



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	9.50
Chicken Kerala	10.50
Meat Kerala	10.50
King Prawn Kerala	17.50



Side Dishes

Mixed Vegetable	5.50
Curried or Dry	
Brinjal Bhaji Aubergine	5.50
Bhindi Bhaji Okra	5.50
Mushroom Bhaji	5.50
Mushrooms	
Gobi Bhaji Cauliflower	5.50
Sag Bhaji Spinach	5.50
Dal Tarka	5.50
Lentils with fried garlic	
Bombay Aloo	5.50
Hot Potatoes	
Dal Samba	5.50
Lentils with fresh vegetables	
Aloo Gobi	5.50
Potato & Cauliflower	
Chana Masala	5.50
Chick Peas	
Sag Aloo	5.50
Potatoes & Spinach	
Sag Paneer	5.50
Spinach & Cheese	
Matar Paneer	5.50
Chick Peas & Cheese	
Raita	4.00
Cucumber & onion	



Fresh Vegetables & Paneer

All Main Dishes at 9.50
All Paneer Dishes at 11.50

Bengal Raj are pleased 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	4.00
Basmati rice saffroned topped with golden fried onions	
Boiled Rice	4.00
Basmati Rice	
Mushroom Rice	5.00
Basmati rice saffroned with mushrooms	
Vegetable Rice	5.00
Basmati rice saffroned with vegetables	
Egg Fried Rice	5.00
Basmati rice saffroned with egg	
Keema Rice	5.00
Basmati rice saffroned with mince meat	
Special Fried Rice	5.00
Basmati rice saffroned with vegetables with egg	
Plain Papadum	1.00
Crispy pancake (Gluten free)	
Masala Papadum	1.00
Spicy Crispy pancake (Gluten free)	
Selection of Chutneys or Pickles Per Person	1.00
Plain Naan	3.50
Flat puffed unleavened bread cooked in the tandoor	
Kulsa Naan	4.00
Naan stuffed with onions and fresh coriander	
Garlic Naan	4.00
Naan stuffed with garlic	
Keema Naan	4.00
Naan stuffed with mince meat	
Peshawari Naan	4.00
Naan stuffed with almond powder & sultana sweet	
Paratha	4.00
Fried flaky round bread cooked in ghee	
Chapati Thin Bread	3.00
Tandoori Roti	3.50
Thinner version of naan bread cooked in the tandoor	
French Fries	3.50



BENGAL RAJ

STOKE BISHOP

Exclusive Indian Cuisine

Fully Licensed & Air Conditioned



STARTERS

Spring Roll	5.50	Chicken Or Lamb Tikka	6.50
Pastry roll stuffed with fresh mixed vegetable filling deep fried, served with salad		Boneless chicken or lamb marinated in special recipe and barbecued in the clay oven	
Onion Bhajee	5.50	Seekh Kebab	6.50
Sliced onions, mixed with gram flour and herbs, deep fried		Minced fillet of lamb with eastern spice and herbs barbecued on skewer	
Meat Or Vegetable Samosa	5.50	Fish Tikka	7.50
Pastry triangle stuffed with mixed meat or vegetable filling, deep fried, served with salad		Cubes of salmon fish marinated in special spices and grilled in the tandoor	
Chicken Chat	6.50	Prawn Puree	7.50
Pieces of chicken cooked with cucumber in special spices known as "chat masala"		Succulent prawns, spiced and served with a puree (pancake)	
Tandoori Chicken	6.50	King Prawn Projaputi	6.50
Spring chicken marinated in special recipe and barbecued in the clay oven		King prawn marinated with exotic spices and deep fried	



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 12.50

Boneless chicken pieces marinated and BBQ in the clay oven

Lamb Tikka 12.50

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

Tandoori Chicken 12.50

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

Fish Tikka 14.50

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

Chicken Shashlick 14.50

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

Lamb Shashlick 14.50

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

Tandoori King Prawns 17.50

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

Tandoori Mix Grill 17.50

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 14.50

Chicken/Lamb 16.50

Prawn/Chicken Tikka 16.50

King Prawn 18.50

Special Biryani 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 delight!

Bengal Special

King Prawns 19.50

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

King Prawn Chilli Masala 19.50

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

King Prawn Kara Masala 19.50

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

King Prawn Karahi 17.50

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

Tandoori King Prawn Masala 17.50

King size prawns, charcoal grilled and served in special sauce

Chicken Tikka Kara Masala 17.50

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

Chicken Tikka Chilli Masala 17.50

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

Chicken Tikka Masala 12.50

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

Chicken Tikka Rezala 12.50

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

Chicken Tikka Hara 12.50

Chicken tikka marinated in sweet tamarind sauce

Chicken Tikka Honey 12.50

Chicken tikka cooked with mild spices in special honey sauce

Chicken Tikka Butter 12.50

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

Chicken Tikka Jalfrezi 12.50

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

Chicken Tikka Patia 12.50

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

Chicken Tikka Bhuna 12.50

Chicken cooked in a medium thick sauce with tomatoes & onions

Chicken Tikka Balti 12.50

Chicken cooked in special balti sauce

Chicken Tikka Naga 12.50

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

Chicken Tikka Shatkora 12.50

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

Chicken Tikka Dopiaza 12.50

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

Chicken Tikka Sag Balti 12.50

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

Chicken Tikka Karahi 12.50

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



Chicken Dishes

Chicken Madras Or Vindaloo 10.50

Chicken cooked fairly hot or very hot spices respectively

Achari Chicken 10.50

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

Chicken Bhuna 10.50

Chicken cooked in a medium thick sauce with tomatoes

Chicken Korma 10.50

Chicken cooked in fresh cream herbs and nuts, very mild



Meat Dishes

Meat Madras Or Vindaloo 10.50

Mutton cooked fairly hot or very hot spices respectively

Achari Gosht 10.50

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

Bhuna Gosht 10.50

Mutton cooked in a medium thick sauce with tomatoes



Seafood Dishes

Prawn Madras Or Vindaloo 11.50

Prawn cooked fairly hot or very hot spices respectively

Prawn Bhuna 11.50

Prawns cooked in fresh ground spices in a special thick sauce

Methi Chicken 10.50

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

Chicken Dopiaza 10.50

Medium spiced chicken cooked with chopped onions in thick spicy sauce

Chicken Ceylon 10.50

Chicken cooked with fairly hot spices & coconut

Chicken Garlic Masala 10.50

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

Chicken Balti 10.50

Chicken cooked in special balti sauce

Rogan Chicken 10.50

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

Chicken Patia 10.50

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

Chicken Jalfrezi 10.50

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

Saag Chicken 10.50

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

Chicken Dansak 10.50

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

Karahi Chicken 10.50

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

Methi Gosht 10.50

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

Meat Korma 10.50

Mutton cooked in fresh cream herbs and nuts, very mild

Meat Dopiaza 10.50

Medium spiced mutton cooked with chopped onions in thick spicy sauce

Meat Garlic Masala 10.50

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

Rogan Gosht 10.50

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

Saag Gosht 10.50

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

Meat Rezala 10.50

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

Meat Balti 10.50

Mutton cooked in special balti sauce

Meat Dansak 10.50

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

Karahi Gosht 10.50

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

Prawn Korma 11.50

Prawns cooked in fresh cream, herbs & nuts very mild

Prawn Pathia 11.50

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

Saag Prawn 11.50

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

Prawn Dhansak 11.50

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

King Prawn 17.50

Madras or Vindaloo cooked fairly hot or very hot spices respectively

King Prawn Bhuna 17.50

Mutton cooked in fresh ground spices in a special thick sauce

King Prawn Korma 17.50

Prawns cooked in fresh cream, herbs & nuts very mild

King Prawn Pathia 17.50

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

King Prawn Dhansak 17.50

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

