

# 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 35 dinners  
comfortably.



Chicken Tikka



Pakora



Samosa



## Banquet Menu

(Minimum 24 hours notice required)

Private Courtyard Seats 35 People Comfortably.

\$35.00 per head for 20 to 35 people (a saving of more than \$56 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 \$18.95

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 \$24.95 \*CONDITIONS APPLY

GIFT VOUCHERS AVAILABLE IN STORE

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

# 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  
For Reservation or Takeaway Phone: 3893 4266

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## Drinks

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

## Entree

**Papadam:** (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.

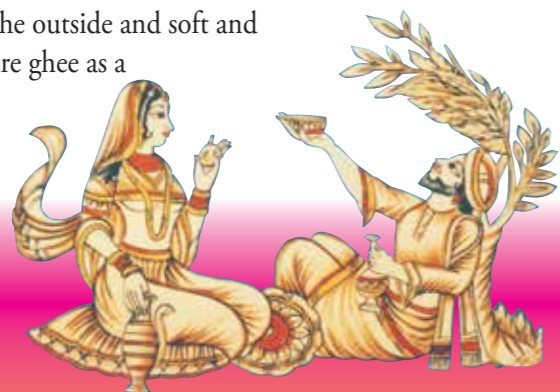
## Breads

Bengal Curry House is well known for it's 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	\$5.95
Mango Lussi	\$6.95
Coke/Fanta/Lemonade	\$3.50
OJ / AJ / or Mineral Water	\$3.95

## Entree

Papadam (DF, GF) (4pcs)	\$3.50
Meat Samosa (DF) (2pcs)	\$6.95
Vegetable Samosa (DF) (2pcs)	\$6.50
Pakora (DF, GF) (2pcs)	\$5.50
Chicken Tikka (DF, GF) (6 to 8 pcs)	\$9.95
Maroti (Indian Pizza)	\$16.95
Mixed Entree	\$16.95
(1 pc Vegetable Samosa, 1 pc Meat Samosa, 4pcs Chicken Tikka & 2 pcs of Pakora)	

## Dal

Plain Dal (GF, DF)	\$12.95
Add: Chickpeas \$2.00, Vegetable \$2.50, Beef \$3.50, Chicken \$3.50, Lamb \$4.00.	

## 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**

## Rice

Curries come with a serve of jasmine rice.  
Extra rice: regular \$2.00, large \$3.00.

## Accompaniments

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

## Dessert

Vanilla Ice Cream (Sprinkles 0.50c)	\$4.50
Mango & Macademia Nut Ice-cream	\$7.50
Kulfi (Rose flavoured Ice Cream with pistachio nuts)	\$7.50

## 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 or chicken with Naan or Paratha.



**Rezala:** (DF, GF) This delicious curry is rich in coconut milk and 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 carefully cooked and smoked slowly over smouldering hickory chips in the fiery 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.



Prices include a serve of jasmine rice. 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	\$16.95
Beef Madras	\$22.95	\$16.95
Beef Sri Lanka	\$22.95	\$16.95
Beef Vindaloo	\$22.95	\$16.95
Beef Korma	\$22.95	\$16.95
Beef Rogan Josh	\$23.95	\$17.95
Beef Shahi Korma	\$23.95	\$17.95
Beef Rezala	\$23.95	\$17.95

## Lamb

Bhoona Lamb	\$23.95	\$17.95
Lamb Madras	\$23.95	\$17.95
Lamb Sri Lanka	\$23.95	\$17.95
Lamb Vindaloo	\$23.95	\$17.95
Lamb Korma	\$23.95	\$17.95
Lamb Rogan Josh	\$24.95	\$18.95
Lamb Shahi Korma	\$24.95	\$18.95
Lamb Rezala	\$24.95	\$18.95

## Chicken

Bhoona Chicken	\$22.95	\$16.95
Chicken Madras	\$22.95	\$16.95
Chicken Sri Lanka	\$22.95	\$16.95
Chicken Vindaloo	\$22.95	\$16.95
Chicken Korma	\$22.95	\$16.95
Chicken Rogan Josh	\$23.95	\$17.95
Chicken Shahi Korma	\$23.95	\$17.95
Chicken Tikka Masala	\$23.95	\$17.95
Butter Chicken	\$23.95	\$17.95
Chicken Rezala	\$23.95	\$17.95

## Vegetable

Vegetable & Chickpeas	\$18.95	\$15.95
Madras Vegetable	\$18.95	\$15.95
Vegetable Vindaloo	\$18.95	\$15.95
Vegetable Korma	\$19.95	\$17.95
Vegetable Rezala	\$19.95	\$17.95

## Prawn

Prawn & Vegetables	\$23.95
Prawn Madras	\$23.95
Prawn Vindaloo	\$23.95
Prawn Korma	\$24.95
Prawn Rezala	\$24.95

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