



# 3 Course Dinner Menu

Please choose one, Starter, Main & Dessert.

All dishes are Freshly cooked by our Executive Chef, Mr Sitab Khan

£45.00 Per Person



## Appetiser

Poppadom's served with the following Relishes & Chutneys:

Mango puree infused with charcoal roasted Garlic and fresh Coriander

Yoghurt blended with fresh Lime juice, fresh Mint & Coriander

Tomato's blended with Tamarind sauce fresh Chilli, Onion and Coriander

Fresh Onion & Tomato Salad



## Main Course

Accompanied with

**Saffron, Cardamon and Clove Bengali Pilou & Plain Naan.**

All of our food is freshly prepared and cooked to order.

Please be patient.

### Goan Tiger Prawn Masala

Bengali Jumbo Tiger Prawns marinated in Olive Oil, Ginger crushed Mustard Seeds and fresh Coconut Milk, then cooked with roasted Onion, Turmeric, Coriander, Curry Leaf and Chilli spice.

This is our signature award winning Dish from our Michelin & AA Judges also winning the Chef of the year Awards.

### Jhinga Saagwala

An absolute favourite, Prawns cooked in spices, Ginger, Coriander, fresh Chilli which is then combined with fresh Garlic infused Spinach.

### Macher Jhol

A classic from the heart of Bangladesh, Fresh Sea Bass cooked together in our home-made Bengali Fish Masala paste, Onion puree, Lime, Coriander & Chilli.

### Bhuna Mach

Bengali Flat Fish coated in Chilli and Turmeric which is blazed on the grill with Olive Oil. Cooked with a Onion Masala, roasted Tomatoes, fresh Coriander, Mustards Seeds and Curry Leaf.



## Starter

All starters are served with freshly grated Carrot together with fresh Lime, Chilli, Coriander, fresh Dill and Wild Leaves.

### Pancmirsali Mach

Fresh Sea Bass Fillet marinated in Garlic, Mustard Seeds, Aljwain, Lemon, Dipped in a light coating of Gram & Rice Flour.

### Chingri Puri

Fresh Prawns cooked in black Mustard Seeds, Olive Oil, Curry Leaf, Turmeric and Cumin served on a Puri.

### Murghi Roast

Fresh Chicken cooked in the Tandoor, then pot roasted with roasted Onions & Tomatoes, Garam Masala, Cumin Seeds and Coriander.

### Tandoori Lamb Chops

Fresh Lamb Chops marinated in Lime juice, Olive Oil, Garlic and Ginger paste, Fenugreek, Garam Masala, Kashmiri chilli, and hung Yoghurt which is then charcoaled in the Tandoor.

### Pakora

Fresh Onion, Spinach, Chickpeas & Lentil coated in Gram Flour with mixed Curry Spice, Corriander and Aljwain.

#### MENU DISCLAIMER

All of our food is freshly prepared and cooked to order, if you have any allergens please inform/ask a member of waiting staff who will advise of all ingredients used.

### Bilash Super

Our Signature Chicken dish which is known as a Royal Butter Chicken from Bangladesh.

A unique dish combined with fresh Herbs, Yoghurt, Coriander and Garam Masala.

### Masaledar Murghi

A Nawabi Chicken Dish from Northern Bangladesh. Fresh Chicken on the bone marinated in Garlic and Ginger Puree, Cumin spice.

Cooked together with Kashmiri Chilli spice, Fenugreek, Lime.

### Lamb Shank

Fresh Lamb Shank marinated in Turmeric, Garlic & Ginger Puree. Cooked in our very own Bilash homemade spice.

### Baingan Masala

Fresh baby Aubergines cooked in roasted Onion and Tomato, fresh Chilli, Bay Leaf, Coriander, Cumin and Garam Masala.

### Shahi Paneer

Fresh Paneer cooked in our homemade Tomato and Yoghurt paste.

## Additional Side Vegetable Dishes



These can be ordered at an additional £8

**Sag Bhaji**

**Bombay Aloo**

**Bhindi Bhaji**

**Chana Masala**

## Dessert

### Kulfi

Home-made Khoya Ice Cream (please ask for flavours)

### Gulab Jamun

Milk powder with Semolina infused with Cardamom and Cinnamon Syrup served with Ice Cream

### Fresh Fruit Salad

Fruit of the day served with Ice Cream

