

4 Course Set Menu (choose 1 dish from each section) £19.95

Section 1 - STARTERS

Bollywood Treat

A mixed starter of Achari Murgh, Lamb Tilla, Onion Bhaji, Aloo Bora and Fish Tikka

Golda Chingri Special

A giant king prawn from the Bay of Bengal, cooked delicately in Bollywood's own special sauce

Goan Chingri Baza

King prawn in various spices wrapped in fresh spinach and deep-fried. Superb crispy king prawn

Achari King Prawn

Tamarind flavored king prawn cooked in the tandoor

King Prawn Puri

Goan spicy king prawns served with deep-fried bread

Prawn Puri

Goan spicy prawns served with deep-fried brown toast

Sula Salmon

Tender pieces of skillfully charcoal roasted salmon, cooked with peppers and onion in the clay oven

Crab Piri Piri

Crabmeat, rice vinegar, spring onion & Goan spices fused together. Served with deep-fried brown bread

Chicken 65

Diced chicken cooked Hyderabad style with curry leaves & green chili.

Meat or Vegetable Somosa

Minced lamb or vegetables cooked with five different spices and presented in traditional Indian triangular samosas.

Adraki Lamp Chop

Tender pieces of lamb chop marinated in ginger, then charcoal roasted for a marvelous flavor.

Achari Murgh Tikka

Tamarind flavoured chicken cooked with spices then charcoal baked in the clay oven.

Chicken or Lamb Tikka

Chicken or lamb charcoal roasted in the tandoor oven.

Chicken Momo

Minced chicken mixed with herbs and cooked with butter, fresh spring onion and coriander.

Shish Kebab

From the tandoor, minced lamb mixed with herbs
Achari King Prawn

Reshmi Kebab

Minced lamb flavoured with coriander barbecued in the tandoori oven. Served with fried egg.

Meat or Vegetable Dosa

Minced lamb spices or vegetable served with a chapatti roll

Aloo Bora

Mashed potato stuffed with mint and ginger then deep-fried.

Onion Bhaji

Chopped onion mixed with cabbage and black pepper.

Sev Papdi Chatt

An excellent mouth watering dish combination of chick peas and potatoes with fresh coriander, mint and tamarind sauce on crispy papadum.

Section 2 – CHEF'S SPECIAL

Chicken Pershwari

Diced chicken marinated in mango pulp, cream, almond & sultanas

Murgh SAGRANA

An exceptional chicken dish unique to the Bollywood. Cooked with cream & spices this dish is our chef specialty and is often served at special occasions.

Chicken Tikka Massala

The famous chicken tikka masala, Bollywood makes this famous dish was a specially made masala sauce – mild in taste.

Chef's Special Chicken Curry

An exceptional chicken curry unique to the Bollywood. Our chef's special sauce is hot, sweet, sour & spicy.

Stuffed Chicken Massala

Chicken breast stuffed with spices, tangy potatoes, onion & flaked almonds cooked in yoghurt. Complimented by a medium hot sauce. One of the most popular dishes.

Chicken Jalfrezi

Pieces of chicken cooked with specially prepared sauce slightly hot, garnished with onions, green peppers & green chilies.

Xacuti Chicken

A chicken curry that is highly spiced and fairly hot. Using fresh coconut, it combines flavour from Goa & South India.

Hara Murgh

Fresh pieces of chicken marinated with garlic, ginger & chili paste, cooked with specially made hara (Herb) sauce. Medium, hot & spicy.

Loknai Gosht

Tender chunks of lamb cooked loknai style, covered in a rich onion & tomato sauce. A fairly hot dish.

Dum Pukht Gosht

Subtly flavoured lamb cooked with saffron & brown onions.

Sathkora Chicken or Lamb

Chicken or lamb cooked in calamansi juice wild lemon, (Sathkora) lemon leaf & naga chili. A medium hot dish with lots of flavour.

Lamb or Chicken Pasanda

Pieces of marinated lamb or chicken cooked in cream, ground almond & delicate herbs.

Gosht Shimla Mirch

Tender pieces of lamb cooked with capsicum, tomato & onion gravy.

Lamb or Chicken Sil Sila

Lamb or chicken cooked with mushroom & potatoes. Medium

Duck Hyderbadi

Duck breast cooked in the clay oven, prepared with mustard seeds, curry leaf & Bollywood's own special sauce. Medium hot.

Duck Laazeez

Diced boneless duck marinated in aromatic spice barbecued then cooked in a hot spicy sauce.

Duck Rajasthani

Duck breast cooked in well fried highly flavoured fresh herbs & spices.

Goan Chicken Darzling

In typical goan style with Bangladeshi, Sylheti seeds of flat bean stuffed with garlic, soya sauce & black pepper, mustard seeds a truly super curry.

Lamb or Chicken Nagpuri

Lamb or chicken cooked with fresh mushroom, tomatoes onions & spicy sauce.

FISH AND SHELLFISH

Golda Chingri Pardanishi

In typical Goan style, this spicy coconut flavoured pardanishi features giant king prawns served in the shell of the baby coconut.

King Prawn Piri Piri

Fried king prawns, red chili paste, fried onions & a dry curry sauce.

Golda Chingri Massala

Giant king prawns fresh from the Bay of Bengal, baked in the clay oven then gently simmered in a spicy red masala sauce.

Jheenga Malai

Fresh giant king prawns marinated with cheese, freshly found spices, tomatoes & onion. Finished with smooth cream.

Goan Fish Hara Massala

Oven baked fish together with a specially made sauce using fresh coriander leaves, chili, spinach ginger & mustard seeds. A truly superb fish curry.

Moni Puri Machi Massala

Stuffed garlic, black pepper, red & green chillies. A tribal dish cooked in a masala sauce & topped with home made cheese, fresh coconut & sesame seeds. A superb salon fish massala dish.

Kerala Crab Bhuna

Fresh minced crab Goan style. Depp fried & medium spiced.

Cochin Tiger Prawn

Tiger prawns cooked in a coriander, black pepper & bay leaf sauce with mango tout. A mouth watering favourite of Cochin Portuguese.

Goan Fish Darzling

In typical Goan style with Bangladeshi Sylheti seeds of flat bean stuffed with garlic soya sauce & black pepper, mustard seeds. Truly super curry.

Goan Fish Kofta Banarsi£10.95

Minced fish flat tender in to a ball shape shallow fried with calamansi juice wild lemon (Sathkora). Served in an exotic sauce. A true taste of sweet water fish.

BIRYANIS

Biryani dishes are cooked with Basmati Rice & served with a vegetable curry

Chicken or Lamb Biryani

King Prawn Biryani

Prawn Biryani

Sabzi Biryani Mixed Vegetables

Persian Biryani Mixed meat. Chicken, Prawn

Tandoori Chicken Biryani (Off the bone)

CLASSIC FAVOURITE

Chicken, Lamb, Prawn or King Prawn

Korma

Mild & sweet, cooked in ground almonds & cream Sauce.

Madras or Vindaloo

Medium or hot curry.

Dansak

Slightly sweet & sour with lentils & herbs.

Jeera

Cooked in a thick sauce with cumin seeds & fried onions.

Duplaza

Cooked with fried onions & tomatoes. Slightly spicy.

Tandoori Chicken

Spring chicken marinated in the specially prepared tandoori sauce & then cooked on skewers over charcoal.

Tandoori Mixed Grill

An imaginative & delightful mixed grill of chicken, lamb & fish tikka shish kebab & tandoori chicken

Tandoori King Prawn

Bengals famous king prawns marinated in spice & cooked in the clay oven.

Chicken or Lamb Shaslik

Tender pieces of chicken or lamb with tomatoes peppers & garlic, roasted on a skewer in the tandoori.

Karai

Well fried, highly flavoured with herbs & spices (medium)

Saag

Cooked with spinach. Medium hot.

Rogan Josh

Cooked in tomato, onion, green pepper & various herbs & spices.

Bhuna

Medium spicy curry

Balti

Cooked with special sauce, onion & capsicum, tomatoes. Medium hot.

FROM THE CLAY OVEN

Garlic Chicken Tikka

Tender pieces of chicken cooked with green chili, fresh garlic, mint sauce & charcoal roasted in the oven.

Thawa Gosht Lahori

Grilled lamb cooked with dry sauce. Madras hot.

Chicken or Lamb Tikka

Chicken or lamb charcoal roasted in the tandoori oven.

Sula Salmon

Tender pieces of skill. Full charcoal roasted salmon cooked with peppers & onion in the clay oven

Pathia

Hot sweet & sour cooked with herbs & served in a thick sauce.

Malai

Marinated with cheese, tomato, onion, freshly ground spices & finished with smooth cream.

Butter

Marinated with ginger & yoghurt, served in a creamy butter sauce.

Garlic Chili

Cooked with chilly, garlic & herbs.

Rezala

Cooked in a rich thick sauce of coconut cream, butter, garlic & aromatic spices.

Achari Murgh Tikka

Tamarind flavoured chicken cooked with spices then charcoal baked in the clay oven.

Shish Kebab

From the tandoori. Minced lamb mixed with herbs.

Tandoori King Prawn Shashilk

Bengal famous king prawn marinated with spice, tomatoes, peppers & garlic. Roasted on a skewer in the tandoori.

Achari Tnadoori King Prawn

Tamarind flavour Bengal famous king prawns cooked I the tandoor

Section 3 VEGETARIAN SIDE DISHES

Korma Rogni

A curry of fresh seasoned vegetables cooked in a delectable cream & yoghurt gravy.

Sabzi Jalfrezi

Stewed vegetables with a capsicum, onion, tomatoes, green chilies & chat massala.

Sabzi Hariall

Fresh vegetables cooked with mint & coriander.

Sabzi Roshney

Vegetables cooked with tomatoes, green peppers & onions with garlic & green chili. Dry curry.

Sabzi Jal Puri

Fresh vegetables in a jal puri style sauce. Medium curry.

Karal Motor Paneer

Cheese & peas cooked with onion, capsicum, tomatoes in a tamarind flavoured.

Sabji Niramish Special

Enticing vegetable curry with our chef's special recipe.

Sabzi Massala

Fresh mixed vegetable masala. Bollywood makes this famous dish with a specially made masala sauce. Mild in taste.

Sabzi Curry (Bengal style)

Fresh vegetables cooked with little spice, using several vegetables.

Mombay Aloo

Potatoes cooked Mombay style
Saag Aloo Spinach & potatoes

Saag Bhaji

Spinach cooked in garlic & aniseed

Chana Massala

Chick peas cooked with lemon & tamarind sauce.

Cauliflower Bhaji

Fresh cauliflower cooked in medium spice.

Aloo Gobi

Potatoes & cauliflower cooked in spices.

Spicy Bindi

Spicy fried okra in a traditional Indian style.

Spicy Begun

Aubergine cooked Bengal style.

Spicy Broccoli

Broccoli cooked with onions & spices.

Tarka Dall

Pink lentils cooked with garlic.

Mixed Green Salad

Onion Bhaji

Chopped onion mixed with cabbage & black pepper.

Saag or Mottor Paneer

Spinach or chick peas & cheese.

Garlic Mushroom

Spicy fried button mushroom with garlic.

Dall Samber

Mixed vegetables & lentils lavishly flavoured with garlic.

Kashmeri Aloo Jeera

Potatoes cooked in thick spicy flavoured sauce with cumin seeds fried & onion. Medium strength.

Section 4 RICE & BREAD

Pilau or Plain Rice

Special Fried Rice

Lemon Rice

Mushroom Rice

Coconut Rice

Pease Rice

Keema Rice

Jeera Rice

Naan

Flavoured Naan

(Garlic, Peshwari, Keema, Kulcha, Chilli)

Paratha (Plain or Stuffed)

Tandoori Roti or Chapati