

Vegetable Side Dishes

All vegetable dishes below can be served as a main meal please ask waiter for details (V).

Bombay Potatoes	£2.50	Mushroom Bhaji	£2.50
Chana Bhaji	£2.50	Vegetable Bhaji (fresh seasonal vegetables)	£2.50
Bhindi Bhaji	£2.50	Sag Aloo	£2.50
Cauliflower Bhaji	£2.50	Tarka Dall	£2.50

Breads

Chapati (6)	£0.90	Keema Nan (6)	£2.10
Puri (6)	£0.90	Peshwari Nan (6)	£2.10
Nan (6)	£1.60	Garlic Nan (6)	£2.10
Paratha (6)	£2.10		

Rice

Boiled Rice (V)	£1.80	Khuska Rice (nuts and sultana) (N) (V)	£2.20
Pilau Rice (V)	£1.90	Egg Rice (V)	£2.20
Keema Rice	£2.20	Vegetable Rice (V)	£2.20
Special Fried Rice (N)	£2.20	Mushroom Rice (V)	£2.20

Sundries

Chips	£1.30	Raitha (cucumber or onion)	£0.90
Papadom (plain or spicy)	£0.50	Pickle Tray	£2.60
Green Salad	£0.90	Pickle (each)	£0.60

Set Meals

Curry Set Meal for Two (N) (G)

Starters

Papadoms & Pickles,
Onion Bhaji, Meat Samosa

Mains

Chicken Tikka Masalla & Chicken Karai

Sides

Bombay potatoes, Pilau Rice & Garlic Nan

£26.00

Tandoori Set Meal for Two (N) (G)

Starters

Papadoms & Pickles,
Sheek Kebab, Malai Chicken Tikka

Mains

Chicken Shashlick & Tandoori Mixed Grill

Sides

Curry Sauce, Pilau Rice & Garlic Nan

£28.50

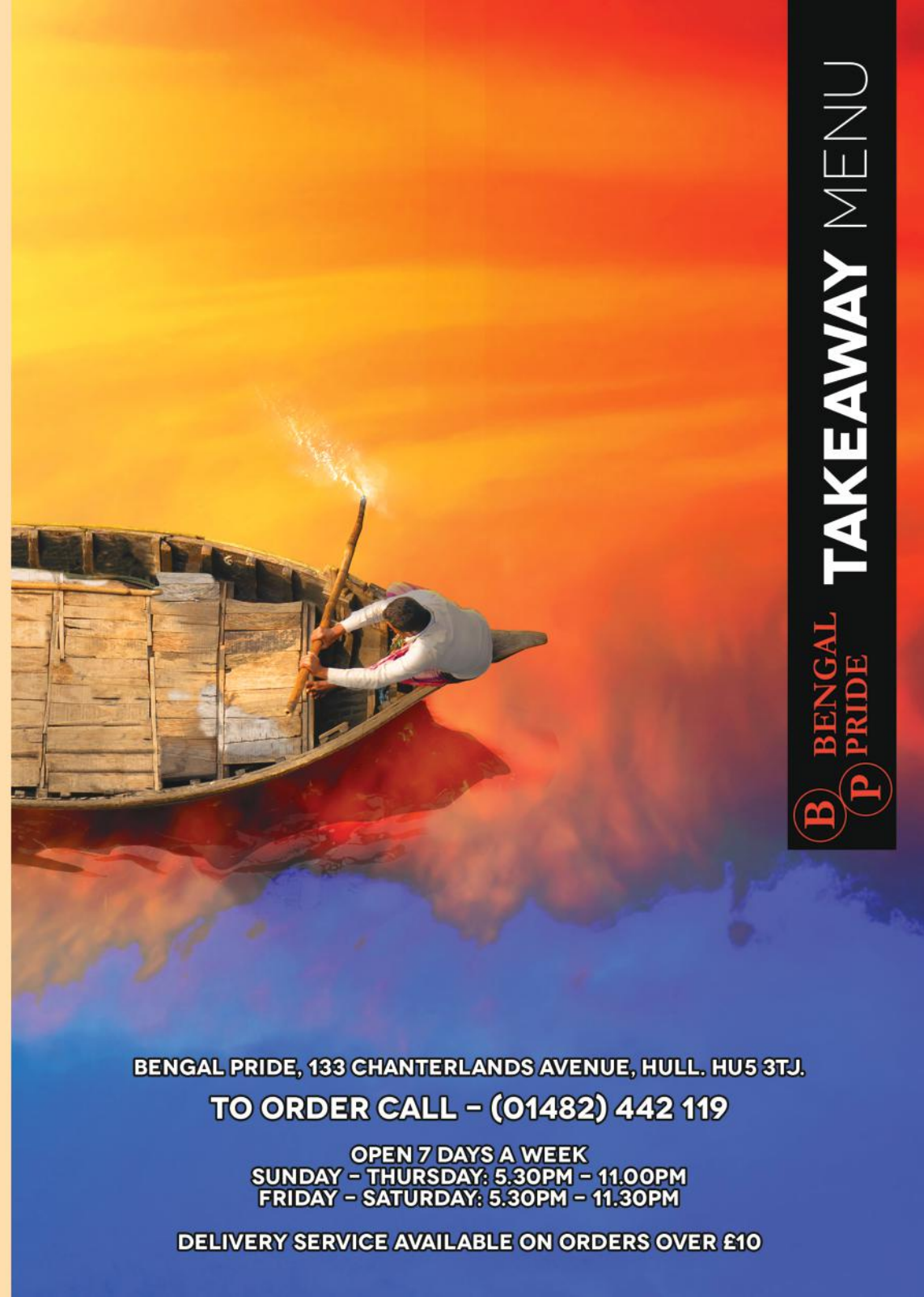
COLLECTION ONLY OFFERS

TWO FREE BOTTLES OF BEER ON ORDERS OVER £35

COLLECT FIVE MEAL STAMPS AND THE SIXTH MEAL IS HALF PRICE



(GET 50% OF THE VALUE OF THE CHEAPEST MEAL STAMPED OFF YOUR 6TH ORDER)



TAKEAWAY MENU

B BENGAL
P PRIDE

BENGAL PRIDE, 133 CHANTERLANDS AVENUE, HULL. HU5 3TJ.

TO ORDER CALL - (01482) 442 119

OPEN 7 DAYS A WEEK
SUNDAY - THURSDAY: 5.30PM - 11.00PM
FRIDAY - SATURDAY: 5.30PM - 11.30PM

DELIVERY SERVICE AVAILABLE ON ORDERS OVER £10

Onion Bhaji (V) (G) <i>Lightly spiced onion balls, deep fried.</i>	£2.50
Samosa (meat or veg) (G) <i>Stuffed pastry deep fried.</i>	£2.50
Sheek Kebab <i>Marinated minced lamb sausage shaped, barbecued in the tandoor.</i>	£3.00
Shami Kebab <i>Marinated minced lamb, burger shaped shallow fried.</i>	£3.00
Chicken Tikka <i>Marinated chicken or lamb cubed pieces, barbecued in the tandoor.</i>	£3.00
Tandoori Chicken <i>Marinated chicken leg or breast on the bone barbecued in the tandoor.</i>	£3.00
Chicken Chattr Puree (G) <i>Chicken cooked with chattr massalla sauce and served on a thin pastry.</i>	£3.00
Jingha Hara <i>Grilled king prawns marinated in yogurt, mint, coriander and green chilli paste.</i>	£4.90
Dill Salmon (N) <i>Salmon fillet marinated with ginger, garlic, hung yoghurt & dill.</i>	£4.90
Chilli Squid <i>Pan-fried squid rings tossed in garlic & chilli sauce.</i>	£4.90

Tandoori Specialities

All tandoori dishes are marinated with herbs & spices, then barbecued in the tandoor and served with salad & mint sauce.

Tandoori chicken (1/2 on the bone)	£5.60
Tikka Lamb	£5.60
Malai Chicken Tikka (N) <i>Diced chicken breast marinated with hung yogurt, cream, cheese, garlic ginger paste, cashew nut sauce, cardamom powder and grilled in tandoor.</i>	£7.20
Honey Chicken Tikka <i>Diced chicken breast marinated with yogurt, honey and infused with chilli.</i>	£7.20

House Specialities

Special Chilli Massala (Chicken or Lamb) <i>A chilli flavoured hot dish cooked with naga chilli pickle and herbs & spices.</i>	£7.60
Garlic Chilli Karai (chicken or lamb) <i>Cooked with fresh chopped garlic, diced onions, sliced green chillies and other herbs and spices.</i>	£7.60
Devdas <i>Marinated pieces of chicken and lamb barbecued in the tandoor then cooked together in a fairly hot sauce with fresh ginger, onion, green pepper, pickled chilli and fresh coriander.(medium to hot).</i>	£8.10
Goan lamb <i>A very traditional home cook style lamb curry with coconut & onion masala souse.</i>	£7.80
Nalli goust <i>Mogul dish of slow-braised lamb shank with fresh ground spices and yogurt, served with curry leaf infused rice</i>	£12.50
Chicken Chattinard <i>Chicken breast pieces cooked in ginger garlic paste with coconut and green chillies blended with curry leaves and mustard seeds. A famous South Indian dish.</i>	£7.80

Chefs Specialities

Karai (chicken or lamb) <i>A medium dish with diced onions, capsicum and tomatoes.</i>	£6.80
Jalfrezi (chicken or lamb) <i>Hot with fresh chillies, onions, peppers and other herbs and spices.</i>	£6.80
Laknavi (chicken or lamb) <i>A saucy bhuna dish with garlic paste, lemon juice and other herbs & spices.</i>	£6.80

Mixed Kebab <i>Mixture of malai chicken tikka, lamb tikka and sheek kebab.</i>	£3.90
Fish Masala <i>White fish dusted with fish masala powder, then deep fried</i>	£4.10
King Prawn Puri (G) <i>Bhuna king prawn on thin fried pastry.</i>	£4.70
Dahl Chana (V) <i>Spicy chick peas on top of fresh yoghurt.</i>	£2.50
Prawn Cocktail	£2.50
Paneer Samosa (G) (V) <i>Thin pastry filled with cheese, potato and peas, seasoned with chat masala.</i>	£2.80
Malai Chicken Tikka (N) <i>Diced chicken breast marinated with hung yogurt, cream, cheese, garlic ginger paste, cashew nut sauce and cardamom powder. grilled in tandoor</i>	£3.90
Honey Chicken Tikka <i>Diced chicken breast marinated with yogurt, honey and infused with chilli.</i>	£3.90
Mixed Platter (for 2 people) (N) <i>A mixture of chicken malai tikka, lamb tikka and sheek kabab.</i>	£12.50

Balti Dishes

Balti dish is freshly prepared and grounded to create the most aromatic spice mixture combined with fresh garlic, ginger, coriander and tomatoes to give the Balti dish absolutely distinctive taste. All Balti dishes are served with nan bread or pilau rice and can be made to any strength required.

Balti (chicken or lamb)	£7.50	Motar Saag Balti (chicken or lamb) <i>Chick peas and spinach.</i>	£8.50
Garlic Chilli Balti (chicken or lamb)	£8.50	Tandoori King Prawn	£11.00

Biryani Dishes

All Biryani dishes are cooked with pilau rice and served with a vegetable curry.

Vegetable and Mushroom (V)	£5.60	Chicken Tikka or Lamb Tikka	£7.50
Chicken or Lamb	£6.80	Mixed Biryani <i>Mixed (chicken, lamb, king prawns and mushroom).</i>	£11.00

Masalla Dishes

Mild with almond, coconut and cream (N).

Vegetable (V)	£5.60	Tandoori King Prawn	£11.00
Chicken Tikka or Lamb Tikka	£6.80		

Traditional Dishes

	Vegetable	Chicken or Lamb	Chicken Tikka or Lamb Tikka	Prawn	King Prawn
KORMA (N) <i>Very mild and creamy cooked with almonds and coconut.</i>	£5.30	£5.90	£6.80	£6.80	£8.50
MEDIUM CURRY.	£5.30	£5.90	£6.80	£6.80	£8.50
BHUNA <i>Fairly dry curry cooked in medium sauce with tomatoes, onions and herbs.</i>	£5.30	£5.90	£6.80	£6.80	£8.50
PATHIA <i>Slightly hot, sweet and sour.</i>	£5.30	£5.90	£6.80	£6.80	£8.50
DANSAK <i>Slightly hot with lentils and lemon juice.</i>	£5.30	£5.90	£6.80	£6.80	£8.50
SAAG <i>Cooked in a fairly dry sauce with spinach, onions and tomatoes.</i>	£5.30	£5.90	£6.80	£6.80	£8.50
MADRAS & VINDALOO. <i>Fairly hot and very hot.</i>	£5.30	£5.90	£6.80	£6.80	£8.50
MALAYAN (N) <i>A very mild dish cooked with cream, pineapple and bananas.</i>	£5.30	£5.90	£6.80	£6.80	£8.50
DOPIAZA <i>A medium dish prepared with more than the usual quantity of onions.</i>	£5.30	£5.90	£6.80	£6.80	£8.50
ROGON <i>Medium dish, with extra tomatoes and onions.</i>	£5.30	£5.90	£6.80	£6.80	£8.50

(V) Vegetarian (N) Contains Nuts (G) Contains Gluten

Products in this restaurant are fried in oil produced from genetically modified soya. We take great care to remove the bones and cartilage from our boneless items, but there is a tiny chance of finding one. Although we aren't a vegetarian restaurant, our kitchen aims to keep non-meat product separate from meat product. We can't however guarantee there will be no contact with meat preparation areas.