



Kashmir Dishes (N)

A mild sweet dish, cooked with spices and sweet fruits, almond, coconut, banana, lychees & fresh cream

Chicken or Lamb (N)	5.70
Prawn (N)	5.70
King Prawn (N)	8.90
Chicken or Lamb Tikka (N)	6.70

Malaya Dishes (N)

A mild sweet dish, cooked with spices and sweet fruits, almond, coconut, pineapple & fresh cream

Chicken or Lamb (N)	5.70
Prawn (N)	5.70
King Prawn (N)	8.90
Chicken or Lamb Tikka (N)	6.70

Dansak Dishes

Originates from persia, highly spiced, hot, sweet & sour dish cooked with lentils

Chicken or Lamb	5.70
Prawn	5.70
King Prawn	8.90
Chicken or Lamb Tikka	6.70

Vegetable Side Dishes

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

Vegetable Bhaji	2.95	Cauliflower Bhaji	2.95
Bombay Aloo	2.95	Saag Cream (mild)	2.95
Mushroom Bhaji	2.95	Motter Paneer	2.95
Brinjal Bhaji (aubergine)	2.95	(cheese, peas & cream)	
Aloo Gobi (potato & cauliflower)	2.95	Chana Saag (chick peas & spinach)	2.95
Saag Aloo (spinach & potato)	2.95	Garlic Potato (fairly hot)	2.95
Saag Bhaji (spinach)	2.95	Saag Paneer (spinach & cheese)	2.95
Tarka Dall (lentils)	2.95	Dall Samba	2.95
Mushroom Saag	2.95	(fresh mixed vegetable cooked with lentils)	
Bhindi Bhaji (okra)	2.95	Koudu Bhaji	2.95
Chana Bhaji (chickpeas)	2.95	(sweet pumpkin with herbs and spices)	
Dall Saag (lentils & spinach)	2.95	Chana Masala	2.95
		(chick peas cooked with herbs & aromatic spices)	

Pathia Dishes

Sweet, sour & hot with sliced onions, coconut & lemon juice

Chicken or Lamb	5.70
Prawn	5.70
King Prawn	8.90
Chicken or Lamb Tikka	6.70

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	5.70
Prawn	5.70
King Prawn	8.90
Chicken or Lamb Tikka	6.70

Misti Kodu (Sweet pumpkin)

Cooked in delicate sauce with herbs, spices and green chillies.

Chicken or Lamb	5.70
Prawn	5.70
King Prawn	8.90
Chicken or Lamb Tikka	6.70

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

Sundries

Plain Rice	2.10	Lime Pickle	0.60
Pilau Rice	2.30	Mango Chutney	0.60
Egg Fried Rice	2.60	Onion Salad	0.60
Lemon Rice	2.60	Red Onion Sauce	0.60
Coconut Rice	2.60	Mint Sauce	0.60
Special Rice	2.75	Coconut Powder	0.60

Mushroom Rice	2.75	Tandoori Breads	
Porotha (G)	2.45	Nan (G)	2.25
Stuffed Porotha (vegetable) (G)	2.65	Keema Nan (minced lamb) (G)	2.35
Chips	2.10	Peshwari Nan (nuts & raisin) (G)(N)	2.35
Chapati (G)	1.10	Cheese Nan (G)	2.35
Plain Papadom	0.60	Garlic Nan (G)	2.35
Spiced Papadom	0.60	Kulcha Nan (with vegetables) (G)	2.35

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.

OPENING HOURS

12.00 noon to 2pm
5.30pm to 11:30pm
Open 7 days a week including bank holidays



64 High Street, Lingfield

Surrey RH7 6AA

t: 01342 83 77 88

t: 01342 83 66 88

w: www.thebengalvillage.co.uk

The management reserves the right to refuse service without explanation. No Cheques accepted.

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Starters

Onion Bhaji (served with salad)	2.95
Samosa (meat or veg) (G)	2.95
Chicken Kebab	3.75
Prawn Cocktail	3.75
Prawn Puree (G)	3.75
King Prawn Puree (G)	5.75
Chicken Tikka	3.50
Lamb Tikka	3.55
Tandoori Chicken	3.50
Sheek Kebab	3.65
Chicken Chat	3.50
Garlic Chicken Tikka	3.55
Garlic Lamb Tikka	3.60
Bengal Assortments (G)	5.75
Samosa, onion bhaji, chicken tikka & sheek kebab	
King Prawn Butterfly (G)	5.75

Tandoori Dishes

Tandoori dishes are firstly marinated in spices and then grilled on charcoal in a clay oven (known as the tandoor) each meal is served with green salad and mint yoghurt sauce

Chicken Tikka	6.25
Lamb Tikka	6.30
Tandoori Chicken	6.45
Garlic Chicken Tikka	6.45
Garlic Lamb Tikka	6.50
Chicken or Lamb Tikka Shaslick	6.95
Tandoori King Prawn	9.85
Tandoori Mixed Grill (G)	9.75
Tandoori chicken, chicken tikka, lamb tikka, sheek kebab & nan bread	

Massala Dishes (N)

Prepared in special flavoured sauce with coconut, almond, fresh spices and cream

Chicken Tikka Massala (N)	6.75
Lamb Tikka Massala (N)	6.75
Tandoori Chicken Massala (N)	6.85
Garlic Chicken Tikka Massala (N)	6.85
Chicken Tikka Chilli Massala (N) ➤	6.85
Prawn Massala (N)	6.90
Tandoori King Prawn Massala (N)	9.95
Vegetable Massala (N)	5.70

Balti Dishes ➤

Cooked with sliced onions, green peppers, herbs & spice & then blended in to a rich curry with our special paste

Balti Chicken or Lamb	6.65
Balti Prawn	6.65
Balti King Prawn	9.95
Balti Vegetable	5.75
Balti Tikka Chicken or Lamb	7.40
Balti Chicken Tikka Massala	7.50
Balti Chicken Tikka Bhuna	7.40

Chef Special

Murghi Garlic Chilli ➤	7.40
Tender pieces of chicken breast stuffed with minced lamb cooked in fresh green chilli, garlic & tomatoes, producing an aromatic mouth watering dish, fairly hot	
Chicken Village (fairly hot) ➤	7.40
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, garlic tomatoes & herbs	
Zafrani ➤	7.40
Your choice of Chicken, Lamb or Prawns cooked with tamarind, garlic, ginger and fresh herbs and spices in a medium thick sauce	
Rashuni Chicken Chilli ➤	7.40
Cubes of chicken cooked in tandoor and then prepared with fresh garlic, tomatoes, green chilli, herbs and garnished with coriander	
Murghi Massala (mild) (N)	7.40
Minced lamb encased in tender pieces of chicken then prepared in our massala sauce with coconut, fresh cream & almonds	
Butter Chicken (mild) (N)	7.40
Thinly sliced off the bone tandoori chicken pieces is lavishly cooked in a buttery sauce with almonds, coconut and fresh cream	
Badami Chicken (N)	7.40
Chicken in a specially prepared peanut butter sauce with mild spices, cream & almond	
Bengal Chicken or Lamb ➤	7.40
Chicken tikka or lamb cooked in our unique sauce with sliced onions, peppers & tomatoes	
Korai King Prawn (sizzling dish)	10.20
Medium-hot sauce with chunk onions, tomatoes & green peppers	
Sylhet Chicken or Lamb ➤	7.40
Spicy tomatoes puree rich sauce fairly hot	
Passanda Chicken or Lamb (mild) (N)	7.40
Cooked in a distinctive sauce with almond, coconut & fresh cream.	
Naga Chicken or Lamb ➤ ➤	7.40
Chicken or lamb tikka prepared with green chilli sauce which is marinated for 3 days producing a mouth watering dish, served with onions & coriander	
Bengal Fish (medium)	8.95
Cubes of tender fresh water fish coated in aromatic spices and cooked with garlic, tomatoes, generating a traditional, homemade dish.	
Hatkora Chicken or Lamb (Village cooking) ➤	7.40
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.	
Achari Chicken (Chef's 2003 award winning dish)	7.40
Breast chicken cooked with chefs own spices and herbs in a medium thick sauce.	

Special Dishes

Marinated in spice & herbs and then grilled in the tandoori. This dish is cooked in a medium hot sauce with chunk onions & green/red peppers

Korai Chicken	6.85
Korai Lamb	6.85
Chicken Jalfrezi ➤	6.85
Lamb Jalfrezi ➤	6.85
Tandoori Sabzi Jalfrezi (vegetable only) ➤	6.40

Korma Dishes (N)

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

Chicken or Lamb (N)	5.70
Prawn (N)	5.70
King Prawn (N)	8.90
Chicken or Lamb Tikka (N)	6.70
Mixed Vegetable (N)	4.70

Biriani Dishes

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

Chicken or Lamb Biriani	7.70
Prawn Biriani	7.80
King Prawn Biriani	9.95
Chicken/Lamb Tikka Biriani	8.70
Tandoori Chicken Biriani	8.70
Vegetable/Mushroom Biriani	6.70
Chicken Tikka Chilli Biriani ➤	8.70
BV Special Biriani (chicken, meat, prawn & mixed vegetables)	8.95

Curry Dishes

A subtle and delicate blend of spices that transforms meat, fish and vegetable dishes in to a special meal (medium)

Chicken or Lamb	5.70
Prawn	5.70
King Prawn	8.90
Chicken or Lamb Tikka	6.70
Mixed Vegetable	4.70

Madras Dishes ➤

A highly spiced curry, fairly hot dish for more discerning palate. (fairly hot)

Chicken or Lamb	5.70
Prawn	5.70
King Prawn	8.90
Chicken or Lamb Tikka	6.70
Mixed Vegetable	4.70

Vindaloo Dishes ➤

A fiery speciality of central and south-western India.(very hot)

Chicken or Lamb	5.70
Prawn	5.70
King Prawn	8.90
Chicken or Lamb Tikka	6.70
Mixed Vegetable	4.70

Ceylon Dishes ➤

Cooked with coconut, lemon juice & chilli, resulting in an exotic sweet & sour partnership

Chicken or Lamb	5.70
Prawn	5.70
King Prawn	8.90
Chicken or Lamb Tikka	6.70
Mixed Vegetable	4.70

Bhoona Dishes

Sliced onion, green pepper & fresh pan fried tomatoes, a medium strength

Chicken or Lamb	5.70
Prawn	5.70
King Prawn	8.90
Chicken or Lamb Tikka	6.70
Mixed Vegetable	4.70

Rogan Dishes

An aromatic spice blend, served with fresh tomato, green pepper, onion & garnished with coriander

Chicken or Lamb	5.70
Prawn	5.70
King Prawn	8.90
Chicken or Lamb Tikka	6.70

Dupiaza Dishes

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

Chicken or Lamb	5.70
Prawn	5.70
King Prawn	8.90
Chicken or Lamb Tikka	6.70
Mixed Vegetable	4.70