

Bangladeshi Special Dishes

Bhindi Gosht or Chicken (medium)	11.45
Chicken or mutton cooked with okra & onions.	
Daal Gosht or Chicken (medium)	11.45
Chicken or mutton cooked with lentils.	
Sabzi Gosht or Chicken (medium)	11.45
Chicken or mutton cooked with mixed vegetables.	
Saag Gosht or Chicken (medium)	11.45
Chicken or mutton cooked with spinach.	
Beguni Chicken (medium)	11.45
Chicken cooked with aubergine.	
Aloo Gosht or Chicken (medium)	10.85
Chicken or mutton cooked with potatoes.	
Dansak (hot)	10.85
A hot, sweet & sour dish cooked with lentils & pineapple.	
Cylon (fairly hot)	10.85
A sweet coconut based Sri Lankan dish that is fairly hot.	
Forash (medium)	11.45
Chicken or mutton cooked with butter beans.	
Kodu (medium)	11.45
Chicken or mutton cooked with butternut squash.	

English Dishes

French Fried Chicken	12.90	Omelette (various)	11.45
Fried Scampi	12.90	Fish Finger	9.95
Chicken Nuggets	12.90	Prawn Salad	12.90

BENGAL CUISINE SET MEALS

A. Set Meal For 4 - 75.00

Starters

4 Popadoms, Onion Bhaji, Chicken Tikka, Gosht Tikka & Samosa

Main Course

Chicken Tikka Masala, Gosht Bhuna, Saag Prawn & Chicken Tikka Balti

Side Dishes

Bhindi Bhaji, Chana Masala (chickpeas), 2 Pilau Rice & 2 Nan Breads

C. Set Meal For 4 - 67.95

Vegetarian

Starters

4 Popadoms, Onion Bhaji, Veg Samosa, Mushroom Pakora & Garlic Mushrooms

Main Course

Vegetable Masala, Vegetable Balti, Saag Aloo & Aloo Gobi

Side Dishes

Mushroom Bhaji, 2 Pilau Rice & 2 Nan Bread

B. Set Meal For 2 - 38.95

Starters

2 Popadoms, Seekh Kebab & Samosa

Main Course

Chicken Delight & Gosht Balti

Side Dishes

Vegetable Bhaji, Pilau Rice & Nan Bread

D. Set Meal For 2 - 35.00

Vegetarian

Starters

2 Popadoms, Onion Bhaji & Garlic Mushrooms

Main Course

Vegetable Masala & Aloo Gobi

Side Dishes

Mushroom Bhaji, Pilau Rice & Nan Bread

Finest Asian Cuisine

Rice Dishes

Plain Boiled Rice	3.45	Moglai Pilau Rice	4.95
Pilau Rice	4.10	Cooked with vegetables & eggs.	
Special Pilau Rice	4.95	Onion Fried Rice	4.80
Scrambled eggs, onions & peas.		Egg Pilau Rice	4.80
Mushroom Pilau Rice	4.80	Cooked with eggs & fried onions.	
Keema Pilau Rice	4.80	Aloo Pilau Rice	4.80
Cooked with mincemeat.		Cooked with potatoes & spices.	
Metha Pilau Rice (N)	4.95	Ginger Rice	5.20
Cooked with mixed fruit.		Garlic Chilli Rice	5.20
Vegetable Pilau Rice	4.80	Cumin Rice	5.20
Cooked with fresh mixed vegetables.		Lemon Rice	5.20
Sweet & Sour Rice	5.20		

Nans, Breads & Appetisers

Plain Nan	4.25	Garlic & Coriander Nan	4.80
Unleavened bread baked in a clay oven.		Puree	2.10
Peshwari Nan (N)	5.50	Puff pastry.	
With coconut, sultanas & almonds.		Chapati	1.85
Garlic Nan	5.35	Thin unleavened bread.	
Keema Nan	4.60	Plain Popadom	1.30
With mincemeat.		Spiced Popadom	1.95
Stuffed Nan	4.60	Chips	2.90
With vegetables.		Chutney (various)	1.60
Keema Paratha	4.30	Mixed pickle, mango or onion chutney.	
Kulcha Nan	4.30	Raitha	2.80
With onions & cheese.		Onions & cucumber with yogurt.	
Plain Paratha	3.55		

Drinks

Still Water (bottle)	4.25	Rubicon (glass)	1.45
Sparkling Water (bottle)	4.25	Coke (glass)	1.40
J20 (bottle)	2.90	Lemonade (glass)	1.40
Shloer (bottle)	4.30	Orange Juice (glass)	1.40
Appletizer (bottle)	3.60	Rubicon (can)	1.40
Cobra (bottle)	4.25	Coke or Diet Coke (can)	1.40
Soda Water (bottle)	1.40	Lemonade (can)	1.40
Tonic Water (bottle)	1.40		



We do not accept any card payments.
Cheques are accepted with a valid bankers card only.
As all our dishes are cooked fresh to order, there is a little waiting time between order & service.



Bengal Cuisine

Restaurant & Takeaway

You are welcome to bring your own alcohol



Closed on Tuesdays

20% Discount on Takeaway Meals

1A High Street, Pateley Bridge, Harrogate,
North Yorkshire, HG3 5AP

Tel: (01423) 711109

Open 5pm until 11pm (inc. all Bank Holidays)

Food Allergy Notice

If you have a food allergy or a special dietary requirement please inform a member of staff before you order

Menu

Starters

Prawns on Puree	5.35	Mixed Kebab	5.65
King Prawn on Puree	5.90	Seekh kebab & chicken kebab with onion bhaji.	
Palak Prawn on Puree	5.75	Chicken Tikka	4.95
Chicken Kebab	4.95	Lamb Tikka	5.75
King Prawn Butterfly	5.95	Chicken Chaat	5.30
Dipped in spiced batter & deep fried.		Small pieces of chicken fried with special spices & served on a puff pastry.	
Onion Bhaji (V)	4.90	Chicken Pakora	5.75
Samosa (meat or veg)	4.10	Machli Pakora (fish)	5.95
Pakora (veg or mushroom) (V)	4.30	Garlic Mushrooms (V)	4.30
Shami Kebab	4.70	Prawn Cocktail	4.25
Seekh Kebab	4.70	Tandoori Chicken Wings	4.95
Tandoori Mixed Kebab	5.65	Chicken Momo	5.75
Chicken, lamb tikka & seekh kebab.			

Specialities of the House

	Chicken or Mutton	Lamb Tikka	Prawn or Fish	King Prawn
Masala (mild) (N) Cooked with fresh cream, coconut & almonds in a special tandoori sauce.	11.80	17.20	13.25	15.70
Gosht Sookah Bhuna (medium) Gosht cooked in special herbs & spices with fresh mint, ginger, garlic & fresh coriander. A slightly dry dish.	11.80	17.20		
Keema Murghi Masala (fairly hot) Delicately prepared with mincemeat, chicken, fresh ginger, garlic, capsicum & a touch of coriander.	11.80			
Tandoori Chicken Masala (mild) (N)	11.80			
Chilli Chicken Masala (fairly hot) Tandoori chicken off the bone cooked with onions, tomatoes & mincemeat in a special masala sauce.	11.80			
Delight (mild) (N) Cooked with almonds, mango & fresh cream.	11.45	16.50	12.85	15.70
Roshundi (medium) Cooked with onions, tomatoes & blended fried garlic.	11.45	16.50	12.85	15.70
Rezala (fairly hot) Cooked with onions, tomatoes & homemade yogurt.	11.45	16.50	12.85	15.70
Bengal Special (medium) Cooked with chicken, gosht, prawns & mushrooms.	11.80			
Jalfrezi (fairly hot)	11.80	17.20	12.85	15.50
Chana (medium) Cooked with chickpeas.	10.25	17.20	11.80	14.15
Garlic Chilli Chicken (medium)	10.25	17.20	11.80	14.15
Karahi (medium)	12.20	17.20	12.90	15.15

Tandoori Main Dishes

Tandoori dishes are marinated in our special mix of spices & grilled in a clay oven till tender.

Tandoori Chicken	11.45	Chicken Shashlik	11.45
Chicken Tikka	12.25	Tandoori King Prawns	17.20
Lamb Tikka	16.50	Tandoori Mix Grill	15.15

Dine Bangladesh

Dine Bangladeshi dishes are served with any rice or nan of your choice	Chicken or Mutton	Lamb Tikka	Prawn or Fish	King Prawn
Jaflong (fairly hot)	14.35	21.55	14.95	17.95
Badami (mild) (N) Chicken or meat marinated in a special masala & cooked in a creamy butter sauce with ground almonds.	15.50	21.55		18.65
Sylhet Special Aknee (medium) Chicken & prawns cooked in special herbs & spices.	15.75			
Niralee (sweet & sour) (N) Niralee dishes are cooked after being marinated in a mild & creamy sauce.	14.35	21.55		17.95
Makhani (mild) (N) Cooked with herbs, spices, butter, ginger, garlic, plum tomatoes & kastoori methi. Garnished with cream.	16.50	20.50		18.65
Raja Chingri Jolponee (hot) King prawns cooked in spices with ginger & capsicum. Garnished with fresh coriander.				17.95
Kufta Paneer (medium) Spiced meatballs fried & cooked with herbs & spices into a delicious bhuna sauce with cottage cheese.	15.75			
Achari (medium) Cooked with home made pickles.	15.75	21.55		17.95
Bahar (medium) Cooked with mixed spices, keema & chickpeas.	15.75	21.55		
King Prawn Chilli Masala (fairly hot)				17.95
Nawabi Khana (medium) Chicken or meat roasted in a special seasoning & cooked with selected herbs & spices for an authentic taste.	15.75	21.55	15.15	18.65
Bengal Taste (medium) A classic Royal Sylheti dish comprising of chicken & lamb cooked very gently in a thick rich sauce. Garnished with tomatoes & cucumbers.	15.75			
Shashlik Masala (medium) Chicken or lamb cooked with barbecued onions, capsicum, tomatoes & mincemeat.	15.75	21.55		
Chicken Green Masala (hot) Succulent pieces of spring chicken cooked with a variety of selected fresh green herbs.	15.45	21.55	15.15	18.65
Mas Aloo (medium) Fresh water fish cooked with shredded potatoes in a specially selected spice for the fish.			14.95	18.65
Naga (hot) Cooked with Bangladeshi naga chilli, ginger & garlic.	17.20	21.55	14.95	18.65
Chicken Jessore (medium) Marinated chicken cooked with finely chopped onions, fresh ginger, garlic, capsicum & coriander.	17.20	21.55	14.95	18.65
Sham Paan (medium) Cooked with mozzarella cheese, herbs & spices.	17.20	21.55	14.95	18.65

Popular Dishes

Korma		Dupiaza	
(N) A mild dish prepared with cream & coconut.		A dish cooked with an extra quantity of onions.	
Rogan Josh		Bhuna	
A well flavoured dish cooked in a medium blend of spices. Garnished with fried onions & tomatoes.		A medium dry dish cooked in a spicy sauce with fresh onions, tomatoes & coriander.	
Madras		Pathia	
A spicy dish cooked with lemon & coriander.		A sweet & sour dish cooked with onions, tomato paste & lemon.	
Chicken	9.35	Chicken Tikka	10.80
Gosht	9.70	Lamb Tikka	14.50
Prawn	10.30	Fish	10.40
King Prawn	12.90	Mixed Vegetable (V)	9.40

Biryani Dishes

Basmati rice specially fried with mixed herbs & spices. Garnished with cucumbers & tomatoes & served with a medium vegetable curry sauce.

Chicken or Gosht	12.25	Bengal Special	13.70
Prawn	13.25	King Prawn	16.50
Chicken Tikka	12.90	Tandoori Biryani	12.90
		Cooked with tandoori chicken & mincemeat.	

Balti Dishes

The name of a metal dish (wok) is called a balti. Mixed herbs & spices prepared in a balti paste & stir fried with each individual dish.

Murgh or Gosht Balti	11.90	Mixed Vegetable Balti (V)	11.50
Chingri Balti	13.30	Chicken & Keema Balti	12.50
Raja Chingri Balti	15.50	Chicken & Mushroom Balti	12.50
Murgh Tikka Balti	14.10	Palak Chicken Balti	12.50
Lamb Tikka Balti	17.20	Fish Balti	13.60

Thali Dishes

Bassar Thali (medium) (N)	18.60	Vegetable Thali (medium) (V)	16.40
Chicken tikka bhuna, lamb tikka bhuna & king prawn masala served with egg rice.		Spinach bhaji, mushroom bhaji & tarka daal served with boiled rice.	

Side Dishes

Mixed Vegetable Curry (V)	5.95	Chana Aloo (V)	5.95
Mixed Vegetable Bhaji (V)	5.95	Mushroom Bhaji (V)	5.95
Bengal Potatoes (V)	5.95	Saag Bhaji (V)	5.95
Sag Aloo (V)	5.95	Gobi Bhaji (V)	5.95
Aloo Gobi (V)	5.95	Chana Bhaji (V)	5.95
Tarka Daal (V)	5.95	Bhindi Bhaji (V)	5.95
Arjy Bhaji (V)	5.95	Brinjal Bhaji (V)	5.95

Murgh (Chicken) Gosht (Mutton/Lamb) Chingri (Prawns) Raja Chingri (King Prawns) N (Nuts) V (Vegetarian)