

SWEET  CHILLIES
CONTEMPORARY BENGALI CUISINE, LICENSED & AIR CONDITIONED

WWW.SWEETCHILLIES.CO.UK



WELCOME TO SWEET CHILLIES

CONTEMPORARY BENGALI CUISINE, LICENSED & AIR CONDITIONED

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“ ONE CANNOT THINK
WELL, LOVE WELL, SLEEP
WELL, IF ONE HAS NOT
DINED WELL ”

YOU ARE WELCOMED INTO A RELAXED AND COMFORTABLE SURROUNDING,
WHERE YOU WILL BE TEMPTED BY AN UNRIVALLED FUSION OF AUTHENTIC AND IMAGINATIVE
DISHES; EACH FRESHLY PREPARED AND PRESENTED BY OUR CHEF, USING ONLY THE HIGHEST
QUALITY INGREDIENTS. OUR APPROACH TO HEALTHY EATING DEMANDS THAT NO ARTIFICIAL
COLOURS, STOCK OR ADDITIVES ARE USED IN OUR DISHES. INDEED, MOST OF OUR COOKING USES
OLIVE/SUNFLOWER OIL, AND THE SPICES WE USE ARE FRESHLY GROUND IN OUR KITCHEN.

WE VALUE YOUR CUSTOM, AND WOULD APPRECIATE ALL FEEDBACK YOU CARE TO GIVE ABOUT ANY
PART OF YOUR EXPERIENCE WITH US. FROM YOUR COMMENTS WE HOPE TO EXPLORE NEW
POSSIBILITIES, AND TO CONTINUOUSLY IMPROVE OUR SERVICE TO YOU.

**PLEASE NOTE, ALL THE DISHES ON OUR MENU ARE FRESHLY MADE WHEN YOU ORDER, SO
PLEASE BE PREPARED FOR SOME TO TAKE A LITTLE MORE TIME. REST ASSURED, THE WAIT
WILL BE WELL WORTH IT !**

ENJOY !

IQBAL HUSSAIN, MANAGER



ALLERGY

We make every effort to provide allergen free food on request, however this cannot be guaranteed as we handle allergens on the premises. Our dishes may contain: gluten, crustaceans, molluscs, eggs, fish, peanuts, nuts, soybeans, milk, celery, mustard, sesame seeds, lupin and sulphur dioxide. If you are allergic to certain ingredients please notify our staff before ordering.

GLOSSARY

Murgh	=	Chicken
Ghosht	=	Lamb
Chingri	=	Prawn
Jinga	=	King Prawn
Haash	=	Duck
Shobzi	=	Vegetables
Mach	=	Fish
Aloo	=	Potato
Paneer	=	Indian Cheese
Anaras	=	Pineapple
Bhindi	=	Okra (Lady's Finger)
Dengi	=	Mushroom
Saag	=	Spinach
Capsicum	=	Sweet Peppers
Mirch	=	Chilli
Kuch Kuch	=	Cous Cous

KEY

Mild - Medium = / Medium = // Slightly Hot = /// Hot = //// Very Hot = /////
May contain nuts or Dairy Products = (N) Vegetarian = (V) May contain traces of bone = 🦴

ALLERGY

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“LET YOUR **FOOD** BE YOUR **MEDICINE**, AND YOUR
MEDICINE BE YOUR **FOOD**”

Hippocrates

NAAN AND ROTI

(BREADS)

Plain Naan <i>Freshly baked Indian bread.</i>	£2.00
Bengal Spiced Naan <i>Indian bread filled with garlic and coriander, with cheese topping. (Chillies may be added on request.)</i>	£3.95
Peshwari Naan (N) <i>Sweet fruity bread with syrup.</i>	£3.95
Keema Naan <i>Spicy minced lamb filled bread.</i>	£3.95
Stuffed Naan <i>Vegetable filled bread.</i>	£3.50
Chilli Naan <i>Indian bread filled with chopped green chillies and coriander.</i>	£3.25
Garlic Naan <i>Indian garlic bread.</i>	£3.25
Garlic & Coriander Naan	£3.25
Tandoor Roti <i>Unleavened Indian bread.</i>	£2.00
Chapati <i>Unleavened Indian wheat bread.</i>	£1.25
Puri <i>Very thin light fried bread.</i>	£1.25
Plain Paratha <i>Light, unleavened bread, shallow fried in ghee.</i>	£2.75
Stuffed Paratha <i>Light, unleavened bread, stuffed with vegetables and shallow fried.</i>	£3.50

CHAWAL

(RICE)

Plain Rice <i>Steamed rice.</i>	£2.25
Fried Rice <i>Steamed rice, fried with onion and aniseed</i>	£2.95
Pilau Rice <i>Basmati rice cooked with saffron.</i>	£2.95
Egg Fried Rice <i>Steamed rice, fried with egg, onions and herbs.</i>	£3.95
Dengi Fried Rice (V) <i>Steamed rice with fried mushroom and onions.</i>	£3.95
Garlic Fried Rice (V) <i>Steamed rice, fried with roasted garlic and onions</i>	£3.25
Keema Fried Rice <i>Steamed rice, fried with minced lamb, onion & fenugreek.</i>	£4.95
Dhaka Special Rice (V) (N) <i>Basmati rice, fried with mixed fruit, herbs and saffron.</i>	£3.95
Shodor Bengal Rice (V) <i>Basmati fried rice, with fresh green chillies and onions.</i>	£3.95
Shobzi Pilau Rice (V) <i>Basmati rice cooked with vegetables.</i>	£3.95
Lemon 'n' Chilli Rice <i>Basmati rice, fried with onions, lemon peel & juice, with chopped green chillies and coriander.</i>	£3.95

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SHURU-WAT

(Savouries)

Papadom (plain)	£0.80	Bombay Duck (dry roasted fish)	£1.50
Spicy Papadom	£0.90	Chutney, Pickles, Sauce (per pot)	£0.80
Roasted Papadom	£1.00		

Authentic Home Style

*Authentic staff handi dishes available
Chicken, Mutton, Lamb or Beef on/off the bone
Please enquire for prices and availability*

SHURU-WAT KE BHAAD

(STARTERS)

Bengal Spice Emli //	£5.50	<i>Served on a bed of salad with tomato & cucumber, topped with seafood cocktail sauce.</i>
<i>Sheek kebab, chicken and lamb tikka, cooked in a thick, sweet and sour sauce, with onion, garlic, coriander and tamarind.</i>		
Tandoori Mixed Kebab //	£5.25	Spiced Aloo & Roshun Dengi // (v) £4.50
<i>Chicken and lamb tikka and sheek kebab cooked in the tandoor.</i>		<i>Spiced potato balls surrounding a core of mozzarella cheese, coated in spiced breadcrumbs & fried. Served with salted mushrooms in garlic butter.</i>
Shashlik //	£5.25	Bishwa Chot-Poti // (v) £4.50
<i>(Murgh, Ghosht or Haash) Tender morsels, marinated in garlic and delicate spices, then grilled with capsicum, tomatoes and onions.</i>		<i>Chick peas with onions, peppers and coriander, cooked in tamarind chutney, garnished with spring onions, coriander & chopped boiled egg.</i>
Baigan Maza Dhai //	£4.95	Satney Bora Chop // (v) £4.50
<i>Fresh aubergine filled with spiced minced chicken and vegetables and deep fried, garnished with raitha and fresh herbs.</i>		<i>Spiced potato cakes seasoned with onion and fresh coriander, covered with spiced bread crumbs and then deep fried.</i>
Sweet Chillies Spice Wings // //	£4.50	Shobzi Celery (v) £3.95
<i>Succulent chicken wings marinated in a sweet, hot and tangy paste then stuffed with spiced minced chicken. Served with fried onions.</i>		<i>Chopped and fried celery in a butter sauce, cooked with citrus flavoured vegetables and topped with poppy seeds.</i>
Reshmee Chand //	£4.50	Pyaji Bhajee // (v) £4.25
<i>Minced chicken marinated in fresh herbs and spices with a touch of turmeric, filled with coriander, garlic and cheese.</i>		<i>Onion-filled gram flour balls mixed with lentils and potato, mildly spiced with ground herbs. (Also known as onion bhajee.)</i>
Paprika Varkee	£5.50	Pakora (Murgh or Shobzi) // £4.50
<i>(Murgh, Ghosht or Chingri) Spiced grilled pepper stuffed with spicy mushrooms, onions & herbs.</i>		<i>Chopped morsels deep fried in a highly spiced dough mixture.</i>
Jhall Chops // //	£5.50	Puri // £5.25
<i>Highly spiced marinated lamb chops, flame cooked in the tandoor.</i>		<i>(Murgh, Ghosht, Chingri, Aloo or Dengi) Chicken, lamb, prawn, potato or mushrooms, cooked with onion, tomatoes, herbs and spices, then rolled in deep-fried unleavened bread.</i>
Bengal Garlic Mach // // //	£5.50	Samosa // £3.95
<i>Chunks of white fish, seasoned with aromatic herbs and spices, fried with garlic and onions.</i>		<i>(Ghosht, Murgh or Shobzi) Spiced minced lamb, chicken or vegetables in aromatic spices, wrapped in a thin pastry triangle.</i>
Chingri Seaweed //	£4.25	Murgh Tikka // £4.75
<i>Seaweed and shrimps slowly shallow fried with butter & nuts, with a touch of mixed herbs and onions.</i>		Lamb Tikka // £5.50
Avacado Chingri (N)	£4.25	<i>Tender morsels of chicken or lamb, marinated and cooked in the tandoor.</i>
<i>Fresh half avocado, roasted and filled with very mildly spiced shrimps, mixed dry fruit and ground herbs, in a creamy sauce.</i>		Tandoori Murgh // £4.75
Jinga Butterfly //	£5.50	<i>Marinated and then roasted in the tandoor.</i>
<i>Slightly spiced butterfly king prawn, covered in breadcrumbs and deep fried.</i>		Sheek Kebab // £5.25
Cocktail (Chingri or Murgh Tikka) // £3.95		<i>Spiced minced lamb cooked on a skewer and then roasted in the tandoor.</i>

USUAL SUSPECTS

Create your own dish to suit your taste with the following.

Korma (N)		Pathia //	
<i>Very mildly spiced in creamy sauce.</i>		<i>Cooked in a condensed tomato and onion sweet & sour sauce, slightly hot.</i>	
Massala (N)		Rogan Josh //	
<i>Delicately cooked in mild aromatic spices & herbs, simmered in fresh tomatoes, butter & cream. (Tikka only)</i>		<i>Herbs & spices, topped with a layer of onions, capsicums & tomatoes. Cashew nuts can be added on request</i>	
Pasanda Nawabi (N)		Bhoona //	
<i>A very rich and mild dish cooked with fresh cream and almonds to give an extravagant taste. (Tikka only)</i>		<i>Cooked with herbs in a thick sauce, slightly spiced.</i>	
Madras // // //		Chilli Massala // // //	
<i>Hot and spicy with lemon juice & garlic.</i>		<i>Hot & sour with lemon juice, fresh garlic & freshly sliced chillies.</i>	
Dupiaza //		Dhal Massala // //	
<i>Diced onion & capsicum cooked in thick spicy sauce.</i>		<i>Cooked with a slightly hot & sour taste with pineapple & spices creating a mouth watering creation.</i>	
Saagwala //			
<i>With fresh spinach & garlic, medium hot.</i>			
Murgh (Chicken)	£7.95	Jinga (King Prawns)	£12.95
Ghosht (Meat)	£8.50	Jinga Tikka	£15.95
Chingri (Prawns)	£8.50	Haash (Duck)	£11.95
Murgh Tikka	£9.50	Keema (Mince lamb or chicken)	£8.50
Ghost Tikka	£10.50	Shobzi (v)	£7.95

OTHER TRADITIONAL CURRIES CAN BE PREPARED ON REQUEST

“ITS GOOD FOOD AND NOT FINE WORDS THAT KEEP ME ALIVE” *Moliere*

AKNI KHAZANA */// (N)*

These dishes are prepared with the finest basmati rice, cooked together with mild oriental and traditional spices and flavoured with saffron and served with vegetable sauce, usually medium hot. (Mild or hot on request)

Sweet Chillies Biryani	£12.95	Chingri and Dengi Biryani	£10.95
Murgh Biryani	£10.50	Murghi Ghosht Tikka Biryani	£12.95
Ghosht Biryani	£11.95	Persian Murgh Biryani	£10.95
Beef Biryani	£11.95	Keema Biryani	£10.95
Malayan Murgh Biryani	£10.95	Jinga Biryani	£14.95
Murgh and Dengi Biryani	£10.95	Shobzi Biryani <i>(v)</i>	£9.50

JAPI AI *///*

Widely renowned dish of distinction, from our Tandoori Selection, with fresh garlic, onion, capsicum, tomatoes and coriander, with a hint of green chillies to give a spicy taste.

Murgh	£9.50
Ghosht	£10.50
Beef	£10.50
Shobzi <i>(v)</i>	£7.25
Paneer <i>(v)</i>	£9.25
Haash	£10.95
Jinga	£13.95

“FOOD RESPONDS TO OUR SOUL'S DREAM AS TO OUR STOMACH'S APPETITE” *Joseph Delteil*

OTHER COMBINATIONS CAN BE PREPARED ON REQUEST.

TANDOORI (CLAY OVEN TREASURES)

Kyabar Tandoori Mix *///* **£13.95**
A combination of tandoori chicken, lamb chops, chicken tikka, lamb tikka, sheek kebab, king prawn and Tandoori Wing. Served with a plain naan.

Murgh Paneer Shashlick *///* **£10.25**
Chicken Tikka skewered with diced chunks of Indian cheese, onions, capsicum & tomato marinated, dry roasted in a clay oven and stir fried.

Tandoori Shashlick *///* **£10.25**
Chicken and lamb tikka skewered with diced chunks of onion, capsicum & tomato marinated, dry roasted in a clay oven.

Tandoori Kashie *///* **£10.25**
Highly spiced marinated lamb chops, flame cooked in the tandoor. Served with slightly hot relish.

Tandoori Murgh *///* **£9.25**
Quarters of succulent chicken on the bone, marinated and then dry roasted in a clay oven.

Tikka *(Murgh, Ghosht or Paneer) *///** **£9.25**
Succulent chunks of meat or Indian cheese, medium spiced, marinated and then dry roasted in the clay oven.

Shobzi Mix */// (v)* **£8.95**
An appetising array of our vegetable dishes: onion bhajee, samosa, satney chop and capsicum, served with a vegetable naan.

Naga **£9.25**
(Murgh Tikka, Ghosht Tikka, Tandoori Murgh or indian cheese) cooked in medium spiced, marinated and laced with naga chillie then dry roasted in the clay oven.

Lamb Tikka Naga **£10.25**
Marinated with very hot Bengali chilli pickle! Cooked with onions, capsicum, tomatoes, herbs and spices dry roasted in the clay oven. Served on an iron pan called a thawa.

“TELL ME WHAT YOU EAT AND I WILL TELL YOU WHAT YOU ARE”

Anthelme Brillat-Savarin

“A GOOD MEAL OUGHT TO BEGIN WITH HUNGER”

A French Proverb

MAHA SUMANDER KI BAZAAR

(SEAFOOD SPECIALITIES)

The ideal venue for you to experience our Chef's cooking of the distinctive flavours of Bangladesh, tastefully balanced by grace & good manner for the European palate.

Nodheer Kamal 🍷🍷🍷	£11.95	Sweet Chillies Telapia 🍷🍷	£9.95
A tantalising mixture of shrimps, king prawns with balls of minced chittal fish and seaweed cooked in a sensational hot, sweet and tangy sauce, and a side salad.		Filletts of Bengal fish seasoned in a sweet bay leaf and cardamom syrup, pan-fried & served in a Bhuna style gravy.	
Silver Sea Bass / Salmon 🍷🍷🍷🍷	£10.95	Peppered Telapia 🍷🍷🍷🍷	£9.95
Seasoned sea bass fillet, pan-fried and served on a bed of semi-dry mushrooms, dressed with lemon pickle.		Chunks of telapia, cooked in a rich sauce of onions, capsicum, garlic and black pepper.	
Aam Ki Sea Bass / Salmon 🍷🍷	£10.95	Jinga Moris 🍷🍷🍷🍷	£13.95
Seasoned sea bass fillet, pan-fried & served on a sweet bed of onion, capsicum and spiced Indian mango sauce.		Tandoori king prawns cooked with Sylheti chillies and garnished with tomato, pepper and onions.	
Peppered Crab 🍷🍷🍷	£11.95	Golda Jinga 🍷🍷	£11.95
Crab cakes seasoned with fresh, exotic herbs, and then barbecued and drowned in a rich spicy sauce. he epitome of culinary excellence.		Bengal king prawns, marinated, then dry roasted in a tandoor with medium spices.	
Chittal Amritsari 🍷🍷🍷	£10.95	Jinga Paneer 🍷🍷🍷	£14.95
Balls of lightly seasoned Bengali chittal fish, cooked in a sauce of Bengali herbs, spices and mustard seeds, to produce an exotic mouth-watering, semi-dry dish.		King prawns, specially marinated then stir-fried with chunks of Indian cheese, whole green chilli & spinach. Served with salad.	
Ruposhi 🍷🍷🍷🍷	£11.95	Jinga Sarson 🍷🍷🍷	£13.95
A whole silver pomfret (Indian fish) seasoned then grilled, dressed in a medium hot sauce with tomatoes and onions.		King prawns cooked with onion, tomato and green mustard leaves to create a vibrant sauce.	
Romeo's Lobster Balls 🍷🍷🍷🍷	£14.95	Gual Tenga 🍷🍷🍷🍷	£10.95
Seasoned lobster balls cooked with onions, capsicum, coriander and cumin, in a slightly hot and sweet gravy. Served with lemon coconut basmati rice.		Bangal white fish, seasoned and fried in olive oil, garlic, onions and lots of ripe tomatoes, and a delicate touch of chilli and coriander.	

OTHER SEAFOOD AND KING PRAWN DISHES AVAILABLE ON REQUEST.

“ITS GOOD FOOD & NOT FINE WORDS THAT KEEP ME ALIVE”

HAASH

(DUCK)

Haash Ka Shashlik 🍷🍷🍷	£11.95
Tender pieces of duck marinated in garlic and delicate spices, grilled with capsicum, tomatoes and onions in a semi dry sauce.	
Haash Assame Jalfrezi 🍷🍷🍷	£11.95
Morsels of duck breast prepared in a spicy sauce of onion, capsicum, green chillies and coriander leaves with a dash of cumin seeds.	
Haash Garlic Chilli 🍷🍷🍷	£11.95
Punjabi fayre of tender morsels of roast duck. An exotic dish with a tempering of garlic, ginger and whole red or green chillies.	
Tandoori Haash 🍷🍷	£11.95
Diced duck marinated with delicate herbs and spices, grilled in the tandoor then fried with onions and green capsicum.	
Haash Massala	£11.95
Duck breast grilled in special herbs and a creamy masala sauce.	
Breast of Haash	£13.95
Grilled and garnished in lime and special herbs, served with lemon & chilli rice and massala sauce made with peppers, coriander and unique spices.	

“GOD COMES TO THE HUNGRY IN THE FORM OF FOOD”

Mahatma Gandhi

“THERE IS NO SINCERER LOVE THAN THE LOVE OF FOOD”

George Bernard Shaw

BALTI

COLLECTION 🍷🍷

Probably the most recognised in the U.K. All dishes are cooked and served in a iron kashmiri pan known as a balti, cooked with fresh blended spices, fresh tomatoes, green peppers, onions and flavoured with green herbs. The strength of balti dishes can be varied to suit your taste.

Murgh	£7.95
Ghosht	£8.50
Beef	£8.95
Chingri	£7.50
Shobzi 🍷	£7.95
Keema (Murgh or Ghosht)	£7.50
Jinga	£12.95
Tikka (Murgh or Ghosht)	£8.50
Lamb tikka	£9.25

Balti's are available in mix and match combinations, creating an extraordinary variety of taste for an extra £1.00 e.g. Chana, Bhindi, Potato, Cauliflower, Mushroom, Saag etc.

CHILDRENS MENU

Chicken Nuggets and Chips	£5.95	Mild Chicken Curry & Pilau rice	£5.95
Chicken Tikka and Chips	£5.95	Mild Shobzi Curry & Steamed Rice (v)	£5.95
Chicken Pakora and Chips	£5.95	Baby Naan	£1.30
Chicken Tikka Masala & Pilau Rice	£6.95	Baby Peshwari Naan	£2.50
Fried Chicken and Chips	£5.95		

Other dishes can be available for children,
please ask a member of staff.

“ASK YOUR CHILD WHAT HE WANTS FOR DINNER
ONLY IF HE'S BUYING" *Fran Lebowitz*

SHOBZI BAHAR

(ACCOMPANIMENTS)

All dishes served as a side for £4.95 or main course for £7.95

Aloo Gobi (v)

Potatoes and cauliflower in spices.

Bombay Aloo (v)

Potatoes cooked with tomatoes and spices. Slightly hot

Bhindi Bhajee (v)

Fresh okra (lady's finger) cooked with exotic spices

Brinjal Bhajee (v)

Aubergine cooked with exotic spices.

Chana Massala (v)

Chick peas cooked in a special blend of spices.

Gobi Bhajee (v)

Cauliflower with spices, onion and tomatoes.

Dengi Anaras Bhajee (v)

Pineapple with mushrooms and spices

Dengi Garlic (v)

Fresh mushrooms with garlic and onions.

Aloo Dengi (v)

Garlic potatoes with mushrooms, garlic and spices.

Shobzi Bhajee (v)

A blend of freshly cut vegetables cooked in medium spices. Semi dry.

Mili-Juli Shobzi (v)

A blend of freshly cut vegetables in slightly hot spices. Tangy and slightly runny.

Dengi Bhajee (v)

Mushrooms with spices, onions and tomatoes.

Matter Paneer (v)

Peas in special spices cooked with Indian cheese.

Neramisha (v)

Red kidney beans with freshly cut Bengali runner beans, in medium-hot spices with onion, capsicum and coriander.

Saag Aloo (v)

Spinach and potato in spices

Saag Bhajee (v)

Spinach in spices.

Tarkha Dhal (v)

Cooked lentils, garnished with fresh garlic in pure ghee. (Chillies may be added on request.)

GHAR KE KAMAAL

(HOUSE SPECIALITIES) (LAMB/GHOSHT ADD £1.00)

Murgh Bemissal (N) £9.50

A unique dish of smooth and spicy chicken tikka, showered in a buttery tomato sauce, followed by the spicy flavour of browned onions and garlic, for those seeking mild but with a sting in the tail.

Chooza Makhani (N) £9.50

Marinated and tandoor grilled chicken tikka simmered in a satin smooth tomato gravy, made with the juices from the roasted meat, with added fenugreek.

Shahi Chocolate (N) £9.50

(Murgh, Ghosht or Shobzi) Chicken, lamb or vegetables braised in a cocoa gravy, enriched with cream, almond powder and a touch of coconut.

Butter Murgh (N) £10.50

Chicken tikka cooked in a mild and creamy sauce, then smothered with almonds, coconut, fresh cream & butter.

Shahi Mango (Murgh or Ghosht) (N) £9.50

Chicken or lamb bathed in a rich creamy sauce laced with almonds, coconut and slices of mango. A treat for Korma lovers.

Malibu Narial (Murgh or Ghosht) (N) £9.50

Chicken or lamb tikka, drowned in a mild and fruity sauce, then smothered with almond, coconut, more coconut, fresh cream & butter, then laced with Malibu spirit.

Noor Ki-Naga (v) £9.50

(Murgh, Ghosht or Chingri) Chicken, lamb or prawns, marinated in a hot and spicy Naga sauce, then cooked with fresh garlic, capsicum, tomatoes & spring onions. This dish is in a unique Naga sauce, made with a carefully selected blend of different chillies, centred on the infamous Bengali "Scotch Bonnet". Approach with caution!

Kuch Kuch (Murgh or Ghosht) (v) £9.50

Cooked with black pepper, soya sauce, onion, tomato, green peppers served with cous cous.

Macaroni (Murgh or Ghosht) (v) £9.50

Minced chicken or lamb in a medium spicy sauce. Cooked with macaroni in onions, tomato, pepper and diced potato.

Hari Mirchi (v) £9.50

(Murgh, Ghosht or Shobzi) Garnished with fresh garlic, capsicum, tomatoes, coriander, along with fresh, dried, grounded, pickled, Bangla, Carribean, scotch bonnet, chillies galore. There is only one word that adequately describes this dish: HOT! Only for the Brave!

Silsila (Murgh or Ghosht) (v) £9.50

Specailly marinated chicken or lamb cooked in Chef's special spices, with freshly grated crispy garden cabbage. A medium strength dish.

Sweet Chillies Barsaat (v) £10.95

Mixture of chicken, lamb, prawns and mushrooms garnished with fresh garlic, capsicum, tomatoes, spring onions and coriander with a tempering of crushed coriander seeds. *Absolutely Delicious!*

Sizzler Maska (Murgh or Ghosht) (v) £9.50

Special marinated cooked in a clay oven with Chef's special spices, then garnished in a bhuna sauce with bamboo shoots, fresh green and red peppers then showered with fresh coriander.

Sweet Chillies Musafir (v) £9.50

(Murgh or Ghosht) Breast of chicken or lamb pieces cooked with baby potato, aubergine, green chilli, tomato and coriander.

Garlic Reshom (v) £9.50

(Murgh or Ghosht) Chicken or lamb, with peeled tomatoes, cooked with roasted garlic, herbs, spices, onions, capsicum and fresh green chillies in an aromatic lentil sauce

Rapsila (Murgh or Ghosht) (v) £9.50

Chicken or lamb cooked in a medium sauce then topped with Bengal style cucumber, capsicum, a touch of tomatoes and coriander, with ground herbs and spices.

BARBURCHER SHIFARISH

(CHEFS FAVOURITES)

Rupushi Murgh Massala /// £13.95 <i>Strips of marinated chicken cooked with Sylheti chillies & minced chicken, then garnished with tomatoes, capsicum, boiled egg, herbs & spices. Served with pilau rice.</i>	Pepper Special /// £9.50 <i>(Murgh, Ghosht or Shobzi) Tender morsels of lamb, chicken or vegetables, stuffed in a barbecued pepper and dressed in a bhuna style sauce.</i>
Deewana Naga /// £9.50 <i>(Ghosht or Murgh) Lamb or chicken, marinated then cooked with Sylheti chillies, onions, herbs and spices in a very hot sauce.</i>	Thawa Rezalla /// £9.50 <i>(Murgh, Ghosht or Shobzi) Chicken lamb or vegetable, simmered in a semi dry sauce, garnished with spring onions, peppers, spices, tomatoes, fenugreek leaves and parsley and layered with grated cheese. Fairly hot.</i>
Murghi Ghosht /// £9.50 <i>Chicken marinated in spices then cooked with minced lamb & garnished with onion, tomato & coriander leaves.</i>	Thai Noodle Khana /// £9.50 <i>Thai noodles cooked in Thai spices, egg, green & red peppers, onions with small pieces of chicken & lamb tikka.</i>
Bengal Begun Masala /// £9.50 <i>A medium dish of chicken tikka and fresh aubergine, with green herbs and spices.</i>	Dak Naran Khana /// £10.95 <i>(Murgh or Ghosht) Chicken breast fillet, or grilled lamb chops, cooked in a delicious herb sauce with cumin, cinnamon and bay leaves. Subtle and very flavoursome.</i>
Murgh Damini /// £9.50 <i>Tenderloin of chicken marinated in freshly ground herbs, shallow fried in olive oil and garnished with a sweet tangy sauce.</i>	Lamb Shank Tara /// £13.95 <i>Lamb shank braised, medium hot, served in a mint curry sauce with special ingredients, spices served with herb noodles.</i>
Murgh Noorani /// £9.50 <i>A dish created with tenderloin of chicken, marinated in light spices and yoghurt then cooked with sliced green chillies - a dish to be savoured.</i>	Ghosht Tara /// £13.95 <i>Lamb shank braised in a carefully crafted honey sauce, with special ingredients and spices.</i>
Murgh or Ghosht Lawe /// £9.50 <i>Cubes of mildly spiced chicken or lamb, with Bengal pumpkin, cooked in a medium to hot sauce with spring onions, roasted garlic and coriander.</i>	Kata Mita Massala /// £9.50 <i>(Murgh or Ghosht) Chicken or Lamb, cooked in light spices with onions & tamarind sauce, a lovely sweet and sour dish, medium hot.</i>
Murgh Masaka /// £10.95 <i>Marinated chicken breast cooked with minced chicken. A mild to medium taste with fresh herbs and spices including garlic and ginger in generous portions.</i>	Garlic Chilli Murgh /// £9.50 <i>Slices of chicken cooked with garlic and Sylheti chilli in a hot sauce.</i>
Kushi Biran /// £9.50 <i>Chicken breast of tenderloin generously spiced with garam masala, coated with gram flour and sesame seed, then grilled with olive oil, garnished with pan fried garlic, fried mushrooms and seasonal vegetables.</i>	Murgh Shim /// £9.50 <i>Medium hot dish of marinated chicken with Bengal Uri beans, aromatic herbs, spices & whole green chillies. Cooked with spring onions, capsicum, coriander & parsley. Very authentic & one of the most favoured dishes of Bengal.</i>
Sweet Seasons /// (v) £9.50 <i>Fresh seasonal vegetables cooked with fresh herbs and spices in a sweet and sour sauce for a mouth watering, tangy flavour.</i>	

FOR ALL GHOSHT (LAMB) DISHES £1 EXTRA

THAWA DELICACIES

A most sought after dish, a combination of Bengal style sauce, with rich herbs and spices, thoroughly blended with a touch of crushed cumin, tomatoes and spring onions. Semi dry.

Murgh	£9.50	Murgh	£9.50
Ghosht	£9.95	Ghosht	£10.50
Beef	£9.95	Beef (not tandoored)	£10.50
Shobzi (v)	£8.25	Jinga	£13.95
Paneer (v)	£8.95	Special Mix with above items	£14.95
Haash	£10.95		
Jinga	£13.95		

KARAI DELICACIES

Made from the tandoori selection with our very special sauce, medium to slightly hot taste garnished with tomatoes and coriander, cooked and served on a cast iron dish from Bangladesh.

THALI

(TRADITIONAL BENGAL VARIETY PLATTER)

Tandoori Thali /// (N) £14.95 <i>An assortment from our extensive Ghar Ke Kamaal section, served with pilau rice, naan and raitha.</i>	
Thali /// £13.95 <i>An assortment from our Balti Collection, served with pilau rice, tandoori roti and raitha.</i>	
Seafood Thali /// (N) £14.95 <i>An assortment from our extensive sea food specialities, served with pilau rice, naan and raitha.</i>	
Shobzi Thali /// (v) £11.95 <i>An assortment of seasonal vegetables, served with steamed rice, chapati and raitha.</i>	
Murgh Thali £13.95 <i>An assortment of chicken delicacies, served with steamed rice, nan bread and raitha.</i>	

ENGLISH DISHES

Served with chips, fried onions, mushrooms and salad.

Sirloin Steak (8/10 oz before cooked)	£16.00	Fried Scampi	£10.00
Fried Chicken	£9.00	Omelette (Various)	£10.00

“ONE MUST EAT TO LIVE, NOT LIVE TO EAT” Benjamin Franklin