

VEGAN DISHES

Masala sambar 9
Marinated cubed tofu cooked with rich creamy coconut cream

Vegan Korma 9
Needs no introduction ; cooked in vegan friendly sauce with tofu and aubergine

Vegan Makhani 9
Marinated cubed tofu cooked with rich creamy buttery sauce topped with honey

Sabji makhani 9
Mixed vegetable cooked with aubergine in butter based sauce and topped with honey.

Veganiterian mango 9
Sweet and creamy mango sauce cooked with tofu and mushroom

Aloo Gobi Naga 9
Cooked with spiced Naga beard vegan sauce

Tofu Shashlik Bhuna 9
Vegan friendly tofu shashlik marinated and tossed in lightly spiced sauce

Jackfruit Bhuna Peas 9
Medium vegan sauce with green peas.

Bombay Mix Special 9
Mixed vegetables with pumpkin, green beans and chick peas and aubergine in lightly spiced sauce.

OLD FAVOURITES

Korma | Dansak | Bhuna
Pathia | Sagwala
Dupiaza | Rogan Josh
Madras | Vindaloo

Chicken or Lamb 9
Chicken Tikka 10
Lamb Tikka 10
Prawn 9
King Prawn 12
Veg, Paneer or Tofu (V) 9

BIRYANI

served with mix veg curry

Veg or Mushroom (V) 9
Biryani 10
(chicken, lamb or prawns)
Tikka Biryani 11
(chicken or lamb tikka)
King Prawn Biryani 13
jackfruit Biryani 13
Special Biryani 14
(lamb, chicken & king prawns)

BALTI

Vegetable (V) 8
Tofu (V) or Prawn 9
Chicken or Lamb 10
Chicken Tikka 11
Lamb Tikka 11
King Prawn 13
Spicy Masala Balti 12
Spicy upgrade to the Chicken Tikka Massala
Bistro Chef Special 12
Lamb, chicken & prawns
Tandoori Mix Balti 13
Lamb tikka, chicken tikka & king prawn
Extra Vegetables (per item) 1

VEG SIDES (V)

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
Dall Saag 5
Bombay Aloo 5
Gobi Aloo 5
Saag Aloo 5
Saag Paneer 5
Motor Paneer 5
Aloo Bhindi 5
Aubergine Aloo 5

ENGLISH DISHES

served with chips and salad

Chicken Nuggets 8
Scampi 8
Omlette 8
Plain, Cheese, Chicken or Mushroom

DRINKS

Coke (330ml) £1.95
Diet Coke (330ml) £1.95
NON ALCOHOLIC
Cobra (330ml) £3.95
kopperberg (500ml) £3.95

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

BREAD

Plain Naan 3
Keema Naan 4
Garlic Naan 4
Cheese Naan 4
Peshwari Naan 4
Vegetable Naan 4
Onion Naan 4
Batura Bread 4
Garlic & Chilli Naan 4.5
Garlic & Coriander Naan 4.5
Cheese & Chilli Naan 4.5
Chapatti 2.5
Puri 2.5
Tandoori Roti 3.5

OPENING HOURS

Mon-Fri : 5.30pm-10.30pm
Sat & Sun : 5pm-10.30pm

PARKING

Parking is available at Mansion Street Car Park

* Offers cannot be used in conjunction with another offer or promotion



BIRYANI BISTRO

MODERN ASIAN
RESTAURANT &
TAKEAWAY

**50%
DISCOUNT***
ALL MAIN DISHES!

Phone orders only, minimum order £20 (after discount) collection only.
To redeem offer you must Hand in this menu to your server.
Available for a limited time only.



DELIVERY AVAILABLE

£2 Delivery, Minimum order £15.
Areas covered : Le10 & Le9

01455 2471 74
(07354 856 126)

26 THE BOROUGH | HINCKLEY | Le10 1NL

www.biryani-bistro.co.uk

£10*
MEAL DEAL

Papadom & Dip
Onion Bhajee, Any Main Dish
(Half Portion) (excludes seafood dishes)
Pilau Rice or Boiled Rice

Available for limited time only,
please mention offer when
placing your order

APPETISERS

Papadoms (each) 0.80	Chutney Tray 3-5
Plain or spiced	(Onion salad, mint sauce, tamarind sauce, mango chutney & mixed pickle)
Pickles & Chutney (each) 0.80	

STARTERS

served with salad & mint sauce

Onion Bhajee (V) 4	Sashlick 5
Samosa (veg (V) / lamb) 4	(chicken / lamb / paneer (V))
Tikka 5	Onions and capsicum marinated in tandoori spices and roasted in the tandoor
(Chicken / lamb / paneer (V))	
Tandoori Chicken 5	Garlic & Mushroom 5
(on the bone)	(chicken / lamb)
Salmon Tikka 7	Marinated meat cooked in a clay oven, then fried in a garlic & mushroom buttery sauce
Sheek Kebab 5	Prawn Cocktail 5
Shami Kebab 5	Prawn on Puree 5
Spicy minced meat shallow fried flat	Cooked with garlic, onions, herbs & spices in a very condensed sauce, wrapped in soft, flat, thin bread
Nargis Kebab 5	King Prawn Butterfly 6.5
Boiled egg dressed with minced meat and garnished with omelette	Large king prawns covered in bread crumbs and deep fried until gold & crispy
Chicken Tikka Chaat 5	Tandoori King Prawn 6.5
Diced chicken tikka pieces, mildly spiced chaat masala sauce on a soft, flat, thin bread	Large king prawns in bread crumbs, deep fried until golden
Stuffed Pepper 5	Lamb Chops 6.5
(chicken / lamb / veg (V))	Mix Kebab 6.5
Whole pepper barbecued in clay oven, served with filling	Chicken tikka, lamb tikka and sheek kebab with fried onions and coriander
Pakora (chicken / fish) 5	
Deep-fried snack made from gram flour	

TANDOORI

served with salad & mint sauce

Tikka Main 10	Tandoori Mix Grill 12
(chicken / lamb / paneer (V) tofu (V))	Chicken tikka, lamb tikka, tandoori chicken, sheek kebab & king prawn
Sashlick 10	Bistro Stir Fry Mix 13
(chicken / lamb / paneer (V) tofu (V))	Tandoori King Prawn 13
Tandoori Chicken 10	Salmon Tikka 14
(on the bone)	
Tandoori Lamb Chops 13	

BISTRO SPECIALS

All the following dishes can be prepared with Chicken / Lamb / Paneer / Tofu

Tikka Masala n 10	Achari 10
Marinated & grilled on charcoal, then cooked with thick, mild, creamy sauce	Cooked with authentic indian pickles, herbs and spices. tangy and hot
Makhani n 10	Naga 10
Marinated chosen tikka cooked with thick buttery sauce made with fragrant spice and cream	Hot, a beautiful hot dish prepared with Bangladeshi naga chilli
Passanda n 10	Korai 10
Tender pieces of tikka marinated with spices, cooked with ground almonds, fresh cream and herbs. slightly sour to taste	Rich flavour is obtained by using fresh ginger, garlic, green peppers, onions and coriander. ask for green chillies for an extra bite
Butter Chicken n 10	Mango n 10
Tikka marinated with spices, cooked with ground almonds, fresh cream & butter, sour to taste	Marinated with spices, cooked with ground almonds, fresh cream, mango pulp and butter, sweet to taste
Jalfrezi 10	Shatkora 10
Nation famous fairly hot dish created with fresh green chillies, sliced onions, red and green capsicum and fresh coriander.	Cooked with sylhet's most treasured citrus fruit which adds a sourtwist to the flavour of this wonderful dish. highly recommended!
North Indian Garlic Chilli 10	Sashlick Bhuna 10
Steam cooked in a hot chilli garlic sauce. garnished with coriander. hot & very spicy to taste	Tikkas first slow roasted in clay oven with tomatoes, capsicum and onion and then cooked in delicious bhuna style sauce

SEAFOOD SPECIALITIES

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 sauces

CHEF SPECIALS

Murghi Manchurian 11	Chicken Tawa 11
Tender chicken strips cooked with julienne peppers, onions, fresh coriander and spices in a tandoori masala sauce	Cooked with garlic, ginger, capsicum with herbs & spices
Dhaka Bhuna Gosth 11	Bindi Gosth 11
Lamb cooked with ginger, garlic, nicely fused with roasted Bangladeshi black chilli & sweet punkin. A hot & sweet combo	Lamb and ladies fingers - tender pieces if spring lamb with okra prepared in a tomato and spicy sauce (bindi gosh)
Special Fish Curry 11	Chicken Jaipuri 11
Fillet of Bangladeshi fish sauteed with exotic naga chillies & extracts to enhance true naga flavours	Dish from Jaipur-marinated and grilled. Fried mushrooms, capsicum and fresh Punjab masala in a thick sauce
Bengal Meat Aloo 11	Paw Paw Special 11
Cooked with potato, marinated in exotic herbs and spices and slow-cooked in the oven in a rich Bengal sauce	Tender lamb cooked with fresh papaya given added flavour by worcestershire sauce
Tandoori Murgh Masala 11	Coriander Chicken 11
Tandoori chicken, minced meat, fresh egg, green pepper & onion. medium spiced bhuna style	Fresh coriander with green herbs blended into sauce cooked with fresh chicken
Green Mango Chilli Chicken 11	Jhal Roshun Chicken 11
Tangy, sour flavour of unripe green mangoes balanced by spicy chillies, sweet elements and creamy coconut milk	Freshly slow cooked chicken in garlic & ginger based sauce topped with fresh tomatoes and fresh chilli. very popular dish. (madras hot)
Minty Dhoi Lamb 11	Masala Chicken n 11
Mint leaves (pudina) blended into the sauce along with herbs and spices, resulting in a vibrant and refreshing dish	Marinated chicken cooked with cream, almond, coconut, spinach, minced meat, cheese. Perfect for the Masala lover
	Mix Jalfrezi 11
	Chicken, lamb & prawn cooked with onions & green peppers with a dozen spices & green herbs. madras hot

KEY

n Nuts (V) Suitable for Vegetarians

FOOD ALLERGY

If you have any food allergies / intolerances, please inform us before placing your order. Our dishes may contain or have come into contact with peanuts, tree nuts, soy, eggs, wheat, fish, shellfish or dairy products