

## Appetiser

Popadom Plain/Spicy (N,D) 95p

Pickle Tray (P,M,D) 2.95

## Starters

### Vegetarian

Mulligatawny or Dhal Soup V V 3.95  
The classic 2

Onion Bhaji V (E) 3.95  
2 delicately spiced onion, potato & lentil balls deep fried

Vegetable Samosa V (G,E,D) 3.95  
Crispy pastry stuffed with vegetable

Ragda Pattice V (M,E,D) 3.95  
Roadside classic consisting of potato,  
chick pea & onion served with yogurt

Paneer Tikka V (M,D) 4.50  
Tandoor grilled Indian cheese

Garlic Mushroom Puree V (G,D) 3.95  
Button mushroom tossed in garlic butter served with puree.

Begun Pakora V (G,D,E) 3.95  
Aubergine marinated in our special batter then fried to perfection

### Chicken/Lamb

Samosa Meat (G,E) 3.95  
Crispy pastry stuffed with lamb mince

Chicken Chat (G,M) 3.95  
Tender chicken in sweet & sour chat masala

Chicken Pakora (G,M,E) 4.50  
Tender chicken tikka pieces coated in  
lightly spiced golden batter deep fried

Kathi Kebab (G,M,E) 4.95  
Roast lamb stuffed in a butter chapati

Rawalpindi Paratha (G,M,E,D) 4.50  
Traditional butter flat bread stuffed with cheese  
& lamb mince served with garlic sauce

Chom Chom (G,M) 4.50  
Indo-Chinese dish, crispy chicken strips in batter tossed  
with onions & pepper in a sweet chilli sauce

### Fish/Seafood

Bhuna Prawn Puree (G) 3.95  
Gently seasoned served with a puree

King Prawn Bhazee Puree (G) 4.95  
Gently seasoned served with a puree

Salmon Tikka (M,D) 4.95  
Grilled Salmon

Modhu Shah Jeenga (M,D) 4.95  
Tandoori king prawn & chicken on a bed of honey sauce

Scampi (G,M,E) 3.95  
Crisp, classic & irresistible

Prawn Cocktail (M,E) 3.95  
Our take on the classic

King Prawn Butterfly (G) 4.95  
Jumbo King Prawn gently seasoned & fried in breadcrumbs

### Tandoori Grill

Chicken/Lamb Tikka (D,M) 4.95/5.95  
Tandoor grilled pieces of chicken breast

Tandoori Chicken (D,M) 4.95  
Tender marinated & flame grilled ¼ chicken on the bone

Mixed Kebab (D,M) 5.95  
Chicken, lamb & sheek kebab

Lamb Chops (D,M) 6.50  
Served with tamarind sauce

Naga Wings (Hot) (G,D,M) 4.95  
Chicken wings with fried onions & pepper  
in a smothered naga marinade

Lamb Spare Ribs (D,M) 6.50  
Served with tamarind sauce

Reshmi Kebab (N,G,M,E,D) 5.50  
Minced lamb & herb patty in omelette

## *Tandoori Grill Specialities*

Served with Salad & Mint Sauce\*

### **Chicken/Lamb Tikka (D,M) 11.50/12.50**

Tender marinated & flame grilled chunks of chicken breast fillets or lamb

### **Chicken Shaslik (D,M) 11.95**

Chunky marinated chicken tikka pieces with onions & pepper

### **Tandoori King Prawn (D,M) 13.95**

Grilled jumbo king prawns

### **Salmon Tikka (D,M) 12.50**

Succulent salmon marinated in spices & grilled to perfection

### **Royal Platter (D,M) 17.95**

Chicken & lamb fillets, king prawns, lamb ribs, lamb chops, ¼ chicken & sheek kebab all delicately marinated and grilled to perfection

### **Punjabi Lamb Chops (D,M) 12.50**

Marinated in a blend of yoghurt, garlic, and warming Indian spices, then chargrilled in the tandoor for a smoky finish served with tamarind sauce\* No salad/mint sauce

### **Tandoori Chicken (D,M) 9.95**

Tender marinated & flame grilled half chicken on the bone

### **Naga Wings (G,D,M) 9.95**

Chicken wings with fried onions & pepper in a smothered naga marinade

### **Chicken Tikka Apna Style (Spicy) (G,D,M) 12.50**

Tender marinated & flame grilled chicken pan-fried with onions, mushrooms, naga chilli & coriander

### **Lamb Chops Shashlik (M,D) 12.50**

Grilled lamb chops pan-fried with onions, baby potato, mushrooms & coriander

## *Chefs Seafood Curries*

### **Prawn Chilli Garlic 10.95**

Medium spices, coriander, tomato & sliced garlic

### **Macher Jol (D) 12.50**

Medium salmon curry cooked with cherry tomatoes & cream

### **Bilash Special King Prawn (D) 13.95**

Medium aromatic curry with spinach & garlic

### **Maas Kari 11.50**

Slightly spicy, traditional Bengali fish curry

### **Tandoori King Prawn Jalfrezi (M,D) 13.95**

Rich, spicy curry with onions & peppers

### **King Prawn Achari (M,N,D) 13.95**

Spicy dish with chilli & Indian pickle

### **Panghas Speciality 11.50**

Medium Bengali fish curry in citrusy sauce with coriander

### **King Prawn Shahi Tukra (N,D) 13.95**

King prawns in an exquisite thick spicy Punjabi sauce

# *Chefs Curry Specialities*

## **MILD**

### **Chicken Tikka Masala (N,M,D) 10.95**

Grilled chicken tikka simmered in a rich mild creamy sauce created with tandoori spices, ground cashew & yogurt

### **Chicken Tikka Modhu (N,D) 10.95**

Tender chicken tikka in a rich, honey-infused creamy sauce

### **Chicken Tikka Bedami (N,M,D) 10.95**

Mild dish with yogurt, mango pulp, cream & roasted cashew nut

### **Chicken Honey Lapiaza 10.95**

Cooked with onions, peppers & tomato in a honey-infused sauce

## **MEDIUM**

### **Bilash Mustard Chilli (N,G,M) 11.50**

Chicken & lamb medium curry

### **Kabuli Chicken/Lamb 10.95/11.50**

Bhuna style with cauliflower and chick pea

### **Sagwala Chicken/Lamb (D) 10.95/11.50**

Medium spinach & garlic curry

### **Lamb Mishta 11.50**

Spicy sweet dish made with molasses & chilli flakes

### **Began Gosht 11.50**

Lamb, baby aubergine & chick pea, bhuna style with tomato & coriander

### **Chicken Tikka Chilli Garlic (M,D) 10.95**

Slightly spicy dish containing garlic, ginger & green chillies, garnished with coriander

### **Amritsar Special (M,D,E) 12.50**

King prawn, chicken tikka, lamb tikka, egg & red kidney beans cooked in a medium sauce dressed with coriander

### **Balti Chicken/Lamb (N,M,D) 10.95/11.50**

A bold, aromatic curry cooked in a rich spiced sauce with fresh herbs

### **Kodhu Gosht 11.50**

Lamb braised with butternut squash in a slightly sweet & spicy curry with a hint of garlic & ginger

### **Chicken Balti Masala (N,M,D) 11.50**

Unique Bilash creation combining the classic masala cooked in addition with Balti spices

## **SPICY/HOT**

### **Bengali Roast Chicken (D) 11.95**

Traditional Bengali curry with chicken on the bone, includes rice & salad

### **Uri Lamb (D) 11.50**

Lamb & mangetout spicy curry

### **Punjabi Tikka Masala (M,E,D) 11.95**

Chicken, lamb mince & egg spicy curry

### **Lamb Baby Corn (M,E,D) 11.95**

Spicy baby corn curry cooked with garlic, ginger, tomato & egg

### **Achari Chicken/Lamb (N,M,D) 10.95/11.50**

Spicy dish with chilli & Indian pickle

### **Lamb Tikka Pradesi (M,E) 11.95**

Lamb tikka fillets in a rich tomato base with lamb mince & red kidney beans

### **Shahi Tukra (N,D) 11.95**

Lamb tikka fillets in an exquisite thick spicy Punjabi sauce

### **Pudina Zaal Gosht (N,M,D) 11.50**

Lamb & potatoes cooked in a slightly hot sauce with mint, fenugreek, tomato & chilli

### **Chicken Tikka Jalfrezi (N,M,D) 10.95**

Stir-fried with peppers, onions, chillies & spices in a thick, tangy sauce

### **Zall Murghwala 10.95**

Chicken & baby potatoes cooked in a special blend of very hot naga sauce

## *Classics*

Vegetable **VV** 8.95

Paneer Tikka **(N,M,D)**/Chicken 9.95

Chicken Tikka **(N,M,D)**/Lamb/Prawn 10.95

King Prawn 13.95

### **MILD**

**V**

**Kurma (N,D)**

Mild dish cooked with coconut cream

**Passander (N,D)**

Creamy curry cooked with yogurt & poppy seeds to create a smooth sweet sauce

**Malayan (N,D)**

Sweet & mild sauce with banana & pineapple

**Butter (N,D)**

Mild spices are used to create this rich creamy butter sauce

### **MEDIUM**

**VV**

**Bhuna**

Cooked with a combination of blended onions, capsicum and tomato

**Rogan Josh**

Medium bhuna style dish cooked with garlic, ginger, capsicum topped with tomatoes

**Mushroom**

Medium curry with mushrooms

**Methi**

Fragrant curry infused with fenugreek leaves and warm spices

**Dupiaza**

Medium dish cooked with briskly fried cubes of onions & capsicum

### **SPICY/HOT**

**VV**

**Madras**

South Indian dish having a greater proportion of hot spices which lends a fiery taste to its richness

**Vindaloo**

A very hot dish related to Madras but involving a greater use of extra hot spices

**Pathia**

Sweet & sour curry with a spicy tomato base

**Sri Lankan**

Cooked in fairly hot spices with ground coconut & hint of lemon juice

**Dansak**

A slightly hot, sweet & sour flavoured dish prepared with 4 different lentil beans & pineapple

## *Biryani Dishes*

(N,E,D)

Biryani Chicken/Lamb 11.95/12.95  
Served with a side curry

Bilash Special Biryani 12.95  
Chicken, lamb, spinach, chilli & egg rice dish  
served with a side curry

Vegetable Biryani 10.95  
Served with 'Sag Dhal'

## *Vegetarian Specialities*

Paneer Tikka Jalfrezi V (N,M,D) 9.95  
Hot Indian cheese dish with onions & peppers

Chilli Paneer Kumbi V (D) 9.95  
Spicy cheese dish with onions & mushroom

Mattar Paneer V (D) 9.95  
Medium cheese dish with peas in tomato based sauce

Channa Saag Black Pepper V (D) 9.95  
Chick pea & spinach medium curry

## *Desi Wraps*

Served with Salad & Twice Fried Chips

(G,M,D)

Special Wrap 11.95  
Spicy chicken, lamb & naga with fried onions

Chicken Tikka 10.95  
Chicken with fried onions & pepper

Paneer Tikka V 10.95  
Indian cheese with fried onions & pepper

## *Rice*

Steamed Rice VV 3.25

Pilau Rice V (D) 3.25

Mushroom Pilau V (D) 3.50

Keema Pilau (D) 3.50

Egg Pilau (E,D) 3.50

Peas Pilau V (D) 3.50

Vegetable Pilau V (D) 3.50

Garlic Pilau V (D) 3.50

Onion Pilau V (D) 3.50

Cashew Nut Pilau V (N,D) 3.50

Lemon & Chilli Rice V 3.50

Mix Pilau (E,D) 3.50  
Keema, Peas & Egg

## *Vegetable Side Dishes*

Sag Bhazee VV 4.95

Bombay Aloo VV 4.95  
Medium spicy potato

Palak Paneer VV 4.95  
Indian cheese & spinach

Tarka Dhal V (D) 4.95  
Made with a blend of 4 lentils beans

Sag Aloo V 4.95  
Spinach & potato

Channa Bhazee VV 4.95  
Chick pea with lemon zest

Aloo Gobi VV 4.95  
Cauliflower & potato

Sag Dhal V (D) 4.95  
Spinach & lentil

Mushroom Bhazee VV 4.95

## *Indian Bread/Sundries*

Plain Nan V (G,D,E) 3.25

Garlic Nan V (G,D,E) 3.50

Peshwari Nan V (G,N,D,E) 3.50  
Sweet coconut & almond

Keema Nan (G,M,D,E) 3.50  
Lamb mince

Tikka Nan (G,M,D,E) 3.50

Paneer Nan V (G,D,E) 3.50  
Cheese & Garlic

Bilash Special Nan (G,M,D,E) 3.95

Paratha V (G,D) 3.25  
Traditional butter flat bread

Stuffed Paratha V (G,M,D) 3.50

Chapati VV(G) 1.95  
Light bread made from wheat flour

Cucumber Raitha V (D) 1.95  
Thick Indian yogurt

Chips VV 3.50  
Twice fried

Masala Chips VV (N,G,M) 3.50  
Spicy

## *English Dishes*

Sirloin Steak, Chips & Salad 12.95

Fried Chicken, Chips & Salad 9.95

Fried Scampi, Chips & Salad (G) 9.95

Cheese & Onion Omelette  
with Chips & Salad V (D,E) 9.95

Chicken & Mushroom Omelette  
with Chips & Salad (D,E) 9.95