

Bistro's Special

Starters

ONION BHAJEE | £4  
 SAMOSA (VEG / LAMB) | £4  
 TIKKA (CHICKEN/LAMB/PANEER) | £5 
 TANDOORI CHICKEN (ON THE BONE) | £5 

DYNAMITE PRAWNS | £5.5 
 SAMOSA CHATT | £6  

SALMON TIKKA | £7

SHEEK KEBAB | £5

Skewered mince meat for a smoky tasty flavour
 SHAMI KEBAB | £5

Spicy minced meat shallow fried flat
 PAKORA (CHICKEN / FISH) | £5 
 Deep-fried snack made from gram flour

NARGIS KEBAB | £5 
 Boiled egg dressed with minced meat and garnished with omelette

CHICKEN TIKKA CHAAT | £5 
 Diced chicken tikka pieces, mildly spiced chaat masala sauce on a soft, flat, thin bread

LAMB STUFFED PEPPER (CHICKEN/LAMB/VEGETABLE) | £5
 Whole pepper barbecued in clay oven, served with filling

SHASHLICK (CHICKEN/LAMB/PANEER) | £5 
 Crispy onions and capsicum marinated in subtle tandoori spices then roasted in the tandoor with chosen protein

GARLIC & MUSHROOM (CHICKEN/LAMB) | £5
 Marinated Meat cooked in a clay oven and then fried with garlic & mushrooms buttery sauce

PRAWN COCKTAIL | £5
 Whole pepper barbecued in clay oven, served with filling

PRAWN ON PUREE STARTER | £5 
 Cooked with garlic, onions, herbs & spices in a very condensed sauce then wrapped in soft, flat, thin bread

KING PRAWN BUTTERFLY (CHICKEN/LAMB/VEGETABLE) | £6.5 
 Large king prawns covered in bread crumbs and deep fried until gold & crispy

TANDOORI KING PRAWN | £6.5 
 Large king prawns covered in bread crumbs and deep fried until gold & crispy

LAMB CHOPS | £6.5
 Succulent pieces of lamb chops marinated in the medium spiced masala sauce which is cooked in the tandoori oven

MIX KEBAB | £6.5
 Chicken tikka, lamb tikka and sheek kebab with fried onions and coriander

Tandoori

TIKKA MAIN (CHICKEN/LAMB/PANEER/TOFU) | £10 
 SHASHLICK (CHICKEN/LAMB/PANEER/TOFU) | £10 
 TANDOORI CHICKEN MAIN (ON THE BONE) | £10 

TANDOORI MIX GRILL | £12 
 Chicken tikka, Lamb tikka, Tandoori Chicken, Sheek Kebab & King Prawn

TANDOORI LAMB CHOPS | £13
 Tandoori lamb chops grilled in the tandoori oven

BISTRO STIR FRY MIX | £13

TANDOORI KING PRAWN | £13 
 Tandoori lamb chops grilled in the tandoori oven

SALMON TIKKA | £14

TIKKA MASALA (CHICKEN/LAMB/PANEER/TOFU) | £11  
 Marinated & grilled on charcoal, then cooked with thick, mild, creamy sauce

MAKHANI (CHICKEN/LAMB/PANEER/TOFU) | £11  
 Marinated chosen tikka cooked with thick buttery sauce made with fragrant spice and cream

PASSANDA (CHICKEN/LAMB/PANEER/TOFU) | £11  
 Tender pieces of tikka marinated with spices, cooked with ground almonds, fresh cream and herbs. slightly sour to taste

BUTTER CHICKEN (CHICKEN/LAMB/PANEER/TOFU) | £11  
 Tikka marinated with spices, cooked with ground almonds, fresh cream & butter, sour to taste

JALFREZI (CHICKEN/LAMB/PANEER/TOFU) | £11
 Nation famous fairly hot dish created with fresh green chillies, sliced onions, red and green capsicum and fresh coriander.

ACHARI (CHICKEN/LAMB/PANEER/TOFU) | £11
 Cooked with authentic Indian pickles, herbs and spices. Tangy and hot

NAGA (CHICKEN/LAMB/PANEER/TOFU) | £11

Hot, a beautiful hot dish prepared with Bangladeshi naga chilli
 NORTH INDIAN GARLIC CHILLI (CHICKEN/LAMB/PANEER/TOFU) | £11
 Steam cooked in a hot chilli garlic sauce, garnished with coriander. Hot & very spicy to taste

KORAI (CHICKEN/LAMB/PANEER/TOFU) | £11

Rich flavour is obtained by using fresh ginger, garlic, green peppers, onions and coriander. Ask for green chillies for an extra bite

MANGO (CHICKEN/LAMB/PANEER/TOFU) | £11 
 Marinated with spices, cooked with ground almonds, fresh cream, mango pulp and butter, sweet to taste

SHATKORA (CHICKEN/LAMB/PANEER/TOFU) | £11

Cooked with Sylhet's most treasured citrus fruit which adds a sour twist to the flavour of this wonderful dish. Highly recommended!

SHASHLIK BHUNA (CHICKEN/LAMB/PANEER/TOFU) | £11 
 Tikkas first slow roasted in clay oven with tomatoes, capsicum and onion and then cooked in delicious bhuna style sauce

Chef Special

MURGH MANCHURIAN | £12
 Tender chicken strips cooked with julienne peppers, onions, fresh coriander and numerous spices in a tandoori masala sauce

CHICKEN TAWA | £12
 Chicken cooked with garlic, ginger, capsicum with herbs & Indian spices

DHAKA BHUNA GOSTH | £12
 Lamb cooked with ginger, garlic, nicely fused with roasted Bangladeshi black chilli & sweet punkin, a hot & sweet combo

SPECIAL FISH CURRY | £12
 Fillet of Bangladeshi fish sautéed with exotic naga chillies & extracts to enhance true naga flavours

BENGAL MEAT ALOO | £12
 Cooked with potato, marinated in exotic herbs and spices and slow-cooked in the oven in a rich Bengal sauce

TANDOORI MURGH MASALA | £12
 Tandoori chicken & minced meat, fresh egg, green pepper & onion. Medium spiced bhuna style

GREEN MANGO CHILLI CHICKEN | £12
 Tangy, sour flavor of unripe green mangoes balanced by spicy chilies, sweet elements, and creamy coconut milk

MINTY DHOI LAMB | £12 
 Mint leaves (pudina) are blended into the sauce along with other herbs and spices, resulting in a vibrant and refreshing dish.

BINDI GOSTH | £12

Lamb and ladies fingers - tender pieces of spring lamb with selected okra prepared in a tomato and spicy sauce (bindi gosh)

CHICKEN JAIPURI | £12

Dish from Jaipur, marinated and grilled, cooked with fried mushrooms, capsicum and fresh punjab masala in a thick sauce.

PAW PAW SPECIAL | £12

Tender lamb cooked with fresh papaya given added flavour by worcestershire sauce

CORIANDER CHICKEN | £12

Fresh coriander with green herbs blended into sauce cooked with fresh chicken

JHAL ROSHUN CHICKEN | £12

Freshly slow cooked chicken in garlic & ginger based sauce topped with fresh tomatoes and fresh chilli. Very popular dish. (Madras Hot)

MASALA CHICKEN | £12

Marinated chicken cooked with cream, almond, coconut, spinach, minced meat, cheese. Perfect upgrade for a tikka masala lovers.

LAMB CHOPS BHUNA | £12

Tandoori chicken & minced meat, fresh egg, green pepper & onion. Medium spiced bhuna style

MIX JALFREZI | £12

Chicken, lamb & prawn cooked with onions & green peppers together with a dozen spices & green herbs. Madras Hot

Sea Food Speciality

TANDOORI KING PRAWN MASALA | £14
 Marinated king prawns, roasted on charcoal, cooked with a thick, mild creamy sauce

KING PRAWN CHILLI MASALA | £14
 King prawns marinated with garlic, ginger, fresh coriander & aromatic green chillies then cooked in a spicy bhuna sauce.

CARAMELISED SALMON | £14
 The famous Bengali speciality pan fried salmon steak simmered in freshly ground spices cooked with caramelised garlic sauce.

Balti

VEGETABLE | 9
 TOFU | £10
 PRAWN | £10
 CHICKEN OR LAMB | £11
 CHICKEN TIKKA OR LAMB TIKKA | £12
 KING PRAWN | £14
 SPICY MASALA BALTI | £13
 BISTRO CHEF SPECIAL | £13
 Lamb, Chicken & Prawns
 TANDOORI MIX BALTI | £14
 Lamb Tikka, Chicken Tikka & King Prawn
 EXTRA VEGETABLES | £1 (PER ITEM)

Old Favorites

KORMA | DANSAK | BHUNA | MADRAS | PATHIA
 SAGWALA | ROGAN JOSH | DUPIAZA | VINDALOO

All dishes can be ordered with the following ingredients:

								
10	10	10	10	10	11	11	10	13

Biryani

VEGETABLE / MUSHROOM | £9
 BIRYANI (CHICKEN/LAMB/PRAWN) | £10
 TIKKA BIRYANI (CHICKEN/LAMB TIKKA) | £11
 KING PRAWN BIRYANI | £13
 JACKFRUIT BIRYANI | £13
 SPECIAL BIRYANI | £14
 Lamb, Chicken & King Prawns
 (Served with side order of vegetable curry sauce)

Vegetables Sides

VEGETABLE BHAJEE | £5
 MUSHROOM BHAJEE | £5
 CAULIFLOWER BHAJEE | £5
 BHINDI BHAJEE | £5
 SAAG BHAJEE | £5
 AUBERGINE BHAJEE | £5
 MISHTI LAU BHAJEE | £5
 CHANA BHAJEE | £5
 PAPAYA BHAJEE | £5

TARKA DAL | £5
 DAL SAAG | £5
 BOMBAY ALOO | £5
 GOBI ALOO | £5
 SAAG ALOO | £5
 SAAG PANEER | £5
 MOTOR PANEER | £5
 ALOO BHINDI | £5
 AUBERGINE ALOO | £5

Rice

BOILED | £3.5
 PILAU | £3.5
 FRIED | £4.5
 MUSHROOM | £4.5
 EGG FRIED | £4.5
 VEGETABLE | £4.5
 EGG & PEAS | £4.5

LEMON | £4.5
 GARLIC | £4.5
 KEEMA | £4.5
 CHILLI CORIANDER | £4.5
 SAAG GARLIC | £4.5
 PRAWN CHILLI | £4.5

Fresh Breads

PLAIN NAAN | £3.5  
 GARLIC & CHILLI NAAN | £5  
 KEEMA NAAN | £4.5  
 GARLIC NAAN | £4.5  
 CHEESE NAAN | £4.5  
 CHAPATTI | £2.5  
 PESHWARI NAAN | £4.5  
 PUREE | £2.8  
 VEGETABLE NAAN | £4.5  
 TANDOORI ROTI | £3.5  
 ONION NAAN | £4.5  
 PARATHA | £3.5  
 BATURA BREAD | £4.5  
 VEGETABLE PARATHA | £4.5  

Assorted Side