic sauce	£8.00

Mild, Sweet & Spicy

TIKKA MASSALA chicken or lamb Marinated in spiced yoghurt, cooked in mild massala sauce	£8.00
TIKKA PASSANDA chicken or lamb Marinated with yoghurt, garlic, ginger, cardamom & cinnamon, cooked in a rich creamy sauce	£8.00
TIKKA MAKHANI chicken or lamb Simmered in rich creamy sauce of butter with a hint of tomato sauce, almond, coconut & pistachio	£8.00
BAHAR chicken or lamb Cooked in a fairly hot sauce with added coconut milk	£8.00
SPICY KORMA chicken or lamb Simmered in a blend of fried onions, yoghurt & spices, garnished with spiced fresh chilli & coriander	£8.00
NAGA C.T.M chicken or lamb Cooked in a Bangladeshi chilli sauce, creamy & hot	£8.00
MANGO DELIGHT chicken or lamb Cooked in a mild creamy sauce flavoured with sweet mango	£8.00

Khamiri Cuisine

Marinated, off the bone tandoori chicken prepared in a tandoor, cooked with herbs & spices

KHAMIRI PASSANDA creamy & mild	£8.00
KHAMIRI MASSALA creamy & mild	£8.00
KHAMIRI MAKHANI creamy & mild	£8.00
KHAMIRI KORAI medium	£8.00
KHAMIRI ROGAN medium with tomatoes	£8.00
KHAMIRI BHUNA medium rich sauce	£8.00
KHAMIRI DUPIAZA medium with onions	£8.00
KHAMIRI PATIA hot, sweet & sour	£8.00
KHAMIRI CHILLI MASSALA hot	£8.00
KHAMIRI JALFRAIZI hot	£8.00

Vegetarian/Vegan Specials

All vegetables are sourced locally and cooked with fresh herbs & spices.

MUSHROOMS & SPINACH (V) stir-fry	£8.00
VEGETABLE MILAN (V) Spiced seasonal vegetables tossed with spinach	£8.00
PANEER SAG Indian cheese, dried, simmered with chopped fresh baby spinach. Sizzled with sliced garlic, cumin & toasted fenugreek	£8.00
MIRCHI ALOO (V) Peppers and potatoes cooked in a sweet & spicy sauce	£8.00
VEGETABLE KEYA (V) An authentic dish of fresh vegetables cooked in coconut milk & tempered with delicate south Indian spice	£8.00
CAULIFLOWER & PANEER Fresh sautéed cauliflower cooked in a paneer sauce	£8.00
DHAKA DALL (V) A channa & red lentil preparation made into an exotic dish with garlic & cumin seeds, Bengal's favourite	£8.00
PANEER MAKHANI Simmered Indian whey cheese, cooked in a light buttery sauce	£8.00
MANGO DALL MASSALA (V) Lentils & sweet mango finished with delicate spices & roasted garlic	£8.00
VEGETABLE NAGA KORMA Vegetables in a exotic creamy hot & spicy sauce	£8.00
CAULIFLOWER BALTI (V)	£8.00
CREAMY MUSHROOM PANEER	£8.00
GARLIC MUSHROOM (V)	£8.00
VEGETABLE MORICHA (V) Hot	£8.00

Golden Oldies

CHICKEN OR LAMB	£8.00
CHICKEN OR LAMB TIKKA	£8.00
PRAWN	£8.99
DUCK	£9.99
KING PRAWN	£9.99

MEDIUM CURRY

Cooked with herbs & spices

KORMA

Very mild & creamy

BHUNA

Medium cooked with fresh spices, onions & capsicum

DUPIAZA

Medium cooked with chopped fried onions

ROGON JOSH

Cooked with coarse spices then topped with a layer of tossed spicy tomatoes, onions & dried herbs

DANSAK

Cooked with coarse spices, lemon juice, dried herbs & mixed pulse, cooked in a hot, sweet & sour sauce

PATHIA

Fairly hot sweet & sour

MADRAS

Cooked in fairly hot sauce

VINDALOO

Very hot strongly flavoured spices in thick sauce

CEYLON

Tomato, coconut & chilli cooked in a hot sauce

Vegetable Side Dishes

VEGETABLE CURRY	£3.99
NIRAMISH mixed dry vegetable	£3.99
MUSHROOM BHAJI Diced mushroom cooked with mixed spices	£3.99
SAG BHAJI Spinach cooked with garlic & mixed spices	£3.99
CAULIFLOWER BHAJI	£3.99
BOMBAY ALOO potatoes in spices	£3.99
SAG ALOO A delicacy of cumin tempered potatoes & spinach	£3.99
ALOO GOBI Florets of cauliflower & potatoes cooked in spices	£3.99
TARKA DALL with garlic & cumin seeds	£3.99
DALL MASSALA curried lentils	£3.99
CHANA MASSALA spicy chick peas	£3.99
SAG PANEER spinach & cheese	£3.99
MOTTOR PANEER Indian cheese & peas	£3.99
ALOO CHANA Potatoes & chickpeas in a sweet & sour sauce	£3.99
ALOO PANEER potatoes & cheese	£3.99
SAG CHANA spinach & chickpeas	£3.99
CAULIFLOWER & CHEESE	£3.99
CHANA PANEER chickpeas with cheese	£3.99

Rice & Things

PLAIN RICE	£2.50
PILAU RICE aromatic steamed rice	£2.75
MUSHROOM RICE	£3.75
KEEMA PILAU RICE minced lamb	£3.75
EGG PILAU RICE	£3.75
SPECIAL FRIED RICE fried with onions, peas & eggs	£3.75
LEMON RICE	£3.75
GARLIC RICE	£3.75
SPICY RICE	£3.75
COCONUT RICE	£3.75
VEGETABLE RICE	£3.75
ALOO RICE with potatoes	£3.75
PLAIN NAN	£3.75
GARLIC NAN	£3.75
PESHWARI NAN sweet filling	£3.75
KEEMA NAN minced lamb filling	£3.75
SPICY NAN	£3.75
PANEER NAN filled with assorted cheese	£3.75
SPICY CHEESE & KEEMA NAN	£3.75
CHEESE & KEEMA NAN	£3.75
PARATA Flaky bread made of whole wheat flour	£3.00
VEGETABLE PARATA	£3.75
CHAPATTI thin unleavened bread	£3.00
TANDOORI ROTI Crisp whole wheat flour bread	£3.00
RAITA cucumber or onions	£2.00
CHIPS	£3.25

Chef's Delight

SATKORA chicken or lamb Marinated & cooked with Bangladeshi citrus fruit, flavoured with mustard	£8.00
TIKKA KORAI chicken or lamb Cooked in a traditional wok with onions, tomatoes, capsicum & fresh herbs, tempered with cumin in a rich medium sauce	£8.00
SHASHLICK MASSALA chicken or lamb Marinated & cooked with barbecued capsicum, onions & tomatoes, topped with a medium sauce	£8.00
SPICY SPINACH chicken or lamb Slightly sautéed, cooked in medium sauce with added fresh leaf spinach	£8.00
ADRICHA chicken or lamb Cooked in a medium sauce enriched in ginger & garlic	£8.00
ROSHNI TAWA chicken or lamb Cooked in a medium spiced garlic sauce	£8.00
ACHARI chicken or lamb Marinated & barbecued, cooked in a fairly spicy mixed pickle sauce	£8.00
SWEETCORN chicken or lamb Cooked with sweetcorn, onions, garlic & capsicum in a medium sauce	£8.00

King Prawn Delights

CHINGRI NAGA Traditional festive dish of prawns in an unusual blend of chilli & tamarind sauce. India's answer to sweet & sour	£9.99
SHASHI JHINGHA Marinated & barbecued king prawns, capsicum & onions, cooked in spicy medium sauce	£9.99
SHOROTI KING PRAWNS With green chillies, fenugreek, complemented with a medium garlic sauce	£9.99
NAWABI KING PRAWN Fried in pure butter, cooked in a hot chilli sauce with potatoes & tomatoes	£9.99
ROSHNI KING PRAWN Cooked in a fairly hot sauce with onions & capsicum flavoured with garlic	£9.99
BUTTER KING PRAWN Jumbo king prawns cooked in pure butter	£9.99
KING PRAWN & MANGO Cooked in a mild creamy sauce complemented with mango	£9.99
KING PRAWN JALFRAIZI Jumbo prawns delicately marinated in mixed herbs & fairly hot spices	£9.99
TANDOORI KING PRAWN MASSALA Marinated delicately in spiced yoghurt & then cooked in a massala sauce	£9.99
SPICY KING PRAWN MASSALA Marinated king prawns cooked with a Bangladeshi Naga chilli in a sweet & spicy creamy sauce	£9.99
KING PRAWN SHASHLICK MASSALA Jumbo king prawns marinated in herbs & spices, barbecued in a tandoor with fresh tomatoes, capsicum & onions. Flavoured with a medium sauce	£9.99

Authentic Fish Cuisine

SAA-LAN SALMON Chunks of salmon fillet sautéed in a special fish massala grilled on a tawa	£9.99
ZAAL SALMON Spiced pieces of fillet salmon cooked in a hot sauce	£9.99
DESI SALMON STEAK MASSALA Fillets of salmon smoked & cooked in a medium sauce	£9.99
SALMON MORICHA Chunks of salmon fillet cooked in a spicy sauce	£9.99
SEA BASS TAWA Fillet of fresh sea bass grilled & cooked in a medium sauce	£9.99
SEA BASS DELIGHT Marinated & barbecued, cooked in a fairly spicy garlic sauce	£9.99
SPICY SEA BASS Stir fried with green chillies & various capsicum, flavoured with a fairly hot garlic sauce	£9.99

RAJ BENGAL

BIGGLESWADE

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