

little bengal

Appetisers

Chilly Paneer £4.95

Indian cottage cheese cooked in specially prepared chilly sauce with red onion and capsicum.

Onion Bhaji £2.95

Sliced onion, mildly spiced battered and deep fried. Served with yoghurt sauce.

Aloo Tikki Choley (V) £4.95

Crispy shallow fried patty of mashed potatoes stuffed with spicy chick peas and topped with topped with tamarind, mint sauce and yoghurt.

Vegetable Samosa £2.95

Triangular savoury pancake filled with fresh vegetable masala and deep fried.

Chicken Tikka Kebab £3.95

Succulent diced of chicken marinated in crushed garlic ginger specially selected spices and yoghurt, and barbecued in Tandoor.

Lamb Tikka Suley £4.95

Chunks of lamb marinated in delicately herbed yoghurt, and skewered in Tandoor to perfection. Served with mint sauce.

Shammi Kebab £4.95

Finely pounded lamb and lentil patties, slightly hot.

Garlic & Mustard Prawns £5.95

Grilled King Prawns in a dairy free marinated of crushed mustard seeds, garlic and olive oil.

King Prawn Butterfly £5.95

Deep fried king prawn steamed with light spices and vermicelli.

Sheekh Kebab £4.95

Minced lamb served with fresh herbs, green chillies and onions.

Spinach Soup £2.95

Fish Kebab (Tuna) £3.95

Prawn Puree £5.95

prawn cooked in sweet and sour sauce and served with puree.

Meat Samosa £2.95

Triangular savoury pancake filled with spicy mince meat and deep fried

Dhingree Chicken £4.95

Deep fried chicken breast stuffed with delicately spiced garlic mushrooms. Lightly marinated with gram-flour and butter.

Akbari Lamb Chop (Starter) £4.95

2 pieces of selected chops of spring lamb marinated in a delicately herbed, medium spiced and aromatic yoghurt sauce, skewered and cooked in Tandoor.

Chum Chum Chicken (starter) £4.95

Marinated supreme of chicken breast fillet goujons seasoned with fresh mint, pomegranate, green chillies and tropical lime, hot and sweet, sharp and tangy plum and tamarind chutney, grilled in clay oven.

Vegetable Pakora (4 Pieces) £3.95

Deep fried dumplings of potato, aubergine, spinach and onion, blended with gram flour and spices, slightly hot.

Tandoori Chicken(Starter) £3.95

One piece breast or leg of spring chicken marinated in aromatic tandoori yoghurt marinade and barbecued.

Lahori Masala Fish £5.95

(Marinated cod fish lions seasoned with exotic spices & deep fried)

Tandoori Dish

All tandoori dishes are marinated in our own special sauce made from crushed fresh garlic, ginger, selected herbs, spices, yoghurt, and then barbecued in a charcoal fired clay oven called Tandoor. Served with fresh green salad.

Chicken Tikka (Main) £7.95

Succulent diced of chicken marinated in crushed garlic ginger specially selected spices and yoghurt, and barbecued in Tandoor.

Tandoori Chicken (Main) £7.95

One half of medium sized chicken marinated in delicately herbed, medium spiced and aromatic yoghurt sauce, skewered and barbecued in Tandoor

Lamb Tikka (Main) £8.95

Succulent dice of lamb marinated in crushed garlic ginger specially selected spices and yoghurt, and barbecued in Tandoor.

Chicken Shashlik £8.95

Selected dice of chicken breast marinated in specially prepared yoghurt based sauce and cooked with sweet pepper, diced onion and tomato.

Lamb Shashlik £9.95

Selected dice of lamb marinated in specially prepared yoghurt based sauce and cooked with sweet pepper, diced onion and tomato.

Tandoor Kebab Platter £12.95

An assortment of tandoori poussin, chicken tikka, lamb tikka, tandoor King prawn, and sheekh kebab. Served with green salad and Naan.

Akbari Lamb Chop (Main) £9.95

4 pieces of selected chops of spring lamb marinated in a delicately herbed, medium spiced and aromatic yoghurt sauce, skewered and cooked in Tandoor.

King Prawn Shashlik £13.95

Seasoned king prawns marinated in mildly spiced sauce and grilled on skewers with sweet peppers, diced onion and tomato.

Tandoori King Prawn (Main) £12.95

Monk Fish Tikka (main) £14.95

Marinated monk fish barbecued with pepper, onion and tomatoes.

Moghlai Sheek Kebab £7.95

Minced lamb blended with especially selected herbs, chargrilled on skewers.

Tandoori Monk Fish £12.95

Marinated monk fish char-grilled in Tandoor

Chum Chum Chicken (Main) £8.95

Marinated supreme of chicken breast fillet goujons seasoned with fresh mint, pomegranate, green chillies and tropical lime, hot and sweet, sharp and tangy plum and tamarind chutney, grilled in clay oven.

Garlic & Mustard Prawns (Main) £12.95

Grilled King Prawns in a dairy free marinated of crushed mustard seeds, garlic and olive oil.

Tandoori Sea Bass Tikka £14.95

(Marinated Sea bass char-grilled in tandoor)

Chicken Dishes

Makkhani Murgh (N) £7.95

Pieces of chicken cooked with almond, butter and cream.

Murgh Sha Cotte £7.95

Chef's own personal creation made from pieces of Chicken in chef's own prepared hot pieces.

Garlic Green Chilly Chicken £7.95

Boneless pieces of chicken breast cooked in garlic, chilly and coriander sauce.

Chicken Jalfrazi (hot) £7.95

Ever popular Indian delight. Succulent pieces of chicken cooked with green chilly, capsicum and tomatoes.

Chicken Tikka Massala £7.95

One of the most exotic oriental specialities. Pieces of chicken baked in Tandoor and then cooked with cream, coconut cream and cashewnuts.

Twelve kadi Murgh £7.95

Breast of chicken stuffed with delicately spiced garlic mushrooms, simmered in the twelve kadi sauce.

Chicken Saag Banjara £7.95

Boneless chicken cooked with spinach, slightly hot.

Chicken Kallia (hot) £7.95

Chicken cooked with fried onions, fresh mint, coriander, yoghurt, spices, ginger and potatoes.

Chicken Tikka Karahi £7.95

Marinated chicken breast goujons firstly barbecued in the clay oven, then cooked with diced onion, capsicums and tomatoes.

Jeera Chicken (N) £7.95

A tangy supreme of chicken delicacy, saffron flavoured and spiced with black cumin, popularly called "Shahi Jeera" or Royal cumin in India. Baked in its marinade

of pureed yoghurt, ginger, garlic, onions, capsicum, green chillies, black cumin seed,

Butter Chicken £7.95

Boneless tandoori chicken cooked in a smooth buttery cream of tomato sauce.

Chicken Tawa Masala £7.95

Makhani sauce with ginger, garlic, onions, green and red chillies.

Lamb

Nihari (Shank of Lamb) £8.95

Slow cooked pot-roast shank of lamb. The shank is sauteed then sealed in a pot with specially prepared sauce the slow cooking enables the bone marrow to gently infuse the dish with mouth watering flavour.

Roast of Lamb Laziz (N) £8.95

Roasted lamb cooked in brown onion and cashew nuts, fresh tomato paste, ginger, garlic and lightly spices. Finishing with fresh coriander.

Coco Butter Lamb (N) £8.95

Tenderised pieces of lamb cooked with almond, coconut milk, yogurt, butter and special aromatic spices, garnished with sliced almond and resins.

Karahi Lamb £8.95

Tenderised pieces of spring lamb cooked with spices in the traditional iron work.

Lamb Adrakwala £8.95

Dice of lamb cooked with fresh ginger, red and green capsicum and green chilly. Medium hot.

Al Fresco Hotel Curry (Slightly hot) £8.95

Minced lamb and pieces of lamb cooked with exotic spices, tomatoes and herbs.

Lamb Kallia (hot) £8.95

Cooked with fried onions, fresh mint, coriander, yoghurt, spices, potatoes, ginger and garlic.

Saag Gosht £8.95

Diced leg of lamb braised with tomatoes, onions, ginger and cardamom pods, then cooked with spinach, dill and fenugreek, garnished with coriander. Slightly hot.

Lamb Green Masala £8.95

Diced leg of lamb cooked in a hot and tangy sauce made of puree of fresh green herbs, green chillies, tropical lime juice and raw green mangoes.

Seafood/Fish

Tandoori King Prawn Masalla £13.95

King Prawn marinated in yoghurt, ginger, garlic and broiled Tandoor and cooked with our specially prepared sauce.

Green Masala (King Prawn) £13.95

Shellfish cooked in a hot tangy sauce with fresh herbs, green chillies, tropical lime and raw green mangoes.

Green Masala (Black Tiger Prawn) £8.95

Shellfish cooked in a hot tangy sauce with fresh herbs, green chillies, tropical lime and raw green mangoes.

Peri Peri Fish Curry (Sea Bass) £14.95

The traditional red and firey fish curry of the konkan, The Goa curry like most Goan cooking is chilli hot but delicious. With your choice of fish.

Peri Peri Fish Curry (Promfret) £11.95

The traditional red and firey fish curry of the konkan, The Goa curry like most Goan cooking is chilli hot but delicious. With your choice of fish.

Peri Peri Fish Curry (Cod fish lions) £11.95

The traditional red and firey fish curry of the konkan, The Goa curry like most Goan cooking is chilli hot but delicious. With your choice of fish.

Peri Peri Fish Curry (Monk Fish) £13.95

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Peri Peri Fish Curry (Trout Fish) £14.95

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Fenugreek Fish Curry (Sea Bass) £14.95

Fenugreek leaves are aromatic. The iron rich leaves are commonly used by the folks of North India to overcome the smell of fish and yet retain its taste, cooked along with ginger, garlic, green chillies and curry leaves. Fresh fenugreeks is a green v

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Fenugreek Fish Curry (Trout fish) £14.95

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Fish Caldini (Sea Bass) £14.95

A delicious spicy fish curry cooked with kokum (mangosteen purple fruit and flowers), coconut milk, raw green mangoes, garlic, curry leaves and a blend of herbs and spices.

Fish Caldini (Promfret) £11.95

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All Time Favourites

Available in Chicken, Meat and Prawn.

Chicken Curry £6.95

Cooked in medium sauce

King Prawn Curry £12.95

Cooked in medium sauce

Lamb Curry £7.95

Cooked in medium sauce

Prawn Curry £8.95

Cooked in medium sauce

Chicken Madras £6.95

fairly hot curry

King Prawn Madras £12.95

fairly hot curry

Lamb Madras £7.95

fairly hot curry

Prawn Madras £8.95

fairly hot curry

Chicken Vindaloo £6.95

Very hot curry

Lamb Vindaloo £7.95

Very hot curry

Prawn Vindaloo £8.95

Very hot curry

Kingprawn Vindaloo £12.95

Very hot curry

Chicken Bhuna £6.95

Medium, Served in a thick sauce.

Lamb Bhuna £7.95

Medium, Served in a thick sauce.

Prawn Bhuna £8.95

Medium, Served in a thick sauce.

King Prawn Bhuna £12.95

Medium, Served in a thick sauce.

Chicken Dupiaza £6.95

Medium cooked with diced onions & tomatoes.

Lamb Dupiaza £7.95

Medium cooked with diced onions & tomatoes.

Prawn Dupiaza £8.95

Medium cooked with diced onions & tomatoes.

King Prawn Dupiaza £12.95

Medium cooked with diced onions & tomatoes.

Chicken Rogon Josh £6.95

Medium cooked with tomatoes

Lamb Rogon Josh £7.95

Medium cooked with tomatoes

Prawn Rogon Josh £8.95

Medium cooked with tomatoes

King Prawn Rogon Josh £12.95

Medium cooked with tomatoes

Chicken Dhansak £6.95

Sweet, sour and fairly hot cooked with lentils.

Lamb Dhansak £7.95

Sweet, sour and fairly hot cooked with lentils.

Prawn Dhansak £8.95

Sweet, sour and fairly hot cooked with lentils.

Chicken Afghan £6.95

Medium cooked with chick peas.

Lamb Afghan £7.95

Medium cooked with chick peas.

Prawn Afghan £8.95

Medium cooked with chick peas.

King Prawn Afghan £12.95

Medium cooked with chick peas.

Chicken Ceylon (N) £6.95

Medium hot cooked with grated coconut.

Lamb Ceylon £7.95

Medium hot cooked with grated coconut.

Prawn Ceylon £8.95

Medium hot cooked with grated coconut.

King Prawn Ceylon £12.95

Medium hot cooked with grated coconut.

Chicken Kurma £6.95

Mild, cooked with coconut, cashew nuts in fresh creamy sauce

Lamb Kurma £7.95

Mild, cooked with coconut, cashew nuts in fresh creamy sauce

King Prawn Kurma £12.95

Mild, cooked with coconut, cashew nuts in fresh creamy sauce

Chicken Kashmiri £6.95

Mild, cooked with lycheese in creamy sauce.

Lamb Kashmiri £7.95

Mild, cooked with lycheese in creamy sauce.

Prawn Kashmiri £8.95

Mild, cooked with lycheese in creamy sauce.

King Prawn Kashmiri £12.95

Mild, cooked with lycheese in creamy sauce.

King Prawn Dhansak £12.95

Sweet, sour, fairly hot - cooked with lentils

Prawn Kurma £8.95

Mild, cooked with coconut, cashew nuts in fresh creamy sauce

Biryani Dishes

Chicken Biryani £8.95

Basmati rice cooked with tender breast of chicken and served with vegetable curry.

Hyderabadi Lamb Biryani £9.95

Basmati rice cooked with tenderised lamb pieces and served with vegetable curry.

Prawn Biryani £10.95

Basmati rice cooked with tiger prawns and served with vegetable curry.

King Prawn Biryani £14.95

Served with vegetable sauce.

Vegetable Biryani £7.95

Served with vegetable sauce

Vegetable Side Dishes

Aloo Gobi £3.95

Baby potatoes stuffed with cottage cheese cooked in light spices

Sabji Satrong £3.95

Selection of fresh vegetables cooked in light spices

Mushroom Bhaji £3.95

Sliced fresh button mushrooms sauted with garlic, onion and special herbs

Till Ravian £3.95

Stuffed baby aubergines cooked in medium spice.

Sag Bhaje £3.95

Fresh tender spinach leaves cooked in medium spices

Sag Paneer £4.95

Fresh tender spinach leaves cooked with cottage cheese and cream

Matar Paneer £4.95

Peas cooked with cottage cheese in mild sauce

Malai Kofta £5.95

Medium sized paneer and mashed potato cakes, stuffed with raisins, cashewnuts in thick mild sauce.

Chana Masalader £3.95

Marinated indian chickpeas cooked to Punjabi recipe.

Red Pumpkin £4.95

Sweet pumpkin covered in gram flour and shallow fried

Tarka Daal £3.95

Four types of lentils cooked with garlic, coriander and butter.

Smoky Brinjal (Bharta) £4.95

Aubergine smoked over charcoal, Peeled, pulped and then cooked with peas.

Sag Aloo £3.95

Spinach leaves cooked in indian spices, garlic and herbs with potatoes

Bhindi Dupiaza £3.95

Okra tossed with onion

Vegetable Korma £5.95

(seasonal vegetables cooked in a mild creamy sauce with almond)

Daal Maharani (V) £4.95

Lentils & kidney beans with fresh onions and tomatoes.

Rice

Plain Rice £2.50

Steamed white Rice

Pilau Rice £3.00

Perfumed basmati rice

Special Fried Rice £3.95

Basmati rice cooked with green peas and egg.

Mushroom Rice £4.50**Egg Fried Rice £3.50****Brown Rice (V) £3.00**

Handmade Breads

Puri £1.50

Deep fried bread

Chapati £1.50

Soft thin bread baked on a pan.

Roti £1.50

Whole wheat bread.

Naan £2.00

Fluffy leavened bread baked in Tandoor

Garlic Naan £2.95

Naan bread stuffed with crushed garlic and baked in Tandoor.

Peshawari Naan (N) £2.95

Naan bread stuffed with almond, coconut, dried fruit and cooked in Tandoor.

Keema Naan £3.50

Naan bread stuffed with mince meat and cooked in Tandoor

Paratha £2.95

Multi layered flaky bread made from fine flour.

Chips £1.95**Cheese Naan £2.95****Aloo Ka Paratha £3.50****Green chilli and garlic nan £2.95****Kulcha Naan £3.50**

Sundries

Chutneys & Pickles £3.00

Not chutneys pickles it will be assorted set of all 6 relishes

Papadom (plain) £0.60**Onion Salad Seasoned £1.25****Raita £1.75**

Diced Cucumber in refreshing yoghurt

Kachumber Salad £1.75

An exotic and colourful Indian side salad

Extra Sauce (V) £3.00

Mild sauce, Curry sauce, Mosalla sauce, Makhani sauce

Papadom (spicy) £0.60

Soft Drinks

Coke 330ml £0.95**Diet coke 330ml £0.95****Sprite 330ml £0.95****Still water 75cl £2.00****Sparkling 75cl £2.00****Mango Lassi £3.95****Sweet Lassi £2.95****Salty Lassi £2.95****Apple juice £3.00****Mango juice £3.00****Orange juice £3.00****Coke 1.5 ltr £2.25****Diet coke 1.5 ltr £2.25****Lemonade 1.5 ltr £2.25**