

Bilash



Evening Menu

DISCOVER THE DIFFERENCE



Bilash

Christmas

Appetiser

Papadoms served with Salad and Home Made Relish and Chutneys

Starters

TANDOOR LAMB CHOPS

Delicious spicy Lamb chops Marinated in spiced hung yoghurt with Turmeric, Kashmiri chili paste, ginger and garlic, lime and fenugreek cooked over the charcoal oven.

CHICKEN CHAAT

Diced tikka cooked with tamarind, fresh mint, cumin seeds and our Bilash home made chat Masala. Served on a Flat Puri Bread.

PAN FRY FISH

Bengali flat fish marinated in olive oil, lime, coriander and cumin, cooked in roasted onions and curry leaf.

ONION BHAJI

Onion and Potato combined together with chick pea flour, garam masala, ginger, coriander and cumin.

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.

ALOO GHOSH

A tradition Bangladeshi Mutton Curry cooked with Baby Potatoes, Mutton is marinated, cooked together with Black cardamon, bay leaf, clover, fresh chilly, ginger and garlic, Kashmiri chilly paste, cumin and coriander spice.

GOAN TIGER PRAWN MASALA

Bangladeshi Tiger Prawns cooked in Bilash's special Goan Masala, unique flavours come from Green cardamon, turmeric, garam masala, coriander and mix curry spice

HANDI MURGHI

On the bone chicken marinated in Bilash homemade Bengali curry paste, cooked together with roasted onions, tomatoes, curry leaf, ginger, chilly, mustard seeds and fresh coriander.

PANEER JHALFY

Fresh pieces of Panner cooked together with Roasted Peppers and Onions, black pepper corn, chilly, fenugreek, curry leaf, cumin and roasted tomato.

VEGETABLE BHUNA

Fresh Vegetables cooked together with Roasted onions and tomatoes, coriander and cumin spice, curry leaf, turmeric, curry spice.

Main course served with a choice of naan bread or safron rice

Dessert

Home-made Kulfi ice-cream (one of the finest Ice cream's)

ONLY £29.95pp

Includes an appetiser, a choice of one starter, one main and dessert.

Reservations only Payment for dinner must be made in full upon reservation form

Seating 7pm.

We have a full lounge upstairs for pre and after drinks, guests are welcome to arrive early if they wish.