

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 Mince meat mixed in herbs & spices then cooked on a skewer in the tandoor	£11.50
Sheek Kebab Shashlick Mince meat mixed in herbs & spices then cooked on a skewer in the tandoor. Served with grilled tomatoes, onions & mix peppers	£11.95
Tandoori Chicken Tender half spring chicken on the bone	£11.50
Chicken Tikka Succulent pieces of chicken	£11.50
✓ Paneer Tikka Indian cheese marinated in herbs & spices cooked in tandoor.	£11.50
Garlic Chicken Succulent pieces of chicken breasts marinated in a special garlic sauce	£11.50
Lamb Tikka Prime boneless pieces of lamb	£13.50
✓ Paneer Tikka Shashlick Paneer tikka with grilled tomatoes, onions & mix peppers	£11.95
Fish Tikka Prime pieces or fish marinated in tikka sauce	£11.95
Chicken Shashlick Very tender pieces of boneless chicken served with grilled tomatoes, onions & mix peppers	£11.95
Lamb Shashlick Prime pieces of lamb served with grilled tomatoes, onions & mix peppers	£13.95
Fish Shashlick Boneless pieces of fish served with grilled tomatoes, onions & mix peppers	£12.50
Tandoori Mix Tandoori chicken, chicken tikka, lamb chops, garlic chicken, sheek kebab & lamb tikka	£15.95
Lamb Chops Tikka Prime pieces of lamb on the bone	£15.95
Salmon Tikka Cubes of salmon marinated in a Indian sauce and gently barbequed	£15.95
Lamb Chop Shashlick Lamb chop tikka with grilled tomatoes, onions & mixed peppers	£16.50
Tandoori Cocktail Tandoori chicken, chicken tikka, lamb chops, garlic chicken, sheek kebab & lamb tikka, garnished with brandy & mushrooms	£16.95
Tandoori King Prawns King prawn pieces delicately marinated in herbs & spices cooked in the tandoor	£18.95
Tandoori King Prawn Shashlick King prawn with grilled tomatoes, onions & mix peppers	£19.50

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  	£12.50	Paneer Biryani (Indian cheese)  	£12.50
Chicken Biryani 	£12.50	Chicken Tikka Biryani 	£13.50
Lamb Biryani 	£13.95	Lamb Tikka Biryani 	£14.95
Special Mixed Biryani 	£17.95	Prawn Biryani 	£12.50
Chicken tikka, lamb tikka, king prawn stir-fried with peas, onions, cashew nuts, saffron & coriander. Served with an omelette		King Prawn Biryani 	£18.95

English Dishes



The following are served with chips, peas & salad



Fried Scampi	£10.95
Omelette Plain/Chicken/Prawn/Mushroom	£10.95
Chicken Nuggets	£10.95

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	£10.50	Fish	£10.95
Lamb	£11.50	Lamb Chops	£14.50
Keema (Lamb mince)	£11.50	King Prawn	£16.95
Prawn	£10.50	Tandoori King Prawn	£17.50
Paneer (Indian cheese)	£10.50	Special mix	£13.95
Chicken Tikka	£10.95	(Chicken, Lamb, Prawns & Mushrooms)	
Lamb Tikka	£11.95	Vegetable or Mushrooms	£10.50



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

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



Balti   Cooked writh 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   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 Portugese settlers



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



Korma   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  Vegetarian 

Side Dishes

Any Curry Sauce	£5.50	Chana Massala	£6.50
Bombay Aloo Potatoes cooked in a fairly hot sauce	£6.50	Chana Aloo Chickpeas cooked with tomatoes, onions, ginger & garlic	£6.50
Saag Bhaji Fresh spinach cooked with onions, tomatoes, ginger & garlic	£6.50	Aubergine Bhaji Aubergine cooked with onions, ginger & garlic with spices	£6.50
Mushroom Bhaji Mushrooms cooked with onions, tomatoes, ginger & garlic	£6.50	Tarka Dhal Lentils flavoured with extra garlic	£6.50
Saag Aloo Spinach & potatoes, tomatoes cooked with onions	£6.50	Fried Mushroom Mushrooms & onions fried in ghee	£6.50
Cauliflower Bhaji Cauliflower cooked with onions, ginger & garlic	£6.50	Saag Paneer Spinach cooked together with Indian cheese	£7.50
Mixed Vegetable Bhaji Mixed vegetables cooked with onions, ginger & garlic with a touch of mixed spires	£6.50	Matter Paneer Garden peas cooked together with Indian cheese	£7.50
Aloo Gobi Potatoes, cauliflower cooked with onions, ginger & garlic	£6.50	Chicken Bhaji Stir fried cubes of chicken cooked in olive oil with onion, herbs & spices	£7.50
Aloo Methi Potatoes cooked with fenugreek leaves	£6.50	Meat Bhaji Stir fried cubes of lamb cooked in olive oil with onions, herbs & spices	£8.50
Bhindi Bhaji Okra cooked with onions, tomatoes, ginger & garlic	£6.50		

Sundries

Boiled Rice	£3.15	Keema Pilau	£3.75	Chilli & Coriander Nan	£3.75
Pilau Rice	£3.15	Garlic Pilau	£3.75	Vegetable Paratha	£3.75
Special Rice	£3.75	Plain Nan	£3.15	Chapati	£1.50
Basmati rice fried with onions, cashew nuts, almonds & saffron		Cheese Nan	£3.75	Garlic Chapati	£1.75
Tropical Fried Rice	£3.75	Garlic Nan	£3.75	Chips	£3.15
Onion Pilau	£3.75	Peshwari Nan	£3.75	Spicy Chips	£3.75
Egg Pilau	£3.75	Keema Nan	£3.75	Wedges	£3.15
Mushroom Pilau	£3.75	Onion Nan	£3.75	Puri Bread	£1.25
Vegetable Pilau	£3.75	Tandoori Roti	£2.95	Side Salad	£2.25
Peas Pilau	£3.75	Paratha	£3.15	Raitha	£2.25
		Aloo Paratha	£3.75	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: £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 £44.95

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

MEAL FOR 4 £85.95

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

ANY EXTRA TOPPING OR FILLING £0.50 EXTRA

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.



Blue Bay



www.bluebayrestaurant.co.uk

FREE HOME DELIVERY

on orders over £17.00 with in 3 miles.



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 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 all special requirements such as low fat dishes.

Appetisers

Plain Poppadom	£0.75	Chutney Tray	£2.50
Spiced Poppadom	£0.85	(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	£4.25	Chicken Chat Puri	£5.25
Triangular deep fried pastry with lightly spiced minced lamb & fresh garden peas		Chicken cooked with herbs & spices, served on a deep fried, flaky unleavened bread	
Chicken Cheese Samosa	£4.75	Chicken Saag Puri	£5.25
Chicken, potato & cheese lightly spiced in a tortilla pastry		Finely diced tender pieces of chicken & spinach cooked in herbs & spices, served on a deep-fried flaky unleavened bread	
Shami Kebab	£4.75	Chicken Shashlick	£5.25
Spiced minced meat flattened & shallow fried		Succulent chicken pieces marinated in herbs & spices, green peppers, onions, tomatoes, cooked in the tandoor	
Sheek Kebab	£4.75	Lamb Shashlick	£5.95
Minced meat mixed in spices & herbs then cooked on a skewer in the tandoor		Strips of lean lamb diced & marinated in herbs & spices, peppers, onions, tomatoes, cooked in the tandoor	
Tandoori Chicken	£4.75	Meat Stuffed Bombay Skins	£5.95
Chicken on the bone marinated in herbs & spices then cooked in the tandoor		Diced lamb tikka cooked with herbs and spices served on potato skins with cheese topping	
Chicken Tikka	£4.75	Chilli Fry Chicken	£5.75
Diced chicken marinated in herbs & spices cooked in the tandoor		Chicken coated in egg and gram flour, stir fried with light spices with onions, peppers and chilli	
Spicy Chicken Wings	£4.75	Stuffed Pepper with Keema	£5.95
Chicken wings marinated in spicy sauce, cooked in tandoor		Grilled peppers with filling of spicy minced lamb	
Chicken Pakora	£4.75	Lamb Chop Tikka	£7.25
Chicken tikka lightly coated in gram flour batter & deep-fried		Spring lamb chops marinated in herbs & spices then cooked in the tandoor	
Garlic Chicken	£4.75	Mixed Kebab	£6.95
Pieces of chicken breast marinated in a special garlic sauce cooked in the tandoor		Lamb tikka, chicken tikka & sheek kebab	
Lamb Tikka	£5.75	Hot Spice Mix	£6.95
Strips of lean lamb diced & marinated in herbs & spice cooked in the tandoor		Chicken tikka, lamb tikka stir-fried with onions, peppers & green chillies, garnished with coriander	
Reshmi Kebab	£4.75	Lamb Chop Shashlick	£7.50
Spiced minced meat in egg, shallow fried		Spring lamb chops, mix peppers, onions, tomato marinated in herbs and spices cooked in tandoor.	
Chicken Chana Chat Puri	£5.25		
Finely diced tender pieces of chicken & chickpeas, cooked in herbs & spices. Served on deep fried, flaky unleavened bread.			

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	£4.25	Tandoori Mushrooms	£4.25
Spiced round deep fried onion fritter		Mushrooms marinated in herbs and spices then cooked in tandoor	
Fetta Cheese Roll	£4.25	Saag Paneer Puri	£5.25
Fetta cheese & onion deep fried pastry		Spinach & Indian cheese cooked with special herbs & spices served on a deep-fried unleavened bread	
Vegetable Samosa	£4.25	Paneer Tikka	£4.75
Triangular crispy deep fried pastry with vegetable filling		Indian cheese marinated and cooked in tandoor	
Mushroom Pakora	£4.25	Mixed Starter	£6.25
Spiced round deep fried mushrooms and onions		Onion bhaji, vegetable samosa, mushroom pakora	
Paneer Pakora	£4.75	Stuffed Bombay Skin	£5.75
Indian cheese lightly coated in gram flour batter & deep fried		Spinach and Indian cheese cooked in spices, herbs and served in potato skin	
Aloo Chana Puri	£5.25	Stuffed Peppers with Vegetables	£5.75
Potato & chick peas cooked with special herbs & spices. Served on a deep-fried, flaky, unleavened bread		Grilled pepper with a filling of slightly spiced vegetables	
Vegetable Chat Puri	£5.25	Broccoli Pakora	£4.25
Vegetables cooked with special herbs & spices. Served on a deep-fried, flaky unleavened bread		Lightly spiced coated in gram flour batter & deep fried	
Garlic Mushroom Puri	£5.25		
Mushrooms cooked in special herbs & spices with freshly chopped garlic served on a deep-fried, flaky unleavened bread			

Sea Food Specialities

Starters

Prawn Puri	£5.25	Salmon Tikka	£7.95
Prawns cooked with herbs & spices, served on a flaky, deep-fried flaky unleavened bread		Salmon marinated in herbs, spices & cooked in tandoor	
Prawn Cocktail	£5.25	Garlic Fish Puri	£5.95
Prawns on a bed of salad covered with sea-food sauce garnished with sliced cucumber & tomatoes		Fish cooked in garlic, herbs & spices, served on a flaky, deep-fried unleavened bread	
Fish Pakora	£5.75	Bangla Maas Biran	£6.25
Fish fillets marinated & lightly spiced. Fried with onions & served with fresh salad		Fish fillets marinated & lightly spiced. Fried with onions & served with fresh salad	
Fish Tikka	£5.75	Salmon Tikka Shashlick	£8.25
Fish lightly coated in gram flour batter & deep-fried		Salmon, onions, tomato & mix peppers marinated in herbs and spices then cooked in tandoor	
King Prawn Puri	£8.95	King Prawn Tandoori	£8.95
King prawns cooked with herbs & spices, served on a deep fried, flaky unleavened bread		King prawn delicately marinated in herbs & spices cooked in the tandoor	
Stuff Pepper with Prawns	£5.75	King Prawn Shashlick	£9.25
Grilled pepper with a lightly spiced prawns filling		King prawn marinated in herbs & spices with mix peppers, onions and tomato cooked in the tandoor	
Fish Shashlick	£6.25		
Fish marinated in herbs & spices, pepper, onions, tomato, cooked in the tandoor			
King Prawn Butterfly	£6.95		
Fried king prawn, garlic butter & bread crumbs			

MIXED PLATTER FOR 2 £14.95

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 🍷	£12.95
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 🍷	£11.95
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 🍷🍷	£11.95
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 🍷🍷🍷	£11.95
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 🍷🍷	£11.95
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 🍷🍷	£11.95
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.	
Pathiwalla Chicken or Lamb Tikka 🍷🍷	£11.95
Pieces of chicken or lamb cooked over charcoal & added to a delicious blend of roasted spices, coriander, garlic & yoghurt.	
Rezalla Chicken or Lamb Tikka 🍷🍷	£11.95
A combination of herbs & spices cooked with marinated chicken or lamb in a rich tomato sauce & fresh bullet chilli & onions.	
Chef's Khazana 🍷	£12.95
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 🍷🍷	£11.95
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 🍷🍷	£12.95
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 🍷	£12.95
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 🍷🍷🍷	£11.95
A special blend of Chef's spices cooked with onions, peppers, mango chutney and tamarind sauce.	
Chicken Tikka Mazedaar 🍷	£11.95
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 🍷🍷🍷	£11.95
Cooked in a spicy tangy sauce with mixed pickles, green chillies, garnished with coriander.	
Honey Baddam Chicken or Lamb Tikka 🍷🍷	£11.95
Mild curry cooked with cashew nuts, coconut and honey in a mild creamy sauce.	
Sylheti Dhaniya Chicken or Lamb Tikka 🍷🍷🍷	£11.95
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 🍷🍷🍷	£12.95
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 chefs 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 🍷🍷	Tandoori chicken deboned cooked with keema with a touch of masala sauce in a medium spices.	£12.95
Blue Bay Special 🍷🍷	Chef's special mixture of meat & chicken, lamb chops, king prawn marinated together cooked with roast spices. Highly recommended dish by our chef	£14.95
Flaming Rajma Chicken or Lamb Tikka 🍷🍷🍷	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.	£14.95
Anarkali Chicken or Lamb Tikka 🍷🍷	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.	£13.95
Balti Exotica 🍷🍷	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.	£14.95
Lamb Shank Special 🍷🍷	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).	£16.95

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 🍷🍷	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.	£12.95
Rong Puri Chilli Fish 🍷🍷🍷	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.	£12.95
Salmon & Tomato Salsa 🍷🍷	Salmon steak spiced with the tangy flavours. The steak is barbecued, served with tomato sauce and a side dish of Bombay potatoes.	£15.95
Salmon Tikka Shashlick 🍷🍷	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.	£15.95
Maas Biran 🍷🍷	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.	£12.95
Salmon Chot-Putta 🍷🍷🍷	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.	£15.95
Chilli Chingri 🍷🍷🍷	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	£17.95
King Prawn Spinach 🍷🍷🍷	Whole king prawns cooked in cumin, turmeric & chef's 5 spices, Served on a bed of spinach on a sizzling platter.	£17.95