Tandoori Sizzlers

Tandoori sizzlers are marinated in sauces with delicate herbs & an exotic mixure 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 Mince meat mixed in herbs & spices then cooked on a skewer in the tandoor **£9.50**

Sheek Kebab Shashlick **£9,95**
Mince meat mixed in herbs & spices then cooked on a skewer in the tandoor. Served with grilled tomatoes, onions & mix peppers

Tandoori Chicken Tender half spring chicken on the bone **£9.50**

Chicken Tikka Succulent pieces of chicken **£9.50**

V **Paneer Tikka** Indian cheese marinated in herbs & spices cooked in tandoor. **£9.50**

Garlic Chicken Succulent pieces of chicken breasts marinated in a special garilc sauce **£9.50**

Lamb Tikka Prime boneless pieces of lamb **£11.50**

V **Paneer Tikka Shashlick** Paneer tikka with grilled tomatoes, onions & mix peppers **£9,95**

Fish Tikka Prime pieces or fish marinated in tikka sauce **£9,95**

Chicken Shashlick Very tender pieces of boneless chicken served with grilled tomatoes, onions & mix peppers **£9,95**

Lamb Shashlick Prime pieces of lamb served with grilled tomatoes, onions & mix peppers **£11,95**

Fish Shashlick Boneless pieces of fish served with grilled tomatoes, onions & mix peppers **£10.45**

Tandoori Mix Tandoori chicken, chicken tikka, lamb chops, garlic chicken, sheek kebab & lamb tikka **£13,45**

Lamb Chops Tikka Prime pieces of lamb on the bone **£13,45**

Salmon Tikka Cubes of salmon marinated in a Indian sauce and gently barbequed **£13,95**

Lamb Chop Shashlick Lamb chop tikka with grilled tomatoes, onions & mixed peppers **£13,95**

Tandoori Cocktail **£14,45**
Tandoori chicken, chicken tikka, lamb chops, garlic chicken, sheek kebab & lamb tikka, garnished with brandy & mushrooms

Tandoori King Prawns King prawn pieces delicately marinated in herbs & spices cooked in the tandoor **£16.95**

Tandoori King Prawn Shashlick King prawn with grilled tomatoes, onions & mix peppers **£17,45**

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 V N **£10.45**
Chicken Biryani N **£10.45**
Lamb Biryani N **£11.95**
Special Mixed Biryani N **£14.95**
Chicken tikka, lamb tikka, king prawn stir-fried with peas, onions, cashew nuts, saffron & coriander. Served with an omelette

Paneer Biryani (Indian cheese) V N **£10.45**
Chicken Tikka Biryani N **£11.45**
LambTikka Biryani N **£12.95**
Prawn Biryani N **£10.45**
King Prawn Biryani N **£16.95**

English Dishes

The following are served with chips, peas & salad

Roast Chicken **£10.95**
Fried Scampi **£8.95**
Omelette **£8.95**
Plain/Chicken/Prawn/Mushroom
Chicken Nuggets **£8.95**

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 **£8.95**
Lamb **£9.95**
Keema (Lamb mince) **£9.95**
Vegetable or Mushrooms **£8.95**
Prawn **£8.95**
Paneer (Indian cheese) **£8.95**
Chicken Tikka **£9.45**
Lamb Tikka **£10.45**

Fish **£9.95**
Lamb Chops **£12.95**
King Prawn **£15.95**
Tandoori King Prawn **£16.45**
Special mix **£11.95**
(Chicken, Lamb, Prawns & Mushrooms)
Chicken Liver **£8.95**

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 splices, 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 Portugese 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 piquent 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 then 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

Samber
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 **£4,95**
Bombay Aloo **£5.50**
Potatoes cooked in a fairly hot sauce
Saag Bhaji **£5.50**
Fresh spinach cooked with onions, tomatoes, ginger & garlic
Mushroom Bhaji **£5.50**
Mushrooms cooked with onions, tomatoes, ginger & garlic
Saag Aloo **£5.50**
Spinach & potatoes, tomatoes cooked with onions
Cauliflower Bhaji **£5.50**
Cauliflower cooked with onions, ginger & garlic
Mixed Vegetable Bhaji **£5.50**
Mixed vegetables cooked with onions, ginger & garlic with a touch of mixed spires
Aloo Gobi **£5.50**
Potatoes, cauliflower cooked with onions, ginger & garlic
Aloo Methi **£5.50**
Potatoes cooked with fenugreek leaves
Bhindi Bhaji **£5.50**
Okra cooked with onions, tomatoes, ginger & garlic

Chana Massala **£5.50**
Chickpeas cooked with tomatoes, onions, ginger & garlic
Chana Aloo **£5.50**
Chickpeas cooked together with potatoes
Saag Paneer **£6.50**
Spinach cooked together with Indian cheese
Aubergine Bhaji **£5.50**
Aubergine cooked with onions, ginger & garlic with spices
Tarka Dhal **£5.50**
Lentils flavoured with extra garlic
Fried Mushroom **£5.50**
Mushrooms & onions fried in ghee
Matter Paneer **£6.50**
Garden peas cooked together with Indian cheese
Chicken Bhaji **£6.50**
Stir fried cubes of chicken cooked in olive oil with onion, herbs & spices
Meat Bhaji **£7.50**
Stir fried cubes of lamb cooked in olive oil with onions, herbs & spices

Sundries

Boiled Rice **£2.80**
Pilau Rice **£2.80**
Special Rice **£3.50**
Basmati rice fried with onions, cashew nuts, almonds & saffron
Tropical Fried Rice **£3.50**
Onion Pilau **£3.50**
Egg Pilau **£3.50**
Mushroom Pilau **£3.50**
Vegetable Pilau **£3.50**
Peas Pilau **£3.50**

Keema Pilau **£3.50**
Garlic Pilau **£3.50**
Plain Nan **£2.80**
Cheese Nan **£3.50**
Garlic Nan **£3.50**
Peshwari Nan **£3.50**
Keema Nan **£3.50**
Onion Nan **£3.50**
Tandoori Roti **£2.50**
Paratha **£2.95**
Aloo Paratha **£3.50**

Chilli & Coriander Nan **£3.50**
Vegetable Paratha **£3.50**
Chapati **£1.20**
Garlic Chapati **£1.40**
Chips **£2.80**
Spicy Chips **£3.50**
Wedges **£2.80**
Puri Bread **£1.20**
Side Salad **£1.80**
Raitha **£1.80**
Plain/cucumber/onion/tomato

Set Meals

SUNDAY FAMILY BUFFET 2pm - 6pm
Poppadoms, mixture of starters. Selection of curries (mild to hot) Nan and Pilau Rice
ADULT: £15.95 **Eat as much as you like** **CHILD: £10.95** under 9yrs
All food for this meal must be consumed within the Blue Bay restaurant

MEAL FOR 2 £37.95
Poppadoms & Chutney selection, Chicken Pakora, Onion Bhaji Chicken Tikka Massala, Lamb Rezalla, Saag Aloo, Vegetable Fried Rice, Plain Nan.

MEAL FOR 4 £74.95
Poppadoms & Chutney selection, Sheek Kebab, Stuffed Mushrooms, Meat Samosa, Chicken Tikka, Chicken Bhuna, Lamb Balti, Chicken Tikka Massala, Prawn Jalfrezi 2 Saag Aloo, 2 Vegetable Pilau Rice, 2 Plain Nan.

Allergy Info:
PLEASE INFORM A MEMBER OF STAFF IF YOU SUFFER FROM ANY FOOD ALLERGIES OR INTOLERANCES.
Please note: Some dishes may contain traces of nuts or bones.
The management reserves the right to refuse service without any explanation.

070222

takeaway MENU

Blue Bay

www.bluebayrestaurant.co.uk

FREE HOME DELIVERY
on orders over £17.00 with in 3 miles.

FOOD HYGIENE RATING
0 1 2 3 4 **5** VERY GOOD

OPENING HOURS
Mon - Thurs: 5.00pm - 11.00pm - Fri - Sat: 5.00pm - 11.30pm
Sun: 2.00pm - 10.30pm
Open all bank holidays

Free bottle of Indian Beer on orders over £25.00. *Collection Only*

0161 773 4743
0161 773 3657

56-58 Bury Old Rd | Whitefield
Manchester | M45 6TL

About us

Each dish that is prepared at Blue Bay has its own distinctive flavour & aroma whichcan 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.

Appetisers

Plain Poppadom £0.65
Spiced Poppadom £0.75

Chutney Tray £1.95
(Red onions, mixed pickle, mint sauce, mango chutney)

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 £3.95
Triangular deep fried pastry with lightly spiced minced lamb & fresh garden peas

Chicken Roll £3.95
Chicken lightly spiced in a pastry roll

Chicken Cheese Samosa £4.45
Chicken, potato & cheese lightly spiced in a tortilla pastry

Shami Kebab £4.25
Spiced minced meat flattened & shallow fried

Sheek Kebab £4.25
Minced meat mixed in spices & herbs then cooked on a skewer in the tandoor

Tandoori Chicken £4.25
Chicken on the bone marinated in herbs & spices then cooked in the tandoor

Chicken Tikka £4.25
Diced chicken marinated in herbs & spices cooked in the tandoor

Spicy Chicken Wings £4.25
Chicken wings marinated in spicy sauce, cooked in tandoor

Chicken Pakora £4.25
Chicken tikka lightly coated in gram flour batter & deep-fried

Garlic Chicken £4.25
Pieces of chicken breast marinated in a special garlic sauce cooked in the tandoor

Lamb Tikka £5.25
Strips of lean lamb diced & marinated In herbs & spice cooked In the tandoor

Reshmi Kebab £4.25
Spiced minced meat in egg, shallow fried

Chicken Chana Chat Puri £4.45
Finely diced tender pieces of chicken & chickpeas, cooked in herbs & spices. Served on deep fried, flaky unleavened bread.

Chicken Chat Puri £4.45
Chicken cooked with herbs & spices, served on a deep fried, flaky unleavened bread

Chicken Saag Puri £4.45
Finely diced tender pieces of chicken & spinach cooked in herbs & spices, served on a deep-fried flaky unleavened bread

Chicken Shashlick £4.95
Succulent chicken pieces marinated in herbs & spices, green peppers, onions, tomatoes, cooked in the tandoor

Lamb Shashlick £5.75
Strips of lean lamb diced & marinated in herbs &. spices, peppers, onions, tomatoes, cooked In the tandoor

Meat Stuffed Bombay Skins £5.75
Diced lamb tikka cooked with herbs and spices served on potato skins with cheese topping

Chilli Fry Chicken £5.25
Chicken coated in egg and gram flour, stir fried with light spices with onions, peppers and chilli

Stuffed Pepper with Keema £5.75
Grilled peppers with filling of spicy minced lamb

Lamb Chop Tikka £6.75
Spring lamb chops marinated in herbs & spices then cooked In the tandoor

Mixed Kebab £5.95
Lamb tikka, chicken tikka & sheek kebab

Hot Spice Mix £5.95
Chicken tikka, lamb tikka stir-fried with onions, peppers & green chillies, garnished with coriander

Lamb Chop Shashlick £6.95
Spring lamb chops, mix peppers, onions, tomato marinated in herbs and spices cooked in tandoor.

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 £3.45
Spiced round deep fried onion fritter

Fetta Cheese Roll £3.45
Fetta cheese & onion deep fried pastry

Vegetable Samosa £3.45
Triangular crispy deep fried pastry with vegetable filling

Mushroom Pakora £3.45
Spiced round deep fried mushrooms and onions

Paneer Pakora £4.25
Indian cheese lightly coated In gram flour batter & deep fried

Aloo Chana Puri £4.45
Potato & chick peas cooked with special herbs & spices. Served on a deep-fried, flaky, unleavened bread

Vegetable Chat Puri £4.45
Vegetables cooked with special herbs &. spiced. Served on a deep-fried, flaky unleavened bread

Garlic Mushroom Puri £4.45
Mushrooms cooked in special herbs & spices with freshly chopped garlic served on a deep-fried, flaky unleavened bread

Tandoori Mushrooms £3.95
Mushrooms marinated in herbs and spices then cooked in tandoor

Saag Paneer Puri £4.45
Spinach &. Indian cheese cooked with special herbs & spices served on a deep-fried unleavened bread

Paneer Tikka £4.25
Indian cheese marinated and cooked in tandoor

Mixed Starter £5.25
Onion bhaji, vegetable samosa, mushroom pakora

Stuffed Bombay Skin £5.25
Spinach and Indian cheese cooked in spices, herbs and served in potato skin

Stuffed Peppers with Vegetables £5.25
Grilled pepper with a filling of sightly spiced vegetables

Broccoli Pakora £4.25
Lightly spiced coated in gram flour batter & deep fried

Sea Food Specialities Starters

Prawn Puri £4.45
Prawns cooked with herbs & spices, served on a flaky, deep-fried flaky unleavened bread

Prawn Cocktail £4.25
Prawns on a bed of salad covered with sea-food sauce garnished with sliced cucumber & tomatoes

Fish Pakora £5.25
Fish lightly coated in gram flour batter & deep-fried

Fish Tikka £5.25
Fish marinated in herbs & spices then cooked in the tandoor

Stuff Pepper with Prawns £5.25
Grilled pepper with a lightly spiced prawns filling

Fish Shashlick £5.75
Fish marinated in herbs & spices, pepper, onions, tomato, cooked in the tandoor

King Prawn Butterfly £6.25
Fried king prawn, garlic butter & bread crumbs

Salmon Tikka £6.95
Salmon marinated in herbs, spices & cooked in tandoor

Garlic Fish Puri £5.45
Fish cooked in garlic, herbs & spices, served on a flaky, deep-fried unleavened bread

Bangla Maas Biran £5.75
Fish fillets marinated & lightly spiced. Fried with onions & served with fresh salad

Salmon Tikka Shashlick £7.45
Salmon, onions, tomato & mix peppers marinated in herbs and spices then cooked in tandoor

King Prawn Puri £7.95
King prawns cooked with herbs & spices, served on a deep fried, flaky unleaven bread

King Prawn Tandoori £7.95
King prawn delicately marinated in herbs & spices cooked in the tandoor

King Prawn Shashlick £8.45
King prawn marinated in herbs & spices with mix peppers, onions and tomato cooked in the tandoor

MIXED PLATTER FOR 2 £11.95
Tandoori Mushrooms, Garlic Chicken
Sheek Kebab, Fish Pakora, Lamb Tikka

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 (N) £11.95
Cooked in a creamy almond sauce with nuts, spices, cheese & fresh cream in pure ghee with a touch of Tia Maria.

Balti Makhani Chicken or Lamb Tikka (N) £10.95
Succulent pieces of chicken or lamb cooked 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 £10.95
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 £10.95
Cubes of chicken or lamb stir-fried with ginger, garlic & onions, red & green peppers & green chllies gives this dish a colourful appearance. Watch for the strings in the tail!

Balti Shaan Chicken or Lamb Tikka £10.95
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 £10.95
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 £10.95
Pieces of chicken or lamb cooked over charcoal & added to a delicious blend of roasted spices, coriander, garlic & yoghurt.

Rezalla Chicken or Lamb Tikka £10.95
A combination of herbs & spices cooked with marinated chicken or lamb in a rich tomato sauce & fresh bullet chilli & onions.

Chef's Khazana £11.95
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 £10.95
This is a fairly hot dish, with a sweet & sour taste, cooked with orange lentils, qreen chillies, garlic, ginger, coriander & ground spices leading it a rich consistency.

Akbari Chum Chum (N) £11.95
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 £11.95
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 £10.95
A special blend of Chef's spices cooked with onions, peppers, mango chutney and tamarind sauce.

Chicken Tikka Mazedaar £10.95
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.

Acharee Chicken or Lamb Tikka £10.95
Cooked in a spicey tangy sauce with mixed pickles, green chillies, garnished with coriander.

Honey Baddam Chicken or Lamb Tikka (N) £10.95
Mild curry cooked with cashew nuts, coconut and honey in a mild creamy sauce.

Sylheti Dhaniya Chicken or Lamb Tikka £10.95
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 £11.95
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).

Chef's Signature Dishes

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

Tom's Special £11.95
Tandoori chicken deboned cooked with keema with a touch of masala sauce in a medium spices.

Blue Bay Special £12.95
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 £12.95
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 £11.95
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 Bangtadeshi style omelette.

Balti Exotica £12.95
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 £13.95
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).

Stir Fry Chicken Liver £10.95
Chicken liver stir fried in onions, ginger, garlic with a touch of chef's special herbs and spice cooked in olive oil garnished with green chillies and coriander.

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 £11.95
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 £11.95
Cubes of white ayre 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 £13.95
Salmon steak spiced with the tangy flavours. The steak is barbecued, served with tomato sauce and a side dish of Bombay pototoes.

Tandoori Trout £11.95
Whole Rainbow trout marinated & partly cooked in the tandoor. It is then cooked with perfection inmustard oil. Served with a curry sauce.

Salmon Tikka Shashlick £13.95
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.

Sylheti Ayir £11.95
Boneless chunks of Bengali fish marinated in traditional Bangladeshi spices cooked to form a thick consistency. Garnished with onion rings & coriander.

Maas Biran £11.95
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 aneartnly robust & rich flavour. Served with chef's sauce.

Salmon Chot-Putta £13.95
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.

Sea Bass £14.95
Whole sea bass marinated & partly cooked in the tandoor. It is then cooked with perfection in mustard oil. Served with chef's special sauce.

Chilli Chingri £16.95
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 £16.95
Whole king prawns cooked in cumin, tumeric & chef's 5 spices, Served on a bed of spinach on a sizzling platter.