



BANGLADESHI STREET FOOD MENU

STARTERS

(All starter dishes are served on a banana leaf)

DALI FAJEZE (VEGAN)

Lentils, smoked kashmiri chillies and fried onions.

SHINGARA (VEGAN / CHICKEN)

Pan-fried chicken or vegetables with hints of garlic, ginger, five spice stuffed in a home-made pastry.

GOLGAPPA (VEGAN / LAMB)

Pani puri pan-fried with lamb or chick peas, sour spices and smoked kashmiri chillies.

SPICY FISH PAKORA

Asian monkfish marinated in kashmiri chillies and mustard oil, dipped in lentils, batter and fried.

MAIN COURSES

SALON (HOT)

Chicken or lamb cooked with smoked kashmiri chillies, five spice, garlic, pickles, curry leaves, green peppers and onion stock.

SAKA KODDO KORAI (MEDIUM) (VEGAN)

Blend of pumpkin, seem seeds, red spinach, curry leaves, garlic, pickles, five spices, green peppers and onion.

SABUJA MACHA (MEDIUM TO HOT)

Asian monkfish with a sprinkle of flour, grilled with mustard seeds, cooked with blend of five spice, curry leaves, green chillies, green peppers, onion stock and coriander.

SHAHI KORMA (MEDIUM)

Chicken cooked with desiccated coconut, cashew nuts, curry leaves, blend of spices, green chillies and garam masala.

KALO BHUNA KORAI (MEDIUM)

Braised lamb in garlic, ginger and turmeric cooked with curry leaves, cherry tomatoes, garlic, pickles, fenugreek, five spice and onion stock.

SIDE DISHES

DHERASH (OKRA)

Pan-fried okra in garlic, turmeric, cherry tomatoes and onions.

MUKI (TARO ROOT)

Pan-fried taro roots in garlic, ginger, onions and turmeric.

CHOICE OF RICE OR NAN BREAD

BOILED RICE OR BUTTER NAN OR TANDORI ROTI

DESSERTS

JALEBI WITH VANILLA ICE CREAM SERVED WITH MASALA CHAI (TEA)

£24.50

If you suffer from allergens please ask our staff to view our Eat Safe allergens information pack.