

SUNDRIES

PILAU RICE

BASMATI RICE

PLAIN RICE

STEAMED RICE

CHIPS

FRIES

PLAIN NAAN

LEAVENED BREAD

GARLIC NAAN

GARLIC BUTTER BREAD

CHAPPATI

SOFT UNLEAVENED BREAD

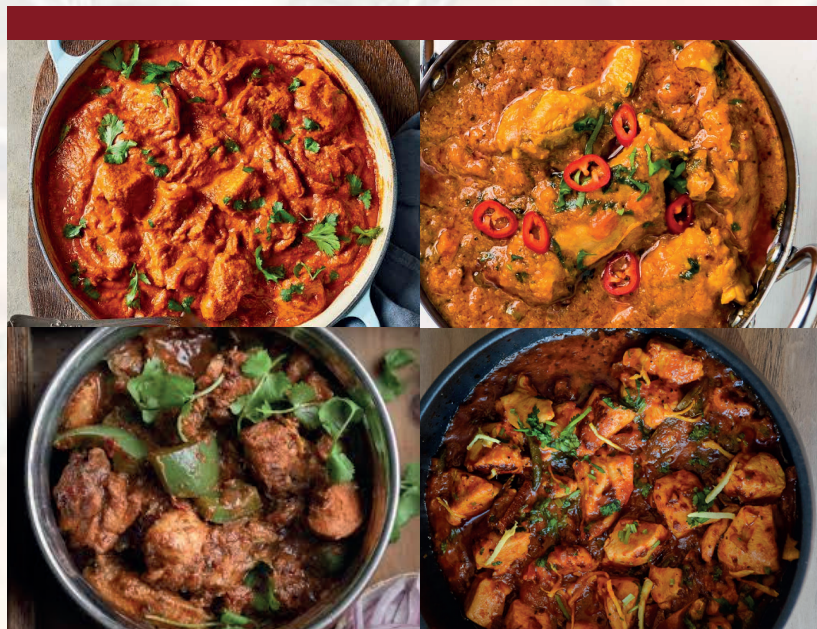
TANDOORI ROTI

THICK UNLEAVENED BREAD

COOKED IN CLAY OVEN

SWEETS AND COFFEES NOT INCLUDED

Bangla Spice



Find us on
Facebook

Food to be consumed on premises
Container charge 50p each

ORDER ONLINE

WWW.BANGLASPICELEYLAND.CO.UK



SPECIAL MENU

DINE IN
SUNDAY TO THURSDAY

£14.95 per guest

Food to be consumed on the premises

STARTERS

POULTRY

CHICKEN PURI CHAAT

Chicken on puri cooked with chaat massala

CHICKEN PAKORA

Spiced chicken deep fried in batter

CHICKEN TIKKA

Chicken pieces, marinated & barbecued

GARLIC CHICKEN

Chicken in garlic and butter

HOPPERS

Chicken rolled in pastry and deep fried

MEAT

SHISH KEBAB

Mince meat skewered and tandoored

MIXED KEBAB

Shish kebab, chicken tikka and onion bhaji

LAMB TIKKA

Lamb marinated & barbecued

MEAT SAMOSA

Deep fried meat pastries

LAMB GARLIC

Lamb in garlic & butter

STUFFED KEEMA MUSHROOM

With minced meat

VEGETABLE

ONION BHAJI

Deep fried spiced onion ball

PAKORA

Cauliflower, spiced & deep fried

VEGETABLE SAMOSA

Deep fried vegetable pastries

VEGETABLE STUFFED MUSHROOM

Deep fried mushroom stuffed with mushrooms

MUSHROOM PURI

Deep fried mushroom stuffed with mushrooms

STRENGTH GUIDE

Slightly Hot  Hot  Very Hot  Contains Nuts 

FOOD ALLERGIES & INTOLERANCES

Please be advised despite our best efforts, we cannot guarantee that our food is free from allergens. If you have any concerns please enquire prior to ordering.

MAIN COURSE

TANDOORI ROYAL DISHES

SERVED IN A CURRY SAUCE

CHICKEN TIKKA

Off the bone, marinated in yoghurt sauce roasted in a clay oven

CHICKEN SHASHLICK

Chicken tandoori marinated in yoghurt, cooked with green peppers & onions

LAMB TIKKA

Lamb marinated in yoghurt sauce roasted in a clay oven

LAMB SHASHLICK

Lamb tandoori marinated in yoghurt, cooked with green peppers & onions

BALTI SPICE BALTI SPECIALS

CHICKEN OR LAMB

Prepared in a metal pot with a blend of several spices & green peppers which makes this dish very special

MADRAS BALTI

DUPIAZA BALTI

ROGAN JOSH BALTI

KARAI BALTI

JALFREZI BALTI

SHAHEE BALTI

MASSALA DISHES

Massala dishes are marinated in spices to a special recipe then barbecued and served in a special curry sauce. Served medium.

LAMB TIKKA MASSALA

CHICKEN TIKKA MASSALA

ALOO GOBI MASSALA

CLASSICAL DISHES

KORMA

For that milder taste, coconut in cream sauce with freshly ground spices

DHANSAK

A lentil based dish blended with pineapple and lemon juice, sweet & sour

BHUNA

A medium strength curry, cooked tomatoes, onions, herbs and aromatic spices

KARAI

Cooked in a sizzling metal pot, seasoned with herbs & spices

DUPIAZA

A medium flavoursome sauce combining fresh onions & whole spices (Milder than Madras)

PALOK

Spinach with aromatic spices, (Medium to Hot)

ROGAN JOSH

A tomato & onion based curry flavoured with coriander, slightly hot

SAMBER

"Hot & Spicy!" A curry concoction cooked with lentil and garlic. A "HOT" favourite!

MADRAS

A "Hot" Favourite. A curry with tomato puree, coriander & ground chillies for that exquisite flavour

JALFREZI

Fresh green chillies & coriander, cooked with herbs. Very "HOT"

VINDALOO

Ground chillies cooked with herbs & a piece of tomato to create a very hot but flavoured dish

- CHICKEN • LAMB • PRAWN
- CHICKEN TIKKA • MIXED • VEGETABLE