

## Main Courses

### Korma\* (mild)

This dish is cooked in a creamy mixture with coconut

### Bhuna (medium)

A combination of a special blend of spices and onions

### Dupiaza (medium)

A delicious dish prepared with an abundance of fried onions

### Rogan Josh (medium – madras)

Consisting of tomatoes

### Sagwalia (medium)

Spinach prepared with garlic, ginger and tomatoes

### Massala (medium – madras)

A dish prepared with a blend of garam massala, onions, tomatoes and fresh dhaniya

### Madras (hot)

Prepared with fresh spices, lemon juice, tomato puree and herbs

### Dansak (medium – madras)

A mild yet tangy sauce with a delicious piquant richness, cooked with garlic, pineapple and lentils. Sweet & sour

### Pathia (medium – madras)

Lightly fried chopped onions in a thick dark red sweet & sour sauce, a hot dish

Chicken.....	<b>£6.95</b>	Keema.....	<b>£6.95</b>
Meat.....	<b>£7.25</b>	King Prawn .....	<b>£9.00</b>
Prawn .....	<b>£7.25</b>	Chicken Tikka.....	<b>£7.25</b>
Vegetable .....	<b>£6.50</b>	Lamb Tikka.....	<b>£7.50</b>

### Balti (medium – madras)

An original authentic Indian dish with a great aroma

### Biryani\* (medium)

A Biryani is prepared by gently cooking with saffron flavoured basmati rice. Served with vegetable curry

Chicken.....	<b>£6.95</b>
Meat.....	<b>£7.50</b>
Prawn .....	<b>£7.75</b>
Vegetable .....	<b>£6.50</b>
King Prawn .....	<b>£9.00</b>
Chicken Tikka.....	<b>£7.75</b>
Meat Tikka.....	<b>£7.95</b>
Bengal Mix Special .....	<b>£8.75</b>



### Tandoori Dishes

Fillings marinated for 24 hours in a tandoori sauce and cooked in a charcoal oven and served with salad and mint sauce

Chicken.....	<b>£6.95</b>
Chicken on the bone (2 pieces)	<b>£6.95</b>
Lamb Tikka.....	<b>£7.75</b>
Chicken Shashlik .....	<b>£7.75</b>
Tandoori King Prawn .....	<b>£9.50</b>



## Side Dishes All £3.25 unless stated below

These dishes are of medium consistency, spiced mildly but still maintaining a rich Bengal flavour.

### Bhindi Bhaji (v)

Curried okra with tomatoes, garnished with coriander

### Mushroom Bhaji (v)

Mushrooms cooked with fresh spices, tomatoes and coriander

### Bombay Aloo (v)

Spicy curried potatoes

### Sag Aloo (v)

Spicy curried potatoes with spinach

### Sag Bhaji (v)

Curried spinach with tomatoes, garnished with coriander

### Tarka Dall (v)

Lentils in garlic sauce, garnished with coriander

### Cauliflower Bhaji (v)

Curried cauliflower with tomatoes, garnished with coriander

### Aloo Gobi (v)

Curried potatoes and cauliflower with tomatoes, garnished with coriander

### Mixed Vegetable Bhaji (v)

Spicy traditional Indian mixed vegetables, cooked tomatoes, onions and capsicum, garnished with coriander

### Sag Panir (v)

Spinach cooked with small chopped asian cheese, medium spiced

**Green Salad .....** **£1.30**

**Chapati .....** **£0.80**

**Paratha .....** **£2.75**

**Chips .....** **£2.25**

**Raitha .....** **£1.30**

## Naan Bread

**Naan (v) .....** **£2.50**

Leavened bread, cooked in a tandoor

**Garlic (v) .....** **£2.75**

Naan filled with fresh garlic

**Keema .....** **£2.75**

Naan filled with spicy minced meat

**Peshwari\* (v) .....** **£2.75**

Naan filled with almonds, coconut and sultanas

**Cheese & Onion (v) .....** **£2.75**

Naan filled with cheese and onion

## Rice

**Boiled Rice (v) .....** **£2.50**

**Pilau Rice (v) .....** **£2.75**

### Mushroom

**Pilau (v) .....** **£2.95**

**Egg Pilau (v) .....** **£2.95**

**Veg Pilau (v) .....** **£2.95**

### Food allergies and intolerances

Before ordering please speak to our staff about your requirements

**bengalTiffin**  
TANDOORI TAKE-AWAY

NEW  
MENU  
2023

**OPENING TIMES**  
6 Days A Week  
5.30pm - 10.00pm  
(including bank holidays)  
Closed on Tuesdays

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**01274 551 400**

I-2 DRUIDS VIEW, KEIGHLEY ROAD (off Morton Lane),  
CROSSFLATS, BINGLEY BD16 2DY

## Appetisers

The starters listed below are all medium strength and are designed to wet your appetite for the main course to come. Your favourite may be one of the samosas or puris, or why not let us tempt you with one of the tandoori or tikka dishes? Most are served with fresh salad and mint yoghurt sauce.

<b>Bengal Thali</b> .....	<b>£6.95</b>
(starter for 2) Consisting of chicken tikka, lamb tikka, seekh kebab, tandoori chicken, onion Bhaji, complimentary salad and yoghurt sauce.	
<b>Plain or Spicy Poppadom (v)</b> .....	<b>£0.80</b>
<b>Chutney (each)</b> .....	<b>£0.60</b>
Mango chutney, onion salad, mixed pickle	
<b>Onion Bhaji (v)</b> .....	<b>£2.50</b>
Slightly spiced and deep fried onion fritters	
<b>Meat or Vegetable Samosa (2)</b> .....	<b>£2.75</b>
Triangular deep fried crispy pastry with a vegetable filling	
<b>Chana Chatt on Puri</b> .....	<b>£2.95</b>
Spicy chana served on a puri bread	
<b>Chicken Chatt on Puri</b> .....	<b>£3.75</b>
Chicken in a spicy sauce, served on a puri bread	
<b>Prawn on Puri</b> .....	<b>£3.95</b>
Curried prawns in a spicy sauce, served on a puri bread	
<b>King Prawn on Puri</b> .....	<b>£5.25</b>
Curried king prawns in a spicy sauce, served on a puri bread	
<b>Chicken Pakora</b> .....	<b>£3.50</b>
(5 pieces) Slightly spiced and deep fried chicken fritter	
<b>Chicken Tikka</b> .....	<b>£3.50</b>
Succulent chicken pieces marinated in a deliciously spiced tandoori sauce	
<b>Lamb Tikka</b> .....	<b>£3.75</b>
Succulent lamb pieces marinated in a deliciously spiced tandoori sauce	
<b>Fish Tikka</b> .....	<b>£4.50</b>
Succulent fish pieces marinated in a deliciously spiced tandoori sauce	
<b>Seekh Kebab (2)</b> .....	<b>£2.95</b>
Spiced minced meat, skewered and cooked in a tandoor	
<b>Chicken Kebab (2)</b> .....	<b>£2.95</b>
Spiced minced chicken, grilled	
<b>Shami Kebab (2)</b> .....	<b>£3.25</b>
Minced meat, spiced and fried lightly	
<b>Mixed Kebab</b> .....	<b>£3.75</b>
Consists of onion Bhaji, chicken kebab and seekh kebab	
<b>Tandoori Mixed Kebab</b> .....	<b>£3.95</b>
Consists of seekh kebab, chicken tikka and lamb tikka	

\* These dishes may contain nuts

## Exotic Dishes

### Murgh Tikka Roshon Balti (medium) .....£8.50

Chicken cooked with chopped garlic in a balti sauce. With rich aromatic spices to give an extra zest to an old favourite

### House Special Mixed Balti (medium).....£8.50

A mixture of chicken, meat, prawns and mushrooms, cooked in a rich curry flavoured sauce, garnished with coriander

### Royal King Prawn Zalfrezi (hot).....£9.50

Extra spicy tandoori king prawns cooked with fresh green chillies, diced onions, tomatoes and capsicum, garnished with coriander

### Chicken Tikka Panir (medium/spicy) .....£8.50

Chicken tikka cooked with diced panir (Asian cheese) exotic spices, fresh ingredient to bring out the flavour of Asia

### Fish Tikka Balti .....

Fish cooked with chopped garlic in a balti sauce. With rich aromatic spices to give an extra zest to an old favourite

### Chicken or Lamb Shathkora .....

Cooked with tender pieces of meat or chicken with Bangladeshi Bergamot, giving it a bitter zest flavour. A very traditional dish of Sylhet in Bangladesh

### Tenga Meeta .....

Tandoori Meat or Chicken garnished with garlic, coriander, lemon juice, special oriental herbs, spices and jaggery (a cross between spicy molasses and buttery caramel) giving it a distinct taste of East meets West



## Bengal Tiffin Set Meal

### Chef's Set Meal for Two .....£25.00

2 poppadoms, mango chutney, onion salad, yoghurt sauce, 1 onion bhaji, 1 mixed starter, 1 chicken tikka massala, 1 chicken balti, 1 vegetable bhaji, 1 pilau rice, 1 naan bread

## House Specialities

A short selection of dishes cooked in a way that you will find them special. They are prepared to their unique quality, to suit your individual palate and soon they will become your favourites!

### Chicken Tikka

#### Massala\* (mild) .....

Diced chicken cooked in a mild and creamy tandoori sauce

#### Chicken or Lamb

#### Tikka Passanda\* (mild) £7.50

The filling of your choice is marinated in purified Indian butter, ground almond and mild spices, with a dash of cream to give a mild, sweet flavour

#### Chicken or Lamb

#### Kashmiri\* (mild) .....

A fragrant dish of spring fillets, slightly sweetened by the addition of pineapple, lychees and creamed coconut, garnished with sliced banana

#### King Prawn

#### Special (medium) .....

King prawn halves (in the shell) cooked in a medium, yet spicy sauce, with coriander, green beans, garlic, ginger and fresh spices

#### Chicken or Lamb

#### Tikka Tava (medium).....£8.25

A spicy dish cooked with cubes of onion, capsicum, tandoori sauce and medium spices, garnished with coriander

#### Chicken or Lamb

#### Tikka Achari

#### (medium – madras) .....

Cooked with pickles, plum tomatoes, fresh green chilli, garlic and selected spices

#### Chicken or Lamb

#### Tikka Rajastani

#### (medium).....£8.25

Superb chicken/lamb dish with plenty of strong flavours

#### Chicken or Lamb Tikka

#### Shahi Shashlik Bhuna

#### (medium).....£8.25

Tender pieces of the filling of your choice, marinated overnight together with onion, pepper and tomato, grilled and gently cooked Goan style

#### Dhakaian Murgh

#### (medium).....£8.25

Tandoori chicken off the bone, cooked with Keema, garlic, ginger, chilli and tomato

### Bengal Special

#### Curry (medium) .....

Chicken tikka, lamb tikka and mushroom filling, cooked with onion, capsicum, tomato, garlic, ginger and garnished with coriander

#### Chicken Tikka Spicy

#### Massala (medium - hot) £7.95

A highly spiced dish prepared with a blend of green pepper, onion, tomato and fresh dhaniya

#### Fish Tikka Spicy Massala

#### (medium – hot) .....

Fish marinated in tandoori spices, garam massala sauce, garnished with coriander and herbs

#### Bengal Tiffin Tikka Agni

#### Karahi (medium).....£8.35

Charcoal grilled, flamed, cooked with onions, capsicum, garlic, ginger and fresh coriander

#### Chicken or Lamb

#### Tikka Jalfrezi (madras) .£8.25

A very hot and spicy taste, prepared with fresh spices, green chillies, capsicum, tomato puree and herbs

#### Chicken or Lamb

#### Tikka Parsi

#### (medium – madras) .....

A famous Persian dish lavishly garnished with ginger, spring onions, green chillies, tomatoes, lemon and chana dall. It's superb

#### Chicken or Lamb Tikka

#### Garlic Chilli Special

#### (madras – vindaloo).....£8.25

Grilled fillings cooked with fresh garlic, green chilli and fresh herbs in a thick sauce

#### Murgh Tharkari\*

#### (mild – medium).....£8.25

Tandoori chicken off the bone, cooked with Bengal Tiffin special mild spices to create a rich flavoured curry, which contains mushrooms, capsicums, almonds and a touch of cream.

#### Bengal Naga

#### (chilli special) .....

Chicken or lamb tikka cooked in a very hot (from Bangladesh) chilli sauce with onions, green peppers and garnished with coriander.