



South Indian Dishes

Cooked in medium to hot spices thick sauce with red chillies, fresh coriander, peppers, garlic, cumin seed turmeric, cinnamon, ginger, cardamon, cloves, fennel and chef's special recipes

Vegetable Kerala	8.50
Chicken Kerala	9.50
Meat Kerala	9.50
King Prawn Kerala	16.50



Side Dishes

Mixed Vegetable	4.50
Curried or Dry	
Brinjal Bhaji	4.50
Aubergine	
Bhindi Bhaji	4.50
Okra	
Mushroom Bhaji	4.50
Mushrooms	
Gobi Bhaji	4.50
Cauliflower	
Sag Bhaji	4.50
Spinach	
Dal Tarka	4.50
Lentils with fried garlic	
Bombay Aloo	4.50
Hot Potatoes	
Dal Samba	4.50
Lentils with fresh vegetables	
Aloo Gobi	4.50
Potato & Cauliflower	
Chana Masala	4.50
Chick Peas	
Sag Aloo	4.50
Potatoes & Spinach	
Sag Paneer	4.50
Spinach & Cheese	
Matar Paneer	4.50
Chick Peas & Cheese	
Raita	3.00
Cucumber & onion	



Fresh Vegetables

All Main Dishes at 8.50

Brunel Raj are please to offer any vegetable dish as a main course These can be made up to your favoured recipe We Suggest the following

Korma	Very Mild, with fresh cream, herbs & nuts
Madras	Fairly hot, with special recipes
Bhuna	Medium spiced with tomatoes and onions in thick sauce
Vindaloo	Very Hot
Dhanksak	Sweet, sour & hot with lentils & fenugreek
Rogan	Medium glazed tomatoes, green herbs & spices
Patia	Sweet, sour & hot with tomatoes and thick sauce
Masala	Creamy and mild with almonds & cashew nuts
Jalfrezi	Sharp & hot with green chillies & lemon juice
Pasanda	Very mild with cultured yoghurt & ground nuts
Dopiaza	Medium spiced with onions in thick sauce
Karahi	Medium spiced with green capsicum and tomatoes served in an iron karahi

If there is a dish you like and is not on the menu, or you would like advice about allergies please talk to the manager or a member of staff

The Management reserve the right to refuse service

NOTE:

All our meat dishes are cooked in finest mutton



Indian Sundries

Pilau Rice	3.00
Basmati rice saffroned topped with golden fried onions	
Boiled Rice	3.00
Basmati Rice	
Mushroom Rice	4.00
Basmati rice saffroned with mushrooms	
Vegetable Rice	4.00
Basmati rice saffroned with vegetables	
Egg Fried Rice	4.00
Basmati rice saffroned with egg	
Keema Rice	4.00
Basmati rice saffroned with mince meat	
Special Fried Rice	4.00
Basmati rice saffroned with vegetables with egg	
Plain Papadum	0.80
Crispy pancake (Gluten free)	
Masala Papadum	0.80
Spicy Crispy pancake (Gluten free)	
Selection of Chutneys or Pickles	0.80
Per Person	
Plain Naan	3.00
Flat pufft unfeaned bread cooked in the tandoor	
Kulsa Naan	3.50
Naan stuffed with onions and fresh coriander	
Garlic Naan	3.50
Naan stuffed with garlic	
Keema Naan	3.50
Naan stuffed with mince meat	
Peshawari Naan	3.50
Naan stuffed with almond powder & sultana sweet	
Paratha	3.50
Fried flaky round bread cooked in ghee	
Chapati	2.00
Thin Bread	
Tandoori Roti	3.00
Thinner version of naan bread cooked in the tandoor	
French Fries	3.00

Exclusive Indian Cuisine



BENGAL RAJ

STOKE BISHOP



STARTERS

Spring Roll	4.50
Pastry roll stuffed with fresh mixed vegetable filling deep fried, served with salad	
Onion Bhajee	4.50
Sliced onions, mixed with gram flour and herbs, deep fried	
Meat Or Vegetable Samosa	4.50
Pastry triangle stuffed with mixed meat or vegetable filling, deep fried, served with salad	
Chicken Chat	6.50
Pieces of chicken cooked with cucumber in special spices known as "chat masala"	
Tandoori Chicken	6.50
Spring chicken marinated in special recipe and barbecued in the clay oven	

Chicken Or Lamb Tikka	6.50
Boneless chicken or lamb marinated in special recipe and barbecued in the clay oven	
Seekh Kebab	6.50
Minced fillet of lamb with eastern spice and herbs barbecued on skewer	
Fish Tikka	6.50
Cubes of salmon fish marinated in special spices and grilled in the tandoor	
Prawn Puree	6.50
Succulent prawns, spiced and served with a puree (pancake)	
King Prawn Projaputi	6.50
King prawn marinated with exotic spices and deep fried	

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www.bengalraj.co.uk

Some of our dishes contain nuts and dairy products please ask before ordering.

Sunday & Tuesday to Thursday
5:30pm to 10:00pm

Friday & Saturday
5:00pm till 10:00pm

Monday we are Closed



Tandoori Dishes

The traditional clay oven is known for the mysterious and unique flavour it gives to a variety of meats and breads. Every province in India, Pakistan and Bangladesh has its own special BBQ and grills in which various meats, and fish are cooked. We invite you to savour these wonderful dishes

Chicken Tikka 10.50

Boneless chicken pieces marinated and BBQ in the clay oven

Lamb Tikka 10.50

Diced lamb marinated in a special recipe and cooked in a clay oven

Tandoori Chicken 10.50

Half a spring chicken marinated in special Indian spices and BBQ on flaming charcoal in the tandoor

Fish Tikka 12.50

Cubes of salmon fish marinated in special Indian spices and BBQ on flaming charcoal in the tandoor

Chicken Shashlick 12.50

Pieces of chicken marinated and BBQ in the clay oven with tomato, onion and capsicum

Lamb Shashlik 12.50

Pieces of lamb marinated and BBQ in the clay oven with tomato, onion and capsicum

Tandoori King Prawns 16.50

King prawns marinated in special recipe and cooked in the clay oven

Tandoori Mix Grill 16.50

Pieces of tandoori chicken tikka, lamb tikka, seekh kebab and served with naan



Biryani Dishes

One of the following mixed with basmati rice, fried in ghee and served with mixed vegetable curry

Vegetable 12.50

Chicken 14.50

Lamb 14.50

Prawn 14.50

Chicken Tikka 14.50

King Prawns 18.50



Chef's Specialties

The Bengal Raj is well known for its chef specialties we invite you to try new dishes such as chicken tikka chilli massala or specialties named after the traditional dishes in which they are served such as hundi and karahi. Our king prawns the size of small lobsters, are renowned, try king prawn kara masala you will be delighted!

Bengal Special

King Prawns 18.50

King prawns delicately marinated in our chef's own secret recipe and served with pilau rice, salad & special sauce

King Prawn

Chilli Masala 18.50

King prawns with fresh green chillies cooked in hot & sour sauce served with pilau rice

King Prawn

Kara Masala 18.50

Cooked with fresh ginger and green peppers with medium sauce served with pilau rice

King Prawn Karahi 16.50

King prawn cooked with chopped onion, sliced ginger, capsicum, tomatoes and fresh spices served in iron karahi

Tandoori King

Prawn Masala 16.50

King size prawns, charcoal grilled and served in special sauce

Chicken Tikka

Kara Massala 16.50

Cooked in fresh ginger and green peppers with medium sauce served with pilau rice

Chicken Tikka

Chilli Masala 16.50

Chicken tikka with fresh green chillies cooked in hot & sour sauce

Chicken Tikka Masala 10.50

A wonderful combination of flavour BBQ chicken tossed with tomatoes, almonds, cashew nuts in creamy sauce

Chicken Tikka Rezala 10.50

Pieces of chicken tikka cooked in medium thick sauce with tomatoes, onions and fresh yoghurt

Chicken Tikka Hara 10.50

Chicken tikka marinated in sweet tamarind sauce

Chicken Tikka Honey 10.50

Chicken tikka cooked with mild spices in special honey sauce

Chicken Tikka Butter 10.50

Diced chicken tikka cooked in the tandoor and prepared in a special butter sauce and brunei raj exotic spices

Chicken Tikka Jalfrezi 10.50

Succulent pieces of spring chicken in a variety of fresh green chillies & lemon juice, sharp and hot

Chicken Tikka Patia 10.50

Chicken cooked in slightly sweet sour & hot with tomatoes and thick sauce

Chicken Tikka Bhuna 10.50

Chicken cooked in a medium thick sauce with tomatoes & onions

Chicken Tikka Balti 10.50

Chicken cooked in special balti sauce

Chicken Tikka Naga 10.50

Cooked with a blend of very hot, aromatic Bangladeshi hot flavour peppers

Chicken Tikka Satkori 10.50

Cooked with well known tangy sylhet fruit also with chef's own ingredients slightly sour & medium

Chicken Tikka Dopiaza 10.50

A medium spiced chicken tikka cooked with chopped onions in thick spicy sauce

Chicken Tikka SagBalti 10.50

A medium spiced chicken tikka cooked with fresh spinach and fresh garlic in balti sauce spicy sauce

Chicken Tikka Karahi 10.50

Sliced chicken tikka cooked with chopped onions, sliced ginger, capsicum, tomatoes and fresh herbs, served in an iron karahi



Chicken Dishes

Chicken Madras

Or Vindaloo 8.50

Chicken cooked fairly hot or very hot spices respectively

Achari Chicken 8.50

Chicken cooked to hot and sharp taste with lemon juice, onions seeds, fennel, mustard seeds and fresh lime

Chicken Bhuna 8.50

Chicken cooked in a medium thick sauce with tomatoes

Chicken Korma 8.50

Chicken cooked in fresh cream herbs and nuts, very mild



Meat Dishes

Meat Madras

Or Vindaloo 8.50

Mutton cooked fairly hot or very hot spices respectively

Achari Gosht 8.50

Mutton cooked to hot and sharp taste with lemon juice, onions seeds, fennel, mustard seeds and fresh lime

Bhuna Gosht 8.50

Mutton cooked in a medium thick sauce with tomatoes



Seafood Dishes

Prawn Madras

Or Vindaloo 9.50

Prawn cooked fairly hot or very hot spices respectively

Prawn Bhuna 9.50

Prawns cooked in fresh ground spices in a special thick sauce

Methi Chicken 8.50

Pieces of chicken cooked with methi leaves (fenugreek) and our chef's special medium spiced recipe

Chicken Dopiaza 8.50

Medium spiced chicken cooked with chopped onions in thick spicy sauce

Chicken Ceylon 8.50

Chicken cooked with fairly hot spices & coconut

Chicken Garlic Masala 8.50

Pieces of chicken cooked with fresh garlic and chef's special mixture of ground spices

Chicken Balti 8.50

Chicken cooked in special balti sauce

Rogan Chicken 9.50

Chicken cooked with chopped tomatoes and green peppers in thick spicy sauce

Methi Gosht 8.50

Pieces of mutton cooked with methi leaves (fenugreek) and our chef's special medium spiced recipe

Meat Korma 8.50

Mutton cooked in fresh cream herbs and nuts, very mild

Meat Dopiaza 8.50

Medium spiced mutton cooked with chopped onions in thick spicy sauce

Meat Garlic Masala 8.50

Pieces of mutton cooked with fresh garlic and chef's special mixture of ground spices

Rogan Gosht 9.50

Mutton cooked with chopped tomatoes and green peppers in thick spicy sauce

Prawn Korma 9.50

Prawns cooked in fresh cream, herbs & nuts very mild

Prawn Pathia 9.50

Prawns cooked in slightly sweet, sour & hot with tomatoes and thick sauce

Saag Prawn 9.50

Prawns cooked with lentils and flavoured with fenugreek, sweet, sour & hot

Prawn Dhansak 9.50

King Prawns cooked with lentils, flavoured with fenugreek, sweet, sour & hot



Chicken Patia 9.50

Chicken cooked in slightly sweet sour & hot with tomatoes and thick sauce

Chicken Jalfrezi 9.50

Succulent pieces of spring chicken cooked in a variety of fresh green chillies & lemon juice, sharp and hot

Saag Chicken 9.50

A combination of chicken cooked with fresh spinach, green coriander & other fragrant herbs

Chicken Dansak 9.50

Chicken cooked with lentils and flavoured with fenugreek sweet sour & hot

Karahi Chicken 9.50

Slices chicken cooked with chopped onions sliced ginger, capsicum, tomatoes and fresh herbs, served in an iron karahi

Saag Gosht 9.50

A combination of mutton cooked with fresh spinach, green coriander & other fragrant herbs

Meat Rezala 9.50

Mutton cooked in spiced medium dry thick sauce with tomatoes, onions and fresh yoghurt

Meat Balti 9.50

Mutton cooked in special balti sauce

Meat Dansak 9.50

Mutton cooked with lentils and flavoured with fenugreek sweet sour & hot

Karahi Gosht 9.50

Slices Mutton cooked with chopped onions sliced ginger, capsicum, tomatoes and fresh herbs, served in an iron karahi

King Prawn 16.50

Madras or Vindaloo cooked fairly hot or very hot spices respectively

King Prawn Bhuna 16.50

Mutton cooked in fresh ground spices in a special thick sauce

King Prawn Korma 16.50

Prawns cooked in fresh cream, herbs & nuts very mild

King Prawn Pathia 16.50

Prawns cooked in slightly sweet, sour & hot with tomatoes and thick sauce

King Prawn Dhansak 16.50

King Prawns cooked with lentils, flavoured with fenugreek, sweet, sour & hot