



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

MICHELIN RATED AUTHENTIC INDIAN CUISINE

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, Cumber & Tomato salad, dressed with Lime, Tamarind and Coriander.

MURGH TIKKA

Breast of Chicken marinated in Bilash home made tandoori spice, cooked over charcoal in the tandoori oven.

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.

PANEER TIKKA (V)

Home made soft Paneer spiced with Bilash marinate cooked in the charcoal oven.

PAKORA (VEGAN)

Fresh Onion, red Lentil and grated Potato marinated in Chick Pea Flour, Turmeric, Fenugreek and Garam Masala

MASALA FISH

Filletted Bengali Fish marinated in Lime, Olive Oil, cooked together with roasted Onion, caramelised Tomato, Coriander and Chilli.

MAIN COURSE

Accompanied with Saffron Steamed Rice or Naan Bread.

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

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.

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.

PRAWN MALAI

A Bengali curry made from King prawns, coconut milk and flavoured with spices.

SHAHI PANEER

Fresh Paneer cooked in our homemade Tomato and Yoghurt paste, Coriander & Cumin Spice, Curry Leaf.

CHICKEN JHAL FRY

The delicious Chicken Jhal Fry is a mixture of tender chicken, lime juice, onions, red chilli more.

KARAHI GHOSHT

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

KARAHI MURGHI

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

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.

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 cardamom and cinnamon syrup served with Ice cream.

KULFI

Home-made Khoya ice cream

GAJAR HALWA

Carrot halwa

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.