



a place of luxury

awards

The Good Food Guide

Top UK Restaurant Guide

The Birmingham Post (5 Star)

The Express & Star

The Guardian

The Times

The Independent

Appeared on TV

The Bilash is a highly recognised by the many food critics because of our dishes which are very authentic and fresh cooked by order and it is eating by the Asian family home. So please we ask your patience and give us the opportunity to produce the high quality of our dishes, your food is preferred by the owner and the chef of The Bilash. The owner and the chef would like to thank you for your co-operation and your continuous support. The Bilash is also highly recognised and recommended through.

appetisers

butter quash soup

butter quash melted in traditional spices which is then fused in ginger, chilli, turmeric, hint of salt and served with a mini indian garlic bread

£5.50

luknow qalmi kebab (chicken thigh)

marinated in special spice roasted in tandoor

£6.95

murghi chop

chicken leg marinated, roasted in tandoor

£6.95

luknow qalmi lamb chop

lamb chop marinated and then roasted in tandoor

£6.90

tiger prawn in pepper sauce

tiger prawn with red pepper sauce which is stuffed in a puri

£7.95

aloo chop

mash potato which is a pattie marinated in special spice and herbs

£5.95

stuffed pepper (vegetarian)

roasted pepper stuffed with special vegetables with aromatic spice

£6.95

maacher shami kebab

mince fish marinated in fresh herbs, spices, lime juice, garam massala and then lightly fried with butter and served with exotic tamarind sauce.

£6.50

kakuri sheek kebab

lean minced lamb marinated in onion paste ginger, fresh lime coriander chilly cooked in clay over with a coating of red onion and pepper

£7.95

tandoori main

spicy chicken tikka shahlik

spicy chicken tikka shahlik with onion, pepper and tomato dice chicken, marinated with yoghurt, tamarind, ginger & garlic, pureed onion, turmeric, chilli, chilli paste, lime juice, garam massala, then roasted in tandoor.

£13.50

spicy lamb tikka hasina

(with onion,pepper and tomato)

diced lamb marinated with yoghurt, tamarind, ginger & garlic, pureed onion, turmeric, chilli, chilli paste, lime juice, garam massala, then roasted in tandoor.

£14.50

paneer shahlik

home made cottage cheeses marinated with yoghurt, tamarind, ginger and garlic, pureed onion, turmeric, chilli, chilli paste, lime juice, garam massala, then roasted gently in the tandoor.

£12.90

tandoori king prawn

tiger prawn marinated with ginger & garlic, yoghurt, chilli paste, turmeric, chilli, garam massala, tamarind, and then roasted in the tandoor.

£20.90

bilash super

(chicken tikka in spicy tomato sauce)

this is the own recipe of the bilash, this consists marinated diced chicken tikka which is grilled in charcoal clay oven. thereafter cooked with the following, onions, garlic and ginger, curry leaf, then added spicy tomato sauce then served with fresh cream. Once you have tried this dish you will never try another chicken dish anywhere, anytime.

£13.90

tandoori mixed grill

mixture of chicken, lamb, king prawn, sheek kebab, all marinated then roasted gently in tandoor.

£16.90

chicken main

chicken chor chori

bengali spicy diced chicken with aromatic flavours, diced chicken cooked with caramelised onions ginger garlic, turmeric, chilli, garam massala and tomatoes garnished with fresh coriander

£12.90

hyderbadi chicken curry

spicy chicken cooked in curd yoghurt, very distinguished flavours with diced chicken marinated with curd yoghurt ginger and garlic, cashew nuts, sesame paste, nutmegs, mace, cardamom, green chilli paste, and salt to taste which is infused for delicate flavours

£13.90

chilli chicken massala

fillet of chicken marinated in ginger and garlic then cooked with onions, chilli, turmeric, coriander, cumin, garam massala, and with homemade tomato paste.

£13.90

hyderbadi chicken biriyani

indian sub-continental festive dish, which consists of rice and mixture of distinguished spice with hard boiled egg and garnished with brown caramelised onions

£14.50

murghi diya doniya

(award winning dish of the curry chef of the year 1999 and 2001)

a spectacular dish which was the winner of wolverhampton & central region's curry chef of the year competition, and the runner up at the national finals. steaks of chicken breast are first marinated in garlic puree, ginger puree, salt, pepper, and sesame oil. the chicken is then cooked with fresh onions, ground coriander, curry leaves, fresh mint, chives, finely chopped tomatoes, plenty of freshly chopped coriander, home made tomato paste and green chillies. chicken stock is also added to give this dish texture. this dish is served with stir-fired noodles.

£14.50

murghi shimla

chicken cooked with ginger garlic, turmeric, chilli, garam massala with shimla pepper (green and red pepper that has a sweet flavour that gives mild flavours).

£13.90

murghi xacuti

one of the goas specialities, chicken marinated with ginger & garlic, then cooked with special made goan spiced paste.

£13.90

lamb main with beef special

lamb shank

shank of lamb marinated with yoghurt, ginger, garlic, turmeric, chillies, coriander, cumin, ground cardamom, then pot roasted served with lightly spiced sauce

£15.90

mirchwagan quorma

kashmiri hot lamb curry, lamb cooked with red onions, ginger and garlic, vinegar, turmeric, chilli, coriander and cumin and green chilli

£14.90

keema mattar

finest mince lamb cooked with caramelised onions, ginger & garlic, turmeric, fresh herbs, homemade tomato paste then served with peas.

£13.90

mixed sizzler

modern bangladeshi dish which is influenced from thailand, a dish which is curry base served in a hot sizzler, wonderful flavours which consists of chicken, lamb, king prawn, peas, spinach, mushroom, red pepper and carrot with lime juice, vinegar and lemon grass to taste

£16.90

kach-chi biriyani

tender pieces of lamb cooked together with basmati rice and a mixture of distinguished spice with hardboiled egg and garnished with brown caramelised onions

£15.90

kashmiri gohst rezala

thinly sliced fillets of lamb marinated with kashmiri chillies, yoghurt, turmeric, green chilly paste, garam massala, onion paste, ginger and garlic paste, fresh tomato paste, salt, sugar. then cooked in a slow heat to infuse all the natural flavours of these ingredients.

£14.90

beef jhol tarkari

lean pieces of fresh beef marinated in olive oil chilly garam masala pan fried then cooked in a delicious sauce made with cardamom bayleaf coriander curry leaf cumin fresh tomato and fenugreek giving it a refreshing after taste try it you won't taste beef as good as this bengal beef

£21.90

seafood main

goan tiger prawn massala

curry chef of the year 1st prize award winner

This striking dish was also the winner of the Wolverhampton & Central Region's Curry Chef of the Year Competition and runner up at the National finals. This dish originated from Goa. Tiger Prawns are first marinated with selected herbs, spices and a specially prepared spicy tomato paste. The prawns are then cooked with fresh tomatoes, gharam massala, cumin, ground coriander spice, fresh coriander, turmeric, green chillies, roasted onions, curry leaves, mint and spring onions.

£23.90

coriander tiger prawn

Award winning curry chef winner of 1999 and 2000

Large king prawn, cooked in home made tomato paste, garlic & ginger, turmeric, chilli, black pepper, fresh coriander, served with noodles.

£24.90

lobster chor chori

Diced lobster, cooked with caramelised onions, ginger and garlic, turmeric, chilli, garam massala and tomatoes.

£28.90

maacher massala

Seabaas fried, marinated with turmeric and chilli and then lightly fried and served with massala sauce.

£16.50

crab jhal

Fresh crab meat cooked with ginger, garlic, turmeric, green chillies, onions and fresh herbs.

£16.50

vegetarian main

khate bhengun

baby aubergine marinated with ginger and garlic, roasted in tandoor and then cooked with spicy tamarind sauce.

£9.50

panir moiley

maharasterian people's pallet, panir ball cooked with ginger and garlic, mustard seeds, turmeric, coconut milk, lime juice, curry leaf and green chilli.

£10.50

panir chilli massala

cottage cheese cooked in punjab style with curd yoghurt, onions, green pepper, tomatoes, chillies, turmeric and graham massala.

£10.50

stuffed bhengun

grilled aubergine, then stuffed with a touch of rice, green & red pepper, blend of spices & herbs, then grilled and served with a roasted massala sauce.

£10.50

mix vegetable sizzler

modern bangladeshi dish which is influenced from thailand, a dish which is curry base served in a hot sizzler, wonderful flavours which has mixture of vegetables, peas, spinach, mushroom, red pepper and carrot with lime juice, vinegar and lemon grass to taste.

£11.50

side main

chaana massala

chick peas cooked with ginger, garlic, chillies, turmeric, coriander, cumin, garam massala and tomatoes.

£5.90

bhindi bhajee

okra cooked with onions, ginger, garlic, green chillies, turmeric, chillies, ground coriander and fresh coriander to taste.

£6.50

mushroom massala

with cinnamon onion, garlic, ginger, turmeric, chillies, tomatoes and ground cinnamon

£5.90

panchmishalee dhal

(spicy five mixed tarka dhal)

five different lentils mixed together, then cooked with onions, ginger, bay leaf, turmeric, coriander, cumin, garnish with sunflower oil, panch-puran, curry leafs, garlic, dry red chilli.

£6.90

aloo dum (spicy potato curry)

potatoes, flavoured with onions, garlic, ginger, turmeric, chilli, garam massala and tomato.

£5.90

shahi paneer

chunks of home made cottage cheese cooked with fresh tomatoes, chillies and graham massala.

£6.90

saag adrik mirch

fresh spinach with ginger, chillies, salt, gharam massala, curry leaves and fresh coriander.

£5.90

sundries

basmati rice with ghoobi

basmati rice cooked with onions, ginger, salt and steamed coli flower.

£3.50

basmati rice mushroom

basmati rice cooked with onions, ginger, salt and steamed mushroom.

£3.50

basmati pilou rice

basmati rice cooked with saffron, onions, ginger and salt.

£3.10

special pilou rice

consist of eggs, cashew nuts, raisins, cumin, sugar and basmati rice.

£3.50

keema naan

(stuffed minced lamb)

£3.90

garlic & chilli naan

£3.90

garlic naan

£3.90

peshwari naan

£3.90

kulcha naan

£3.90

tandoori roti

£2.90

paratha

£3.50

chapatti

£2.60

poppadam

(plain)

£1.50

poppadam

(spice)

£2.00