



Summer

Two courses only £9.95 per person

STARTER

[Choose any one from the list of Starters]

MALAI CHICKEN TIKKA

Cube of chicken marinated with cheddar cheese, crushed green chilli, ginger and garlic, white pepper, mint, coriander, fresh cream and then roasted in tandoor.

LAMB CHOP

Lamb chops marinated with curd, garam massala, kashmiri chilli, turmeric, lemon juice, ginger and garlic paste and then roasted in tandoor.

TANDOORI SALMON

Diced Salmon marinated with ajwain, garam massala, turmeric, chilly, ginger and garlic paste, curd and then roasted in tandoor.

PANIR SHASLIK

Cottage cheese marinated in special spices and roasted in tandoor. Starters are served with Fresh Salads

MAIN COURSE

[Choose any one from the list of Main Courses]

BILASH SUPER

**** (Signature Dish) ****

Special recipe of Bilash, this consists marinated diced chicken tikka which is grilled in charcoal clay oven. Thereafter cooked with the following, onions, garlic and ginger, curry leaf, then added spicy tomato sauce then served with fresh cream. Once tried this dish you will never try any other chicken dishes anywhere, anytime.

LAGAN KA MURGH (AWADI)

Lucknow style royal flavoured chicken curry. This dish consists of almonds, dry coconuts, cashew nuts and poppy seeds paste.

MEAT MASSALA

Cube of tender mutton marinated with ginger, garlic, salt and yogurt. Thereafter cooked with turmeric, chilly, coriander, cumin, garam massala, ginger, garlic and fresh home-made tomato puree.

PALAK GHOST

Special spiced lamb cooked with spinach. This dish has a distinguished flavour of Bangladesh.

FISH MASSALA

Fish cooked in Bangladeshi style.

VEGETABLE KOFTA

Mixed vegetable balls in spicy tomato sauce.

PANIR MALAI CURRY

Cottage cheese cooked with garlic, ginger, white pepper, chilly sauce and fresh cream. Main Course served with a choice of Pillou Rice or Naan.

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