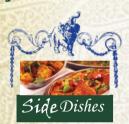


Cooked in medium to hot spices thick sauce with red chillies, fresh coriander, peppers, garlic, cumin seed turmeric, cinnamon, ginger, cardamon, cloves, fennel and chef's special recipes

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



Mixed Vegetable

Mixed vegetable	4.50
Curried or Dry	
Brinjal Bhaji Aubergine	4.50
Bhindi Bhaji Okra	4.50
Mushroom Bhaji	4.50
Mushrooms	
Gobi Bhaji Cauliflower	4.50
Sag Bhaji Spinach	4.50
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

Cucumber & onion



All Main Dishes at

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 & fenuareek

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

3.00

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



Pilau Rice	3.00
Basmati rice saffroned toppe	d
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 e	99
Keema Rice	4.00
Basmati rice saffroned with	
mince meat	
Special Fried Rice	4.00
Basmati rice saffroned with	

mince meat	
Special Fried Rice	4.00
Basmati rice saffroned with	
vegetables with egg	
Diain Dana duna	0.00

Plain Papadum	0.80
Crispy pancake (Gluten free)	

Masala Papadum	0.80
Spicy Crispy pancake (Gluten	free)

Selection of Chutneys 0.80

or Pickles 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

3.50 Keema Naan Naan stuffed with mince meat

Peshawari Naan 3.50 Naan stuffed with almond powder

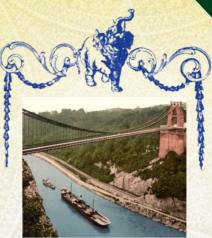
& sultana sweet 3.50 **Paratha**

Fried flaky round bread cooked in ghee

Chapati Thin Bread 2.00 **Tandoori Roti** 3.00

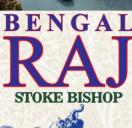
Thinner version of naan bread cooked in the tandoor

French Fries 3.00



10% OFF **TAKEAWAYS** OVER £10

Exclusive Indian Cuisine



Fully Licensed & Air Conditioned



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" 6.50 Tandoori Chicken

Spring chicken marinated in special recipe and

barbecued in the clay oven

Chicken Or Lamb Tikka

barbecued on skewer

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

6.50 Fish Tikka

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

King prawn marinated with exotic spices and deep fried

9 Druid Hill Stoke Bishop **Bristol BS9 1EW**

0117 968 2391 - 0117 968 1319

www.bengalraj.co.uk

5:30pm to 10:00pm Friday & Saturday 5:00pm till 10:00pm

Tuesday to Thursday

6.50

6.50

Sunday &

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

Mondav we are Closed



The traditional clay oven is know for the mysterious and unique flavour is 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 sayour these wonderful dishes

Chicken Tikka 10.50

Boneless chicken pieces marinated and BBQ in the clay oven

10.50 Lamb Tikka 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

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



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



The Bengal Raj is well know for it's chef specialities we invite you to try new dishes such as chicken tikka chilli massala or specialities 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 delight!

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

12.50

18.50

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 Massla 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

Chicken Tikka Rezala 10.50

Pieces of chicken tikka cooked in medium thick sauce with tomatoes. onions and fresh voghurt

Chicken Tikka Hara 10.50

Chicken tikka marinated in sweet tamarinad 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 brunel raj exotic

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 know tangy sylhety 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 SagBalti10.50

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 a iron karahi



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

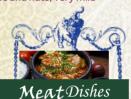
taste with lemon juice, onions seeds, fennel, mustard seeds and fresh lime

Chicken Bhuna 8.50

Chicken cooked in a medium thick sauce with tomatoes 8.50

Chicken Korma

Chicken cooked in fresh cream herbs and nuts, very mild



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

Parwn cooked fairly hot or very hot

Parwns cooked in fresh ground

spices in a special thick sauce

9.50

9.50

Prawn Madras

spices respectively

Prawn Bhuna

Or Vindaloo

Methi Gosht

Methi Chicken

Chicken Dopiaza

Chicken Ceylon

spices & coconut

around spices

balti sauce

Chicken Balti

Rogan Chicken

thick spicy sauce

Chicken cooked in special

Chicken cooked with chopped

tomatoes and green peppers in

Pieces of chicken cooked with

Chicken cooked with fairly hot

methi leaves (fenuareek) and our

chef's special medium spiced recipe

Medium spiced chicken cooked with

chopped onions in thick spicy sauce

Chicken Garlic Masala 8.50

Pieces of chicken cooked with fresh

garlic and chef's special mixture of

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

Meat Korma

Mutton cooked in fresh cream herbs and nuts, very mild 8,50

Meat Dopiaza

Medium spiced mutton cooked with chopped onions in thick spicy sauce

Meat Garlic Masala

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

Rogan Gosht

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

8.50 Chicken Patia

thick sauce

8.50

8.50

8.50

9.50

8.50

8.50

9.50

9.50

9.50

Chicken Jalfrezi

Saag Chicken

& other fragrant herbs

Chicken Dansak

Karahi Chicken

sour & hot

an iron karahi

Chicken cooked in slightly sweet

Succulent pieces of spring chicken

chillies & lemon juice, sharp and hot

cooked in a variety of fresh green

A combination of chicken cooked

Chicken cooked with lentils and

flavoured with fenugreek sweet

onions sliced ginger, capsicum,

Slices chicken cooked with chopped

tomatoes and fresh herbs, served in

with fresh spinach, green coriander

sour & hot with tomatoes and

9.50

9.50

9.50

9.50

9.50

9.50

9.50

16.50

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

Meat Rezala

Mutton cooked in spiced medium dry thick sauce with tomatoes, onions and fresh yoghurt 9.50

Meat Balti

Mutton cooked in special balti sauce

Meat Dansak

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

Karahi Gosht

Madras or Vindaloo

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

Prawn Korma

Prawns cooked in fresh cream. herbs & nuts very mild

Prawn Pathia

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

Saag Prawn

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

Prawn Dhansak

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



an iron karahi King Prawn

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