



Blue Bay About us

Each dish that is prepared at Blue Bay has its own distinctive flavour & aroma which can not be gained from the use of curry powder. We use the finest ingredients, prepared uniquely and individually for each dish. These are sculptured by our expert chefs, creating cuisine that is truly authentic. The aromas and taste that is produced from the fusion of these premium ingredients results in a meal you will not find elsewhere.

It is a great myth that all Indian cuisine is extremely hot and spicy. Many of the dishes that are available, such as Massalas, Kormas and Passandas are very mild. These can be enjoyed by those with a delicate palate or those who are not accustomed to highly spiced food.

We trust that you will find a dish from the wide selection available that appeals to you. However, if you have a particular favourite which is not on extensive menu or would like to amend the strength or ingredient of a dish, please feel free to ask member of our courteous staff. We also cater for ar special requirements such as low fat dishes.

Set Meals

SUNDAY FAMILY BUFFET 2pm - 6pm

Poppadoms, mixture of starters. Selection of curries (mild to hot) Nan and Pilau Rice

ADULT: £16.95

Eat as much as you like

CHILD: £11.95

All food for this meal must be consumed within the Blue Bay restaurant

under 9yrs

MEAL FOR 2 £54.95

Poppadoms & Chutney selection, Chicken Pakora, Onion Bhaji Chicken Tikka Massala, Lamb Rezalla, Saag Aloo, Vegetable Fried Rice, Plain Nan, Coffee

MEAL FOR 4 £109.95

Poppadoms & Chutney selection, Sheek Kebab, Boroclli Pakora, Meat Samosa, Chicken Tikka, Chicken Bhuna, Lamb Balti, Chicken Tikka Massala, Prawn Jalfrezi 2 Saag Aloo, 2 Vegetable Pilau Rice, 2 Plain Nan, Coffee

KURSI, LAMB SPECIAL £179.95

Serves 4, whole lamb leg marinated with Chef Special Sauce (served with variety of vegetables, lentils, salad and special rice. *Minimum 48 hour notice required*

www.bluebayrestaurant.co.uk

Free Delivery on orders over £19.00 within 3 miles

The management reserves the right to refuse service without any explanation.

FOOD HYGIENE RATING

0 1 2 3 4 5

VERY GOOD

Appetisers

Plain Poppadom
Spiced Poppadom

£0.85
£0.95

Chutney Tray

(Red onions, mixed pickle, mint sauce, mango chutney)

£2.95

Starters

The starters listed below are all of medium strength & are designed to wet your appetite for the main course to come. They are all served with fresh salad, mint yogurt sauce.

Meat & Chicken Specialities

Meat Samosa

£4.75

Triangular deep fried pastry with lightly spiced minced lamb & fresh garden peas

Chicken Cheese Samosa

£5.45

Chicken, potato & cheese lightly spiced in a tortilla pastry

Shami Kebab

£5.45

Spiced minced meat flattened & shallow fried

Sheek Kebab

£5.45

Minced meat mixed in spices & herbs then cooked on a skewer in the tandoor

Tandoori Chicken

£5.45

Chicken on the bone marinated in herbs & spices then cooked in the tandoor

Chicken Tikka

£5.45

Diced chicken marinated in herbs & spices cooked in the tandoor

Spicy Chicken Wings

£5.45

Chicken wings marinated in spicy sauce, cooked in tandoor

Chicken Pakora

£5.45

Chicken tikka lightly coated in gram flour batter & deep-fried

Garlic Chicken

£5.45

Pieces of chicken breast marinated in a special garlic sauce cooked in the tandoor

Lamb Tikka

£6.45

Strips of lean lamb diced & marinated in herbs & spice cooked in the tandoor

Reshmi Kebab

£5.45

Spiced minced meat in egg, shallow fried

Chicken Chana Chat Puri

£5.75

Finely diced tender pieces of chicken & chickpeas, cooked in herbs & spices. Served on deep fried, flaky unleavened bread.

Chicken Chat Puri

£5.75

Chicken cooked with herbs & spices, served on a deep fried, flaky unleavened bread

Chicken Saag Puri

£5.75

Finely diced tender pieces of chicken & spinach cooked in herbs & spices, served on a deep-fried flaky unleavened bread

Chicken Shashlick

£5.75

Succulent chicken pieces marinated in herbs & spices, green peppers, onions, tomatoes, cooked in the tandoor

Lamb Shashlick

£6.75

Strips of lean lamb diced & marinated in herbs & spices, peppers, onions, tomatoes, cooked in the tandoor

Meat Stuffed Bombay Skins

£6.95

Diced lamb tikka cooked with herbs and spices served on potato skins with cheese topping

Chilli Fry Chicken

£6.25

Chicken coated in egg and gram flour, stir fried with light spices with onions, peppers and chilli

Stuffed Pepper with Keema

£6.95

Grilled peppers with filling of spicy minced lamb

Lamb Chop Tikka

£7.75

Spring lamb chops marinated in herbs & spices then cooked in the tandoor

Mixed Kebab

£7.45

Lamb tikka, chicken tikka & sheek kebab

Hot Spice Mix

£7.45

Chicken tikka, lamb tikka stir-fried with onions, peppers & green chillies, garnished with coriander

Lamb Chop Shashlick

£7.95

Spring lamb chops, mix peppers, onions, tomato marinated in herbs and spices cooked in tandoor.



MIXED PLATTER FOR 2 £15.95

Tandoori Mushrooms, Garlic Chicken
Sheek Kebab, Fish Pakora, Lamb Tikka

Vegetarian Specialities

Starters

Our expert chefs take great care to ensure that all our excellent vegetarian dishes are scrupulously prepared separately from meat dishes, ensuring you can enjoy your vegetarian dishes with confidence.

Onion Bhaji Spiced round deep fried onion fritter	£4.75	Tandoori Mushrooms Mushrooms marinated in herbs and spices then cooked in tandoor	£4.75
Fetta Cheese Rolls Fetta cheese and onion deep fried pastry	£4.75	Saag Paneer Puri Spinach & Indian cheese cooked with special herbs & spices served on a deep-fried unleavened bread	£5.75
Vegetable Samosa Triangular crispy deep fried pastry with vegetable filling	£4.75	Paneer Tikka Indian cheese marinated and cooked in tandoor	£5.45
Mushroom Pakora Spiced round deep fried mushrooms and onions	£4.75	Mixed Starter Onion bhaji, vegetable samosa, mushroom pakora	£6.95
Paneer Pakora Indian cheese lightly coated In gram flour batter & deep fried	£5.45	Stuffed Bombay Skin Spinach and Indian cheese cooked in spices, herbs and served in potato skin	£6.45
Aloo Chana Puri Potato & chick peas cooked with special herbs & spices. Served on a deep-fried, flaky, unleavened bread	£5.75	Stuffed Peppers with Vegetables Grilled pepper with a filling of sightly spiced vegetables	£6.45
Vegetable Chat Puri Vegetables cooked with special herbs & spiced. Served on a deep-fried, flaky unleavened bread	£5.75	Broccoli Pakora Lightly spiced coated in gram flour batter and deep-fried	£4.95
Garlic Mushroom Puri Mushrooms cooked in special herbs & spices with freshly chopped garlic served on a deep-fried, flaky unleavened bread	£5.75		

Sea Food Specialities

Starters

Prawn Puri Prawns cooked with herbs & spices, served on a flaky, deep-fried flaky unleavened bread	£5.75	Salmon Tikka Salmon marinated in herbs, spices & cooked in tandoor	£8.45
Prawn Cocktail Prawns on a bed of salad covered with sea-food sauce garnished with sliced cucumber & tomatoes	£5.75	Garlic Fish Puri Fish cooked in garlic, herbs & spices, served on a flaky, deep-fried unleavened bread	£6.45
Fish Pakora Fish lightly coated in gram flour batter & deep-fried	£6.45	Bangla Maas Biran Fish fillets marinated & lightly spiced. Fried with onions & served with fresh salad	£6.75
Fish Tikka Fish marinated in herbs & spices then cooked in the tandoor	£6.45	Salmon Tikka Shashlick Salmon, onions, tomato & mix peppers marinated in herbs and spices then cooked in tandoor	£8.75
Stuff Pepper with Prawns Grilled pepper with a lightly spiced prawns filling	£6.95	King Prawn Puri King prawns cooked with herbs & spices, served on a deep fried, flaky unleaven bread	£9.45
Fish Shashlick Fish marinated in herbs & spices, pepper, onions, tomato, cooked in the tandoor	£6.75	King Prawn Tandoori King prawn delicately marinated in herbs & spices cooked in the tandoor	£9.45
King Prawn Butterfly Fried king prawn, garlic butter & bread crumbs	£7.45	King Prawn Shashlick King prawn marinated in herbs & spices with mix peppers, onions and tomato cooked in the tandoor	£9.75

SYMBOLS & CHILLI KEY GUIDE:

Mild 🌶️ Medium 🌶️🌶️ Hot 🌶️🌶️🌶️ Very Hot 🌶️🌶️🌶️🌶️ Nuts 🥜 Vegetarian 🌱

Allergy Info: some of our products may contain nuts, bones, peanuts, eggs, milk, gluten, soya, molluscs.



Chef's Signature Dishes

A selection of dishes that have been created by our chefs for you to enjoy. Why not try one of these dishes with confidence. Chips, nan and rice are not included in the price.

Chicken or Lamb Tikka Nawabi 🌶️🥥 **£14.95**
Cooked in a creamy almond sauce with nuts, spices, cheese & fresh cream in pure ghee with a touch of Tia Maria.

Balti Murghi Makhani 🌶️🥥 **£13.95**
Coked with onions, almonds, cashew nuts, pistachio & fresh cream. The addition of our unique balti sauce is the true secret behind this main course.

Nepalese Chicken or Lamb Tikka 🌶️🌶️🌶️ **£13.95**
Cubes of chicken or lamb cooked in an exotic mix of spices, red & green peppers, tomatoes, green chillies & with a special Nepalese chilli sauce. A highly recommended dish.

Afghan Chicken or Lamb Tikka 🌶️🌶️🌶️ **£13.95**
Cubes of chicken or lamb stir-fried with ginger, garlic & onions, red & green peppers & green chillies gives this dish a colourful appearance. Watch for the strings in the tail!

Balti Shaan Chicken or Lamb Tikka 🌶️🌶️🌶️ **£13.95**
Your choice of filling marinated & cooked in our tandoor. This is then transferred to a pan combined with our balti sauce, green chillies & our own herbs & spices. A unique dish you will not find anywhere else.

Balti Garlic Chilli Chicken Tikka or Lamb Tikka 🌶️🌶️🌶️ **£13.95**
Tender pieces of tikka cooked with our balti sauce containing our own herbs & spices with a greater use of garlic & green chillies & resulting in a dish of dry consistency.

Pathiwala Chicken or Lamb Tikka 🌶️🌶️ **£13.95**
Pieces of chicken or lamb cooked over charcoal & added to a delicious blend of roasted spices, coriander, garlic & yoghurt.

Rezalla Chicken or Lamb Tikka 🌶️🌶️🌶️ **£13.95**
A combination of herbs & spices cooked with marinated chicken or lamb in a rich tomato sauce & fresh bullet chilli & onions.

Chef's Khazana 🌶️🌶️ **£14.95**
Breast barbecued chicken tikka with meat balls cooked in garlic, ginger, special exotic spices and a balti style topping, garnished with coriander and exotic lime.

Sha-he Shofri Chicken or Lamb Tikka 🌶️🌶️🌶️ **£13.95**
This is a fairly hot dish, with a sweet & sour taste, cooked with orange lentils, green chillies, garlic, ginger, coriander & ground spices leading it a rich consistency.

Akbari Chum Chum 🌶️🥥 **£14.95**
This dish is unique in its taste & preparation. A breast of tandoori chicken is initially prepared in the clay oven, while the base of the curry takes its form with minced lamb spices, sultanas & sliced almonds all of which gives the dish its distinctive flavour the breast of chicken are expertly combined by our chef giving it a very dry consistency.

Chicken & Cheese Kofta 🌶️ **£14.95**
Boneless chicken marinated in lightly spiced yoghurt with herbs & spices, then cooked in the tandoor. This is then added to a unique aromatic curry sauce along with meat balls (kofta) & cheese. A unique & individual dish. A very popular dish with our guests.

Shazani Chicken or Lamb Tikka 🌶️🌶️🌶️ **£13.95**
A special blend of Chef's spices cooked with onions, peppers, mango chutney and tamarind sauce.

Chicken Tikka Mazedaar 🌶️ **£13.95**
Literally meaning "Delicious", this dish is cooked with finely chopped onions, our chef's 5 spice mix and tomato sauce giving this dish a smooth texture and mild flavour. Medium strength and consistency.

Honey Baddam Chicken or Lamb Tikka 🌶️🥥 **£13.95**
Mild curry cooked with cashew nuts, coconut and honey in a mild creamy sauce.

Sylheti Dhaniya Chicken or Lamb Tikka 🌶️🌶️🌶️ **£13.95**
Small diced cubes of tikka cooked with spring onions, coriander in selected herbs & spiced, topped with a cucumber & a lemon, green chilli.

Naz's Special 🌶️🌶️🌶️ **£14.95**
Cubes of chicken tikka cooked together with keema and spinach with a few green chillies and coriander in a medium hot spice. (Watch out for green chillies).

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Chef's Signature Dishes

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Tom's Special 🌶️🌶️

£14.95

Tandoori chicken deboned cooked with keema with a touch of masala sauce in a medium spice.

Blue Bay Special 🌶️🌶️

£16.95

Chef's special mixture of meat & chicken, lamb chops, king prawn marinated together cooked with roast spices.

Highly recommended dish by our chef

Flaming Rajma Chicken or Lamb Tikka 🌶️🌶️🌶️

£15.95

This is another of our signature dishes which is fairly hot. Its unique preparation consists of diced chunky onions, sliced red capsicum, garlic, ginger, green chillies, plum tomato fenugreek & ground spices. All of which creates a rich consistency. It is then served on a sizzling plate. Brandy is then drizzled over the top & set alight, generating a blue colour. One of the finest dishes on our menu.

Anarkali Chicken or Lamb Tikka 🌶️🌶️

£14.95

This is another fairly hot dish consisting of succulent pieces of sliced meat then cooked with crushed red chillies, ginger, garlic, green & red peppers, coriander gives this dish a dry consistency. Once again similar to the traditional favourite bhuna. This dish is finally accompanied by a Bangladeshi style omelette.

Balti Exotica 🌶️🌶️

£15.95

Chicken tikka, lamb tikka and chicken tandoori (on the bone) cooked together with Chef's special herbs and spices. Cooked with spring onions, mix peppers in a sauce. Highly recommended.

Lamb Shank Special 🌶️🌶️

£17.95

Tender lamb shank, choose your sauce and strength from mild to very hot. (If not mentioned how hot we will cook it in a Bhuna style medium strength).

Seafood Signature Dishes

This section of healthy main courses have been painstakingly crafted by our head chef. They include mouth-watering imported Bangladeshi fish & more traditional varieties such as salmon. Chips, nan and rice are not included in the price. We invite you to try one of these mouth-watering dishes - you won't be disappointed!

Zinga Fish 🌶️🌶️

£14.95

Diced white freshwater fish cooked in fresh herbs and green beans in a lightly spiced sauce garnished with coriander and exotic lime. Medium to hot flavour.

Rong Puri Chilli Fish 🌶️🌶️🌶️

£14.95

Cubes of white fish (Bangladeshi Fish) primarily cooked in a clay oven marinated with several ground spices then finished in the pan with green chillies, ginger, garlic, spring onions and a selection of freshly ground medium to hot spices. A delicious dry and spicy dish.

Salmon & Tomato Salsa 🌶️🌶️

£17.95

Salmon steak spiced with the tangy flavours. The steak is barbecued, served with tomato sauce and a side dish of Bombay potatoes.

Salmon Tikka Shashlick 🌶️🌶️

£17.95

Cubes of salmon marinated in an Indian sauce & barbecued with baby corn cobs, tomatoes, peppers. Served on a bed of salad and roshunee curry sauce.

Maas Biran 🌶️🌶️

£14.95

Boneless Fillets of Bengali fish, lightly spiced, fried in olive oil & then it is cooked with an abundance of onions, tomatoes garlic, ginger & fresh herbs. This choice of ingredients lends this exquisite dish an earthy robust & rich flavour. Served with chef's sauce.

Salmon Chot-Putta 🌶️🌶️🌶️

£17.95

Succulent steak of salmon marinated in hot tangy sauce. It is cooked on the grill whilst been periodically flavoured with olive oil. It is then transferred on to a bed of spiced, chickpeas. Served with madras sauce.

Chilli Chingri 🌶️🌶️🌶️🌶️

£19.95

Bangladeshi tiger prawns stir-fried in an exotic mix of spices with capsicum, spring onions, green chillies, fresh ginger, soya sauce, tabasco sauce & garnished with coriander

King Prawn Spinach 🌶️🌶️🌶️

£19.95

Whole king prawns cooked in cumin, tumeric & chef's 5 spices, Served on a bed of spinach on a sizzling platter.














Tandoori Sizzlers

Tandoori sizzlers are marinated in sauces with delicate herbs & an exotic mixture of spices for a few hours before being cooked in the tandoor. This method of cooking is an ancient art, handed down through many generations and is a speciality of our chefs. All tandoori dishes are garnished with strips of capsicum, onions and served on a sizzling platter with salad & vegetable curry sauce. Chips, nan and rice are not included in the price.

Sheek Kebab	£12.95
Mince meat mixed in herbs & spices then cooked on a skewer in the tandoor	
Sheek Kebab Shashlick	£13.50
Mince meat mixed in herbs & spices then cooked on a skewer in the tandoor. Served with grilled tomatoes, onions & mix peppers	
Tandoori Chicken	£12.95
Tender half spring chicken on the bone	
Chicken Tikka	£12.95
Succulent pieces of chicken	
 Paneer Tikka	£12.95
Indian cheese marinated in herbs & spices cooked in tandoor.	
Garlic Chicken	£12.95
Succulent pieces of chicken breasts marinated in a special garlic sauce	
Lamb Tikka	£14.95
Prime boneless pieces of lamb	
 Paneer Tikka Shashlick	£13.50
Paneer tikka with grilled tomatoes, onions & mix peppers	
Fish Tikka	£13.50
Prime pieces of fish marinated in tikka sauce	
Chicken Shashlick	£13.50
Very tender pieces of boneless chicken served with grilled tomatoes, onions & mix peppers	
Lamb Shashlick	£15.50
Prime pieces of lamb served with grilled tomatoes, onions & mix peppers	
Fish Shashlick	£13.50
Boneless pieces of fish served with grilled tomatoes, onions & mix peppers	
Tandoori Mix	£17.95
Tandoori chicken, chicken tikka, lamb chops, garlic chicken, sheek kebab & lamb tikka	
Lamb Chops Tikka	£17.95
Prime pieces of lamb on the bone	
Salmon Tikka	£17.95
Cubes of salmon marinated in a Indian sauce and gently barbequed	
Lamb Chop Shashlick	£18.50
Lamb chop tikka with grilled tomatoes, onions & mixed peppers	
Tandoori Cocktail	£19.95
Tandoori chicken, chicken tikka, lamb chops, garlic chicken, sheek kebab & lamb tikka, garnished with brandy & mushrooms	
Tandoori King Prawns	£19.95
King prawn pieces delicately marinated in herbs & spices cooked in the tandoor	
Tandoori King Prawn Shashlick	£20.50
King prawn with grilled tomatoes, onions & mix peppers	

Biryani Dishes

Biryani is a traditional Indian dish, prepared with flavoured Basmati rice a mixture of special spices, almonds & sultanas in ghee. Served with a vegetable curry sauce & omelette.

Vegetable Biryani  	£13.95
Paneer Biryani (Indian cheese)  	£13.95
Chicken Biryani 	£13.95
Lamb Biryani 	£14.95
Chicken Tikka Biryani 	£14.50
Lamb Tikka Biryani 	£16.95
Prawn Biryani 	£13.95
King Prawn Biryani 	£20.95
Special Mixed Biryani 	£20.95
Chicken tikka, lamb tikka, king prawn stir-fried with peas, onions, cashew nuts, saffron & coriander. Served with an omelette	

English Dishes

The following are served with chips, peas & salad

Fried Scampi	£11.95
Chicken Nuggets	£11.95
Omelette	£11.95
Plain/Chicken/Prawn/Mushroom	



Traditional Dishes

For a house speciality curry, first choose your filling. Will it be succulent breast of chicken, prime chunks of lamb, prawns or non meat options? Then choose the style you would like the chef to prepare your filling.
Chips, nan and rice are not included in the price.

Chicken	£11.95	Fish	£12.95
Lamb	£12.95	Lamb Chops	£16.95
Keema (Lamb mince)	£12.95	King Prawn	£18.95
Prawn	£11.95	Tandoori King Prawn	£19.95
Paneer (Indian cheese)	£11.95	Special mix	£14.95
Chicken Tikka	£12.50	(Chicken, Lamb, Prawns & Mushrooms)	
Lamb Tikka	£13.50	Vegetable or Mushrooms	£11.95

Passanda 🌶️🌶️ N

Cooked in mild spices with fresh cream, red wine & almond powder to form a rich creamy sauce

Massala 🌶️🌶️ N

Cooked in unique mild creamy tandoori sauce with fresh cream, yogurt & mixture of spices

Balti 🌶️🌶️

Cooked with onions, garlic, ginger capsicum, tomatoes & special balti sauce to provide a dish of medium strength & dry consistency, garnished with coriander

Karahi 🌶️🌶️

Cooked with a special mixture of herbs & spices, green & red peppers including onions, garlic, ginger & tomatoes. A strong flavour of fresh coriander

Jalfrazi 🌶️🌶️🌶️

A combination of spices fried together with fresh onions, green pepper & green chillies

Saagwala 🌶️🌶️

Spinach prepared with garlic, ginger & tomato in a medium herb & spicy sauce.

A dish of dry consistency

Chana Massala 🌶️🌶️ N

Cooked with exotic medium spices with chickpeas & garnished with roasted cashew nuts & onions

Roshunee 🌶️🌶️

Cooked mainly with fresh whole cloves of garlic, aromatic spices, onion seed, capsicum & fresh coriander.

A dish of dry consistency

Mirchi Masala 🌶️🌶️🌶️

Cooked with fresh ginger, green chillies & a touch of coriander. A very hot dish

Pathia 🌶️🌶️

Lightly chopped onions in a thick dark red sweet & sour sauce, a hot dish with a distinctive aroma, garnished with coriander

Vindaloo 🌶️🌶️🌶️

Related to the madras but involving a greater use of garlic, tomatoes, ginger & black pepper. It owes its name & in parts its contents to the early Portuguese settlers

Curry 🌶️🌶️

A mix combination of basic range of spices to give a medium taste

Korma 🌶️🌶️ N

A very mild dish prepared with fresh cream sultanas, coconut & almond flakes

Dhansak 🌶️

Like the korma of Persian origin this is a mild dish. It derives a piquant richness from its blend of spiced oil with garlic, pineapple & milk

Bhuna 🌶️🌶️

A combination of spices fried together to provide a dish of medium strength and rather dry consistency as compared to the basic curry

Dupiaza 🌶️🌶️

A method of preparation specially suitable for meat or chicken which is briskly fried with fresh onions, green pepper, coriander, cinnamon, bay leaves & cardamons

Rogan Josh 🌶️🌶️

Here the charisma of the dish is derived from the use of tomatoes, pimentos & onions, fried in spiced oil in a manner which produces a dish of medium strength yet spicier than Bhuna

Methi 🌶️🌶️

Dish cooked mainly with fenugreek leaves & spices, medium consistency in a dry sauce

Madras 🌶️🌶️🌶️

A southern Indian version of the dish round in Central & Eastern India having a greater proportion of tomato puree & those spices which lend a fiery taste to its richness

Sambar 🌶️🌶️🌶️

A hot, spicy dish based on the use of lentils with fresh lemons and fresh spices, to give a sharp palatable flavour

Ceylon 🌶️🌶️🌶️

Traditional Sri Lankan dish cooked with strongly flavoured spices & an abundance of ground coconuts, garnished with coriander

SYMBOLS & CHILLI KEY GUIDE:

Mild 🌶️

Medium 🌶️🌶️

Hot 🌶️🌶️🌶️

Very Hot 🌶️🌶️🌶️🌶️

Nuts N

Vegetarian V



Side Dishes

Any Curry Sauce	£5.95	Chana Massala	£6.95
		Chickpeas cooked with tomatoes, onions, ginger & garlic	
Bombay Aloo	£6.95	Chana Aloo	£6.95
Potatoes cooked in a fairly hot sauce		Chickpeas cooked together with potatoes	
Saag Bhaji	£6.95	Aubergine Bhaji	£6.95
Fresh spinach cooked with onions, tomatoes, ginger & garlic		Aubergine cooked with onions, ginger & garlic with spices	
Mushroom Bhaji	£6.95	Tarka Dhal	£6.95
Mushrooms cooked with onions, tomatoes, ginger & garlic		Lentils flavoured with extra garlic	
Saag Aloo	£6.95	Fried Mushroom	£6.95
Spinach & potatoes, tomatoes cooked with onions		Mushrooms & onions fried in ghee	
Cauliflower Bhaji	£6.95	Saag Paneer	£7.95
Cauliflower cooked with onions, ginger & garlic		Spinach cooked together with Indian cheese	
Mixed Vegetable Bhaji	£6.95	Matter Paneer	£7.95
Mixed vegetables cooked with onions, ginger & garlic with a touch of mixed spices		Garden peas cooked together with Indian cheese	
Aloo Gobi	£6.95	Chicken Bhaji	£7.95
Potatoes, cauliflower cooked with onions, ginger & garlic		Stir fried cubes of chicken cooked in olive oil with onion, herbs & spices	
Aloo Methi	£6.95	Meat Bhaji	£8.95
Potatoes cooked with fenugreek leaves		Stir fried cubes of lamb cooked in olive oil with onions, herbs & spices	
Bhindi Bhaji	£6.95		
Okra cooked with onions, tomatoes, ginger & garlic			

Sundries

Boiled Rice	£3.50	Peshwari Nan	£4.25
Pilau Rice	£3.50	Keema Nan	£4.25
Special Rice	£4.25	Onion Nan	£4.25
Basmati rice fried with onions, cashew nuts, almonds & saffron		Tandoori Roti	£3.50
Tropical Fried Rice	£4.25	Paratha	£3.50
Onion Pilau	£4.25	Aloo Paratha	£4.25
Egg Pilau	£4.25	Vegetable Paratha	£4.25
Mushroom Pilau	£4.25	Chapati	£1.75
Vegetable Pilau	£4.25	Garlic Chapati	£1.95
Peas Pilau	£4.25	Chips	£3.50
Plain Nan	£3.50	Spicy Chips	£4.25
Keema Pilau	£4.25	Wedges	£3.50
Garlic Pilau	£4.25	Puri Bread	£1.50
Cheese Nan	£4.25	Side Salad	£2.75
Chilli & Coriander Nan	£4.25	Raitha	£2.75
Garlic Nan	£4.25	Plain/cucumber/onion/tomato	

ANY EXTRA TOPPING OR FILLING £0.50 EXTRA





Blue Bay

EARLY BIRD

MEAL £17.50

per person

Monday to Thursday

Excluding Bank Holidays and month of December

5.00pm till 7.30pm

STARTERS

Choose one of the following
A poppadom with chutney

Onion Bhaji

Sheek Kebab

Chicken Tikka

Vegetable or Meat Samosa

MAIN MEAL

Choose a main meal from our Traditional Dishes only
(excluding: lamb chops, king prawns or any kind of mix)

SUNDRIES

Choose one of the following

Boiled Rice

Pilau Rice

Plain Nan

Chips

(any changes to sundries £1 charge)
