



Royal Bengal
Indian Restaurant

Menu

info@royalbengaluk.com
www.royalbengaluk.com

STARTERS

- Onion bhaji** Onions blended with gram flour and deep fried **V** £3.50
- Garlic fried mushroom** **V** £3.50
Sliced mushrooms slow cooked with a freshly prepared garlic sauce.
- Stuffed pepper** Capsicum stuffed with vegetables & baked in oven. **V** £3.95
- Chotpoti** Chickpeas with green chilli, chopped onions and tamarind. **V** £3.50
- Begun bhaja** Aubergines sliced & deep fried in butter & breadcrumbs **V** £3.50
- Samosa (Meat/Vegetable)** £3.50
Freshly cooked samosa with a mixed vegetable filling or minced meat.
- Dal shorba (Soup)** **V** £3.95
Light lentil soup flavoured with Indian herbs & spices to give an flavour to the soup.
- Murgh shorba (Soup)** £3.95
Lightly fried shredded chicken cooked with cornflour, garlic, egg and spices.
- King prawn butterfly** £5.50
Whole king prawn cut open sprinkled with spices then covered with bread crumbs & deep fried
- King prawn puri** Cooked in thick sauce with tomatoes and onions served on fried puri bread £5.95
- Sheek kebab** Spiced minced lamb, Sheek skewered and barbecued in the tandoori £3.95
- Shami kebab** £3.95
Minced lamb cooked with spices and onions. Made in to the shape of a burger
- Pakora** £3.95
Chicken/vegetable mixed in egg, covered in bread crumbs & deep fried
- Mix kebab** Chicken tikka, lamb tikka, sheek kebab £5.50
- Rashi kebab** £3.95
A blend of minced lamb spiced with fresh herbs and shallow fried, covered with omellete
- Chicken chat** Cooked in spice with chat masala sauce. Tangy taste £3.95
- Garlic fried king jhinga** £4.95
King prawns sliced and slow cooked with in a freshly prepared garlic sauce.
- Peri peri wrap (hot)** £4.50
Chapatti wrap with peri peri chicken tikka or delicious veggie with a bit of salad
- Keema bunda** £4.50
Minced meat rolled in chapati and served with salad & chutney ~ delicious
- Scallops** Steamed with chef's special sauce £5.50
- Garlic fried squid** Light garlic flavoured butter and deep fried £5.50

PLATTERS

- Mix vegetable platter** **V** £6.95
Combination of Onion bhaji, Veg Samosa's and Paneer tikka
- Tandoori mix platter** £7.95
Combination of Sheekh Kebab, Duck tikka and Chicken & Lamb Tikka

TANDOORI CUISINE

The tandoori is a barrel shaped, open topped charcoal fire oven with special clay walls. The main feature of the tandoori dish is the flavour imported to the cooked items because of the clay walls. The skill of oriental cooking is incomplete with tandoori bread and tandoori dishes. All tandoori dishes are marinated in yoghurt, garlic, ginger and various spices.

	Starter	Main
Chicken Tikka	£3.50	£7.95
Lamb Tikka	£3.95	£8.50
Cheesy Chicken or Lamb Tikka	£4.95	£8.95
Lightly spiced chicken in mint with spices cooked over charcoal, garnished with grated cheese & served on a sizzler with salad and mint sauce		
Tandoori Lamb Chops	£4.95	£9.95
Marinated lamb chops, grilled over charcoal Bangladeshi style. Served on a sizzler with salad		
Tandoori Chicken	£4.50	£8.95
Half spring chicken on the bone, served on sizzler with salad and mint sauce		
Tandoori King Prawn	£5.95	£11.95
King size prawn highly spiced, marinated in herb, grilled in the clay oven and served on the sizzler with salad		
Tandoori Fish Tikka	£5.95	£10.95
Salmon fish marinated, cooked over charcoal and served on a sizzler with salad and mint dip		
Tandoori Duck Tikka	£5.50	£10.95
Pieces of duck breast highly spiced, roasted in the clay oven & served on a sizzler with green salad		
Tandoori Sea Bass		£10.95
Fillets of sea bass delicately spiced, grilled over clay oven.		
Tandoori Trout		£10.95
marinated, cooked over charcoal & served on a sizzler with salad and mint dip		
Tandoori Special Grill		£11.95
chicken tikka, lamb tikka, tandoori chicken, sheek kebab		
King Prawn Shashlik		£11.95
king prawns roasted in clay oven with onions, peppers & tomatoes		
Chicken or Lamb Tikka Shashlik		£9.95

TANDOORI MASALA ^N

Cooked with our chef's unique recipe (mild).

Vegetable Tikka Masala	£8.95
Chicken Tikka Masala	£9.95
Lamb Tikka Masala	£10.95
Duck Tikka Masala	£10.95
Mixed Grill Masala (Chicken Tikka, Lamb Tikka & Tiger prawn)	£11.95
King Prawn Masala	£12.95

If you would like any dish which is not in the menu please ask us, we can make it for you

N NUT  HOT  VERY HOT **V** VEGETARIAN

ROYAL BENGAL & CHEF'S SPECIAL

Royal Bengal Special & Our Chefs selection comprises of a distinctive range of curries which you may have tried before, however each dish is prepared in our particular way for that special flavour unique to Royal Bengal.

Garlic Chilli Chicken/Lamb  **£9.95**

Chicken cooked with chopped onions, tomatoes, and sliced green chillies with garlic - fairly hot dish

Chicken/Lamb Tikka Rizela **£9.95**

Grilled chicken tikka cooked with garlic, onion, yoghurt, capsicum, green chilli's & sprinkle of coriander. Tangy to medium

Kufta Jalfrazi  **£9.95**

Minced lamb ball cooked with chunks of onions and green peppers, red chilli and fresh green chillies in a hot sauce.

Goan Chicken **£9.95**

Cooked with green & red pepper, sliced onions, yoghurt, honey, coconut cream & fine spices

Jall Ghost or Murugh  **£9.95**

A dry distinctive combination of lamb or chicken, tomatoes, onions and spices. The sauce is made of a very hot bangladeshi chilli called 'naga'

Mint Gosht a mild dish cooked with fresh garden mint **£9.95**

Chicken/Lamb Achar **£9.95**

Cooked in a pickle sauce slightly hot & sour, a very tasty dish

Bindhi Gosth **£9.95**


Cooked with okra & chef's finest sauce

Allepy Fish Curry **£10.95**

A south indian style preparation of fish cooked in coconut milk tempered with mustard seeds and curry leaves, soured with raw mango and tamarind.

Thengapal Duck **£11.95**

Seared breast of duck served with kerala style caramelised onion and bell peppers sauce scented with ground fennel seeds.

Makhani  **£9.95**

Punjabi style, chicken tikka/lamb tikka marinated with hung yoghurt, tandoori masala, roasted in tandoor then simmered in light tangy tomato, honey and cashew nut makhani sauce.

Beef Malabar **£11.95**

Tender chunks of organic Aberdeen Angus beef, stewed gently with mustard, yoghurt, and south Indian blends of spices.

South Indian Lamb/Chicken  **£10.95**

Expect piquant, yet smoothing taste. Cooked to slow perfection with spinach and Masoor Dall (lentils).

Sea Food Platter **£12.95**

Salmon, tiger prawn, king prawn cooked with special medium spices.

Murugh Tanga **£10.95**

Sliced chicken breast, cooked in medium spices, with fresh garlic, coriander, green chilli, sweet & sour spicy sauce. Highly recommended dish.

Teen Mirchi  **£9.95**

Sliced chicken tikka / lamb tikka cooked with spicy masala hot sauce & red chilli

Jhinga Jafrani  **£12.95**

Selection of jumbo prawns, barbecued with tomatoes, green peppers, onions and garlic, cooked in freshly spiced sauce. Medium dish

ROYAL BENGAL & CHEF'S SPECIAL

Royal Shahjaneer	£9.95
Pieces of lamb/chicken cooked in highly flavoured fresh indian herbs, tomatoes, onion & ginger - medium dish hot on request.	
Chicken Rama Rama	£9.95
Sliced chicken tikka cooked with medium spiced minced lamb, various spices & herbs	
Fish Malai Curry 	£10.95
Seasonal fish simmered in delicate cashew nut and coconut milk curry, tempered with curry leaves and mustard seeds. A speciality of West Bengal.	
Bengal Khazana	£12.95
Diced chicken tikka and lamb tikka cooked with a whole king prawn in a special blend of peppers, onions, carrots topped with fresh coriander. A true spectacular of a dish.	
Fiery Chicken / Lamb  	£9.95
Chicken tikka / lamb tikka cooked with green chilli, red chilli and spices	
Mass Masala 	£10.95
Slices of Seasonal fish. Marinated overnight and served in a wonderful onion flavoured sauce.	
Mass Jalfrezezy 	£10.95
Seasonal Fillet of fish in a terrific hot spicy sauce of green chillies turmeric, garlic and ginger	
Goan Mass Curry	£10.95
A popular goan dish of succulent Seasonal fish cooked in onion, tomato and coconut milk	
Satkora Chicken / Lamb	£9.95
Prepared using a unique Bangladeshi regional zesty citrus fruit, creating a tantalizing flavoursome dish	
Butter Chicken 	£9.95
Chicken tikka/lamb tikka marinated with yoghurt, tandoori masala, roasted in tandoor then simmered in light tangy tomato, cream, honey and butter.	
Tandoori chicken pyaza 	£9.95
Strips of tandoori chicken cooked with onions fresh garlic and thai red chillies with a sprinkle of coriander.	
Shahi chicken or meat tikka	£9.95
Prepared with selected spices in a very thick sauce with a sprinkle of fresh coriander to add a delicious flavour. Mild & creamy	
Azwani chicken / lamb 	£9.95
Pieces of chicken tikka / lamb tikka cooked in highly flavoured fresh indian herbs, tomatoes, onion & ginger - medium to hot.	
Chicken or lamb lucknow 	£9.95
Chicken or lamb cooked with fresh yoghurt and mushroom. Medium to hot.	
Tandoori Jalali  	£10.95
Marinated chicken or lamb pieces cooked with tomatoes, onions, eggplant, garlic with special hot sauce.	
Jhinga Maharaja  	£11.95
A unique dish of king prawns barbecued in the clay oven with fresh tomatoes, onions and green pepper prepared with a homemade hot sauce.	
Lamb Shank	£12.95
Tender slow cooked lamb shank cooked in various indian spices in medium sauce	

OLD FAVOURITES

(Traditional dishes)

Vegetable £6.95 Chicken £7.95 Lamb £8.95

Chicken Tikka £8.95 Lamb Tikka £9.50 Tiger Prawn £9.95

Beef £9.95 Duck £9.95 King Prawn £10.95

Curry (Medium) Traditional dish

Ceylon (Hot) cooked with coconut 

Bhuna

A thoroughly garnished dish cooked with onions, garlic, tomato, little condensed but one of the most tasteful dishes.

Korma (Mild) 

Tender boneless chicken cooked with coconut in a creamy, mild spiced sauce

Rogan Josh

Tender fillets of chicken cooked with tomatoes and onions in our own blended sauce

Madras 

Fairly hot chicken curry with ginger and garlic - a traditional South Indian dishes

Dupiaza

Cooked with fresh coriander, spices & chunky onions. Medium.

Jalfrezi 

Hot. Cooked with sliced onions, green peppers, & green chilli's.

Sally 

With crisp straw potatoes on top and apricot

Passanda 

Cooked in yoghurt, cream, nut, sultana & spices producing creamy texture. Mild

Kashimir 

Chicken or meat cooked with fruits

Spinach (sag)

Prepared with garlic, ginger, spices & fresh spinach to add maximum flavour. Medium

Vindaloo 

Very hot, strong flavoured dish cooked rich sauce and potatoes

Karai

Highly spiced specialities cooked in the Karai, a wok like utensil, with fresh ginger, garlic, tomatoes, onion and capsicum

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BIRIANI DISHES

Cooked in Basmati rice, served with special curry sauce

Vegetable Biriani	£8.95
Chicken/lamb Biriani	£9.95
Chicken/lamb Tikka Biriani	£10.95
Persian biryani (chicken tikka/ lamb tikka / tiger prawn) fruity Biriani omlette on top)	£11.50
King Prawn Biriani	£12.95
Tandoori Mixed Biriani (chicken tikka, lamb tikka, Tiger prawn)	£12.95

BALTI AND PARSI DISHES

(Includes Rice or Nan)

Vegetable	£8.95	Chicken	£9.95	Lamb	£10.95
Chicken Tikka	£10.95	Lamb Tikka	£11.50	Tiger Prawn	£11.95
Beef	£11.95	Duck	£11.95	King Prawn	£12.95

Balti

Herbs and spices prepared on the premises, to which tender pieces of meat are added and gently marinated before they are slowly cooked in the special Balti pan.

Dhansak

A sweet and sour hot curry cooked with lentils

Pathia

A spiced dish prepared in an enriched, thick sauce for a sweet and sour taste

VEGETARIAN (Main Courses)

Vegetable Makhani **N** £6.95

A mild seasonal vegetable curry with indian cottage cheese, honey and cashew nut makhani sauce.

Sabzi Bahar £6.95

Mushrooms, cauliflower and cheese cooked with fine spices

Vegetable Jalali £6.95

Cooked with chopped tomato's, onions, green peppers & spices.
Producing rich aromatic hot sauce.

Sabzi Rizala £6.95

Fresh vegetables cooked and served with a hot rizala sauce

Saag Mushrooms £6.95

Spinach cooked with sliced button mushrooms

Saag Lasooni £6.95

Ground spinach and garlic cooked with capsicum, with selected herbs and spices

Karai Brinjal £6.95

Fresh aubergine tossed in the karai, cooked with onions, ginger and garlic.

Karai Aloo Chana £6.95

Pieces of potatoes cooked with chick peas in the karai, cooked with onions, ginger, garlic and chef's special sauce. A true sizzler of a dish..

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SIDE DISHES

Garlic Aloo Paneer – potatoes with garlic & cheese **£3.95**

Bombay Aloo Spiced Potatoes **£3.95**

Aloo Begun potatoes & aubergine **£3.95**

Sag Aloo spinach & potatoes **£3.95**

Aloo Gobi potatoes with cauliflower **£3.95**

Bhindi Dupiaza okra with diced onions **£3.95**

Sag Poneer spinach with cheese **£3.95**

Mushroom Bhaji **£3.95**

Sag Bhaji (spinach) **£3.95**

Brinjal Bhaji lightly spiced aubergine fried with onions **£3.95**

Chana Masala chickpeas **£3.95**

Tarka Dhall lentils with fried garlic **£3.95**

Gobi Poneer cauliflower with cheese **£3.95**

Motor Poneer green peas with cheese **£3.95**

Keema Aloo minced lamb & spicy potato **£3.95**

ROYAL BENGAL

BANQUET SPECIAL

An extra special dish ~ A most enjoyable experience Possibly unlike anything you may have tried before

KURGEE CHICKEN £49.00 (2 people)

Whole chicken marinated for several hours in a blend of a dozen individual herbs and spices.

KURGEE LAMB £69.00 (4 people)

Whole leg of lamb marinated for several hours with a secret combination of delicate herbs and spices then roasted. Both kurgées include starters, selected kebabs, nan breads, selected vegetable side dishes, special basmati rice, also papadoms & chutneys... PLUS coffee

SORRY~24 HOUR NOTICE REQUIRED

SUNDRIES

Rice boiled	£2.25
Pilau Rice	£2.75
Mushroom Fried Rice or Egg Fried Rice	£2.95
Special Fried Rice or Vegetable Fried Rice	£3.50
Keema Fried Rice or Chicken Fried Rice	£3.50
Lemon Fried Rice or Garlic Rice	£2.95
Coconut Rice	£2.95
Chana Rice chickpeas	£2.95
Chips	£2.25
Raitha spiced yoghurt with cucumber or onion	£2.00
Papadoms plain or spicy	£0.70
Chutney Tray – (mango, mixed pickle, mint sauce & onion salad)	£2.00

FRESH BAKED BREAD

Naan plain	£2.25
Keema Nan stuffed with minced meat	£2.95
Garlic Naan	£2.95
Peshwari Naan sweet N	£2.95
Cheese & Coriander Naan or Chilli Naan	£2.95
Stuffed Naan stuffed with vegetables	£3.25
Stuffed Paratha stuffed with mixed vegetables	£3.25
Plain Paratha plain, flaky fried bread	£2.95
Chapatti	£1.50
Roti	£2.50

KIDS MENU / ENGLISH MENU

Chicken tikka pieces	£4.95
Bite size pieces of chicken tikka served with French fries	
Chicken korma N	£6.95
Served with French fries and boiled rice	
Chicken and chips	£4.95
Omelette & chips	£4.95

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SET MEALS

FOR 2 PERSON (A) Spicy / mild

2 Popadoms, Chicken Tikka, Onion Bhaji
Chicken Korma, Lamb Jalfrezi
Sag Aloo, 2 Pilau Rice, 1 Nan Bread

£32.95

FOR 2 PERSON (B) Tandoori

2 Popadoms, Sheek kabab, Chicken Tikka
1/2 Tandoori Chicken, Lamb Tikka,
2 Pilau Rice, 1 Nan Bread

£32.95

FOR 4 PERSON (C)

4 Popadoms, Meat Samosa, Chicken Tikka, Onion Bhaji
Chicken Tikka Masala, Chicken Bhuna, Lamb Korma, Lamb Korai,
Bombay Aloo, Mushroom Bhaji, 3 Pilau Rice, 2 Nan Bread

£62.95

FOR 2 PERSON VEGETARIAN MEALS (D)

2 Popadoms, Aloo Chat, Onion Bajji, Vegetable Karai,
Vegetable Tikka Masala, 2 Pilau Rice, 1 Nan Bread

£24.95

Celebrations

Celebrate your birthday party, hen night, anniversary, engagement in our restaurant.

We can accommodate upto 65 guests with special set menus to suit the occasion.

If you have a query or would like to make a future booking please talk to your waiter or contact us.

PLEASE CONSULT MANAGEMENT FOR YOUR PARTICULAR REQUIREMENTS



FOOD ALLERGIES & INTOLERANCES

CUSTOMERS ARE ADVISED TO LET OUR STAFF KNOW IF ANY FOOD MAY CAUSE ALLERGIC REACTION PRIOR TO ORDER. IF YOU WOULD LIKE TO KNOW THE LIST OF INGREDIENTS USED IN A PARTICULAR DISH FROM OUR MENU.

OUR MANAGER WILL BE HAPPY TO ASSIST YOU.

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Royal Bengal
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Open 7 days a week including bank holidays.
Sunday - Thursday 5:00 - 11.00
Friday - Saturday 5:00 - midnight

2 CORONATION PARADE, HAMBLE SO31 4JT

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