



## 3 COURSE DINNER MENU

PLEASE CHOOSE ONE STARTER, MAIN & DESSERT

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

£30 PER PERSON

WE ARE PLEASED TO WELCOME YOU ALL BACK TO THE BILASH

### APPETISER

Papadums 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

### STARTER

All starters are served with freshly grated Carrot, Black Chickpeas together with fresh Lime, Chilli, Coriander, fresh Dill and wild leaves.

#### MASSALA FISH

Fresh Bengali Fish Fillet marinated in Garlic, Mustard Seeds, Ajwain, Lemon, Cooked together with caramelised Onion & Tomatoes.

#### KING PRAWN BUTTERFLY

Fresh Tiger Prawn Marinated in Black Mustard Seeds, Olive Oil, Turmeric and Cumin coated with Breadcrumbs.

#### MURGHI SHAMI KEBAB

Fresh Chicken minced cooked 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, Coriander and Ajwain.

#### PANEER SHASHLIK

Freshly made soft Paneer marinated in Bilash's own Tandoori spice glazed over our special charcoal oven.

## MAIN COURSE

Accompanied with Saffron, Cardamom 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 SAGWALLA

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

### MACHER JHOOL

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

### MALAY TIGER PRAWNS

Fresh Tiger Prawns coated in Chilli and Turmeric which is blazed on the grill with Olive Oil. Cooked with Onion Masala, roasted Tomatoes, fresh Coriander, Mustards Seeds and Curry Leaf & Coconut Milk.

### 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.

### MASSALADAR 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.

### KARAHI GHOSHT

Fresh Mutton marinated in Yoghurt, Kashmiri Chilli, Black Peppercorn, cooked in Ginger, Coriander, Black Cardamon, fresh Chilli and Bay Leaf.

### KARAHI MURGHI

Fresh Chicken marinated in Yoghurt, Kashmiri Chilli, Black Peppercorn, cooked in Ginger, Coriander, Black Cardamon, fresh Chilli and Bay Leaf.

### SHASLIK

Fresh Chicken marinated in our own Bilash tandoori marinate cooked together with Onion, Peppers and Tomatoes, served on a sizzling plater.

### LAL MAAS

Fresh Mutton cooked in caramelised Onion, whole red and green Chillies, Bay Leaf, Star anise, Cinnamon and fresh Coriander.

### BENGUN 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, Coriander & Cumin Spice, Curry Leaf.

### ALOO GHOBİ MASSALA

Baby Potatoes & fresh Cauliflower marinated in fresh herbs, grilled, then cooked in Onion and Tomatoes Masala with Cardamon, Chilli, Ajwain and Onion Seeds.

Additional Side Vegetable Dishes can be ordered at an additional £8  
Sag Bhaji | Bombay Aloo | Bhindi Bhaji | Chana Masala

## DESSERT

### GULAB JAMUN

Milk powder with semolina infused with cardamon and cinnamon syrup served with Ice cream.

### KULFI

Home-made Khoya ice cream

### GAJAR HALWA

Carrot halwa

### STRAWBERRY MOUSSE

Fresh Strawberry mouse

#### 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.