



# bengal *village*

authentic Indian



## MENU



## Starters

<b>Onion Bhaji</b> (served with salad)	<b>3.75</b>
Deep fried sliced onions mixed with gram flour, lentils, herbs and spices, vegetarian	
<b>Samosa</b> (meat or veg) (G)	<b>3.75</b>
Spicy fillings of lamb or vegetables wrapped in a triangular shaped pastry, the greatest snack from India	
<b>Prawn Cocktail</b>	<b>4.35</b>
This classic retro starter packed with juicy prawns with seasonings and mayonnaise, served on a bed of salad	
<b>Prawn Puree</b> (G)	<b>4.75</b>
Cooked with diced onions in a thick spicy curry sauce, wrapped in soft puree bread	
<b>Chicken Tikka</b>	<b>4.55</b>
Cutlets marinated in spices and yoghurt and then grilled in the clay oven	
<b>Lamb Tikka</b>	<b>4.55</b>
Cutlets marinated in spices and yoghurt and then grilled in the clay oven	

## Tandoori Dishes

Tandoor dishes are marinated in yoghurt and tandoori spices overnight and then barbequed in the clay oven 'tandoor'. Served with mint yoghurt and salad.

<b>Chicken Tikka</b>	<b>7.75</b>
Cube pieces of chicken marinated in spices and yoghurt then grilled in the clay oven, served with sliced onion, green pepper and fresh coriander in a sizzling dish.	
<b>Lamb Tikka</b>	<b>7.75</b>
Cube pieces of Lamb marinated in spices and yoghurt then grilled in the clay oven, served with sliced onion, green pepper and fresh coriander in a sizzling dish.	
<b>Tandoori Chicken</b>	<b>7.85</b>
Half Chicken on the bone marinated in yoghurt & aromatic spices, grilled in the clay oven and served with fresh coriander in a sizzling dish.	
<b>Garlic Chicken Tikka</b>	<b>7.95</b>
Cutlets marinated in spices and yoghurt then grilled in the clay oven, finished off in a stir fry of onions, peppers and garlic	
<b>Garlic Lamb Tikka</b>	<b>7.95</b>
Cutlets marinated in spices and yoghurt then grilled in the clay oven, finished off in a stir fry of onions, peppers and garlic	
<b>Chicken or Lamb Tikka Shaslick</b>	<b>7.95</b>
Cubes of Chicken or Lamb marinated in a special sauce and grilled in the tandoor with capsicum, onions and tomatoes	
<b>Tandoori King Prawn</b>	<b>11.95</b>
King prawn marinated in yoghurt & aromatic spices then grilled in the clay oven, finished off in a stir fry of onions, peppers and garlic. Served with fresh coriander in a sizzling dish.	
<b>Tandoori Mixed Grill</b> (G)	<b>11.95</b>
Tandoori chicken, chicken tikka, lamb tikka, sheek kebab & nan bread	

If the dish of your choice is not listed, please enquire with our staff and the chef will try his best to oblige.

## ALLERGY AWARENESS

A few of our dishes may contain nuts or dairy products, If you suffer from allergy, please enquire when ordering for full details.

(N) Nuts (G) Gluten

Hot Level

🔥 Fairly Hot 🔥🔥 Madras Hot 🔥🔥🔥 Vindaloo Hot

<b>Tandoori Chicken</b>	<b>4.55</b>
Quarter chicken marinated in spices and yoghurt and then grilled in the clay oven	
<b>Sheek Kebab</b>	<b>4.55</b>
Herbs and spices pounded with minced lamb and then cooked on a skewer	
<b>Chicken Chat</b>	<b>4.55</b>
Shredded Chicken, tomatoes and cucumber lightly spiced with chat masala	
<b>Chicken or Lamb Tikka Garlic</b>	<b>4.75</b>
Cutlets marinated in spices and yoghurt then grilled in the clay oven, finished off in a stir fry of onions, peppers and garlic	
<b>King Prawn Puree</b> (G)	<b>5.85</b>
Cooked with diced onions in a thick spicy curry sauce, wrapped in soft puree bread	
<b>Bengal Assortments</b> (G)	<b>5.85</b>
Samosa, onion bhaji, chicken tikka & sheek kebab	
<b>King Prawn Butterfly</b> (G)	<b>5.85</b>
King prawn garnished with herbs, spices and breadcrumbs, deep fried	

## Massala Dishes (N)

An old traditional dish, cooked the Bengal way to give special flavour sauce of coconut, almonds, fresh spices and cream.

<b>Chicken Tikka Massala</b> (N)	<b>8.45</b>
<b>Lamb Tikka Massala</b> (N)	<b>8.45</b>
<b>Tandoori Chicken Massala</b> (N)	<b>8.45</b>
<b>Garlic Chicken Tikka Massala</b> (N)	<b>8.65</b>
<b>Chicken Tikka Chilli Massala</b> (N) 🔥	<b>8.65</b>
<b>Prawn Massala</b> (N)	<b>8.95</b>
<b>Tandoori King Prawn Massala</b> (N)	<b>11.95</b>
<b>Vegetable Massala</b> (N)	<b>7.25</b>

## Balti Dishes 🔥

Cooked with sliced onions, green peppers, herbs and spices. Blended into a rich curry with our special paste.



<b>Balti Chicken</b>	<b>7.95</b>
<b>Balti Lamb</b>	<b>7.95</b>
<b>Balti Prawn</b>	<b>8.45</b>
<b>Balti King Prawn</b>	<b>11.95</b>
<b>Balti Vegetable</b>	<b>7.10</b>
<b>Balti Tikka Chicken</b>	<b>8.95</b>
<b>Balti Tikka Lamb</b>	<b>8.95</b>
<b>Balti Chicken Tikka Massala</b>	<b>8.95</b>
<b>Balti Chicken Tikka Bhuna</b>	<b>8.95</b>



## Chef Special

<b>Murghi Garlic Chilli</b> (Highly recommended by the chef) 	8.95
Tender pieces of chicken breast stuffed with minced lamb cooked in fresh green chilli, garlic & tomato, producing an aromatic mouth watering dish, fairly hot.	
<b>Chicken Village</b> (Chef's 2002 award winning dish) 	8.95
Cubed chicken pieces marinated over night in spice, then grilled in the tandoor then re-cooked with mince lamb in a thick fragrant sauce of green chilli, fresh ginger, tomatoes, garlic & herbs.	
<b>Zafrani</b> (fairly hot) 	8.95
Your choice of Chicken, Lamb or Prawns cooked with tamarind, garlic, ginger and fresh herbs and spices in a medium thick sauce.	
<b>Rashuni Chicken Chilli</b> (fairly hot) 	8.95
Cubes of chicken cooked in tandoor and then prepared with fresh garlic, green chilli, tomatoes, herbs and garnished with coriander.	
<b>Murghi Massala</b> (mild) (N)	8.95
Minced lamb encased in tender pieces of chicken then prepared in our massala sauce with coconut, fresh cream & almonds.	
<b>Butter Chicken</b> (mild) (N)	8.95
Thinly sliced off the bone tandoori chicken pieces is lavishly cooked in a buttery sauce with almonds, coconut and fresh cream.	
<b>Badami Chicken</b> (N)	8.95
Chicken in a specially prepared peanut butter sauce with mild spices, cream & almond.	
<b>Bengal Chicken or Lamb</b> 	8.95
Chicken tikka or lamb cooked in our unique sauce with sliced onions, peppers & tomatoes, fairly hot.	
<b>Korai King Prawn</b>	11.95
Medium-hot sauce with chunk onions, tomatoes & green peppers. Sizzling dish.	
<b>Sylhet Chicken or Lamb</b> 	8.95
Spicy tomato puree rich sauce fairly hot.	
<b>Passanda Chicken or Lamb</b> (N)	8.95
Cooked in a distinctive sauce with almond, coconut & fresh cream, mild.	
<b>Naga Chicken or Lamb</b> (Chef's recommendation for the authentic experience)  	8.95
Chicken or lamb tikka prepared with green chilli sauce which is marinated for 3 days producing a mouth watering dish, served with onions & coriander.	
<b>Hatkora Chicken or Lamb</b> (Village cooking) 	8.95
An absolute bangladeshi classic, chicken or lamb pieces cooked in a medium sauce and infused with slices of hatkora (calamansi) which gives this dish an aromatic sour flavour, fairly hot.	
<b>Bengal Fish</b> (medium)	9.25
Cubes of tender fresh water fish coated in aromatic spices and cooked with garlic, tomatoes, generating a traditional, homemade dish with lime leaves, served with coriander.	
<b>Lamb Shank Xacuti</b> (Highly recommended)	12.35
Slow cooked shank of lamb in a rich tomato sauce with robust blend of spices.	
<b>Achari Chicken</b> (Chef's 2003 award winning dish)	9.50
Breast chicken cooked with chefs own spices and herbs in a medium thick sauce.	

## Special Dishes

<b>Korai Chicken</b>	8.75
Marinated chicken in spices and herbs, and then grilled in the tandoor, this dish is cooked in a medium-hot sauce with chunk onions and green/red peppers. Served on a cast iron 'sizzler'.	
<b>Korai Lamb</b>	8.75
Marinated lamb in spices and herbs, and then grilled in the tandoor, this dish is cooked in a medium-hot sauce with chunk onions and green/red peppers. Served on a cast iron 'sizzler'.	
<b>Chicken Jalfrezi</b> (fairly hot) 	8.75
Fairly hot spicy dish made with chunk onions and green chillies. Served on a cast iron 'sizzler'.	
<b>Lamb Jalfrezi</b> 	8.75
Fairly hot spicy dish made with chunk onions and green chillies. Served on a cast iron 'sizzler'.	
<b>Tandoori Sabzi Jalfrezi</b> 	7.55
Mixed vegetables with halved onion, green pepper and tomato. Cooked in the clay oven and served with a special sauce producing a fairly hot dish.	

## Korma Dishes (N)

Traditionally mild but rich in texture, it is prepared by mixing coconut, fresh cream and blended with nuts, which are then fragrantly spiced with saffron and aromatic spices to produce its distinctive mild creamy flavour (mild & creamy).

<b>Chicken or Lamb (N)</b>	<b>6.95</b>
<b>Prawn (N)</b>	<b>7.25</b>
<b>King Prawn (N)</b>	<b>9.95</b>
<b>Chicken or Lamb Tikka (N)</b>	<b>7.95</b>
<b>Mixed Vegetable (N)</b>	<b>6.45</b>

## Biriani Dishes

Has a distinctive spiced flavour, prepared with basmati rice & served with a tasty vegetable curry.

<b>Chicken or Lamb Biriani</b>	<b>9.45</b>
<b>Prawn Biriani</b>	<b>9.65</b>
<b>King Prawn Biriani</b>	<b>10.45</b>
<b>Chicken/Lamb Tikka Biriani</b>	<b>10.25</b>
<b>Tandoori Chicken Biriani</b>	<b>10.25</b>
<b>Vegetable/Mushroom Biriani</b>	<b>7.95</b>
<b>Chicken Tikka Chilli Biriani</b> 🌶️	<b>10.25</b>
<b>BV Special Biriani</b>	<b>10.95</b>

(chicken, meat, prawn & mixed vegetables)

## Curry Dishes

The word "Curry" is an English derivative of "Kari" meaning "spiced sauce".

A subtle and delicate blend of spices that transforms meat, fish and vegetable dishes into a special meal.

<b>Chicken or Lamb</b>	<b>6.95</b>
<b>Prawn</b>	<b>7.25</b>
<b>King Prawn</b>	<b>9.95</b>
<b>Chicken or Lamb Tikka</b>	<b>7.95</b>
<b>Mixed Vegetable</b>	<b>6.25</b>

## Madras Dishes 🌶️

A highly spiced curry "Madras" is a dish for more discerning palate.

A frenzy of chilli combined with tomato.

<b>Chicken or Lamb</b>	<b>6.95</b>
<b>Prawn</b>	<b>7.25</b>
<b>King Prawn</b>	<b>9.95</b>
<b>Chicken or Lamb Tikka</b>	<b>7.95</b>
<b>Mixed Vegetable</b>	<b>6.25</b>

## Vindaloo Dishes 🌶️🌶️

A fiery speciality of central and south-western India. Vindaloo's are the most mouth-searing of curry dishes. The complex spice blend on which the sauce is based, contains numerous ingredients, not least red chillies, (very hot).

<b>Chicken or Lamb</b>	<b>7.25</b>
<b>Prawn</b>	<b>7.55</b>
<b>King Prawn</b>	<b>9.95</b>
<b>Chicken or Lamb Tikka</b>	<b>7.95</b>
<b>Mixed Vegetable</b>	<b>6.45</b>

## Ceylon Dishes 🌶️

Rich in flavour, Ceylon are cooked with coconut, lemon juice & chilli, resulting in an exotic sweet & sour partnership.

<b>Chicken or Lamb</b>	<b>7.25</b>
<b>Prawn</b>	<b>7.55</b>
<b>King Prawn</b>	<b>9.95</b>
<b>Chicken or Lamb Tikka</b>	<b>7.95</b>
<b>Mixed Vegetable</b>	<b>6.45</b>

## Bhoona Dishes

Comprises of sliced onion, green pepper & fresh pan fried tomatoes, resulting in a spicy curry which is dry in texture and of medium strength.

<b>Chicken or Lamb</b>	<b>7.25</b>
<b>Prawn</b>	<b>7.55</b>
<b>King Prawn</b>	<b>9.95</b>
<b>Chicken or Lamb Tikka</b>	<b>7.95</b>
<b>Mixed Vegetable</b>	<b>6.45</b>

## Rogan Dishes

Literally means "Red Juice Lamb", a traditional North Indian dish that is spicy but not too hot. Meat or vegetables are pan-fried in an aromatic spice blend and then served with fresh tomato, green pepper, onion and garnished with coriander.

<b>Chicken or Lamb</b>	<b>7.25</b>
<b>Prawn</b>	<b>7.55</b>
<b>King Prawn</b>	<b>9.95</b>
<b>Chicken or Lamb Tikka</b>	<b>7.95</b>
<b>Mixed Vegetable</b>	<b>6.45</b>

## Dupiaza Dishes

A medium strength curry, containing a greater use of chunk onions and green pepper. Briskly fried with selected spices and fresh coriander.

<b>Chicken or Lamb</b>	<b>7.25</b>
<b>Prawn</b>	<b>7.55</b>
<b>King Prawn</b>	<b>9.95</b>
<b>Chicken or Lamb Tikka</b>	<b>7.95</b>
<b>Mixed Vegetable</b>	<b>6.45</b>



## Kashmir Dishes (N)

A mild sweet dish, delightfully combining meat cooked with spices and sweet fruits. Cooked in coconut, almond, fresh cream and banana.

Chicken or Lamb (N)	7.25
Prawn (N)	7.55
King Prawn (N)	9.95
Chicken or Lamb Tikka (N)	7.95
Mixed Vegetable (N)	6.45

## Malaya Dishes (N)

A fruity curry. Cooked with plenty of coconut, almonds, pineapple, fresh cream and mild spices.

Chicken or Lamb (N)	7.25
Prawn (N)	7.55
King Prawn (N)	9.95
Chicken or Lamb Tikka (N)	7.95
Mixed Vegetable (N)	6.45

## Dansak Dishes

Dansak originates from Persia and is a highly spiced, hot, sweet & sour dish cooked with lentils.

Chicken or Lamb	7.25
Prawn	7.55
King Prawn	9.95
Chicken or Lamb Tikka	7.95
Mixed Vegetable	6.45

## Pathia Dishes

Pathia is a delicate blend of producing a sweet and sour flavour. Pathia is made with sliced onions, chilli, spice and complemented with coconut and lemon juice.

Chicken or Lamb	7.25
Prawn	7.55
King Prawn	9.95
Chicken or Lamb Tikka	7.95
Mixed Vegetable	6.45

## Sag Dishes (spinach)

Comprises of sliced onion, spinach, green paper & fresh pan fried tomatoes, resulting in a spicy curry which is dry in texture and of medium strength.

Chicken or Lamb	7.25
Prawn	7.55
King Prawn	9.95
Chicken or Lamb Tikka	7.95

## Misti Kodu (Sweet pumpkin)

Cooked in delicate sauce with pinch of selected Bangladeshi herbs, spices and green chillies and serve with fresh coriander (Medium).

Chicken or Lamb	7.25
Prawn	7.55
King Prawn	9.95
Chicken or Lamb Tikka	7.95

## Vegetable Side Dishes

Cooked with sliced onions, green peppers & garnished with fresh coriander

Vegetable Bhaji	3.85
Bombay Aloo	3.95
Mushroom Bhaji	3.85
Brinjal Bhaji (aubergine)	3.85
Aloo Gobi (potato & cauliflower)	3.95
Saag Aloo (spinach & potato)	3.95
Saag Bhaji (spinach)	3.95
Tarka Dall (lentils)	3.95
Mushroom Saag	3.95
Bhindi Bhaji (okra)	3.95
Chana Bhaji (chickpeas)	3.95
Dall Saag (lentils & spinach)	3.95

Cauliflower Bhaji	3.95
Saag Cream (mild)	3.95
Motter Paneer (cheese, peas & cream)	3.95
Chana Saag (chick peas & spinach)	3.95
Garlic Potato (fairly hot)	3.95
Saag Paneer (spinach & cheese)	3.95
Dall Samba (fresh mixed vegetable cooked with lentils)	3.95
Koudu Bhaji (sweet pumpkin with herbs and spices)	3.95
Chana Masala (chick peas cooked with herbs & aromatic spices)	3.95



## Sundries

<b>Plain Rice</b>	<b>2.65</b>
<b>Pilau Rice</b>	<b>2.75</b>
<b>Egg Fried Rice</b> Rice pan fried with eggs and garnished with coriander	<b>3.95</b>
<b>Lemon Rice</b> Rice flavoured with lemon juice and shredded lemon skin	<b>3.75</b>
<b>Coconut Rice</b> Rice prepared with coconut	<b>3.95</b>
<b>Special Rice</b> Rice prepared with eggs, raisins, green peas and garnished with coriander	<b>3.95</b>
<b>Mushroom Rice</b> Rice prepared with sliced mushrooms and onions	<b>3.85</b>
<b>Porotha</b> (G) Flour based bread, thinly rolled out and pan fried for crispy texture	<b>2.65</b>
<b>Stuffed Porotha</b> (vegetable) (G) Mixed vegetable fillings	<b>2.85</b>
<b>Chips</b>	<b>2.20</b>
<b>Chapati</b> (G) Simple flour based bread, very very thin and pan heated	<b>1.25</b>
<b>Plain Papadom</b>	<b>0.70</b>
<b>Spiced Papadom</b>	<b>0.70</b>
<b>Onion or Cucumber Raitha</b> (natural yoghurt)	<b>1.95</b>
<b>Green Salad</b> (cucumber, lettuce, onion and peas)	<b>2.25</b>
<b>Lime Pickle</b>	<b>0.70</b>
<b>Mango Chutney</b>	<b>0.70</b>
<b>Onion Salad</b>	<b>0.70</b>
<b>Red Onion Sauce</b>	<b>0.70</b>
<b>Mint Sauce</b>	<b>0.70</b>
<b>Coconut Powder</b>	<b>0.70</b>

## Tandoori Breads

<b>Nan</b> (G)	<b>2.65</b>
<b>Keema Nan</b> (minced lamb) (G)	<b>2.85</b>
<b>Peshwari Nan</b> (nuts & raisin) (G) (N)	<b>2.85</b>
<b>Garlic Nan</b> (G)	<b>2.85</b>
<b>Kulcha Nan</b> (with vegetables) (G)	<b>2.85</b>
<b>Cheese Nan</b> (G)	<b>3.20</b>
<b>Tandoori Roti</b> (whole wheat dough) (G)	<b>2.70</b>

If there is a dish you like and it is not listed on the menu, please enquire with a member of our staff and if possible within the time available we will be pleased to prepare it for you



*The Indian cuisine is as diverse as its culture, languages, regions and its climate. Every major region of India brings its own unique dishes and subtle variations to popular dishes.*

*Aromatic spices are the essence of Indian cuisine.*

*Here at the Bengal Village we only use the freshest and finest ingredients with the very best in customer service this is why our customers keep on coming back for more.*

*The management reserves the right to 10% service charge on parties of 10 or more.*





**bengal***village*  
authentic Indian



The Manager reserves the right to refuse service without explanation