

# delicious authentic Indian cuisine...

# Bengal Curry House

Trading since 1981

*Dear Patrons,*

*Thank you for choosing the famous Bengal Curry House. Since 1981 we have been serving delicious authentic Indian cuisine in beautiful Brisbane. We are a family business and we aim to keep a warm, friendly and clean atmosphere where you can bring your family and friends and have a good time.*

*At the Bengal Curry House we strive to provide you with nutritious and tasty meals. We do not use mass produced imported bottled sauces as many other Indian Restaurants do. All our sauces are made by us in our own kitchen from scratch. As such you will taste, smell and feel a big difference with our curries compared to other curry restaurants. All the vegetables, meat and poultry (we use chicken breast fillet) are grown in our own beautiful state of Queensland. We do not add artificial flavours, MSG, preservatives, Lye water, glutinous thickeners to our curries. We never have and we never will.*

*Please let us know if you are not happy with your meal and we will prepare another for you at no extra cost.*

***All our curries are gluten free.***



***17 Fox Street, Wynnum (by the Bay)***  
***BYO Dine in or Take away open Monday to Saturday from 5pm***  
***Telephone 3893 4266***



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## Drinks

**Lussi:** Freshly blended using sweet yoghurt, rose water or mango puree.

## Entree

**Papadum:** A light and crunchy savoury very mildly spiced, made from lentil or Urad Dal cooked daily in pure vegetable oil.

**Samosa:** Lightly spiced meat and peas hand wrapped inside crispy pastry. Cooked golden brown. A delight to eat with our own chilli or tomato sauce.

**Pakora:** A delicious tasty morsel made from ground chick peas, sweet onion and very mild herbs and spices.

**Chicken Tikka:** Succulent pieces of boneless breast marinated in a subtly spiced yoghurt sauce. Cooked over charcoal flame.

**Maroti (Indian Pizza):** Tender pieces of lean Lamb, Beef, Chicken or Vegetable infused with our own full flavoured tomato sauce base, aromatic spices spread on hand-rolled bread dough, topped with a lavish serving of mozzarella cheese baked as you order.



**Duo of Dips:** Duo of dips consists of yogurt/cucumber and lentils.

## Dal

**Dal** is a nutritious dish prepared from stone cracked lentils. Available in your choice of Lamb, Beef, Chicken, Chickpeas or Vegetables.

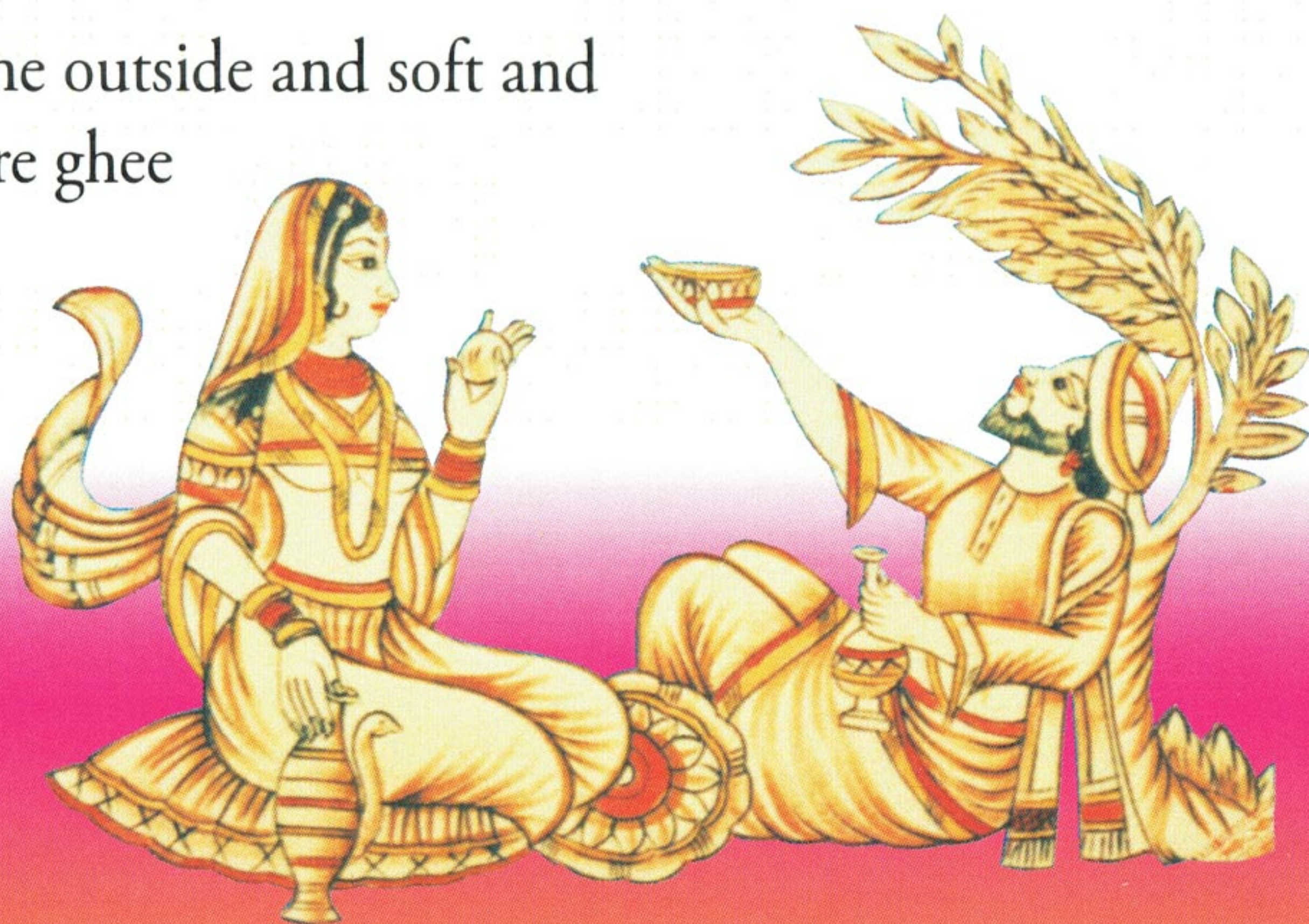
## Breads

Bengal Curry House is well known for its hand rolled breads which are cooked as soon as you order.

**Roti:** A round soft bread made with plain flour.

**Naan:** Leavened bread baked in the oven as you order scented with black cumin seed.

**Paratha:** Golden brown on the outside and soft and tender on the inside using pure ghee as a baste. Served piping hot from the oven.



## Drinks

Rosewater Lussi	\$5.95
Mango Lussi	\$6.50
Coke/Fanta/Lemonade	\$3.50
Orange or Apple Juice	\$3.95
Mineral Water	\$3.95

## Entree

Papadum (4pcs)	\$2.95
Samosa (2pcs; choose Meat or Veg)	\$5.95
Pakora (2pcs)	\$4.95
Chicken Tikka (6 to 9 pcs)	\$9.95
Duo of Dips	\$10.95
Maroti (Indian Pizza)	\$15.95
Mixed Entree	\$15.95
(1 pc Vegetable Samosa, 1 pc Meat Samosa, 4pcs Chicken Tikka & 2 pcs of Pakora)	

## Dal

Chicken Dal	\$14.95
Beef or Lamb Dal	\$14.95
Vegetable Dal	\$14.95
Chicpeas Dal	\$14.95
Plain Dal	\$11.95

## Breads

Roti	\$3.50
Naan	\$3.95
Peshwari Naan (dried fruits & Nuts)	\$6.95
Paratha	\$4.95

### TOPPINGS

GARLIC \$1.50 , CHEESE \$3.00,  
SPINACH \$2.00

## Accompaniments

Yoghurt (plain)	\$3.95
Yoghurt Cucumber	\$4.50
Mango Chutney (sweet)	\$3.50
Pickles	\$3.50
Indian Tomato Salsa	\$4.95

## Dessert

Vanilla Ice Cream (Sprinkles 0.50c)	\$4.50
Mango & Macademia Nut Ice-cream	\$6.50
Kulfi (Rose flavoured Ice Cream with pistachio nuts)	\$6.50



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## About Our Bengal Curry House Curries

*Cooked according to unique and secret Amen family recipes creating dishes with enticing aromas to tantalise your taste buds.*

### House Specialities

**Rogan Josh:** (GF) A full bodied aromatic dish prepared with at least 15 different spices, chopped spinach, cream and yoghurt. Recommended meat - lamb or beef with Naan or Paratha.



**Rezala:** (DF, GF) This delicious curry is rich in coconut milk and sliced capsicum, onion and fresh coriander.

We recommend - Chicken, Lamb or Prawn with Naan bread.

**Shahi Korma (Kashmiri Korma):** (GF) A curry of the elite class due to its costly ingredients. Delicious almonds, macadamia, walnuts and pecans grace the creamy coconut sauce of this heavenly curry.

Recommended meat - Lamb or Chicken with Garlic

Naan / plain Paratha.

**Chicken Tikka Masala:** (GF) Marinated boneless, skinless, chicken breast fillets are sizzled in the oven and then cooked in a tasty creamy tomato base sauce.

Recommended bread - Plain Naan.

**Butter Chicken:** (GF) An exceptionally decadent fragrant curry. Succulent chicken breast fillets prepared in a rich delicately spiced curry sauce with finely ground almonds and a slight hint of cinnamon.

**Non Dairy Butter Chicken:** On popular demand our chefs, after lengthy experiments have created this curry. It has the same rich and fabulous flavour as our regular Butter Chicken but is dairy free. *Enjoy*

Recommended bread; Roti or Naan.



**Bhoona:** (GF) Full flavoured curry from Bengal. A perfect example of balanced blending of spices. This is a tantalising aromatic curry, rich in garlic, ginger, onion and infused with pepper, cinnamon, cardamon and cloves.

**Madras:** (DF, GF) The South-Eastern part of India has certain spices that are typical of this region. Rich in tomatoes, onions, black cumin seeds and fresh curry leaves that are grown on the premise. Madras has a deliciously tangy taste.

Recommended breads - Paratha or Naan.

**Sri Lanka:** (DF, GF) A creamy non- dairy coconut based subtly spiced curry. Enhanced by lemon and coriander leaves.

Recommended bread - Naan or Roti.

**Vindaloo:** (DF, GF) Vindaloo is a specially blended tangy tomato based curry requiring extensive preparation using as many as 20 different herbs, spices, seeds roots and leaves, cooked with potato and tomato.

Recommended bread - Roti.

**Korma:** (GF) A decadent curry popular with the early Moghul Emperors. Yoghurt, cream, coconut base and scented with cardamon, create this delicate and rich curry usually served at weddings and special occasions. We recommend Naan or Paratha with your Korma.

**Cakeage \$1.00 per person (max charge \$10) NO CORKAGE CHARGE**



*All prices include a serve of rice.  
Please ask for mild, medium, hot, or  
Indian hot for your curries.*

## Beef

	Regular Size	Economy Size
Beef, Chickpeas & Mix Veges	\$21.95	\$16.00
Bhoona Beef	\$21.95	\$16.00
Beef Madras	\$21.95	\$16.00
Beef Sri Lanka	\$21.95	\$16.00
Beef Vindaloo	\$21.95	\$16.00
Beef Korma	\$21.95	\$16.00
Beef Rogan Josh	\$23.50	\$16.95
Beef Shahi Korma	\$23.50	\$16.95
Beef Rezala	\$23.50	\$16.95

## Lamb

Lamb, Chickpeas & Mix Veges	\$22.95	\$16.00
Bhoona Lamb	\$22.95	\$16.00
Lamb Madras	\$22.95	\$16.00
Lamb Sri Lanka	\$22.95	\$16.00
Lamb Vindaloo	\$22.95	\$16.00
Lamb Korma	\$22.95	\$16.00
Lamb Rogan Josh	\$23.95	\$16.95
Lamb Shahi Korma	\$23.95	\$16.95
Lamb Rezala	\$23.95	\$16.95

## Chicken

Chicken, Chickpeas & Mix Veges	\$21.95	\$16.00
Bhoona Chicken	\$21.95	\$16.00
Chicken Madras	\$21.95	\$16.00
Chicken Sri Lanka	\$21.95	\$16.00
Chicken Vindaloo	\$21.95	\$16.00
Chicken Korma	\$21.95	\$16.00
Chicken Rogan Josh	\$23.50	\$16.95
Chicken Shahi Korma	\$23.50	\$16.95
Chicken Tikka Masala	\$23.50	\$16.95
Butter Chicken	\$23.50	\$16.95
Chicken Rezala	\$23.50	\$16.95

## Vegetable

Vegetable & Chickpeas	\$18.95	\$14.95
Madras Vegetable	\$18.95	\$14.95
Vegetable Vindaloo	\$18.95	\$14.95
Vegetable Korma	\$19.95	\$15.95
Vegetable Rezala	\$19.95	\$15.95

## Prawn

Prawn & Vegetables	\$22.95
Prawn Madras	\$22.95
Prawn Vindaloo	\$22.95
Prawn Korma	\$23.95
Prawn Rezala	\$23.95



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*Why not try something different and exotic this year?*

*Have your Birthdays,  
Bon Voyage,  
Christmas or any reason  
party at our place...*



*Chicken Tikka*



*Pakora*



*Samosa*



## ***Banquet Menu***

*(Minimum 24 hours notice required)*

\$31.00 per head for 20 to 35 people (a saving of more than \$60 for a group of 20 people).

**Mixed Entree:** Papadum, Samosa, Chicken Tikka.

**Main Meals:** Your choice of any 4 Curries.

**Accompaniments:** Yoghurt Cucumber, Indian Tomato Salsa.

**Breads:** Your choice of any two breads from Naan, Garlic Naan, Roti or Paratha.

## ***Monday and Tuesday Specials***

*(Takeaway & Dine in)*

**Buy one full priced Curry and get a second Curry for \$16.95**

Ask our friendly staff for a free \*loyalty card that entitles you to a 10th complimentary curry with every 9 curries purchased. You save up to \$23.95 \*CONDITIONS APPLY

**GIFT VOUCHERS AVAILABLE IN STORE**

**Enquiries, call Roo Mobile 0419 717 718**