## CHEFS SPECIAL MENU

VEGETARIAN
Crispy chilli baby corn © ○ ..... 11.95
baby corn tossed in our special chilli sauce
Corn paneer bhajia © © ノ। ..... 8.50
sweet corn and paneer mixed dumplings
Schezwan chilli vegetarian chicken © © ..... 11.95
soya chunks tossed in schezwan sauce
Tandoori vegetarian lamb tikka ..... 11.95
marinated soya chunks cooked in clay oven
Sesame honey lotus root © © ..... 10.95
lotus root tossed in honey chilli sauce with sesame seeds
Chilli tofu with cashew (1) © © ..... 11.95
tofu tossed with dry chilli and cashews
Gobi manchurian © © ..... 11.95
small pieces of cauliflower tossed in ginger soya sauce
NOODLE
$\qquad$
Spicy singapore noodles © © ..... 9.95
NAAN
$\qquad$
Cheese chilli naan © (0)5.50

## CHEFS SPECIAL MENU

NON VEGETARIAN
$\qquad$
Chinese kebab mix © © ..... 11.95
mix chicken and lamb kebabs tossed in Chinese sauce
Grilled pomfret fish © © ..... 14.95
marinated pomfret fish cooked over charcoal grill
Black pepper squid © © ..... 13.95
battered squids tossed in black pepper sauce
BIRIYANI RICE
Egg Biriyani © © ..... 13.95
Fish Biriyani © © ..... 15.95
Keema Biriyani © ( ) ..... 15.95
Pani Puri © © ..... 7.50
crispy round puffs stuffed with potatoes, onions \& brown chickpeas, served with spicy masala water
Dahi Puri Chaat / © © ..... 8.50
crispy round puffs stuffed with chickpeas, potatoes, yoghurt \& topped with tamarind chutney
Sev Papdi Chaat - © © ..... 8.50
crunchy wafers garnished with a combination of potatoes, chickpeas \& tamarind chutney
Samosa Chaat - © © ..... 7.50deep fried stuffed vegetable pastry mixed with yogurt,mint sauce \& tamarind chutney
Vegetable Samosa © © ..... 4.50
deep fried stuffed vegetable pastry
Bhel Puri - © © © ..... 7.50
a classic mumbai style puffed rice mixed with sweet \& sour condiment
Methi Gota (3 Pcs) - © ..... 6.50
traditional bhajia made with fresh fenugreek \& gram flour
Batata Wada (3 Pcs) ..... 6.50
spicy mashed potato fried dumplings
Crispy Bhajia © ..... 8.50
battered fried potato roundels
Vegetable Cutlets © © ..... 8.50
potatoes, cabbage, carrots, french beans, peas
VEGETARIAN STARTERS
Chilli Paneer © © © ..... 13.95
cottage cheese cubes tossed in our house special sweet \& sour sauce
Garlic Chilli Mogo © ..... 9.50
fried cassava tossed with fresh garlic chilli paste
Masala Mogo © ..... 9.50
mogo tossed in our house special sweet \& sour sauce
Spicy Potato Fries $>0$ ..... 7.50
potato fries tossed in fresh garlic chilli paste
Plain Mogo © ..... 7.50
fried cassava served with salt, chilli powder \& lemon wedge
Tandoori Paneer Tikka - © ..... 14.95
marinated cottage cheese cooked in clay oven
VEGETARIAN STARTERS ..... ORIENTAL
Vegetable Spring Rolls © ..... 8.50
mini chinese favourites served with sweet chilli sauce
Garlic Chilli Mushrooms ..... 12.95crispy button mushrooms tossed in our special spicy sauce
Chilli Garlic Paneer $/$ © © ( ..... 13.95
cottage cheese cubes tossed in spicy chilli garlic soya sauce
Salt-n-Pepper Vegetables ..... 11.95
crunchy seasonal vegetables tossed with dry chillies
Crispy Corn-n-Spinach ..... 11.95
dust fried corn \& spinach tossed with chillif flakes
Honey Chilli Potatoes ..... 11.95
crispy new potatoes tossed in honey chilli sauce
Crispy Bhindi \& Spinach © ..... 11.95
dust fried okra \& spinach tossed with chilli flakes
Vegetable Manchurian Dry © ..... 11.95
mixed vegetable dumpling tossed in ginger soya sauce
Seekh Kebab $\boldsymbol{\sim}$ © © ( ..... 9.50
flame grilled spiced lamb mince delicacy
Chicken Tikka © © © ..... 12.95
succulent chicken breast marinated in five different spices
Tandoori Chicken Wings $\boldsymbol{\gamma}$ © ( D ..... 12.95
spicy \& succulent barbeque chicken wings
Jeera Chicken Wings $\gg$ © ..... 12.95
chicken wings simmered in special cumin sauce
Chicken Methi Seekh Kebab $/$ © © ..... 9.50
flame grilled spiced chicken mince with fresh fenugreek leaves
Tandoori Lamb Chops © © © ..... 14.95
tender lamb chops grilled to perfection
Grilled Fish $\boldsymbol{H}$ © © ..... 14.95fillet of fish marinated in fresh ginger garlic paste \&cooked over charcoal grill
Tandoori Prawns $\boldsymbol{\sim}$ © © ..... 22.00
king prawns in chef's special marinade, cooked in clay oven
Bg Mixed Grilled Platter / © © ..... 32.00
chicken tikka, chicken wings, seekh kebab, chicken seekh kebab \& lamb chops
NON VEGETARIAN STARTERS
Chinese Chilli Chicken ..... 13.95
a classic spicy indo-chinese boneless chicken dish
Sesame Honey Crispy Chicken $\boldsymbol{\nu}$ © ..... 13.95
sesame coated honey glazed boneless chicken
Chinese Chicken Wings $\boldsymbol{\sim}$ © ..... 13.95
batter fried crispy chicken wings with spicy chilli sauce
Chicken Lollypop © ..... 14.95
chicken drumsticks tossed in schezwan sauce
Chilli Fish $\boldsymbol{\sim}$ © ..... 13.95tilapia fillet in spicy chilli soya sauce
Crispy Chilli Lamb © © ..... 14.95battered lamb strips tossed in our special chilli sauce
Chilli Garlic Prawns22.00king prawns in chilli garlic sauce
Desi Chicken Curry ..... 13.95
classic indian chicken curry with green chillies
Chicken Tikka Masala - © © © ..... 13.95
barbeque chicken tikka in creamy tomato sauce
Chicken Korma © © ..... 13.95
succulent chicken simmered in creamy coconut-cashewnut sauce
Methi Chicken ..... 13.95
boneless chicken pieces cooked in fresh fenugreek flavoured curry sauce
Coconut Chicken Curry ..... 13.95
chicken simmered in coconut sauce
Kadhai Lamb ..... 14.95
lamb cubes cooked in traditional kadhai sauce with peppers \& chillies
Kadhai Keema ..... 14.95
minced lamb simmered with fresh ginger-garlic paste \& ground spices
Fish Curry ..... 14.95
tilapia fillet cooked with fresh tomato, ginger-garlic \& flavoured with curry leaves
Coconut Lamb Curry ..... 14.95
lamb simmered in coconut sauce
Chicken Tikka Kenyan Style 1 / © © © ..... 14.95grilled chicken tikka simmered in traditionalkenyan sauce
BG Special Pot Curry On The Bone ..... (1) © ( )
pot style curry with fresh fenugreek
Chicken Curry On The Bone ..... 40.00
Lamb Curry On The Bone ..... 50.00
(For 4 to 6 people 48 hours prior notice required)
Coconut Vegetable Curry ..... 11.95
mix vegetables cooked in coconut sauce
mix vegetables cooked in coconut sauce
Bombay Aloo © © ..... 11.95
baby potatoes in spicy thick gravy with mustard seeds
Mutter Paneer / © © ..... 11.95
cubes of paneer cooked with garden peas in a curry sauce
Chana Masala ..... 11.95
semi dry curry made with chickpeas \& freshly ground spices
Achari Aloo Baingan ..... 11.95pickled baby aubergine \& new potatoes cooked in kadhai gravy
Bhindi Masala ..... 11.95
okra in semi thick gravy
Methi Corn ..... 11.95
fresh fenugreek \& sweet corn in masala gravy
Egg Methi Masala ..... 11.95
medium spiced boiled egg curry with fresh fenugreek
Egg Bhurji ..... 11.95
masala scrambled eggs
Vegetable Korma - © © ..... 11.95
mixed vegetable cooked in creamy coconut - cashewnut sauce
Paneer Tikka Kenyan Style ..... 14.95grilled cottage cheese simmered in traditional kenyan sauce
Paneer Bhurji - © ..... 11.95
grated cheese simmered in curry sauce
Paneer Tikka Masala © © ..... 13.95
grilled cottage cheese simmered in traditional creamy tomato sauce
Lentils ..... 12.00
Tadka Dal
combination of three lentils tempered with crushed garlic, cumin seeds\& whole red chillies
Dal Makhni ©classic north-west frontier dish made with black lentils, tomatoes, freshginger-garlic \& cream
Dal Methi Saag
tadka dal simmered with fresh spinach, fenugreek \& roasted garlic
Thai Green Vegetable Curry $\boldsymbol{\sim}$ ( 0 ..... 13.95fresh seasonal vegetables simmered in traditional thai curry
Vegetable Manchurian $/>$ © ..... 13.95
minced vegetable dumplings simmered in ginger-garlic soya sauce
Stir Fried Vegetable with Broccol ..... 12.95
stir fried vegetable \& broccoli simmered in special sauce
INDIAN
RICE
Steamed Rice ..... 6
Pilao Rice © ..... 6.5
Jeera Rice © ..... 6.95
TANDOORI BREADS
(PLEASE NOTE THat OUR BREADS ARE EGGLESS)
Plain Naan © © ..... 3.5
Butter Naan © © ..... 3.95
Tandoori Roti © ..... 3.5
Tandoori Roti with Butter © © 3.95
Garlic Naan © © ..... 4.5
Chilli Naan ..... 4.5
Chilli-garlic Naan © © ..... 4.5
Peshawari Naan © © ..... 5.5
ORIENTAL
RICE
Vegetable Fried Rice $\boldsymbol{>}$ © ..... 8.95
Egg Fried Rice $\boldsymbol{\sim}$ © ..... 8.95
Chicken Fried Rice $\boldsymbol{\wedge}$ © ..... 13.95
NOODLES
Vegetable Hakka Noodles ..... 9.95
Spicy Vegetable Hakka Noodles ..... 9.95
Chicken Hakka Noodles $\boldsymbol{\wedge}$ © ..... 13.95

