



THE  
BENGAL  
LOUNGE

Established 2006

MENU

Welcome to



THE  
BENGAL  
LOUNGE

A family run business where we offer a menu of classic Indian and Bangladeshi dishes served alongside a few more contemporary creations, see our 'Bengal Lounge Specials' for dishes with a modern twist.

*If you suffer from any allergies to sugar, wheat, nuts or dairy products or have any other specific requirements please tell us when ordering. We will let you know immediately if something is suitable for you or not and advise you of any alternative options if available.*

Prepared by a team of specialist chefs using the finest ingredients, all our food is freshly cooked to order, using the leanest meat, the freshest vegetables and the finest spices.

We pride ourselves on creating a wonderfully friendly atmosphere, in a contemporary setting, for you to enjoy our first class cuisine.

Enjoy.

## Starters

- 1. Chicken/Lamb Chatt** ..... **£5.25**  
Chopped chicken or lamb cooked in a special chatt masala, hot and sour. Served on a salad
- 2. Chicken or Paneer Pakora** ..... **£5.50**  
Tender fragrant chicken or paneer marinated in spices and coated in a chickpea flour based batter until golden and crisp
- 3. Chicken Chilli Fry** ..... **£5.95**  
Crispy chicken stir-fried with peppers, spring onions, ginger, chilli and soy sauce
- 4. Prawn Puree** ..... **£5.50**  
Spicy prawns served on a deep fried puree bread
- 5. King Prawn Puree** ..... **£6.95**  
Spicy king prawns served on a deep fried puree bread
- 6. King Prawn Butterfly** ..... **£5.95**  
Large king prawn, lightly spiced, coated in breadcrumbs & deep fried
- 7. Ginger Prawn Stir Fry** ..... **£5.50**  
Prawns in a spicy garlic, ginger and soy sauce marinade, then quickly stir-fried with spring onions
- 8. Maas Biran** ..... **£5.50**  
Delicately spiced Bangladeshi fish, served with spicy caramelised onions
- 9. Samosa** ..... **£3.75**  
Minced meat or mixed vegetables encased in crispy pastry and fried
- 10. Onion Bhaji** ..... **£3.50**  
Onion mixed with gramflour (chickpea flour), herbs and spices then fried
- 11. Bengal Chatterpoti** ..... **£4.50**  
Potatoes with chick peas, prepared in a special tamarind sauce with egg and fresh chilli, hot & sour
- 12. Chilli Paneer** ..... **£5.50**  
Strips of panir (indian cottage cheese) stir fried with peppers and chilli, sweet sour and hot
- 13. Brinjal Fritters** ..... **£3.95**  
Sliced aubergine, gently spiced, coated in delicious pakora batter and deep fried
- 14. Manchurian Gobi** ..... **£5.50**  
Crispy cauliflower florets tossed in a spicy, sweet, tangy sauce made with spring onions, green chilli, garlic and soy sauce
- 15. Aloo Chop** ..... **£3.50**  
Potato cake flavoured with coriander and chilli, lightly spiced, coated in breadcrumbs and deep fried
- 16. Vegetarian Mixed Starter** ..... **£4.50**  
Onion bhaji, vegetable samosa and aloo chop
- 17. Bengal Mixed Starter** ..... **£5.75**  
Chicken tikka, sheekh kebab, vegetable samosa and an onion bhaji
- 18. Deluxe Mixed Starter** ..... **£6.95**  
King prawn, shaslick chicken, sheekh kebab and aloo chop

## Tandoori Starters and Mains

- 19. Tandoori Chicken** ..... **Starter £4.95** ..... **Half £7.95** ..... **Full £12.95**  
Marinated piece of chicken, barbecued in the tandoori oven
- 20. Chicken or Lamb Tikka** ..... **Starter £4.95** ..... **Main £7.95**  
Diced chicken or lamb marinated, barbecued in the tandoori oven
- 21. Salmon Tikka** ..... **Starter £6.95** ..... **Main £11.95**  
Pieces of salmon marinated in yoghurt and spices then barbecued in the tandoori oven
- 22. Chicken or Lamb Shashlick** ..... **Starter £5.25** ..... **Main £9.50**  
Tender pieces of chicken or lamb marinated in subtle spices with tomatoes, onions & green peppers
- 23. Shashlick King Prawns** ..... **Starter £6.95** ..... **Main £13.25**  
King prawns marinated in yoghurt and subtle spices, served with tomatoes, onions & green peppers
- 24. Paneer Shashlick** ..... **Starter £4.95** ..... **Main £9.25**  
Indian cottage cheese specially prepared with light spices, with peppers, onions & tomatoes
- 25. Sheekh Kebab** ..... **Starter £4.25** ..... **Main £7.95**  
Minced lamb infused with herbs and spices and barbecued
- 26. Tandoori Lamb Chops** ..... **Starter £5.25** ..... **Main £9.95**  
Lamb chops marinated in a ginger garlic paste, yoghurt and spices and then barbecued
- 27. Tandoori King Prawns** ..... **Starter £6.75** ..... **Main £12.95**  
Succulent king prawns, specially marinated with spices and barbecued in the tandoori oven
- 28. Tandoori Mixed Grill** ..... **£12.95**  
Mixture of sheekh kebab, chicken tikka, lamb tikka, tandoori chicken and a naan bread
- 29. Deluxe Tandoori Mixed Grill** ..... **£15.95**  
King prawn, lamb chop, tandoori chicken, sheekh kebab, shashlick chicken & a garlic naan bread

# Bengal Lounge Specials

30. **Chicken Tikka Masala**..... **£9.50**  
Chicken tikka in a rich creamy tomato, almond and coconut sauce (mild to medium)
31. **Malwa Chicken**..... **£9.50**  
Mild chicken curry topped with sliced mango, cream and almonds (mild)
32. **Chicken or Lamb Tikka Passanda**..... **£9.50**  
Lamb or chicken marinated in spices, yoghurt and pistachio and cooked in a creamy sauce (mild)
33. **Butter Chicken**..... **£9.95**  
Grilled chicken in rich mildly spiced tomato, butter and cream sauce
34. **Shaslick Bhuna**..... **£10.95**  
Succulent pieces of grilled sashlick chicken in a spicy aromatic bhuna sauce
35. **Chicken Tikka Monchuri**..... **£9.95**  
Chicken tikka cooked in a spicy sauce and finished with spring onion and coriander
36. **Garlic Chilli Chicken Tikka**..... **£10.95**   
Chicken tikka cooked with extra garlic and fresh green chilli. (Can also be served without chilli)
37. **Green Chicken Curry**..... **£9.95**   
Tender chicken cooked with freshly pureed coriander, mint, chilli and tamarind paste
38. **Naga Chicken Tikka Dansak**..... **£10.95**   
Our popular Dansak dish enhanced with the naga chilli flavour. Hot sweet and sour
39. **Chicken or Lamb Jalpai**..... **£10.95**   
Chicken or lamb marinated and barbecued then cooked in thick sauce with olive and fresh green chilli
40. **Goan Chicken or Lamb**..... **£10.95**   
Goan style chicken or lamb cooked with coconut milk, mustard seeds, curry leaves and dry red chilli
41. **Chicken Tikka Rezella**..... **£10.95**   
Chicken tikka cooked with minced lamb and fresh chilli (hot). Chillies can be excluded for a milder taste.
42. **Pudina Mirch Gosht**..... **£10.95**   
Hot, spicy lamb curry cooked with herbs, mint, green chillies and black peppercorns
43. **Lamb or Chicken Coconut Fry**..... **£10.95**   
Lamb or chicken stir fried with curry leaves, toasted coconut, caramelised onion & dry chilli (extra dry curry)
44. **Malai King Prawn**..... **£14.95**  
Bengali delicacy. Whole king prawns cooked in a thick coconut milk sauce with whole spices, ginger, green chilli for a strong, flavourful dish
45. **Tandoori King Prawn Masala**..... **£14.95**  
Succulent King Prawns a rich creamy tomato, almond and coconut sauce (mild to medium)
46. **Garlic Chilli King Prawn**..... **£14.95**   
Whole King prawns cooked in a spicy thick sauce with extra garlic and fresh green chilli
47. **Goan King Prawn**..... **£14.95**   
Succulent king prawns cooked with coconut milk, mustard seeds curry leaves and dry red chilli

# Flavours of Bengal

48. **Bengal Chicken or Lamb** ..... **£8.95**   
Cooked Bengali style with potatoes, tomato and fresh chilli in a spicy thin sauce
49. **Lamb Mishti Khodu** ..... **£10.95**  
Traditional Bengali dish comprising of lamb and butternut squash, spicy and sweet
50. **Chicken or Lamb Shatkora** ..... **£9.95**  
A popular dish from the Sylhet region of Bangladesh. Cooked with shatkora fruit (a type of bitter lemon)
51. **Naga Chicken or Lamb** ..... **£10.95**   
Chilli lovers will remember the flavour and heat of the special naga chilli, thick sauce
52. **Naga Tandoori King Prawn**..... **£14.95**   
Chilli lovers will remember the flavour and heat of the special naga chilli, thick sauce
53. **Bengal Fish Curry**..... **£10.95**   
Home style cooked fish curry, with potatoes, tomato and chilli
54. **Maas Zal Fry**..... **£11.50**   
Spicy stir-fried Bengali fish with onions, pepper and green chilli (dry dish)
55. **Tenga Maas** ..... **£11.50**  
A light fish curry with tamarind and tomatoes giving a distinct tangy (tenga) taste
56. **Maas Beguni**..... **£11.50**  
Bengali fish cooked in an aromatic bhuna sauce, topped with caramelised onions and spring onions
57. **Shatkora Maas Bhuna**..... **£11.50**  
Bengali fish cooked with shatkora fruit (type of bitter lemon), unique to Bangladesh
58. **Dheem Bhuna**..... **£6.95**  
Lightly marinated egg in a traditional Sylheti style thick bhuna sauce, with potatoes and green chilli

## Traditional Dishes

|   | Chicken      | Lamb         | King Prawn    | Prawn        | Veg  |
|---|--------------|--------------|---------------|--------------|--|
| 59. <b>Korma</b><br>Cooked with ground coconut and cream (very mild)  | <b>£7.50</b> | <b>£7.95</b> | <b>£10.95</b> | <b>£8.95</b> | <b>£6.95</b>   |
| 60. <b>Curry</b><br>A highly flavoured curry, cooked in an onion gravy (Madras/Vindaloo 25p extra)            | <b>£6.95</b> | <b>£7.50</b> | <b>£9.95</b>  | <b>£7.95</b> | <b>£5.95</b>   |
| 61. <b>Bhuna</b><br>Medium hot dish cooked slowly resulting in a thick, fairly dry sauce with a deep flavou   | <b>£7.95</b> | <b>£8.50</b> | <b>£10.95</b> | <b>£8.95</b> | <b>£6.95</b>   |
| 62. <b>Rogan</b><br>Bhuna style lamb or chicken, garnished with tomatoes, green peppers and a touch of garlic | <b>£7.95</b> | <b>£8.50</b> | <b>£10.95</b> | <b>£8.95</b> | <b>£6.95</b>   |
| 63. <b>Methi</b><br>Cooked with aromatic fenugreek herb   | <b>£7.95</b> | <b>£8.50</b> | <b>£10.95</b> | <b>£8.95</b> | <b>£6.95</b>   |
| 64. <b>Sag</b><br>Cooked with spinach and garlic  | <b>£7.95</b> | <b>£8.50</b> | <b>£10.95</b> | <b>£8.95</b> |  |
| 65. <b>Karahi</b><br>Cooked in a specially prepared thick sauce of onions and green peppers                   | <b>£8.50</b> | <b>£8.95</b> | <b>£14.95</b> | <b>£8.95</b> | <b>£7.25</b>   |
| 66. <b>Dansak</b><br>Cooked with lentils, hot, sweet and sour spicy curry                                     | <b>£7.95</b> | <b>£8.50</b> | <b>£10.95</b> | <b>£8.95</b> | <b>£6.95</b>  |
| 67. <b>Pathia</b><br>Hot, sweet and sour spicy curry in a thick sauce   | <b>£7.95</b> | <b>£8.50</b> | <b>£10.95</b> | <b>£8.95</b> | <b>£6.95</b>   |
| 68. <b>Jalfrezi</b><br>Cooked with onions, peppers and fresh chilli   | <b>£8.95</b> | <b>£9.50</b> | <b>£14.95</b> | <b>£8.95</b> | <b>£6.95</b>  |

## The Balti Experience

These dishes are prepared with a complex mix of ground spices and herbs resulting in a distinct tangy flavour, prepared with sliced green peppers, onions and tomatoes.

|  |        |
|--|--------|
| 69. <b>Balti Chicken or Lamb</b> .....           | £8.50  |
| 70. <b>Balti Prawn</b> .....                     | £8.95  |
| 71. <b>Balti Tandoori King Prawn</b> .....       | £14.95 |
| 72. <b>Balti Sag Chicken or Lamb Tikka</b> ..... | £10.95 |
| 73. <b>Balti Chilli Chicken Tikka</b> .....      | £10.95 |
| 74. <b>Balti Paneer Vegetable</b> .....          | £8.25  |



## Vegetable Specials

|  |       |
|--|-------|
| 75. <b>Vegetable Masala</b> .....  | £7.50 |
| Mixed vegetables in a creamy tomato, almond and coconut sauce  |       |
| 76. <b>Methi Paneer Vegetable</b> .....  | £7.50 |
| Vegetables, paneer cheese and fenugreek leaves in a creamy sauce   |       |
| 77. <b>Goan Vegetable</b> .....  | £7.95 |
| Goan style vegetable curry with coconut milk, mustard seeds, curry leaves and dry chilli                                     |       |
| 78. <b>Paneer Tikka Masala</b> .....   | £8.95 |
| Cubes of Paneer tikka in a rich creamy tomato, almond and coconut sauce  |       |
| 79. <b>Karahi Paneer</b> .....   | £8.95 |
| Cubes of Paneer tikka in a rich creamy tomato, almond and coconut sauce  |       |
| 80. <b>Paneer Jalfrezi</b> .....   | £8.95 |
| Strips of paneer cooked with onions, pepper and green chilli   |       |
| 81. <b>Manchurian Gobi</b> .....   | £7.95 |
| Crispy cauliflower florets tossed in a spicy, sweet, tangy sauce made with spring onions, green chilli, garlic and soy sauce |       |
| 82. <b>Mishti Khodu Bhuna</b> .....  | £6.50 |
| Sweet butternut squash, lightly spiced   |       |
| 83. <b>Aloo Motor</b> .....  | £6.95 |
| Potatoes and peas in a thick sauce   |       |

## Vegetable Sides

|  |       |
|--|-------|
| 84. <b>Vegetable Curry or Niramish</b> .....   | £4.50 |
| Mix Vegetables in a mild curry sauce, or stir-fried so it's dry (niramish)             |       |
| 85. <b>Mishti Kodhu Bhaji</b> .....  | £4.50 |
| Sweet butternut squash, lightly spiced   |       |
| 86. <b>Dall Samba</b> .....  | £4.50 |
| Mixed vegetables with lentils and spinach, hot and sour                                |       |
| 87. <b>Tarka Dall</b> .....  | £4.25 |
| Spicy lentils with fried garlic  |       |
| 88. <b>Shatkora Dall</b> .....   | £4.50 |
| Spicy lentils with the unique flavour of the Bangladeshi shatkora fruit (bitter lemon) |       |
| 89. <b>Bombay Aloo</b> .....   | £4.25 |
| Medium spiced potatoes   |       |
| 90. <b>Mara Aloo</b> .....   | £4.50 |
| Spicy potatoes cooked with coarsely ground pepper, green chilli and tamarind           |       |
| 91. <b>Cauliflower Bhaji</b> .....   | £4.25 |
| Medium spiced cauliflower  |       |
| 92. <b>Sag Aloo</b> .....  | £4.50 |
| Medium spiced potatoes with spinach  |       |
| 93. <b>Sag Bhaji</b> .....   | £4.25 |
| Medium spiced spinach with garlic  |       |
| 94. <b>Aloo Gobi</b> .....   | £4.50 |
| Medium spiced potatoes and cauliflower   |       |
| 95. <b>Paneer Gobi</b> .....   | £4.50 |
| Indian 'cauliflower and cheese'! Cubes of paneer in mildly spice cream sauce           |       |
| 96. <b>Bhindi Bhaji</b> .....  | £4.50 |
| Medium spiced chopped okra   |       |
| 97. <b>Brinjal Bhaji</b> .....   | £4.50 |
| Medium spiced aubergine  |       |
| 98. <b>Channa Masala</b> .....   | £4.50 |
| Medium spiced chick peas   |       |
| 99. <b>Mushroom Bhaji</b> .....  | £4.25 |
| Spicy mushrooms  |       |
| 100. <b>Bada Gobi</b> .....  | £4.50 |
| Stir fried cabbage, lightly spiced with fresh green chilli                             |       |

## Biryani Dishes

All our biryani dishes are made with basmati rice cooked with spices, ground coconut, flaked almonds and sultanas served with either a vegetable curry or raita (natural yoghurt).

|   |               |
|---|---------------|
| 101. <b>Chicken Tikka Biryani</b> .....                               | <b>£11.95</b> |
| 102. <b>Chicken or Lamb Biryani</b> .....                             | <b>£10.95</b> |
| 103. <b>Prawn Biryani</b> .....                                       | <b>£10.95</b> |
| 104. <b>King Prawn Biryani</b> .....                                  | <b>£13.95</b> |
| 105. <b>Vegetable Biryani</b> .....                                   | <b>£8.95</b>  |
| 106. <b>Mixed Biryani (chicken, lamb, prawn and vegetables)</b> ..... | <b>£13.95</b> |

## Rice

|   |              |
|---|--------------|
| 107. <b>Boiled Rice</b> Plain boiled long grain rice .....  | <b>£2.75</b> |
| 108. <b>Pilau Rice</b> Aromatic basmati rice, perfumed with saffron and whole spices .....                          | <b>£2.95</b> |
| 109. <b>Special Fried Rice</b> Pilau rice fried with ground coconut, flaked almonds, peas, carrots & sultanas ..... | <b>£3.50</b> |
| 110. <b>Mushroom Rice</b> Pilau rice stir fried with mushrooms .....  | <b>£3.75</b> |
| 111. <b>Vegetable Fried Rice</b> Pilau rice stir fried with mixed vegetables.....                                   | <b>£4.50</b> |
| 112. <b>Lemon Rice</b> Pilau rice stir fried with thinly chopped lemon peel.....                                    | <b>£3.75</b> |
| 113. <b>Keema Rice</b> Pilau rice stir fried with spiced lamb mince.....  | <b>£4.50</b> |
| 114. <b>Egg Fried Rice</b> Pilau rice fried with onions and egg .....   | <b>£3.95</b> |

## Bread

|  |              |
|--|--------------|
| 115. <b>Plain Naan</b> Leavened bread cooked in the tandoori oven .....  | <b>£2.25</b> |
| 116. <b>Peshwari Naan</b> Naan stuffed with coconut and almond.....  | <b>£3.50</b> |
| 117. <b>Kulcha Naan</b> Naan stuffed with vegetables .....   | <b>£3.25</b> |
| 118. <b>Keema Naan</b> Naan stuffed with minced lamb.....  | <b>£3.50</b> |
| 119. <b>Chilli and Onion Naan</b> .....  | <b>£3.50</b> |
| 120. <b>Garlic Naan</b> .....  | <b>£3.50</b> |
| 121. <b>Chicken Tikka Naan</b> Stuffed with chicken tikka .....  | <b>£4.25</b> |
| 122. <b>Tandoori Roti</b> Unleavened wholewheat bread cooked in the tandoori oven .....                        | <b>£2.50</b> |
| 123. <b>Plain Paratha</b> Unleavened wholewheat bread cooked on hot griddle pan, & lightly fried in ghee ..... | <b>£2.50</b> |
| 124. <b>Stuffed Paratha</b> Paratha bread stuffed with vegetables.....   | <b>£3.25</b> |
| 125. <b>Keema Paratha</b> Paratha bread stuffed with minced lamb.....  | <b>£4.25</b> |
| 126. <b>Chapati</b> Thin and flat wholemeal bread, cooked on a dry pan (tava).....                             | <b>£1.50</b> |
| 127. <b>Puree Bread</b> Deep fried wholewheat bread .....  | <b>£1.50</b> |

## Accompaniments

|   |              |
|---|--------------|
| 128. <b>Popadom</b> Plain or Spicy.....   | <b>£0.75</b> |
| 129. <b>Chutney or Pickle</b> (per person) .....  | <b>£0.85</b> |
| 130. <b>Kachumber Salad</b> Bengali style, with tomatoes, cucumber, coriander, chilli, olives & lemon juice ..... | <b>£2.95</b> |
| 131. <b>Tomato Chutney</b> Roasted tomatoes prepared with onions, garlic, chillies & coriander ...                | <b>£3.50</b> |
| 132. <b>Raita</b> Natural yoghurt – served plain or with cucumber or onion .....                                  | <b>£2.25</b> |

# Set Meals

## Set Meal (A) for Two ..... £32.95

**Starters:** Chicken Tikka and Sheek Kebab  
**Main Course:** Chicken Tikka Masala, Karahi Meat, Sag Aloo, Special Fried Rice,  
Plain Naan  
Coffee

## Set Meal (B) for Two ..... £48.95

**Starters:** Mixed Starters for two  
**Main Course:** Butter Chicken, Karahi Tandoori King Prawn, Paneer Gobi,  
Vegetable Rice, Peshwari Naan  
Dessert and coffee

## Vegetarian Set Meal (for one person) ..... £14.95

**Starters:** Mixed Vegetarian Starter  
**Main Course:** Rogan Vegetable, Tarka Dall, Rice and Plain Naan

## Sunday Deal

**Choose from any:** Starter • Main Dish  
• Any One Vegetable For Two • Any Rice or Nan

**£14.95**

(Seafood - Extra £3.00)

## For Special Occasions

Minimum order or three persons - 24 hours notice is required

### Kurzi Raan ..... Per person £19.95

Whole leg of spring lamb, marinated in home-made yoghurt, herbs and selected ingredients. Cooked in the oven in different stages and garnished with dried fruit and nuts. Served with vegetables, pilau rice and naan bread.

### Kurzi Chicken ..... For two persons £39.50

Whole chicken marinated in home-made yoghurt, herbs and selected ingredients. Served with vegetables and rice.





THE  
BENGAL  
LOUNGE

We endeavour to offer a wide and varied choice of the very best Indian and Bangladeshi cuisine.

We are especially renowned for our 'Bengal Lounge Specials'.

However, if there is a particular dish you would prefer and is not featured, please do not hesitate to ask us, and if possible, our chef will prepare it for you.

**Please note that:**

We take all major credit and debit cards

Minimum charge of £15.00 per person

Service charge is not included

**Opening Times:**

12 noon – 2.00pm & 5.00pm – 10.30pm (Sundays – 10.00pm)

7 Days a week including bank holidays

**The management reserve the right to refuse service to any person or persons**

Parties of up to 65 people catered for

Outside Events also catered for - ask staff for more information

**The Bengal Lounge • 1 The Street • Wrecclesham  
Farnham • Surrey • GU10 4PP**

**Tel: 01252 713222 or 714937**

**[www.bengallounge.co.uk](http://www.bengallounge.co.uk)**

*If you suffer from any allergies to sugar, wheat, nuts or dairy products please tell us when ordering.*