

## SIDE DISHES

ALL £4.80 EACH

- BOMBAY POTATO
- BHINDI BHAJI Okra.
- BRINJAL BHAJI Aubergine.
- CHANNA BHAJI Chickpea.
- CAULIFLOWER BHAJI
- MUSHROOM BHAJI
- SAAG BHAJI Spinach & garlic.
- ALOO GOBI  
Potato & cauliflower.
- SAAG ALOO  
Spinach & potato.
- SAAG PANEER  
Indian cheese & spinach.
- GRANDMOTHER DHAL  
Mixed split lentils & garlic.
- MOTOR PANEER  
Indian cheese with garden peas.

## SAUCES

4.50 EACH

- MASALA KORMA
- CURRY DANSAK
- BHUNA MADRAS
- VINDALOO

## RICE DISHES

- BOILED RICE 2.95
- PILAU RICE 3.20
- EGG / GARLIC / CHILLI / LEMON / MUSHROOM / VEGETABLE RICE 3.50
- SPECIAL FRIED RICE 3.50  
With egg, garden peas & nuts.
- KEEMA RICE 3.50  
Spiced minced lamb.
- COCONUT RICE 3.50  
Coconut, almond & sultanas.

## BREAD

- PLAIN NAAN 2.95
- GARLIC NAAN 3.25
- GARLIC & CORIANDER NAAN 3.25
- GARLIC & CHEESE NAAN 3.25
- KEEMA NAAN 3.50  
Spiced minced lamb.
- PESHWARI NAAN 3.50  
Coconut, almond & sultanas.
- CHICKEN TIKKA NAAN 3.80
- PARATHA 3.25
- STUFFED PARATHA 3.50
- CHAPATI 1.95 PURI 1.50

## SUNDRIES

- CHIPS 3.25
- PAPADOM 80P  
Plain or spicy.
- GREEN SALAD 2.50
- RAITA 2.50  
Yogurt with cucumber or onion.
- PICKLE TRAY 3.95
- PICKLES 1.00 EACH

## IMPORTANT ALLERGY NOTICE

VEGETARIAN

CONTAINS NUTS

CONTAINS GLUTEN

PRODUCTS ARE FRIED IN OIL PRODUCED FROM GENETICALLY MODIFIED SOYA.

WE TAKE GREAT CARE TO REMOVE THE BONES AND CARTILAGE FROM OUR BONELESS ITEMS, BUT THERE IS A SMALL CHANCE OF FINDING THEM.

ALTHOUGH WE AREN'T A VEGETARIAN RESTAURANT OUR KITCHEN AIMS TO KEEP NON-MEAT ITEMS SEPARATE FROM MEAT PRODUCTS. HOWEVER, WE CANNOT GUARANTEE THERE WILL BE NO CROSS-CONTAMINATION.

ALL PRICES INCLUDE 20% VAT.

## PREFER LAMB?

UPGRADE FOR £1 EXTRA PER DISH

PLEASE ASK IF YOU REQUIRE GLUTEN FREE.

## TANDOORI SET MEAL FOR 2 34.95

- PAPADOMS & PICKLE TRAY
- CHICKEN TIKKA SHEEK KEBAB
- CHICKEN SHASHLICK TANDOORI MIXED GRILL
- BHUNA SAUCE PILAU RICE
- GARLIC NAAN

## CURRY SET MEAL FOR 2 29.95

- PAPADOMS & PICKLE TRAY
- ONION BHAJI
- CHICKEN PAKORA
- NEPALI MIX MOSS
- CHICKEN BALTI
- BOMBAY POTATOES
- PILAU RICE
- GARLIC NAAN

## CURRY SET MEAL FOR 4 49.95

PAPADOMS & PICKLE TRAY

- CHANNA BHAJI ONION BHAJI
- BOMBAY POTATO VEG SAMOSA
- CHICKEN TIKKA SHEEK KEBAB
- CHICKEN TIKKA MASALA CHICKEN JALFREZI
- LAMB BHUNA 2 PILAU RICE
- PRAWN BHUNA 2 NAAN

## VEGETABLE SET MEAL FOR 2 24.95

- 2 PAPADOMS NAAN
- ONION BHAJI VEG KORMA
- VEG SAMOSA VEG BALTI
- BOMBAY POTATO VEGETABLE RICE

# BENGAL PRIDE

INDIAN RESTAURANT & TAKEAWAY

FULLY LICENSED

# Takeaway

## DINE IN ONLY SPECIAL OFFERS

**THALI ALL-YOU-CAN-EAT SUNDAY ONLY 19.95**

**SPECIAL SET MENU SUNDAY-WEDNESDAY ONLY 17.95**

## COLLECTION ONLY OFFERS

COLLECT FIVE MEAL STAMPS & RECEIVE A SIXTH DISH HALF PRICE (50% REDUCTION OFF CHEAPEST DISH PRICE)

TWO FREE BOTTLES OF BEER - ORDERS OVER £50

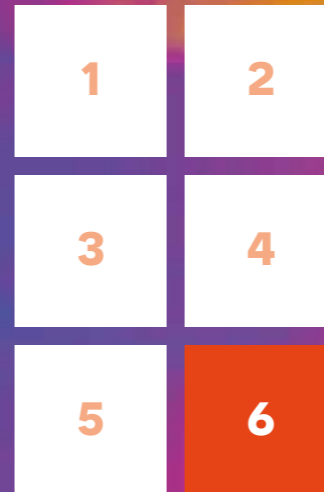
## OPEN HOURS

SUNDAY-THURSDAY 5PM-11PM  
FRIDAY & SATURDAY 5PM-11.30PM

BENGAL PRIDE INDIAN RESTAURANT & TAKEAWAY  
133 CHANTERLANDS AVENUE | KINGSTON-UPON-HULL | EAST YORKSHIRE HU5 3TJ

TEL 01482 442119 | WWW.BENGALPRIDE.CO.UK

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**01482 442119**

**10% DISCOUNT**

ON COLLECTION ORDERS OVER £15

10% DISCOUNT WHEN DINING IN ONLY FOR NHS STAFF, AMBULANCE SERVICE, FIRE SERVICE, POLICE & TEACHERS

DELIVERY WITHIN 3 MILE RADIUS OF RESTAURANT (DELIVERY CHARGE APPLIES)



PLEASE REVIEW US ON TRIP ADVISOR

## CONNOISSEUR FUSION APPETISERS

**PANEER CHILLI** 5.50  
Grilled Indian cheese cooked in a sweet & spicy chilli sauce.

**STUFFED PEPPER** 5.75  
Lightly spiced & marinated chicken in a whole green pepper, then barbecued in the tandoor.

**BEHARI KEBAB** 5.75  
Chicken tikka & sheek kebab cooked with onion, green pepper & garlic

**CHICKEN SATAY** 5.75  
Sweet & spicy chicken with satay sauce.

**HOT TUNA CHAAT** 6.25  
Spicy tuna cooked with fresh chilli, onion & peppers, served with thin puri bread

**SWEET CHILLI SQUID** 6.25  
Squid rings in tempura batter, deep fried & served with sweet chilli sauce.

**ROSHUNI JINGA** 6.50  
Large king prawn fried with garlic & selected spices, served with garlic sauce.

**TEMPURA KING PRAWN** 6.50  
Breaded king prawn served with sweet chilli sauce.

**KAKARA CHAAT** 6.50  
Spiced minced crab meat with mashed potato, served with puri bread.

**DILL SALMON** 6.95  
Salmon fillet marinated with garlic, ginger, yogurt & dill.

**TANDOORI LAMB CHOPS** 6.95

**SHARING STARTER PLATTER** 16.95  
A selection of king prawn hara, chicken pakora, chicken & lamb tikka, sheek kebab, onion bhaji & samosa, serves two people.

## TRADITIONAL STARTERS

**ONION BHAJI** 3.95  
Spiced onion balls, deep fried.

**MEAT SAMOSA** 3.95  
Spiced meat wrapped in a deep fried pastry parcel.

**VEG SAMOSA** 3.95  
Spiced vegetables wrapped in a deep fried pastry parcel.

**CREAMY GARLIC MUSHROOMS** 4.95

**DESI SINGARA** 4.95  
Popular Indian street food: Spicy potato, peas & vegetables stuffed in thin dough & deep fried.

**DHAI CHANNA** 4.95  
Spicy chickpeas with fresh yogurt.

**DHAL PURI** 4.95  
Hot & spicy lentil snack of stuffed pastry filled with a blend of lentil, chilli powder, turmeric, coriander and cumin powder.

**ALOO CHAAT PURI** 4.95  
Cubed potato cooked with chaat masala sauce, served on a thin puri bread.

**CHICKEN PAKORA** 5.25  
Chicken breast pieces dipped in spicy batter & deep fried.

**CHICKEN TIKKA\*** 5.25  
Marinated & cubed meat, barbecued in the tandoor.

**CHICKEN CHAAT** 5.25  
Chicken cooked bhuna style served with thin puri bread.

\*REPLACE CHICKEN FOR LAMB 50P EXTRA.

**SIZZLING CHICKEN\*** 5.25  
Thinly sliced chicken tikka, stir fried with onion & green pepper with herbs & spices a touch of methi.

**NAGA CHICKEN\*** 5.25  
Special chilli flavoured home-cooked chicken (or lamb) – hot dish!

**SHEEK/SHAMI KEBAB** 5.25  
Marinated minced lamb, grilled in the tandoor.

**PANEER TIKKA** 5.50  
Marinated Indian cheese, barbecued in the tandoor.

**FISH MASALA** 5.50  
White fish, dusted with masala spices & deep fried.

**CHEESY CHICKEN** 5.50  
Whole marinated chicken breast fillet covered in melted cheese.

**HONEY CHICKEN TIKKA** 5.50  
Chicken breast pieces marinated in yoghurt & chilli infused honey.

**MIXED KEBAB** 5.50  
Includes chicken tikka, lamb tikka & sheek kebab.

**PRAWN COCKTAIL** 5.25

**PRAWN PURI** 5.50  
Prawn cooked in a medium fresh spices & served with puri bread.

**KING PRAWN PURI** 6.50  
Cooked bhuna style, served with a thin puri bread.

**SIZZLING KING PRAWN** 6.50  
Stir fried king prawns with sliced green peppers, onion & garlic paste.



## TANDOORI

\*REPLACE CHICKEN WITH LAMB £1 EXTRA.

**TANDOORI CHICKEN** 9.75  
Half-on-the-bone.

**CHICKEN TIKKA\*** 9.75  
Marinated chicken tikka.

**HONEY CHICKEN TIKKA** 9.75

Chicken breast pieces marinated in yoghurt & chilli infused honey.

**SIZZLING CHICKEN** 9.95  
Thinly sliced chicken tikka, stir fried with onion & green pepper with herbs & spices a touch of methi.

**TANDOORI FISH** 9.95  
Bengali fish fillet marinated in garlic & ginger, then cooked in a traditional clay oven.

## CHEF SPECIALITIES

**BUTTER CHICKEN** 9.50  
MILD Strips of fresh, boneless tandoori chicken, cooked in a rich butter sauce with fresh cream, almonds & carefully selected mild spices.

**PASSANDA\*** 9.50  
MILD Chicken cooked with cream & ground almonds to give it a fruity, nutty flavour, garnished with cashew nuts.

**KASHMIRI CHICKEN\*** 9.50  
MILD Fresh caramel bananas top this mild & creamy dish.

**SHAHI AMCHOR\*** 9.50  
MILD Marinated chicken cooked with mango, almonds, fresh cream & Malibu.

**ROSHUN CHICKEN** 9.50  
MED Diced chicken or lamb, cooked with roasted garlic, onion & tomato.

**CORIANDER CHICKEN** 9.50  
MED Chicken tikka in a blended coriander sauce with onion, tomato & selected herbs & spices.

**HONEY CHILLI CHICKEN** 9.50  
MED Chicken cooked with crushed chilli & glazed with honey.

**CHICKEN SHASLICK KORAI** 9.50  
MED Chicken barbecued in the tandoori together with onion, tomato & pepper then re-cooked in a medium sauce.

**LAKNAVI\*** 9.50  
MED Saucy bhuna chicken dish with garlic paste, lemon juice, herbs & spices.

**ASSAM SPECIAL CHICKEN\*** 9.50  
MED Spiced chicken cooked with shatkora pickle – a type of lemon that only grows in parts of Bangladesh.

**LAMB BHINDI\*** 9.95  
MED A medium spiced dish cooked with okra.

**MURGI BAHAR** 9.50  
MED Chicken cooked with minced meat, selected herbs & spices, onion, garlic, coriander & whole boiled egg.

**FISH KORAI** 9.95  
MED A white fish dish with onion, capsicum & tomato.

**BENGAL PRIDE SPECIAL** 10.95  
MED Chicken tikka, lamb tikka, king prawn & minced meat cooked with exotic herbs & spices.

**MIXED GRILL KORAI** 10.95  
MED Highly flavoured dish with tandoori chicken, chicken tikka, lamb tikka & sheek kebab.

**CHICKEN CHATTINARD** 9.50  
MED-HOT Chicken cooked in ginger & garlic paste with coconut & green chilli, blended with curry leaf & mustard seeds. A popular dish in South India.

**DEVIDAS** 9.50  
MED-HOT Marinated chicken & lamb tikka, cooked in a fairly hot sauce with fresh ginger, onion, peppers, pickled chilli & fresh coriander.

\* REPLACE CHICKEN WITH LAMB £1 EXTRA.

**ALOO KEEMA PEAS** 9.50  
MED-HOT Spicy minced lamb, potato & peas cooked with fresh garlic, ginger, chopped chilli, cumin & garam masala.

**FISH MOILEY** 10.95  
MED-HOT White fish cooked in ginger & garlic paste with coconut & green chilli, blended with curry leaf & mustard seeds.

**JALFREZI\*** 9.50  
HOT Chicken cooked with fresh green chillies, onion, peppers, herbs & spices.

**GARLIC CHILLI KORAI\*** 9.50  
HOT Chicken cooked with fresh green chillies, chopped garlic, diced onion & peppers with ground herbs & spices.

**SIMLA MIRCHI** 9.50  
HOT This madras style dish, created to chef's own recipe of chicken or lamb with jalapeños & carefully selected herbs & spices.

**NAGA CHICKEN\*** 9.50  
HOT Chicken flavoured with chilli for a madras dish, with naga chilli pickle, herbs & spices.

**CHICKEN REZELLA** 9.95  
HOT Highly spiced dish cooked with onion, green pepper & fresh herbs (flaming contains sambuca).

**BENGAL BURNER** 9.95  
WARNING: RECOMMENDED FOR HOT CURRY LOVERS ONLY!  
VERY HOT Bhuna style dish, but hotter than a phaal with different types of chilli & full of flavour.

## SIGNATURE DISHES

**JINGA MALIBU EXOTIC** 12.95  
MILD King prawns cooked with coconut & garnished with flaked almonds & fresh cream laced with Malibu!

**NEPALI MIX MOSS** 11.95  
MILD Tandoori chicken off the bone, sliced lamb tikka & chicken tikka cooked with fresh herbs & cream.

**JAIPUR CHICKEN** 11.95  
MED Marinated chicken grilled in the tandoori oven, combined with fried onion, capsicum & fresh Punjab masala in a thick sauce.

**LAMB EXOTIC** 11.95  
MED Choice cuts of tender lamb, cooked bhuna style in a sweet & sour sauce, with fresh garden mint & a touch of English mustard for that extra kick!

**LAMB NIHARI** 11.95  
MED An Indian subcontinent dish consisting of tender lamb marinated in a special home style then slow-cooked with garam masala, nihari masala & mustard seeds. A slightly hot dish.

**AKBARI CHICKEN** 11.95  
MED-HOT Tender chicken strips cooked with minced meat, mushroom & green chilli, with a unique blend of herbs & spices to give an exquisite taste.

**BENGAL SPECIAL KEEMA** 11.95  
AVAILABLE MILD, MEDIUM OR HOT!  
Whole chicken breast stuffed with cheese & Spanish spices, oven roasted then finished in chef's special minced meat sauce.

## DESHI HANDI

\* REPLACE CHICKEN WITH LAMB £1 EXTRA.

'DESHI' IS USED TO DESCRIBE ASIAN STYLE COOKING. 'HANDI' IS A UNIQUE LARGE COOKING POT THAT IS USED SPECIALLY TO PREPARE FOOD IN INDIAN HOMES. THIS AUTHENTICALLY SPICED DISH IS COOKED ON A SLOW HEAT USING THE 'HANDI' METHOD... DEFINITELY FOR THE CURRY CONNOISSEUR!

**VEGETABLE HANDI** 9.25

**CHICKEN HANDI\*** 9.95

**HANDI SAAGWALA\*** 10.50  
Chicken with spinach.

**HANDI KEEMA\*** 10.95  
Chicken with minced meat.

## VEGETARIAN SPECIALS

**MIXED VEGETABLE RELISH** 9.25

Selected fresh vegetables with mushroom, mixed in a blended coriander relish creating a unique tasting dish.

**SHABJI GARLIC CHILLI** 9.25  
A hot dish of assorted fresh vegetables stir fried with Indian cheese stir fried with diced onion & peppers, fresh garlic & chillies.

**PANEER DELIGHT** 9.95  
A very mildly spiced dish of Indian cheese cooked with butter, coconut & cream.

**PANEER GARLIC KORAI** 9.95  
Cubed Indian cheese stir fried with diced onion, peppers & herbs in a thick korai sauce.

**CHILLI PANEER** 9.50  
Fairly dry dish with Indian cheese, chopped green chilli, a touch of methi, herbs & spices. Garnished with flaked chilli & fresh coriander.

**TANDOORI PANEER SHASLICK** 10.95  
Indian cheese marinated with herbs & spices overnight then barbecued with onion, tomato & pepper. Served with salad & mint sauce.



## TRADITIONAL CURRY

ALL THE TRADITIONAL CURRY DISHES ARE AVAILABLE: KORMA, BHUNA, PATHIA, DHANSAK, SAAG, MADRAS, METHI, VINDALOO, CEYLON, MALAYAN, DOPIAZA, ROGAN JOSH & MEDIUM CURRY.

**VEGETABLE & MUSHROOM** 8.95

**CHICKEN** 8.95

**CHICKEN TIKKA** 9.95

**LAMB** 9.95

**LAMB TIKKA** 10.95

**PRAWN** 10.95

**KING PRAWN** 12.95

## BIRYANI

COOKED WITH PILAU RICE & SERVED WITH A VEGETABLE CURRY.

**VEGETABLE & MUSHROOM BIRYANI** 9.25

**CHICKEN BIRYANI** 9.75

**LAMB BIRYANI** 9.95

**CHICKEN TIKKA BIRYANI** 10.50

**LAMB TIKKA BIRYANI** 10.95

**MIXED BIRYANI** 11.50

**PRAWN BIRYANI** 11.50

Mushroom, chicken, lamb & prawn.

**KING PRAWN BIRYANI** 12.95

## BALTI

\*REPLACE CHICKEN WITH LAMB £1 EXTRA.

MADE WITH FRESHLY PREPARED & GROUND AROMATIC SPICE MIXTURE, COMBINED WITH FRESH GARLIC, GINGER, ONION, PEPPER & TOMATO – GIVES THE BALTI DISH ITS DISTINCTIVE TASTE. SERVED WITH PLAIN NAAN OR PILAU RICE.

**VEGETABLE BALTI** 9.95

**CHICKEN TIKKA BALTI\*** 10.50

**GARLIC CHICKEN KORAI BALTI\*** 10.50

**GARLIC CHICKEN CHILLI BALTI\*** 10.50

**CHICKEN MOTOR SAAG BALTI\*** 10.95

**PRAWN BALTI** 11.95

**TANDOORI MIXED BALTI** 12.95

Chicken, lamb & prawns.

**TANDOORI KING PRAWN BALTI** 13.95

## MASALA

THE NATIONS FAVOURITE MILD CURRY DISH, COOKED WITH ALMOND, COCONUT & CREAM.

**VEGETABLE & MUSHROOM MASALA** 8.95

**CHICKEN TIKKA MASALA** 8.95

**LAMB TIKKA MASALA** 9.95

**CHITTAGONG CHINGRI MASALA** 12.95

Giant Bay of Bengal king prawns are baked in the clay oven & then gently simmered in yoghurt & masala sauce.