

# Bengal Curry House

Trading since 1981

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

*Have your Birthdays,  
Bon Voyage,  
Christmas or any reason  
party at our private courtyard  
that fit up to 30 dinners  
comfortably.*



*Chicken Tikka*



*Pakora*



*Samosa*



## *Banquet Menu*

*(Minimum 24 hours notice required)*

**Private Courtyard Seats 30 People Comfortably.**

\$40.00 per head for 20 to 30 people *(a saving of more than \$58 for a group of 20 people).*

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

**Main Meals:** Your choice of any 4 Curries (including one vegetable dish).

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

**Breads:** Your choice of any two breads from naan, garlic naan, roti or paratha.

## *Tuesday Special*

*(Takeaway & Dine in)*

**Buy one full priced Curry and get a second Curry for \$19.95**

**GIFT VOUCHERS AVAILABLE IN STORE**

**Enquiries please call Roo: 0419 717 718 or Sharif: 0419 850 007**



# delicious authentic Indian cuisine...

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## DEAR PATRONS

*Thank you for choosing Bengal Curry House. We started in 1981 and have served many thousands of delicious Curries to our patrons.*

*Approximately 95% of the ingredients we use to prepare your meals are grown in beautiful Australia. Our Aussie produce is amongst the safest in the world. Australian produce costs more but the money stays in Australia.*

*We do not use mass produced imported bulk sauces as used by many other Curry restaurants. We care for your health and the health of our family and friends who eat the food we cook.*

*Our in-depth knowledge of spices and herbs enables us to make all our sauces from scratch, on our premise here in our home town of Wynnum.*

*Butter Chicken, Chicken Tikka Masala, Korma, Rogan Josh, Rezala, Bhoona, Madras, Vindaloo and our Sri Lankan Curries are all unique, you will not taste the same anywhere else!*

*We do not add preservatives, artificial flavouring, MSG, lye water or thickeners.*

*While ordering your Curries please ask for mild, medium, hot, very hot or Indian [blow your socks off] hot! IF YOU ARE USED TO CHILLI PLEASE DO NOT ORDER MILD.*

**ALL CURRIES ARE GLUTEN FREE.**

**EAT AND ENJOY LIFE!!**



**17 Fox Street, Wynnum (by the Bay)**

**Sundays and all public holidays are closed.**

**BYO Dine in or Take away open Monday to Saturday from 5pm**

**For Reservation or Takeaway Phone: 3893 4266**



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## Drinks

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

## Entree

**Papadum:** (DF, GF) Light and crunchy savoury very mildly spiced. Made from Urad Dal flour cooked daily in pure vegetable or canola oil.

**Meat Samosa:** (DF) Lightly spiced meat and peas hand wrapped inside crispy pastry. Cooked golden brown. A delight to eat with our own house made chilli sauce.

**Vegetable Samosa:** (DF) Lightly spiced seasonal vegetable hand rolled inside crispy pastry. Cooked golden brown. A delight to eat with our own house made chilli sauce.

**Pakora:** (DF, GF) A delicious tasty morsel made from ground chick peas, sweet onion and very subtle herbs and spices.

**Chicken Tikka:** (DF, GF) Succulent pieces of boneless breast marinated in a subtly spiced marinade. Cooked over charcoal flame with smouldering hickory chips.

**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.



## Dal (GF)

**Dal** is a nutritious dish prepared from stone cracked lentils. Available in your choice of plain dal, lamb, beef, chicken, chickpeas or vegetables.

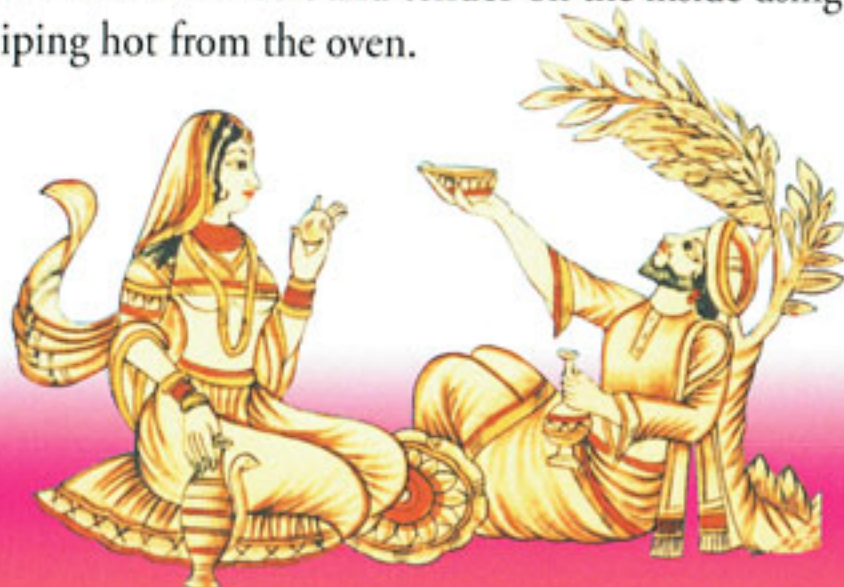
## Breads

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 (Nigela).

**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	\$7.95
Mango Lussi	\$8.95
Coke/Fanta/Lemonade	\$3.95
OJ / AJ / or Mineral Water	\$4.95

## Entree

Papadum (DF, GF) (4pcs)	\$3.95
Meat Samosa (DF) (2pcs)	\$8.95
Vegetable Samosa (DF) (2pcs)	\$7.95
Pakora (DF, GF) (2pcs)	\$6.95
Chicken Tikka (DF, GF) (6 to 8 pcs)	\$10.95
Vegetable Maroti (Indian Pizza)	\$16.95
Chicken or Beef Maroti (Indian Pizza)	\$18.95
Mixed Entree	\$18.95

(1 pc Vegetable Samosa, 1 pc Meat Samosa, 4pcs Chicken Tikka & 2 pcs of Pakora)

## Dal

Plain Dal (GF, DF)	\$14.95
Add: Chickpeas \$3.95, Vegetable \$4.00, Beef or Chicken \$5.00	

## Breads

Roti	\$3.95
Naan	\$4.50
Peshwari Naan (dried fruits & Nuts)	\$7.95
Paratha	\$5.95

## TOPPINGS

GARLIC \$2.50, CHEESE \$4.00, SPINACH \$3.00

## Accompaniments

Yoghurt (plain)	\$4.95
Yoghurt Cucumber	\$6.95
Mango Chutney / Pickles	\$4.95
Indian Tomato Salsa	\$6.95

## Dessert

Vanilla Ice Cream (Sprinkles 0.50c)	\$5.50
Mango & Macademia Nut Ice-cream	\$8.95
Kulfi (Rose flavoured Ice Cream with pistachio nuts)	\$8.95



# delicious authentic Indian cuisine...

## 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. Recommended meat - lamb, beef, chicken or prawn with Naan or Paratha.

**Rezala:** (DF, GF) This delicious curry is rich in coconut milk and super thin 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

Recommended bread Garlic Naan or Paratha.

**Chicken Tikka Masala:** (GF) Bite sized pieces of skinless chicken breast marinated overnight in our own secret blend then cooked and smoked slowly over smouldering hickory chips in the charcoal oven.

Smoked chicken pieces are then immersed in a delicious creamy tomato puree (paste) sauce made with fresh ginger, pods of green cardamon, whole cloves, cinnamon bark to create a curry like no other.

Recommended bread naan or roti.

**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. Recommended bread naan and plain paratha.

**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.

Recommended meat beef with plain paratha.

**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 meat chicken or lamb with 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.



Please ask for mild (no chilli), medium, hot, very hot, or Indian hot for your curries.

**ALL CURRIES ARE GLUTEN FREE**

### Beef

	Regular Size	Economy Size
Bhoona Beef	\$22.95	\$17.95
Beef Madras	\$22.95	\$17.95
Beef Sri Lanka	\$22.95	\$17.95
Beef Vindaloo	\$22.95	\$17.95
Beef Korma	\$23.95	\$18.95
Beef Rogan Josh	\$23.95	\$18.95
Beef Shahi Korma	\$23.95	\$18.95
Beef Rezala	\$23.95	\$18.95

### Lamb

Bhoona Lamb	\$23.95	\$18.95
Lamb Madras	\$23.95	\$18.95
Lamb Sri Lanka	\$23.95	\$18.95
Lamb Vindaloo	\$23.95	\$18.95
Lamb Korma	\$24.95	\$19.95
Lamb Rogan Josh	\$24.95	\$19.95
Lamb Shahi Korma	\$24.95	\$19.95
Lamb Rezala	\$24.95	\$19.95

### Chicken

Bhoona Chicken	\$22.95	\$17.95
Chicken Madras	\$22.95	\$17.95
Chicken Sri Lanka	\$22.95	\$17.95
Chicken Vindaloo	\$22.95	\$17.95
Chicken Korma	\$23.95	\$18.95
Chicken Rogan Josh	\$23.95	\$18.95
Chicken Shahi Korma	\$23.95	\$18.95
Chicken Tikka Masala	\$23.95	\$18.95
Butter Chicken	\$23.95	\$18.95
Chicken Rezala	\$23.95	\$18.95

### Vegetable

Vegetable & Chickpeas	\$19.95	\$17.95
Madras Vegetable	\$19.95	\$17.95
Vegetable Vindaloo	\$19.95	\$17.95
Vegetable Korma	\$20.95	\$18.95
Vegetable Rezala	\$20.95	\$18.95

### Prawn

Prawn & Vegetables	\$24.95
Prawn Madras	\$24.95
Prawn Vindaloo	\$24.95
Prawn Korma	\$25.95
Prawn Rezala	\$25.95
Prawn Rogan Josh	\$25.95

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