

## Chef Special Dishes

<b>Tikka Sheem</b>	
<b>Chicken/Lamb/K Prawn £10.95/£11.95/£12.95</b>	
<i>marinated chicken breast, prawns or lamb fried with beans, homemade spices, garlic, ginger, green chilli and cooked in a curry sauce (choose from medium or hot) garnished with coriander</i>	
<b>Murgh Nabibi</b>	<b>£11.95</b>
<i>tandoori chicken off the bone, minced meat and egg cooked with green peppers, onions, tomatoes and coriander</i>	
<b>Razella</b>	
<b>Chicken /Lamb/K Prawn £10.95/£11.95/£12.95</b>	
<i>chicken tikka fried with onions adding cream, almonds, coconut and Bengal Lancer special spices cooked with curry sauce, garnished with coriander a hot dish</i>	
<b>Chilli</b>	
<b>Chicken/Lamb/K Prawn £10.95/£11.95/£12.95</b>	
<i>chicken/lamb tikka fried with green chilli, finely chopped onions, garlic and ginger, cooked with special curry sauce a hot dish</i>	
<b>Garlic Delight</b>	
<b>Chicken/Lamb/K Prawn £10.95/£11.95/£12.95</b>	
<i>marinated chicken/lamb tikka fried with chopped onions, green peppers and homemade spices, cooked with curry sauce, coconut powder and almond powder mild or medium</i>	
<b>Butter Chicken</b>	
<b>Lamb/K Prawn</b>	<b>£10.95/£11.95/£12.95</b>
<i>marinated chicken breast/lamb with aromatic spices, coconut powder, almond powder (badaam), cooked with cream, Indian ghee and chefs very own secret ingredients a mild dish</i>	
<b>Ali Special</b>	
<b>Chicken/Lamb/K Prawn £10.95/£11.95/£12.95</b>	
<i>marinated chicken/lamb tikka with garlic, ginger and Ali's homemade spices, cooked with potatoes, peas and green chilli a fairly hot dish</i>	
<b>Nixon Special</b>	
<b>Chicken/Lamb/KPrawn £10.95/£11.95/£12.95</b>	
<i>marinated chicken/lamb fried with almonds, coconut and chopped onion, cooked in a cream sauce with lime juice and Bengali spices a mild dish</i>	
<b>Keema Thurkaree</b>	<b>£11.95</b>
<i>minced lamb and green peas cooked with spices, onions, coriander, tomato paste, garlic, ginger, kasuri methi and very little curry sauce. Choice of medium or spicy dish</i>	
<b>Chicken &amp; Vegetable Paneer</b>	<b>£11.95</b>
<i>chicken and vegetables cooked in a medium thick sauce topped with paneer cubes</i>	

## Biryani Dishes

<i>Cooked with basmati rice and served with vegetable curry. medium</i>	
<b>Chicken Biryani</b>	<b>£10.95</b>
<b>Chicken Tikka Biryani</b>	<b>£10.95</b>
<b>Lamb Biryani</b>	<b>£11.95</b>
<b>Vegetable Biryani</b>	<b>£9.95</b>
<b>Mushroom Biryani</b>	<b>£9.95</b>
<b>Prawn Biryani</b>	<b>£11.95</b>
<b>Paneer Biryani</b>	<b>£12.95</b>
<b>King Prawn Biryani</b>	<b>£12.95</b>
<b>Keema Biryani</b>	<b>£11.95</b>
<b>Bengal Special Biryani</b>	<b>£12.95</b>
<i>chicken tikka, lamb tikka, prawn, king prawn</i>	
<b>Soya Meat Chunks</b>	<b>£9.95</b>

## Supporting Side Dish £5.25

<b>Sag Panir</b>	<i>cheese cooked with spinach and spices</i>
<b>Mushroom Bhaji</b>	<i>a semi-dry dish of chopped mushrooms cooked with spices</i>
<b>Chana Bhaji</b>	<i>chickpeas cooked with spices</i>
<b>Aloo Gobi</b>	<i>florets of cauliflower and potatoes cooked in a tomato and ginger flavoured masala</i>
<b>Aloo Baingan</b>	<i>aubergine and potatoes cooked in a tomato and onion sauce</i>
<b>Bombay Aloo</b>	<i>a delicacy of cumin tempered potatoes cooked with tomato, onion and homemade spice mix</i>
<b>Bhindi Bhaji</b>	<i>okra laced with a tangy melange of cumin seeds and lime, cooked with onion and tomato sauce</i>
<b>Tarka Dall</b>	<i>a red lentil preparation made into an exotic dish with garlic, bengals favourite side order</i>
<b>Sag Aloo</b>	<i>a delicacy of cumin tempered potatoes and spinach cooked with tomato, onion and home made spice mix</i>
<b>Gobi Bhaji</b>	<i>cauliflower</i>
<b>Vegetable Bhaji</b>	
<b>Motor Panir</b>	<i>cheese cooked with peas</i>
<b>Garlic Chilli Sag Bhaji</b>	<i>spinach cooked with garlic and mixed spices with green chillies</i>
<b>Mixed Vegetable Curry</b>	<i>mixed vegetables cooked in a traditional sauce</i>
<b>Broccoli Bhaji</b>	<i>Broccoli cooked with blended sauce and spices</i>
<b>Sheem Bhaji</b>	<i>Beans cooked with spices garlic and herbs</i>
<b>Baigon Bhaji</b>	<i>Aubergine cooked with Crush Garlic and spices by adding curry sauce</i>
<b>Gobhi Paneer</b>	<i>Cauliflower cooked with melted paneer and cream</i>
<b>Paneer Tomato Bhaji</b>	<i>Paneer coked with tomatoes in a thick sauce with some secret spice</i>

## Vegetable Special Dishes

<b>Vegetable Delight</b>	<b>£9.95</b>
<i>vegetables prepared in a traditional Indian way and cooked in a highly spiced sauce</i>	
<b>Dhall Balti Aloo Palak</b>	<b>£9.95</b>
<i>spinach, potato and channa dhall cooked to a traditional balti recipe</i>	
<b>Shahi Vegetable Masala</b>	<b>£9.95</b>
<i>potato, chickpeas and cooked in a tandoori sauce</i>	
<b>Bengal Special Nawabi</b>	<b>£9.95</b>
<i>spinach, cauliflower and aubergine cooked with special herbs and fresh green chillies</i>	
<b>Soya Meat Chunk Palak Bhuna</b>	<b>£9.95</b>
<b>Aloo Gobhi Motor Paneer</b>	<b>£9.95</b>
<i>potato, cauliflower, green peas &amp; cheese. Very tasty</i>	
<b>Vegetable Paneer</b>	<b>£12.95</b>
<i>a variety of vegetables cooked in a medium thick sauce with paneer cubes and garnished with coriander</i>	
<b>Palak Paneer</b>	<b>£12.95</b>
<i>a combination of spinach and paneer with medium spice or spicy customer choice</i>	

## Tandoori Dishes

*All dishes are marinated with a variety of spices and paste, cooked in a flaming Tandoor oven, served with salad and curry or mint sauce*

<b>Special Tandoori Chicken</b>	<b>£11.95</b>
<i>tandoori chicken served with a minced meat sauce, fried onions, garlic, ginger and tomato using our special spices and garnished with coriander. choice of medium or madras hot</i>	
<b>Tandoori Chicken (½)</b>	<b>£10.95</b>
<i>chicken marinated with medium spices, cooked in a clay oven with onions</i>	
<b>Tandoori King Prawn Shashlik</b>	<b>£12.95</b>
<i>marinated king prawn with tandoori spices cooked in a clay oven with onions</i>	
<b>Chicken/Lamb Tikka</b>	<b>£10.95/£11.95</b>
<i>marinated chicken/lamb with tikka spices cooked in a clay oven with onions</i>	
<b>Chicken Shashlik</b>	<b>£10.95</b>
<i>same as chicken tikka but shashlik, cooked with peppers and onions in a clay oven</i>	
<b>King Prawn Shashlik</b>	<b>£12.95</b>
<i>same as king prawn tikka but is also cooked with peppers and onions in a clay oven</i>	
<b>Bihaari Lamb Tikka Shashlik</b>	<b>£11.95</b>
<i>this dish is similar to the bihaari tikka but shashlik, cooked with green peppers and onions</i>	
<b>Tandoori Mixed Grill</b>	<b>£12.95</b>
<i>lamb tikka, chicken tikka, tandoori chicken and sheek kebab cooked in a clay oven with onions</i>	
<b>Mixed Shashlik</b>	<b>£12.95</b>
<i>king prawn, chicken tikka and lamb tikka cooked with peppers and onions in a clay oven with onions</i>	
<b>Lamb Shashlik</b>	<b>£12.95</b>
<i>lamb, cooked with peppers and onions in a clay oven with onions</i>	
<b>Massala Chicken Shashlik</b>	<b>£12.95</b>
<i>massala chicken cooked with peppers and onions in a clay oven with onions</i>	
<b>Stir Fry Chicken Shashlik</b>	<b>£12.95</b>
<i>marinated chicken cooked with harbonara peppers, mushroom and served on a sizzler with onions</i>	

### ALLERGY WARNING:

Some of our dishes may contain nuts, gluten, wheat or dairy. Please ask a member of staff for more details.

## Special Classic Dishes

**Curry, Korma, Bhuna, Dopiaza, Samber, Rogan Josh, Jalfrazi, Massala (mild), Passanda (mild), Pathia (fairly hot), Madrass (hot), Ceylon (fairly hot), Dhansak (fairly hot), Vindaloo (very hot), Phall (extremely hot)**

## Rice & Sundries

<b>Boiled Rice</b>	<b>£3.00</b>
<b>Pilau Rice</b>	<b>£3.50</b>
<b>Aloo Rice</b>	<b>£3.50</b>
<b>Special Rice</b>	<b>£3.50</b>
<i>with egg and peas</i>	
<b>Vegetable Rice</b>	<b>£3.50</b>
<b>Sag Rice</b>	<b>£3.50</b>
<b>Mushroom Rice</b>	<b>£3.50</b>
<b>Mixed Rice</b>	<b>£3.50</b>
<i>minced meat &amp; vegetables</i>	
<b>Onion Fried Rice</b>	<b>£3.50</b>
<b>Lemon Rice</b>	<b>£3.50</b>
<b>Garlic Chilli Rice</b>	<b>£3.50</b>
<b>Coconut Rice</b>	<b>£3.50</b>
<b>Onion &amp; Garlic Rice</b>	<b>£3.50</b>
<b>Egg &amp; Mushroom Rice</b>	<b>£4.95</b>
<b>Keema Rice</b>	<b>£4.95</b>
<b>Garlic Rice</b>	<b>£3.50</b>
<b>Soya Meat Chunk Rice</b>	<b>£3.50</b>
<b>Prawn Rice</b>	<b>£4.95</b>
<b>King Prawn Rice</b>	<b>£5.95</b>
<b>Bengal Special Rice</b>	<b>£5.95</b>
<i>minced meat &amp; egg</i>	
<b>Mixed Tikka Rice</b>	<b>£5.95</b>
<b>Paneer Rice</b>	<b>£4.95</b>
<b>Green Salad</b>	<b>£3.00</b>
<b>Raita</b>	<b>£3.00</b>
<i>cucumber mix</i>	
<b>Portion of Chips</b>	<b>£2.95</b>
<b>Onion Rings</b>	<b>£4.95</b>

## Tandoori Bread

<b>Nan</b>	<b>£3.00</b>
<b>Garlic Nan</b>	<b>£3.50</b>
<b>Peshwari Nan</b>	<b>£3.50</b>
<i>coconut &amp; almonds</i>	
<b>Keema Nan</b>	<b>£3.50</b>
<i>minced meat</i>	
<b>Chicken Tikka Naan</b>	<b>£4.00</b>
<b>Cheese Nan</b>	<b>£3.50</b>
<b>Garlic Cheese Nan</b>	<b>£3.50</b>
<b>Vegetable Nan</b>	<b>£3.50</b>
<b>Garlic Chilli Nan</b>	<b>£3.50</b>
<b>Onion Nan</b>	<b>£3.50</b>
<b>Paratha</b>	<b>£3.50</b>
<b>Stuffed Paratha</b>	<b>£4.00</b>
<i>filled with vegetables</i>	
<b>Chapatti</b>	<b>£1.30</b>

### Choose the Meat or Veg.

<b>Chicken</b>	<b>£10.95</b>
<b>Chicken Tikka</b>	<b>£10.95</b>
<b>Lamb</b>	<b>£11.95</b>
<b>Mixed Tikka</b>	<b>£11.95</b>
<i>(chicken &amp; lamb)</i>	
<b>Prawn</b>	<b>£11.95</b>
<b>King Prawn</b>	<b>£12.95</b>
<b>Special</b>	<b>£12.95</b>
<i>(chicken, lamb &amp; prawn)</i>	
<b>Vegetable</b>	<b>£9.95</b>
<b>Soya Meat Chunks</b>	<b>£9.95</b>
<b>Paneer</b>	<b>£12.95</b>

# The Bengal Lancer



Restaurant and takeaway

165 Queen Street, Withernsea

**Tel: 01964 613597**

Telephone Orders Advisable

**OPENING HOURS**

**5.30pm - 11.00pm (daily)**

**Open 7 Days a Week Including Holidays**

Delivery Available

Please Ask For Details

We Accept All Major Debit & Credit Cards

**Try Our Brunch / Lunch**

**(10.00am - 3.30pm Daily)**

**Closed Wednesday & Friday**

## Papadum

Pappadum are served as a snack before the starters or main courses, accompanied with chopped onions, mango chutney, lime pickle & mint sauce	
<b>Plain Papadum</b>	<b>£0.90</b>
<b>Spicy Papadum</b>	<b>£0.90</b>
<b>Pickles Tray</b>	<b>£2.50</b>

## Appetisers

<b>Chicken/Lamb Chat</b>	<b>£4.95</b>
<i>spicy chicken/lamb pieces in a tasty chat sauce</i>	
<b>Chicken/Lamb Tikka</b>	<b>£4.95</b>
<i>chicken/lamb pieces marinated in spices then cooked in the tandoori oven</i>	
<b>Tandoori Chicken</b>	<b>£4.95</b>
<i>chicken on the bone marinated in spices then cooked in the tandoori oven</i>	
<b>Chicken Pakora</b>	<b>£4.95</b>
<i>chicken pieces flavoured with herbs and spices, dipped in Indian batter then deep fried</i>	
<b>Shami Kebab</b>	<b>£4.95</b>
<i>succulent minced lamb blended with special herbs and spices made into a burger then cooked on a thowa and wrapped in an omelette</i>	
<b>Sheek Kebab</b>	<b>£4.95</b>
<i>skewered spiced mince lamb cooked in the tandoori oven</i>	
<b>Keema Balls</b>	<b>£4.95</b>
<i>lamb mince made into balls, dipped in Indian batter then deep fried</i>	
<b>Prawn Pakora</b>	<b>£4.95</b>
<i>prawns flavoured with herbs and spices, dipped in Indian batter then deep fried</i>	
<b>King Prawn Butterfly</b>	<b>£5.95</b>
<i>king prawn with exotic spices in batter then deep fried</i>	
<b>Bengal Special King Prawn</b>	<b>£5.95</b>
<i>king prawn marinated in our secret spices and delicately grilled</i>	
<b>Prawn Cocktail</b>	<b>£4.95</b>
<b>Vegetable Pakora</b>	<b>£4.95</b>
<i>vegetables flavoured with herbs and spices, dipped in Indian batter then deep fried</i>	
<b>Aloo Pakora</b>	<b>£4.95</b>
<i>potatoes flavoured with herbs and spices, dipped in Indian batter then deep fried.</i>	
<b>Garlic Mushrooms</b>	<b>£4.95</b>
<i>mushrooms cooked with garlic, Indian style</i>	
<b>Onion Bhaji</b>	<b>£4.95</b>
<i>shredded onions mixed with spices gram flour and deep fried</i>	
<b>Vegetable Samosa</b>	<b>£4.95</b>
<i>vegetables flavoured with garam masala and cumin wrapped in a crispy fried pastry</i>	
<b>Meat Samosa</b>	<b>£4.95</b>
<i>spiced mince meat flavoured with garam masala and cumin wrapped in a crispy fried pastry</i>	
<b>Paneer Nambali</b>	<b>£5.95</b>
<i>made with the original paneer, crushed garlic served with fried onions, peppers and baby potatoes</i>	

<b>Mixed Starter</b>	<b>£4.95</b>
<i>onion Bhaji, Pakora and samosa</i>	
<b>Mix Kebab</b>	<b>£5.95</b>
<i>a combination of chicken tikka, lamb tikka and seek kebab</i>	
<b>Masala Fish</b>	<b>£5.95</b>
<i>marinated pangasius fish cooked with spices</i>	
<b>Massala Chicken</b>	<b>£5.95</b>
<i>marinated chicken cooked with spices</i>	
<b>Sizzling Mix (for one)</b>	<b>£5.95</b>
<i>chicken tikka, lamb tikka, sheek kebab and masala fish</i>	
<b>Sizzling Mix (for two)</b>	<b>£11.95</b>
<i>chicken tikka, lamb tikka, sheek kebab and masala fish</i>	
<b>Bihari Tikka Shashlik Lamb</b>	<b>£5.95</b>
<i>marinated with Bihari spices a very delicious famous tikka dish in Bihaar India</i>	
<b>Stuffed Peppers Chicken/Lamb</b>	<b>£4.95</b>
<i>minced chicken/lamb stuffed in a bell pepper and cooked in a clay oven</i>	
<b>Nanbali Chicken</b>	<b>£4.95</b>
<i>tandoori chicken breast cooked with cheese, crushed garlic and butter, served with fried onions, peppers and baby potatoes</i>	
<b>Peshwari Chapli Kebab</b>	<b>£4.95</b>
<i>deep fried minced lamb mixed with chopped onions and peshwari spices</i>	
<b>Chilli Paneer</b>	<b>£4.95</b>
<i>diced paneer with lots of herbs a very tasty, spicy dish</i>	
<b>Cheese Sheek Kebab</b>	<b>£4.95</b>
<i>Minced sheek kebab with soft melting cheese</i>	
<b>Chutt Putti</b>	<b>£4.95</b>
<i>potatoes and chick peas cooked with medium spices and fresh herbs served with boiled eggs</i>	
<b>Chicken Channa</b>	<b>£4.95</b>
<i>chick peas and chicken cooked in a rich masala sauce, garnished with coriander</i>	
<b>Chilli Soya Chunks</b>	<b>£4.95</b>
<i>with sweet chilli sauce or spicy chilli sauce</i>	
<b>Soya Meat Chat</b>	<b>£4.95</b>

## Filed Pury Bread Starters

A variety of freshly marinated fillings, served in a traditional light crispy fluffy bread.			
<b>Paneer</b>	<b>£6.95</b>	<b>Lamb</b>	<b>£5.95</b>
<b>King Prawn</b>	<b>£6.95</b>	<b>Chicken</b>	<b>£5.95</b>
<b>Prawn</b>	<b>£5.95</b>	<b>Keema</b>	<b>£5.95</b>
<b>Chana</b>	<b>£5.95</b>	<b>Mix Veg</b>	<b>£5.95</b>
<b>Soya Meat</b>	<b>£5.95</b>		

## English Dishes

<b>Stir Fry Chicken &amp; Chips</b>	<b>£12.95</b>
<b>Massala Chicken &amp; Chips</b>	<b>£10.95</b>
<b>Scampi and Chips</b>	<b>£10.95</b>
<b>Chicken Nugget and Chips</b>	<b>£10.95</b>
<b>Omelettes and Chips</b>	<b>£10.95</b>
<i>various</i>	
<b>Fried Chicken and Chips</b>	<b>£10.95</b>
<b>Any Kids Portion</b>	<b>£7.95</b>

## Newly Introduced Dishes

<b>Shaslic Karahi Chicken/Lamb/KPrawn</b>	<b>£12.95</b>
<i> cubed pieces of chicken or lamb marinated in shashlic spices and skewered in the tandoori oven, topped and cooked with a koria curry sauce bursting full of flavours with greater use of tomatoes, onions, green peppers and relish with fresh garlic a superb combination of two traditional dishes.</i>	
<b>Chingri Tamarind</b>	<b>£12.95</b>
<i>king prawn cooked with onion, peppers, mixed spices, fresh coriander and tamarind sauce</i>	
<b>Karahi Zal Zala Chicken/Lamb/KPrawn</b>	<b>£12.95</b>
<i>a beautiful blend of the naga chilli and the jalapeno chilli both cooked together to create a mouth watering, fairly hot, thick curry sauced dish</i>	
<b>Chilli Chicken Massala</b>	<b>£12.95</b>
<i>tandoori chicken on/off the bone, freshly cooked in a tandoori oven, and minced lamb spiced with green chillies</i>	
<b>Bengali Jheenga</b>	<b>£12.95</b>
<i>barbecued king prawn delicately spiced with herbs, chopped tomatoes, capsicum and cashew nuts cooked in a very thick sauce</i>	
<b>Tandoori Butter Chicken</b>	<b>£12.95</b>
<i>marinated chicken tikka cooked with almonds, sultanas in a rich creamy butter sauce</i>	
<b>Mustard Mix</b>	<b>£12.95</b>
<i>lamb chicken and prawn cooked with chamma, peas and a touch of mustard seeds a fairly hot dish</i>	
<b>Lemony Daan Tikka Mix</b>	<b>£12.95</b>
<i>lamb, chicken and prawns cooked with minced meat, touch of fresh lemon and garlic a medium spiced dish</i>	
<b>Shatkoro Bhuna Lamb Karahi</b>	<b>£12.95</b>
<i>Shatkora and lamb cooked with exotic spices, finely chopped onions, chopped tomatoes and green herbs. A fairy hot dish (Shatkora is a round green citrus from south Bangladesh, it adds a lovely fragrant sour taste to the dish)</i>	
<b>Shatkoro Bhuna King Prawn Karahi</b>	<b>£12.95</b>
<i>Shatkora and king prawn cooked with exotic spices, finely chopped onions, chopped tomatoes and green herbs. A fairy hot dish (Shatkora is a round green citrus from south Bangladesh, it adds a lovely fragrant sour taste to the dish)</i>	
<b>Chicken Jaflong Special</b>	<b>£12.95</b>
<i>chicken tikka cooked with chick peas, spinach and Bengal special mix spices served in a medium sauce with coriander garnish</i>	
<b>Bihaari Shashlik Karahi Lamb</b>	<b>£12.95</b>
<i>This is a special karahi with bihaari spice, peppers, onions, yoghurt, lemon juice and garlic. A very tasty dish (spicy madras)</i>	
<b>Tawah Chicken or Lamb</b>	<b>£12.95</b>
<i>Chef's special recipe with fresh tomatoes, chopped capsicum, fresh green chillies, garlic &amp; ginger. The distinct combination of ingredients provides a mouth watering dish for spice lovers. (madras vindaloo)</i>	
<b>Lamb Motor Paneer</b>	<b>£12.95</b>
<i>marinated lamb cooked with green peas and a choice of melted cheese or diced paneer, very tasty</i>	
<b>Shashlik Balti Paneer (vegetarian)</b>	<b>£12.95</b>

## Jeera Chicken/Lamb/King Prawn £12.95

*This delicate Jeera dish is cooked using medium spice flavouring with cumin seeds, ground chef spices and fragrant herbs*

## Shashlik Balti Chicken/Lamb/King Prawn £12.95

*This dish is marinated in a light blend of yoghurt sauce, grilled capsicum, grilled onion and tomatoes with balti sauce*

## Karahi Chicken/Lamb/King Prawn £12.95

## Palak Handi Bhuna £12.95

*Chef's special recipe with diced peppers, onion and tomatoes fried with garlic, ginger, chefs handi spices and a bit of spinach*

## Bengal Special Dishes

<b>Bengal Special Mass</b>	<b>£12.95</b>
<i>pangasius fish, king prawn &amp; prawn battered with masala spice and deep fried, cooked with chopped tomatoes and a special curry sauce garnished with coriander</i>	
<b>Tandoori Mix Garlic Jalfrazi</b>	<b>£12.95</b>
<i>marinated lamb, chicken and sheek kebab cooked with green peppers, onions, green chilli and mixed spices a real mouth watering dish.</i>	
<b>Tandoori Mixed Grill Kerry Naga</b>	<b>£12.95</b>
<i>a real Bangladeshi treat for those who like spicy food. made by using naga chilli grown in Bangladesh, it has a very unique taste and scent, this is cooked with chicken, lamb, sheek kebab and tandoori chicken</i>	
<b>Chicken Mawchak</b>	<b>£10.95</b>
<i>marinated chicken cooked in a clay oven then pan fried with coconut and almond powder with a mild sauce and honey</i>	
<b>Tandoori Sag Mix</b>	<b>£12.95</b>
<i>full house meat cooked in spinach then mixed with our own variety of ground spices. A medium spicy dish</i>	
<b>Lemon Chilli Chicken</b>	<b>£10.95</b>
<i>marinated chicken cooked with chopped fresh lemon and our own medium spices, garnished with coriander</i>	
<b>Karachi Flavour</b>	<b>£11.95</b>
<i>an amazing mixture of tender lamb, curried with spinach and tomatoes this dish is spiced with garlic, ginger and garnished with fried egg - medium strength</i>	
<b>Chicken Zahangir</b>	<b>£10.95</b>
<i>marinated chicken tikka cooked with diced green peppers and onions in a medium sauce with our own bengal special spices</i>	
<b>Chicken Malaye</b>	<b>£10.95</b>
<i>chicken cooked with pulped mango, almond powder, coconut powder and a mild creamy sauce this is a creamy dish with rich mango flavour</i>	
<b>Akbari Lamb</b>	<b>£11.95</b>
<i>lamb, onions, green peppers and our home made spices cooked in a medium curry sauce one of our customers most recommended dish</i>	
<b>Muglaye</b>	<b>£11.95</b>
<i>spicy mince meat and chicken tikka cooked in a medium sauce with methi leaf then garnished with coriander.</i>	

## Gulbark Kofta £11.95

*minced lamb balls or minced chicken balls cooked in a thick medium sauce with Bengal Lancer special spices and chopped tomatoes garnished with coriander a medium spicy dish*

## Naga Chicken Mix £12.95

*marinated lamb, chicken and prawns cooked in naga spices imported from Bangladesh and Begal Lancer special spices, garlic and ginger, garnished with coriander a fairly hot dish*

## Newabi Khana Chicken/Lamb/KPrawn £10.95/£11.95/£12.95

*(the most complex of all great curries) comprising of 21 ingredients, each roasted individually prior to being grained, this lends a deep rich brown colour to this mouth watering dish.*

## Special Balti Dishes

<b>Lamb Balti</b>	<b>£11.95</b>
<i>whole spices are roasted and ground to create the most aromatic spice mixtures combined with fresh garlic, ginger, coriander and tomatoes</i>	
<b>Makraani Jingha Balti</b>	<b>£12.95</b>
<i>large king prawns cooked in a tandoori oven, then brought to the pan and combined with balti spices, herbs, aubergine and potatoes, served either medium or hot</i>	
<b>Ohmari Kashi Balti</b>	<b>£11.95</b>
<i>lamb cooked with cardamon pods &amp; bay leaf, with roasted Indian potatoes in our very own balti style. this is a spicy but mouth watering dish</i>	
<b>Shabuzz Murgh Balti</b>	<b>£10.95</b>
<i>marinated chicken cooked in balti spices with lemon grass, ginger and spinach, giving this dish its name shabuzz murghi for its distinctive colour</i>	
<b>Madras Chilli Balti Prawn &amp; K Prawn</b>	<b>£12.95</b>
<i>prawns and king prawns cooked in balti spices with green chilli, green peppers and spring onion</i>	
<b>Rajasthani Chicken Balti</b>	<b>£10.95</b>
<i>sliced chicken cooked with chefs unique creamy balti barbecue sauce</i>	
<b>Balti King Prawn Rogan</b>	<b>£12.95</b>
<i>king prawns cooked in balti spices with onions, green peppers and rogan tomatoes</i>	
<b>Balti Chicken</b>	<b>£10.95</b>
<i>chicken cooked in balti spices with onions, green peppers and rogan tomatoes</i>	
<b>Pathan Balti</b>	<b>£11.95</b>
<i>lamb cooked with fresh spinach, capsicum and onion with unique balti spices</i>	
<b>Balti Chicken Tikka Korma</b>	<b>£10.95</b>
<i>marinated chicken cooked with coconut, almond, green peppers, onion and cream with special balti spices a mild dish</i>	
<b>Mix Balti (king prawn, lamb, chicken)</b>	<b>£12.95</b>
<b>Balti Chicken Tikka Massala</b>	<b>£10.95</b>
<i>marinated chicken cooked with coconut, almond, mango chutney, fresh yoghurt and special balti spices in a masala sauce, a very nice dish</i>	
<b>Bali Paneer</b>	<b>£12.95</b>
<i>paneer cooked with balti spice in a rich sauce with a combination of other spices, chunky peppers and onions</i>	

## Shanshah Balti £10.95

*tandoori chicken breast on/off the bone, cooked with chick peas, garlic and ginger with balti spices*

## Nabarthan Korma Balti £9.95

*mixed vegetables cooked with lentils, balti spices and cream a mild dish*

## Chicken Garlic Chilli Korai Balti £11.95

*marinated chicken cooked with green peppers, green chilli, a mixture of karahi balti spices and Bengal special spice a vindaloo hot dish*

## Speacial Karahi Dishes

<b>Karahi Mass</b>	<b>£12.95</b>
<i>marinated pangasius fish cooked with massla spices, a very tasty dish</i>	
<b>Karahi Chicken/Lamb/KingPrawnPalak</b>	<b>£10.95/£11.95/£12.95</b>
<i>marinated chicken/lamb/king prawn fried with ginger, garlic, delicate karahi spices and spinach, garnished with coriander a medium spicy dish</i>	
<b>Karahi Chicken/Lamb/ King Prawn Tikka Massala</b>	<b>£10.95/£11.95/£12.95</b>
<i>marinated chicken/lamb/king prawn cooked in a massala sauce with coconut, almonds, mango chutney, green peppers and onion, garnished with coriander a medium or mild dish</i>	
<b>Karahi Chicken Potato</b>	<b>£10.95</b>
<i>marinated chicken fried with ginger, garlic and karahi spices and cooked with potatoes, garnished with coriander a medium dish</i>	
<b>Karahi Chicken/Lamb/K Prawn</b>	<b>£10.95/£11.95/£12.95</b>
<i>marinated chicken/lamb/king prawn with ginger, garlic, delicate karahi spices and cooked with extra tomatoes, garnished with coriander a medium spicy dish</i>	
<b>Karahi Mixed Grill</b>	<b>£12.95</b>
<i>a variety of meat cooked with green pepper in a complex medium sauce comprising of all karahi spices each roasted individually prior to being grained, this lends a deep rich brown colour to this mouth watering dish</i>	
<b>Karahi Chicken/Lamb Keema Mix</b>	<b>£12.95</b>
<i>marinated chicken/lamb/king prawn fried with ginger, garlic and karahi spices, cooked with minced meat and garnished with coriander a medium spicy dish</i>	
<b>Karahi Keema</b>	<b>£11.95</b>
<i>minced lamb cooked with onions, peppers, tomatoes, garlic, ginger and green chillies with special karahi spices</i>	
<b>Karahi Bhindi Chicken/Lamb/KingPrawn</b>	<b>£10.95/£11.95/£12.95</b>
<i>marinated chicken/lamb fried with ginger, garlic and karahi spices cooked with bhindi (okra) and garnished with coriander a medium spicy dish</i>	
<b>Chicken/Lamb/ King Prawn Garlic Chilli Karahi (Upna-Desi Style)</b>	<b>£10.95/£11.95/£12.95</b>
<i>marinated chicken/lamb/king prawn fried with finely chopped onion, green peppers, fresh lemon juice and karahi spices, cooked with curry sauce, tarka with garlic, garnished with coriander a hot dish</i>	
<b>Karahi Paneer</b>	<b>£12.95</b>
<i>paneer cooked with karahi spice, peppers, onions and tomatoes in a homemade spice</i>	