



### Kashmir Dishes

A mild sweet dish, cooked with spices and sweet fruits, almond, coconut, banana, lychees & fresh cream

Chicken or Lamb	5.10	Chicken or Lamb	5.10
Prawn	5.10	Prawn	5.10
King Prawn	7.60	King Prawn	7.60
Chicken or Lamb Tikka	6.10	Chicken or Lamb Tikka	6.10

### Malaya Dishes

A mild sweet dish, cooked with spices and sweet fruits, almond, coconut, pineapple & fresh cream

Chicken or Lamb	5.10	Chicken or Lamb	5.10
Prawn	5.10	Prawn	5.10
King Prawn	7.60	King Prawn	7.60
Chicken or Lamb Tikka	6.10	Chicken or Lamb Tikka	6.10

### Dansak Dishes

Originates from persia, highly spiced, hot, sweet & sour dish cooked with lentils

Chicken or Lamb	5.10	Chicken or Lamb	5.10
Prawn	5.10	Prawn	5.10
King Prawn	7.60	King Prawn	7.60
Chicken or Lamb Tikka	6.10	Chicken or Lamb Tikka	6.10

### Pathia Dishes

Sweet, sour & hot with sliced onions, coconut & lemon juice

Chicken or Lamb	5.10	Chicken or Lamb	5.10
Prawn	5.10	Prawn	5.10
King Prawn	7.60	King Prawn	7.60
Chicken or Lamb Tikka	6.10	Chicken or Lamb Tikka	6.10

### Vegetable Side Dishes

Cooked with sliced onions, green peppers & garnished with fresh coriander

Vegetable Bhaji	2.95
Bombay Aloo	2.95
Mushroom Bhaji	2.95
Brinjal Bhaji (aubergine)	2.95
Aloo Gobi (potato & cauliflower)	2.95
Saag Aloo (spinach & potato)	2.95
Saag Bhaji (spinach)	2.95
Tarka Dall (lentils)	2.95
Mushroom Saag	2.95
Bhindi Bhaji (okra)	2.95
Chana Bhaji (chickpeas)	2.95
Dall Saag (lentils & spinach)	2.95
Cauliflower Bhaji	2.95
Saag Cream (mild)	2.95
Motter Paneer (cheese, peas & cream)	2.95
Chana Saag (chick peas & spinach)	2.95
Garlic Potato (fairly hot)	2.95
Saag Paneer (spinach & cheese)	2.95

### Sundries

Plain Rice	2.10	Lime Pickle	0.60
Pilau Rice	2.30	Mango Chutney	0.60
Egg Fried Rice	2.60	Onion Salad	0.60
Lemon Rice	2.60	Red Onion Sauce	0.60
Coconut Rice	2.60	Mint Sauce	0.60
Special Rice	2.75	Coconut Powder	0.60
Mushroom Rice	2.75		
Porotha	2.45		

### Tandoori Breads

Stuffed Porotha (vegetable)	2.65	Nan	2.25
Chips	2.10	Keema Nan (minced lamb)	2.35
Chapati	1.10	Peshwari Nan (nuts & raisin)	2.35
Plain Papadom	0.60	Sri Nan (with Chicken)	2.35
Spiced Papadom	0.60	Garlic Nan	2.35
		Kulcha Nan (with vegetables)	2.35

The Indian cuisine is as diverse as its culture, languages, regions and its climate. Every major region of India brings its own unique dishes and subtle variations to popular dishes.

Aromatic spices are the essence of Indian cuisine. Here at the Bengal Village we only use the freshest and finest ingredients with the very best in customer service this is why our customers keep on coming back for more.

#### OPENING HOURS

12.00 noon to 2pm  
5.30pm to 12 midnight  
Open 7 days a week including bank holidays

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The management reserves the right to refuse service without explanation. No Cheques accepted. Gift vouchers available now



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## Balti Dishes

Cooked with sliced onions, green peppers, herbs & spice & then blended in to a rich curry with our special paste

<b>Balti Chicken or Lamb</b>	<b>6.10</b>
<b>Balti Prawn</b>	<b>6.10</b>
<b>Balti King Prawn</b>	<b>9.45</b>
<b>Balti Vegetable</b>	<b>5.60</b>
<b>Balti Tikka Chicken or Lamb</b>	<b>6.70</b>
<b>Balti Chicken Tikka Massala</b>	<b>6.70</b>
<b>Balti Chicken Tikka Bhuna</b>	<b>6.70</b>

## Starters

<b>Onion Bhaji</b> (served with salad)	<b>2.90</b>
<b>Samosa</b> (meat or veg)	<b>2.90</b>
<b>Chicken Kebab</b>	<b>3.40</b>
<b>Prawn Cocktail</b>	<b>3.40</b>
<b>Prawn Puree</b>	<b>3.40</b>
<b>Chicken Tikka</b>	<b>3.40</b>
<b>Lamb Tikka</b>	<b>3.40</b>
<b>Tandoori Chicken</b>	<b>3.40</b>
<b>Sheek Kebab</b>	<b>3.40</b>
<b>Chicken Chat</b>	<b>3.40</b>
<b>Chicken Tikka Garlic</b>	<b>3.50</b>
<b>King Prawn Puree</b>	<b>5.45</b>
<b>Bengal Assortments</b> samosa, onion bhaji, chicken tikka & sheek kebab	<b>5.45</b>
<b>King Prawn Butterfly</b>	<b>5.45</b>

## Tandoori Dishes

Tandoori dishes are firstly marinated in spices and then grilled on charcoal in a clay oven (known as the tandoor) each meal is served with green salad and mint yoghurt sauce

<b>Chicken Tikka</b>	<b>5.95</b>
<b>Lamb Tikka</b>	<b>5.95</b>
<b>Tandoori Chicken</b>	<b>5.95</b>
<b>Garlic Chicken Tikka</b>	<b>6.10</b>
<b>Garlic Lamb Tikka</b>	<b>6.10</b>
<b>Chicken or Lamb Tikka Shaslick</b>	<b>6.70</b>
<b>Tandoori King Prawn</b>	<b>9.10</b>
<b>Tandoori Mixed Grill</b> tandoori chicken, chicken tikka, lamb tikka, sheek kebab & nan bread	<b>9.25</b>

## Massala Dishes

Prepared in special flavoured sauce with coconut, almond, fresh spices and cream

<b>Chicken Tikka Massala</b>	<b>6.45</b>
<b>Lamb Tikka Massala</b>	<b>6.45</b>
<b>Tandoori Chicken Massala</b>	<b>6.45</b>
<b>Garlic Chicken Tikka Massala</b>	<b>6.60</b>
<b>Chicken Tikka Chilli Massala</b>	<b>6.60</b>
<b>Prawn Massala</b>	<b>6.45</b>
<b>Tandoori King Prawn Massala</b>	<b>9.45</b>
<b>Vegetable Massala</b>	<b>5.45</b>

## Chef Special

<b>Murghi Garlic Chilli</b> (fairly hot)	<b>6.95</b>
tender pieces of chicken breast stuffed with minced lamb cooked in fresh green chilli, garlic & tomato, producing an aromatic mouth watering dish, fairly hot	
<b>Chicken Village</b> (fairly hot)	<b>6.95</b>
cubed chicken pieces marinated over night in spice, then grilled in the tandoor then re-cooked with mince lamb in a thick fragrant sauce of green chilli, fresh ginger, garlic & herbs	
<b>Zafrani</b> (fairly hot)	<b>6.95</b>
your choice of Chicken, Lamb or Prawns cooked with tamarind, garlic, ginger and fresh herbs and spices in a medium thick sauce	
<b>Rashuni Chicken Chilli</b> (fairly hot)	<b>6.95</b>
cubes of chicken cooked in tandoor and then prepared with fresh garlic, green chilli, herbs and garnished with coriander	
<b>Murghi Massala</b> (mild)	<b>6.95</b>
minced lamb encased in tender pieces of chicken then prepared in our massala sauce with coconut, fresh cream & almonds	
<b>Butter Chicken</b> (mild)	<b>6.95</b>
thinly sliced off the bone tandoori chicken pieces is lavishly cooked in a buttery sauce with almonds, coconut and fresh cream	
<b>Badami Chicken</b>	<b>6.95</b>
chicken in a specially prepared peanut butter sauce with mild spices, cream & almond	
<b>Bengal Chicken or Lamb</b> (fairly hot)	<b>6.95</b>
chicken tikka or lamb cooked in our unique sauce with sliced onions, peppers & tomatoes	
<b>Korai King Prawn</b> (sizzling dish)	<b>9.60</b>
medium-hot sauce with chopped onions, tomato & green peppers	
<b>Sylhet Chicken or Lamb</b>	<b>6.95</b>
spicy tomato puree rich sauce fairly hot	
<b>Passanda Chicken or Lamb</b> (mild)	<b>6.95</b>
cooked in a distinctive sauce with almond, coconut & fresh cream.	
<b>Naga Chicken or Lamb</b> (hot)	<b>6.95</b>
chicken or lamb tikka prepared with green chilli sauce which is marinated for 3 days producing a mouth watering dish, served with onions & coriander	
<b>Bengal Fish</b> (medium)	<b>8.95</b>
diced cubes of tender fresh water fish coated in aromatic spices and cooked with ginger, tomatoes, generating a traditional, homemade dish.	

## Special Dishes

Marinated in spice & herbs and then grilled in the tandoori. This dish is cooked in a medium hot sauce with chopped onions & green peppers

<b>Korai Chicken</b>	<b>6.70</b>
<b>Korai Lamb</b>	<b>6.70</b>
<b>Chicken Jalfrezi</b> (fairly hot)	<b>6.70</b>
<b>Lamb Jalfrezi</b>	<b>6.70</b>
<b>Tandoori Sabzi Jalfrezi</b> (vegetable only)	<b>5.70</b>



## Korma Dishes

Traditionally mild but rich in texture it is prepared by mixing coconut and fresh cream and blended with nuts, which are then fragrantly spiced with saffron and aromatic spiced to produce its flavour (mild & creamy)

<b>Chicken or Lamb</b>	<b>5.10</b>
<b>Prawn</b>	<b>5.10</b>
<b>King Prawn</b>	<b>7.60</b>
<b>Chicken or Lamb Tikka</b>	<b>6.10</b>
<b>Mixed Vegetable</b>	<b>4.10</b>

## Biriani Dishes

Has a distinctive spiced flavour, prepared with basmati rice & served with a tasty vegetable curry

<b>Chicken or Lamb Biriani</b>	<b>7.60</b>
<b>Prawn Biriani</b>	<b>7.60</b>
<b>King Prawn Biriani</b>	<b>9.45</b>
<b>Chicken/Lamb Tikka Biriani</b>	<b>8.60</b>
<b>Tandoori Chicken Biriani</b>	<b>8.60</b>
<b>Vegetable/Mushroom Biriani</b>	<b>6.60</b>
<b>Chicken Tikka Chilli Biriani</b>	<b>8.60</b>
<b>BV Special Biriani</b> (chicken, meat, prawn & mixed vegetables)	<b>8.95</b>

## Curry Dishes

A subtle and delicate blend of spices that transforms meat, fish and vegetable dishes in to a special meal (medium)

<b>Chicken or Lamb</b>	<b>5.10</b>
<b>Prawn</b>	<b>5.10</b>
<b>King Prawn</b>	<b>7.60</b>
<b>Chicken or Lamb Tikka</b>	<b>6.10</b>
<b>Mixed Vegetable</b>	<b>4.10</b>

## Madras Dishes

A highly spiced curry, fairly hot dish for more discerning palate. (fairly hot)

<b>Chicken or Lamb</b>	<b>5.10</b>
<b>Prawn</b>	<b>5.10</b>
<b>King Prawn</b>	<b>7.60</b>
<b>Chicken or Lamb Tikka</b>	<b>6.10</b>
<b>Mixed Vegetable</b>	<b>4.10</b>

## Vindaloo Dishes

A fiery speciality of central and south-western India.(very hot)

<b>Chicken or Lamb</b>	<b>5.10</b>
<b>Prawn</b>	<b>5.10</b>
<b>King Prawn</b>	<b>7.60</b>
<b>Chicken or Lamb Tikka</b>	<b>6.10</b>
<b>Mixed Vegetable</b>	<b>4.10</b>

## Ceylon Dishes

Cooked with coconut, lemon juice & chilli, resulting in an exotic sweet & sour partnership

<b>Chicken or Lamb</b>	<b>5.10</b>
<b>Prawn</b>	<b>5.10</b>
<b>King Prawn</b>	<b>7.60</b>
<b>Chicken or Lamb Tikka</b>	<b>6.10</b>

## Bhoona Dishes

Sliced onion, green pepper & fresh pan fried tomatoes, a medium strength

<b>Chicken or Lamb</b>	<b>5.10</b>
<b>Prawn</b>	<b>5.10</b>
<b>King Prawn</b>	<b>7.60</b>
<b>Chicken or Lamb Tikka</b>	<b>6.10</b>
<b>Mixed Vegetable</b>	<b>4.10</b>

## Rogan Dishes

An aromatic spice blend, served with fresh tomato, green pepper, onion & garnished with coriander

<b>Chicken or Lamb</b>	<b>5.10</b>
<b>Prawn</b>	<b>5.10</b>
<b>King Prawn</b>	<b>7.60</b>
<b>Chicken or Lamb Tikka</b>	<b>6.10</b>

## Dupiaza Dishes

A medium strength curry, containing a greater use of diced onions and green pepper. Briskly fried with selected spices and fresh coriander

<b>Chicken or Lamb</b>	<b>5.10</b>
<b>Prawn</b>	<b>5.10</b>
<b>King Prawn</b>	<b>7.60</b>
<b>Chicken or Lamb Tikka</b>	<b>6.10</b>