

Starters

ONION BHAJEE | £4 V E

SAMOSA (VEG / LAMB) | £4 V G

TIKKA (CHICKEN/LAMB/PANEER) | £5 D

TANDOORI CHICKEN (ON THE BONE) | £5 D

DYNAMITE PRAWNS | £5.5 C

SAMOSA CHATT | £6 D G

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 G

Deep-fried snack made from gram flour

NARGIS KEBAB | £5 E

Boiled egg dressed with minced meat and garnished with omelette

CHICKEN TIKKA CHAAT | £5 G

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 D

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 G

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 E

Large king prawns covered in bread crumbs and deep fried until gold & crispy

TANDOORI KING PRAWN | £6.5 C

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 in 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 D

SHASHLICK (CHICKEN/LAMB/PANEER/TOFU) | £10 D

TANDOORI CHICKEN MAIN (ON THE BONE) | £10 D

TANDOORI MIX GRILL | £12 D

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 C

Tandoori lamb chops grilled in the tandoori oven

SALMON TIKKA | £14

Bistro’s Special

TIKKA MASALA (CHICKEN/LAMB/PANEER/TOFU) | £11 N D

Marinated & grilled on charcoal, then cooked with thick, mild, creamy sauce

MAKHANI (CHICKEN/LAMB/PANEER/TOFU) | £11 N D

Marinated chosen tikka cooked with thick buttery sauce made with fragrant spice and cream

PASSANDA (CHICKEN/LAMB/PANEER/TOFU) | £11 N D

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 N D

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

Chef Special

MURGHI 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 sauteed 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 chillies, sweet elements, and creamy coconut milk

MINTY DHOI LAMB | £12 D

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

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 N

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 D

Tikkas first slow roasted in clay oven with tomatoes, capsicum and onion and then cooked in delicious bhuna style sauce

BINDI GOSTH | £12

Lamb and ladies fingers - tender pieces if 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

Old Favorites

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

All dishes can be ordered with the following ingredients:

								
Veg	Paneer	Tofu	Chicken	Lamb	Chicken Tikka	Lamb Tikka	Prawn	King Prawn
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 D E

KEEMA NAAN | £4.5 D E

GARLIC NAAN | £4.5 D E

CHEESE NAAN | £4.5 D E

PESHWARI NAAN | £4.5 D E

VEGETABLE NAAN | £4.5 D E

ONION NAAN | £4.5 D E

BATURA BREAD | £4.5 D E

GARLIC & CHILLI NAAN | £5 D E

GARLIC & CORIANDER NAAN | £5 D E

CHEESE & CHILLI NAAN | £5 D E

CHAPATTI | £2.5 D E

PUREE | £2.8 D E

TANDOORI ROTI | £3.5 D E

PARATHA | £3.5 D E

VEGETABLE PARATHA | £4.5 D E

Assorted Side

PAPADOMS PLAIN OR SPICED (EACH PERSON) | 0.80

ASSORTED PICKLES & CHUTNEY (EACH PERSON) | 0.80

CHIPS | £3.5

PERI SALTED CHIPS | £4.5

Burger

Coming Soon


Dessert

Coming Soon

Kebabish

Coming Soon





FOOD ALLERGY WARNING

Our dishes may contain or have come into contact with peanuts, tree nuts, soy, eggs, wheat, fish, shellfish, or dairy products. If you have any food intolerances, such as dairy/lactose, nuts/grains, or gluten, please inform us when booking your table or let the person making the booking know. Alternatively, ask the manager or your server for advice and information before ordering.

KEY

- V VEGETARIAN
- C CRUSTACEANS
- E EGG
- N NUTS
- G GLUTEN
- D DAIRY