



Bilash

Valentines

2019 MENU

STARTERS

SHEEK KEBAB

Minced lamb marinated in special spices and then roasted in tandoor.

CHICKEN SHASHLICK

Spicy chicken shashlick with onion, peppers and tomatoes. Diced chicken marinated with yoghurt, tamarind, garlic, ginger, pureed onion, tumeric, chilli, chilli pate, lime juice, garam masala and then roasted in tandoor.

PANEER SHASHLICK (V)

Homemade cottage cheeses marinated with yoghurt, tamarind, ginger and garlic, pureed onion, turmeric, chilli, chilli puree, lime juice, garam masala, then roasted gently in the tandoor.

BUNA MAACH

Fresh water Bangladeshi white fish in delicate spicy sauce.

CHINGRI BHAJI

Tiger prawn with red pepper sauce which is stuffed in a puri.

Main Course served with a choice of Naan Bread or Safron Pilou



£30 per person - includes a choice of one starter, main and a complimentary glass of Prosecco.



Bilash

Valentines

2019 MENU

MAINS

BILASH SUPER

Special recipe of 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

CHICKEN JALFREZI

Chicken is first char grilled, and then cooked with caramelised onion, cumin, garam masala and coriander

LAZIZ PASLIYAN

Cashewnut flavoured spicy lamb

LAAL MAAS

Rajesthani flavoured hot lamb

MAACHER JHOOL

Spicy hot Bengali fish curry A typical Bengali fish curry seasoned with ground spices, ginger, fresh chillies and turmeric

TANDOORI FISH

Diced Salmon marinated with ajwain, garam masala, turmeric, chilly, ginger and garlic paste, curd and then roasted in tandoor

GOLDA DUPIAZA

Bengali Tiger Prawns cooked in spicy onions

GHOLDA CHINGRI JHOOL

Bengali tiger prawns cooked in mustard seeds, garlic, ginger, lime juice and chillies

Main Course served with a choice of Naan Bread or Saffron Pilou



£30 per person - includes a choice of one starter, main and a complimentary glass of Prosecco.