



**BENGAL  
RAJ**

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*menu*



*tasty*  
**STARTERS**

**SPRING ROLL** **£3.50**

*Pastry Roll stuffed with fresh mixed vegetable filling deep fried, served with salad*

**ONION BHAJEE** **£3.50**

*Sliced onion mixed with gram flour and herbs, deep fried*

**MEAT OR VEGETABLE SAMOSA** **£3.50**

*Pastry triangles stuffed with minced meat or vegetable filling; deep fried, served with salad*

**NIRAMESH** **£3.50**

*Freshly cooked vegetable mix*

**CHICKEN ROLL** **£3.50**

*Pastry roll stuffed with minced chicken with Eastern spices and herb fillings; deep fried, served with salad*

**CHICKEN KEBAB** **£4.50**

*Chicken minced with onions, flavoured with herbs and spices; skewered and cooked in a clay oven*

**CHICKEN CHAT** **£4.50**

*Pieces of chicken cooked with cucumber in special spices known as 'Chat Masala'*

**TANDOORI CHICKEN** **£4.50**

*Spring chicken marinated in special recipe and barbecued in the clay oven*

**CHICKEN OR LAMB TIKKA** **£4.50**

*Boneless chicken or lamb marinated in special recipe and barbecued in the clay oven*

**SEEKH KEBAB** **£4.50**

*Minced fillet of lamb with Eastern spices and herbs barbecued on skewers*

**SHAMMI KEBAB** **£4.50**

*Exotic patties made of lamb and gram splits together with garlic and ginger root, seasoned with fresh herbs and fried*

**RESHMI KEBAB** **£4.50**

*Spiced minced lamb fried in ghee and covered in an egg net*

**CHICKEN PAKURA** **£4.50**

*Spiced chicken with gram flour and herbs, deep fried in ghee*

**FISH TIKKA** **£5.50**

*Cubes of salmon fish marinated in special spices and grilled in the Tandoor*

**PRAWN PUREÉ** **£5.50**

*Succulent prawns, spiced and served with a pureé (pancake)*

**KING PRAWN PROJAPUTI** **£7.50**

*King prawn marinated with exotic spices and deep fried*





**TANDOORI  
dishes**

*The traditional clay oven is known for the mysterious and unique flavour it gives to a variety of meats and breads. Every province in India, Pakistan and Bangladesh has its own special barbecues and grills in which various meats, and fish are cooked.*

*We invite you to savour these wonderful dishes.*

**CHICKEN TIKKA £8.50**

*Boneless chicken pieces marinated and barbecued in the clay oven*

**LAMB TIKKA £8.50**

*Diced lamb marinated in a special recipe and cooked in the clay oven*

**TANDOORI CHICKEN £8.50**

*Half a spring chicken marinated in special Indian spices and barbecued on flaming charcoal in the tandoor*

**FISH TIKKA £10.50**

*Cubes of salmon fish marinated in special spices and grilled in the tandoor*

**CHICKEN SHASHLICK £10.50**

*Pieces of chicken marinated and barbecued in the clay oven with tomato, onion and capsicum*

**LAMB SHASHLICK £10.50**

*Pieces of lamb marinated and barbecued in the clay oven with tomato, onion and capsicum*

**TANDOORI KING PRAWNS £15.50**

*King prawns marinated in special recipe and cooked in the clay oven*

**TANDOORI MIXED GRILL £15.50**

*Pieces of tandoori chicken, chicken tikka, lamb tikka, seekh kebab and served with nan*



*special  
SET MENU*

*Starters*

**2 PAPADOMS & CHUTNEY  
1 CHICKEN KEBAB & SEEKH  
KEBAB**

*Main Courses*

**CHICKEN TIKKA MASALA,  
KORAHİ GOSHİ**

*Side dishes*

**1 ALOO GOBI, 1 SAG BHAI, 2  
PULAO RICE, 1 NAN**

*To finish*

**2 INDIAN ICE CREAM (KULFI) OR  
2 COFFEES**

**£42.50** *For two persons*



**BENGAL SPECIAL  
KING PRAWNS £17.50**

King prawns delicately marinated in our chef's own secret recipe and served with pulao rice, salad and special sauces

**KING PRAWN BAHAR £16.50**

Whole king prawns cooked in medium spiced thick sauce, fresh coriander, tomatoes, onion and chef's own recipe (served with pulao rice)

**STIR FRIED KING PRAWN £16.50**

King prawns cooked with fresh onions, green chilli, garlic, ginger, coriander, fresh mint & home made paste, served with pulao rice

**KING PRAWN  
CHILLI MASALA £16.50**

With fresh green chillis cooked in hot and sour sauce (served with pulao rice)

**KING PRAWN  
KARA MASALA £16.50**

Cooked with fresh ginger and green peppers with medium sauce (served with pulao rice)

**KING PRAWN KARAHİ £15.50**

King prawns cooked with chopped onions, sliced ginger, capsicums, tomatoes and fresh spices, served in an iron karahi

**TANDOORI KING  
PRAWN MASALA £15.50**

King sized prawns, charcoal grilled and served in special sauce

**KING PRAWN DELIGHT £15.50**

Pungently spiced king prawns cooked in creamy sauce

**CHICKEN TIKKA  
KARA MASALA £14.50**

Cooked in fresh ginger and green peppers with medium sauce (served with pulao rice)

**CHICKEN TIKKA  
CHILLI MASALA £14.50**

Chicken tikka with fresh green chillis cooked in hot and sour sauce (served with pulao rice)



*chef's*  
**SPECIALITIES**

The Bengal Raj is well known for its chef specialities. We invite you to try new dishes such as chicken tikka chilli masala or specialities named after the traditional dishes in which they are served such as hundi and karabi.

Our king prawns, the size of small lobsters, are renowned - try king prawn kara masala - you will be delighted!



**CHICKEN BADAMI £14.50**

Diced chicken tikka cooked in cream, butter beans, almond nuts, sultanas and chef's own special recipe (served with pulao rice)

**CHICKEN TIKKA KARAHİ £9.50**

Sliced chicken or lamb tikka cooked with chopped onions, sliced ginger, capsicum, tomatoes and fresh herbs, served in an iron karahi

**CHICKEN TIKKA MASALA £8.50**

A wonderful combination of flavours barbecued chicken tossed with tomatoes, almonds, cashew nuts in creamy sauce

**CHICKEN TIKKA REZALA £8.50**

Pieces of chicken tikka cooked in medium thick spicy sauce with tomatoes, onion and fresh yoghurt

**HARA CHICKEN £8.50**

Chicken tikka marinated in spiced yoghurt then cooked with whole spices and garnished with fresh coriander

**HONEY CHICKEN £8.50**

Chicken Tikka cooked with mild spices in special honey sauce

**BUTTER CHICKEN £8.50**

Diced chicken tikka cooked in the tandoor and prepared in a special butter sauce and Brunel Raj exotic spices

**CHICKEN TIKKA PATIA £8.50**

Chicken cooked in slightly sweet, sour and hot with tomatoes and thick sauce

**CHICKEN TIKKA BHUNA £8.50**

Chicken cooked in a medium thick sauce with tomatoes & onions

**CHICKEN TIKKA JALFREZI £8.50**

Succulent pieces of spring chicken cooked in a variety of fresh green chillies & lemon juice; sharp and hot

**CHICKEN TIKKA BALTI £8.50**

Chicken cooked in special balti sauce



**CHICKEN**  
*dishes*

**CHICKEN MADRAS OR VINDALOO** £6.60

*Chicken cooked fairly hot or very hot spices respectively*

**ACHARI CHICKEN** £6.60

*Chicken cooked to a hot and sharp taste with lemon juice, onion seeds, fennel, mustard seeds and fresh lime*

**CHICKEN BHUNA** £6.60

*Chicken cooked in a medium thick sauce with tomatoes & onions*

**METHI CHICKEN** £6.60

*Pieces of chicken cooked with methi leaves (fenugreek) and our chef's special medium spiced recipes*

**SHAHI CHICKEN KORMA** £6.60

*Chicken cooked in fresh cream, herbs and nuts; very mild*

**CHICKEN DOPIAZA** £6.60

*Medium spiced chicken cooked with chopped onion in thick spicy sauce*

**ROGAN CHICKEN** £6.60

*Chicken cooked with chopped tomatoes and green peppers in thick spicy sauce*

**PUDINA CHICKEN** £6.60

*Pieces of chicken cooked with fresh mint and our chef's special mixture of ground spices*

**CHICKEN CEYLON** £6.60

*Chicken cooked with fairly hot spices and coconut*

**CHICKEN GARLIC MASALA** £6.60

*Pieces of chicken cooked with fresh garlic and chef's special mixture of ground spices*

**HUNDI CHICKEN** £6.60

*Chicken cooked in spiced medium hot thick sauce with tomatoes and green chillis*

**CHICKEN BALTI** £7.50

*Chicken cooked in special Balti Sauce*

**CHICKEN PATIA** £7.50

*Chicken cooked in slightly sweet, sour and hot with tomatoes and thick sauce*

**CHICKEN JALFREZI** £7.50

*Succulent pieces of spring chicken cooked in a variety of fresh green chillies & lemon juice; sharp and hot*

**SAAG CHICKEN** £7.50

*A combination of chicken cooked with fresh spinach, green coriander & other fragrant herbs*

**CHICKEN MALAYA** £7.50

*Boneless chicken cooked in mild sauce with fruit*

**CHICKEN CHANA MASALA** £7.50

*Pieces of chicken cooked with chick peas in a fairly hot thick sauce*

**CHICKEN DHANSAK** £7.50

*Chicken cooked with lentils and flavoured with fenugreek; sweet, sour and hot*

**CHICKEN PASANDA** £7.50

*Sliced chicken cooked in fresh cultured yoghurt and mixed with ground nut; very mild*

**CHICKEN BADHONIA** £7.50

*Chicken cooked with butter beans, lots of fresh coriander in thick medium spiced sauce with chef's own recipe*

**KARAHI CHICKEN** £8.50

*Sliced chicken or lamb tikka cooked with chopped onions, sliced ginger, capsicum, tomatoes and fresh herbs, served in an iron karahi*



**LAMB MADRAS  
OR VINDALOO** £6.60

Lamb cooked fairly hot or very hot  
spices respectively

**SHAHI LAMB KORMA** £6.60

Tender lamb delicately flavoured with  
saffron and cooked in fresh cream; very mild

**PUDINA GOSHT** £6.60

Pieces of lamb cooked with fresh mint and  
our chef's special mixture of ground spices

**ROGAN GOSHT** £6.60

Lamb cooked with glazed tomatoes and  
green herbs and spices; fairly hot

**METHI GOSHT** £6.60

Pieces of lamb cooked fresh methi  
(fenugreek) and chef's special ground  
medium spices

**ACHARI GOSHT** £6.60

Lamb cooked to a hot and sharp taste with  
lemon juice, onion seeds, fennel, mustard  
seeds and fresh lime

**BHUNA GOSHT** £6.60

Lamb cooked in spiced medium dry sauce  
with tomatoes and onions

**PRAWN MADRAS  
OR VINDALOO** £7.50

Prawns cooked in fairly hot or very hot  
spices respectively

**PRAWN BHUNA** £7.50

Prawns cooked in fresh ground spices in a  
special thick sauce

**PRAWN KORMA** £7.50

Prawns cooked in fresh cream, herbs and  
nuts; very mild

**PRAWN PATIA** £7.50

Slightly sweet, sour and hot with tomatoes  
and thick sauce

**PRAWN MUSHROOMS** £8.50

Medium spiced curry cooked with mushrooms



**LAMB  
dishes**

**LAMB DOPIAZA** £6.60

Medium spiced lamb cooked with chopped  
onion in thick spicy sauce

**HUNDI GOSHT** £6.60

Lamb cooked in spiced medium dry thick  
sauce with tomatoes and green chillis

**LAMB GARLIC MASALA** £6.60

Pieces of lamb cooked with fresh garlic and  
chef's special mixture of ground spices



**SEAFOOD  
dishes**

**SAAG PRAWN** £8.50

Prawns and fresh spinach cooked with  
onions, capsicums and spices

**PRAWN DHANSAK** £8.50

Prawns cooked with lentils and flavoured  
with fenugreek; sweet, sour and hot

**LAMB BALTI** £7.50

Lamb cooked in special Balti Sauce

**LAMB REZALA** £7.50

Lamb cooked in spiced medium dry thick  
sauce with tomatoes, onion and fresh  
yoghurt

**LAMB PASANDA** £7.50

Sliced lamb cooked in fresh cultured yoghurt  
and mixed with ground nut; very mild

**SAAG GOSHT** £7.50

A combination of lamb cooked with  
fresh spinach, green coriander & other  
fragrant herbs

**LAMB DHANSAK** £7.50

Lamb cooked with lentils and flavoured  
with fenugreek; sweet, sour and hot

**LAMB BADHONIA** £7.50

Lamb cooked with butter beans, lots of fresh  
corriander in thick medium spiced sauce  
with chef's own recipe

**KARAHI GOSHT** £8.50

Lamb cooked with chopped onion, sliced  
ginger, capsicum, tomatoes & fresh spices;  
served in an iron karahi

**KING PRAWN MADRAS  
OR VINDALOO** £14.50

Cooked in fairly hot or very hot spices  
respectively

**KING PRAWN BHUNA** £14.50

Cooked in fresh ground spices in a special  
thick sauce

**KING PRAWN KORMA** £14.50

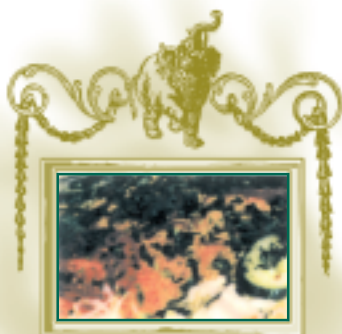
King prawn delicately flavoured with  
saffron and cooked in fresh cream; very mild

**KING PRAWN PATIA** £14.50

King prawns cooked in slightly sweet, sour  
and hot with tomatoes and thick sauce

**KING PRAWN DHANSAK** £15.50

King prawns cooked with lentils, flavoured  
with fenugreek; sweet, sour and hot



**BIRIANI**  
*dishes*

*One of the following mixed with Basmati Rice, fried in Ghee and served with mixed vegetable curry*



**SOUTH INDIAN**  
*dishes*

*Cooked in medium to hot spiced thick sauce with red chillis, fresh coriander, pepper, garlic, cumin seed, turmeric, cinnamon, ginger cardamon, cloves, fennel and chef's special recipes*

.....	
<b>VEGETABLE</b>	<b>£9.50</b>
.....	
<b>CHICKEN</b>	<b>£11.50</b>
.....	
<b>LAMB</b>	<b>£11.50</b>
.....	
<b>PRAWN</b>	<b>£12.50</b>
.....	
<b>CHICKEN TIKKA</b>	<b>£13.50</b>
.....	
<b>KING PRAWN</b>	<b>£16.50</b>



**THALI**

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**VEGETARIAN THALI** **£16.50**

*Chef's daily collection of such dishes as Brinjal Bhaji, Dal Tarka, Aloo Gobi and Vegetable Curry, served with Nan & Basmati Rice*

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**NON VEGETARIAN THALI** **£18.50**

*Served with Chicken Bhuna, Lamb Curry, Raita, Sag Aloo, Nan & Basmati Rice*

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<b>VEGETABLE KERALA</b>	<b>£6.50</b>
.....	
<b>CHICKEN KERALA</b>	<b>£8.50</b>
.....	
<b>LAMB KERALA</b>	<b>£8.50</b>
.....	
<b>PRAWN KERALA</b>	<b>£9.50</b>
.....	
<b>KING PRAWN KERALA</b>	<b>£14.50</b>



*fresh*  
**VEGETABLES**

**MAIN Courses**

**ALL AT £6.50**

Bengal Raj are pleased to offer any vegetable dish as a main course. These can be made up to your favourite recipe.

We suggest the following:

**KORMA** *very mild*

With fresh cream, herbs and nuts

**MADRAS** *fairly hot*

With special recipes

**BHUNA** *medium spiced*

With tomatoes and onions in thick sauce

**VINDALOO** *very hot*

**DHANSAK** *sweet, sour & hot*

With lentils & fenugreek

**ROGAN** *fairly hot*

Glazed tomatoes, green herbs & spices

**PATIA** *sweet, sour & hot*

With tomatoes and thick sauce

**MASALA** *creamy & mild*

With almonds & cashew nuts

**JALFREZI** *sharp & hot*

With green chillis and lemon juice

**PASANDA** *very mild*

With cultured yoghurt and ground nuts

**DOPIAZA** *medium spiced*

With onions in thick sauce

**KARAHI** *medium spiced*

With green capsicums and tomatoes; served in an iron karahi

**SIDE Dishes**

**MIXED VEGETABLES** £3.60

Curried or dried

**BRINJAL BHAJI** £3.60

Aubergine

**BHINDI BHAJI** £3.60

Okra

**MUSHROOM BHAJI** £3.60

Mushrooms

**CAULIFLOWER BHAJI** £3.60

Cauliflower

**SAAG BHAJI** £3.60

Spinach

**DAL TARKA** £3.60

Lentils with fried garlic

**BOMBAY ALOO** £3.60

Hot potatoes

**DAL SAMBA** £3.60

Lentils with fresh vegetables

**ALOO GOBI** £3.60

Potatoes & cauliflower

**CHANA MASALA** £3.60

Chick peas

**SAAG ALOO** £3.60

Potatoes & spinach

**SAG PANEER** £3.60

Spinach & cheese

**MATAR PANEER** £3.60

Chick peas & cheese

**RAITA** £2.60

Cucumber & onion

**FRENCH FRIES** £2.60



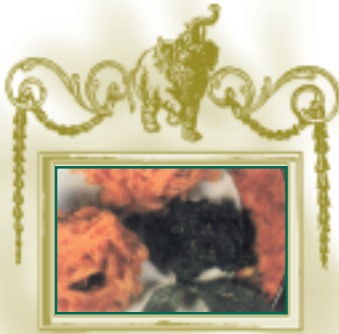
Served with french fries, peas and tomatoes

**FRIED CHICKEN** £8.50

**CHICKEN OR PRAWN OMELETTE** £8.50

**MUSHROOM OMELETTE** £8.50

If there is a dish you like which is not on the menu, please ask the manager.



## indian SUNDRIES

### PULAO RICE **£2.60**

*Basmati rice (Saffroned) topped with golden fried onion*

### BOILED RICE **£2.60**

*Basmati rice*

### MUSHROOM RICE **£3.90**

*Basmati rice (Saffroned) with mushrooms*

### VEGETABLE RICE **£3.90**

*Basmati rice (Saffroned) with vegetable*

### EGG FRIED RICE **£3.90**

*Basmati rice (Saffroned) with egg*

### SPECIAL FRIED RICE **£3.90**

*Basmati rice (Saffroned) with vegetables & egg*

### PLAIN PAPADUM **£0.80**

*Crispy pancakes*

### MASALA PAPADUM **£0.80**

### A SELECTION OF CHUTNEYS

**OR PICKLES **£0.80** per person**

### PLAIN NAN **£2.60**

*Flat, puffy unleavened bread cooked in the Tandoor*

### KULSA NAN **£3.00**

*Nan stuffed with onions and fresh coriander*

### GARLIC NAN **£3.00**

*Nan stuffed with garlic*

### KEEMA NAN **£3.00**

*Nan stuffed with minced meat*

### PESHAWARI NAN **£3.00**

*Nan stuffed with almond powder & sultana (sweet)*

### PARATHA **£2.60**

*Fried flaky round bread cooked in ghee*

### STUFFED PARATHA **£3.00**

*Stuffed with vegetables*

### CHAPATI **£2.00**

*Thin bread*

### TANDOORI ROTI **£2.60**

*Thinner version of nan bread cooked in the Tandoor*



*For any allergy advice, please talk to the manager or a member of staff*

*If there is a dish you like which is not on the menu, please ask the manager and, if possible within the time available, we will be happy to prepare it for you*

*Please visit our website for more information about ourselves and to leave any feedback about your meal.*

[www.bengalraj.co.uk](http://www.bengalraj.co.uk)

### FOOD HYGIENE

*All personnel have completed a minimum of Level 2 Food Safety in Catering*

*All prices are inclusive of VAT*

*The management reserves the right to refuse service*

*All major credit cards accepted*



*Exclusive Indian Cuisine*

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*9 Druid Hill  
Stoke Bishop  
Bristol BS9 1EW*

.....  
*Telephone*  
**0117 968 2391 & 0117 968 1319**

.....  
*Website*  
**[www.bengalraj.co.uk](http://www.bengalraj.co.uk)**

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*Opening Hours*  
*Sunday to Thursday*  
*12 noon to 2pm & 6pm to 11pm*  
*Friday & Saturday*  
*5.30pm to 11pm*

*Fully Air Conditioned & Fully Licensed*