

Lunch Menu 2012 @ £11.95 per head

STARTER

[Choose any one from the list of Starters]

KAKURI SHEEK KEBAB

(Lamb Mince Kebab)

Minced lamb marinated with homemade special spices and then roasted in Tandoor.

CHICKEN TIKKA

Diced Chicken marinated in Special Bilash Spices and then roasted in Tandoor.

TANDORI FISH

(Salmon Roasted in Tandoor)

Salmon marinated in Special Spice and then roasted in Tandoor.

PANIR SHASLIK

(Cottage Cheese roasted in Tandoor)

Cottage Cheese marinated in Special Spices and then roasted in tandoor.

ALOO TIKKA

(Potato Pattie)

Mashed potato mixed with Special Spices and herbs and made as patties and deep fried.

✓ *All Starters are served with Fresh Salad*

MAIN COURSE

[Choose any one from the list of Main Courses]

CHICKEN CHILLY MASSALA

(Chicken in Chilly Sauce)

Fillet of chicken marinated in ginger and garlic then cooked with onions, chilli, turmeric, coriander, cumin, garam massala and with homemade to-mato paste.

HARIYALI SAAG GHOST

(Lamb in Spinach)

Lamb cooked with Spinich, turmeric, chilli, coriander, cumin, garam massala and tomato paste.

MAACHER JHOOL

(Bengali Fish Curry)

Sea bass, turmeric, salt, sunflower oil, fenugreek seeds, cumin, onions, ginger and garlic paste, tomatoes, green chillies, ground chillies, ground coriander, water and freshly chopped coriander.

PANIR CHILLI MASALA

(Punjabi Homemade Curd Cheese in Chilli Sauce)

Homemade cottage cheese cooked in Punjab style with yogurt, onions, green pepper, tomatoes, chillies, turmeric and garam massala.

Sabji Massala

(Mixed Vegetable Curry)

Modern Bangladeshi Curry base dish served with wonderful flavour, which has mixed vegetables, peas, spinach, mushroom, red pepper and carrot with lime juice, vinegar and lemon grass to taste.

✓ *Main Courses are served with Rice!*

DESSETS

KHEER

One of the most popular Indian Dessert.

This is special rice pudding served with ice cream.

THANK FOR CHOOSING BILASH AS YOUR DINING VENUE ☺