

STARTER

GRILLED CHOPS	£5.95
<i>Freshly prepared lamb chops marinated with our special home-made spices. Medium hot, our manager's favourite.</i>	
ONION BHAJI	£3.50
<i>Lightly spiced deep-fried onion patties.</i>	
MIXED STARTER (for 2 to share)	£10.95
<i>A medley of delicately spiced chicken and lamb tikka, chicken and lamb sheek kebabs, cooked in our tandoor and served on a sizzler, along with vegetable samosas.</i>	
LIVER HAZRI	£4.95
<i>Chopped fried chicken livers cooked in a tangy sauce of red wine, lemon and lime. A starter not available anywhere else. Our co-founder, the late Mr Krett's favourite.</i>	
PRAWN PURI	£5.95
<i>Lightly spiced prawns cooked in our chef's special recipe. Served on puri bread.</i>	
KONJEE LAMB	£4.95
<i>Crispy lamb with balsamic vinegar, soy sauce, honey and Indian home-made spices.</i>	
SAMOSAS	£3.50
<i>Crisp fried spicy triangles stuffed with meat or vegetables.</i>	
JUNGLE SALAD	£5.95
<i>An old favourite makes a welcome return: Sliced tandoori chicken served on a mixed leaf salad with our special house dressing.</i>	
CUMIN PARSNIP	£4.95
<i>Strips of parsnip stir-fried with tomato and cucumber.</i>	
GURU-WRAP	£5.95
<i>Spicy diced beef rolled in a thin paratha bread.</i>	

TANDOORI AND SIZZLERS

CHICKEN TANDOORI	£8.95
<i>Tender half-chicken on the bone, marinated in yoghurt and spices, then cooked in a clay oven over charcoal and served sizzling. Accompanied by a baby leaf salad.</i>	
CHICKEN OR LAMB TIKKA	£8.95
<i>Diced chicken or lamb marinated in a mildly spiced sauce, cooked in a clay oven over charcoal and served sizzling. Accompanied by a baby leaf salad.</i>	
CHICKEN OR LAMB SHASHLIK	£9.95
<i>Large pieces of chicken or lamb skewered with onion and peppers, marinated in a lightly spiced sauce, cooked in a tandoor. Served sizzling.</i>	
KING PRAWN TANDOORI	£18.95
<i>King prawns marinated in our chef's unique sauce and cooked in a clay oven over charcoal. Served with grilled peppers and onions.</i>	
PANEER TIKKA	£8.50
<i>Home-made curd cheese marinated in Bengal herbs and spices and cooked in a tandoor, served sizzling.</i>	
HALBADRAS PRIZE	£29.95
<i>It is said that this dish was traditionally given as a prize to the lancer who could most effectively spear a tent peg from horseback at full gallop. A feast of chargrilled meat, chicken and sheek kebab with naan bread, vegetable rice and mixed vegetable curry. (Serves at least two).</i>	

VEGETARIAN

SUBJEE BEGUN PIE	£8.95
<i>Aubergine and chickpeas with mixed cheese, lightly spiced.</i>	
VEGETABLE BIRIANI	£9.95
<i>Mixed vegetables cooked with saffron flavoured basmati rice, nuts and raisins. Served with vegetable curry.</i>	

MALAI KOFTA	£8.95
<i>Deep-fried balls of mixed vegetables, cashew nuts, pistachio and almond served in a mild creamy sauce.</i>	
JALFREZI PANEER 🍴🍴	£8.95
<i>Indian cottage cheese cooked with mixed peppers, green chillies, tamarind and spices.</i>	
VEGETABLE THALI	£14.95
<i>A mixed platter of Vegetable Curry, Matar Paneer, Saag Aloo, Chana Dhaal, Chana Begun. Served with Saffron Rice, Naan and Raita.</i>	
PANEER MASALEDAR 🍴	£8.95
<i>Indian cottage cheese cooked in mixed spices and our chef's special sauce.</i>	

POULTRY

CHILLI CHICKEN BAYANG 🍴🍴	£8.95
<i>Chicken cooked with fried onions, peppers and fresh chilli in a thick sauce. Hot.</i>	
CHICKEN KORMA	£7.95
<i>Diced chicken flavoured with almond, pistachio and coconut cooked in fresh cream. Very mild.</i>	
CHICKEN SAAGWALA	£8.95
<i>Chicken cooked with spinach, ginger, garlic and spices. Medium hot.</i>	
CHICKEN CHASNIDARGH	£9.95
<i>An exclusive dish only available here. Made with a unique sauce blending honey, lemon, lime and balsamic vinegar. A distinctive sweet-and-sour flavour. A must-try.</i>	
CHICKEN TIKKA MASALA	£8.95
<i>Diced barbecued chicken pieces flavoured with fenugreek, cooked with tomatoes, butter, almond and ground spices. The nations favourite.</i>	
CHICKEN CASHEW	£9.95
<i>Deep-fried strips of chicken and cashew nuts in a mild, fruity sauce.</i>	
JEERA CHICKEN	£8.95
<i>Chicken cooked with cumin and garlic. Medium hot.</i>	
SYLHETI MURGH 🍴	£9.95
<i>Tender pieces of chicken cooked with shatkora (Bangladeshi citrus fruit with a unique taste and aroma): a must-try, medium hot dish traditionally only eaten by Sylhetis.</i>	
BENGAL GREEN CHICKEN	£9.95
<i>A delicate, spicy dish cooked with green chilli, coriander, mint, tamarind and spinach.</i>	
KALAPURI CHICKEN 🍴🍴🍴	£8.95
<i>Very traditional, very hot, spicy chicken infused with chilli. The manager's favourite.</i>	
CHICKEN KARLA	£8.95
<i>Mildly spiced chicken served with baby corn, tomatoes, mushrooms and broccoli.</i>	
CHICKEN HYDERABAD	£9.95
<i>Brought to your table sizzling, served on a hot iron skillet, flavoured with coconut and mixed budum (nuts).</i>	

MEAT

KARAH LAMB	£8.95
<i>Medium hot lamb slow-cooked with mixed spices and served dry in an iron karahi.</i>	
ROGON GOSHT	£8.95
<i>Medium hot lamb cooked with tomatoes and served in a spicy sauce.</i>	
LAMB PASANDA	£9.95
<i>Thin fillets of lamb marinated in cream and spices, cooked with red wine, herbs, almonds and pistachios. A speciality of the house.</i>	
GUSTE KABUL	£8.95
<i>Lamb marinated with chickpeas and lemon served in a karahi. Co-founder Hussain's personal favourite.</i>	

DHABA LAMB 🍴🍴🍴	£8.95
<i>Very spicy lamb. A distinct bite to your palate; sour and mouth-watering.</i>	
LAMB BIRIANI	£10.95
<i>Lamb cooked with saffron rice, nuts and raisins. Served with vegetable curry.</i>	
LAMB POV LOV	£11.95
<i>Tender lamb and pineapple cooked using whole garam masala spices.</i>	
PAYA	£14.95
<i>Curried lamb shank slow-cooked in a rich ginger and garam masala sauce served with vegetable rice. The chef's favourite.</i>	
LAMB GREEN CHILLI MASALA 🍴🍴	£9.95
<i>A delicate spicy lamb cooked with green chilli, coriander, mint and tamarind.</i>	
GOSHT HYDERABADI	£11.95
<i>Traditional dish from Hyderabad. Lamb cooked on the bone with fresh coconut cream, red chilli and herbs.</i>	
GORU MANGSHO	£14.95
<i>Diced beef marinated in a thick, highly spiced garam masala sauce.</i>	
LAMB CHOPS BHUNA	£13.95
<i>Marinated lamb in mixed Indian spices, grilled in our tandoor then cooked in the chef's special sauce. Medium hot.</i>	

FISH AND SEAFOOD

PRAWN BHUNA	£8.95
<i>Spiced prawns dry cooked with tomato and peppers.</i>	
KING PRAWN BHUNA	£16.95
<i>King prawns from the Bay of Bengal, dry cooked with tomatoes and peppers in our special sauce.</i>	
KING PRAWN MOOLI	£17.95
<i>King prawns cooked with coconut milk, ginger, curry leaves and fresh, mixed spices.</i>	
PURA MACH	£14.95
<i>Fillet of fresh wild Scottish salmon marinated with masala and spices served with saag aloo.</i>	
BENGAL PRAWN SAGAR	£16.95
<i>Giant prawns cooked in cashew nuts, cream, apricots and coconut. Indulgent, mild and delicious.</i>	
SYLHETI STYLE FISH CURRY 🍴🍴	£13.95
<i>A popular dish from the Motherland. Tilapia cooked home-style with tomato, peppers, fresh chilli, mustard oil and mixed Sylheti spices. Hot!</i>	
AUBERGINE PRAWN	£17.95
<i>King prawns pan-fried in their shells, with chilli, garlic and soy. Served on a bed of aubergine and peppers.</i>	
SEABASS	£13.95
<i>Seabass stuffed with oven-roasted aubergines and freshly prepared spices, then grilled. served with onion and lemon rice.</i>	
GOAN FISH CURRY	£13.95
<i>A medium hot dish of tilapia cooked with fresh coconut, curry leaves and a special mix of spices</i>	

ALL-TIME FAVOURITE DISHES

If there is a dish you do not find on our menu, whether it be Madras, Jalfrezi, Vindaloo or any other personal favourite, let us know and our chef will happily make it for you. Prices start from £6.95



**20% OFF TAKEAWAY
(WHEN YOU COLLECT)**

SIDE DISHES

CHANA BEGUN <i>A lightly spiced dish of aubergine, eggs and chickpeas. A must-try.</i>	£6.95	SAAG ALOO <i>Spinach and potato fried with onions, peppers and fresh garlic.</i>	£4.95
BINDI BHAJI <i>Fresh okra cooked in olive oil and spices.</i>	£4.95	MIXED RIATA <i>Yoghurt with cucumber and onions, mildly spiced.</i>	£2.95
CHANA DHAAL <i>Lentils slow-cooked with herbs and spices.</i>	£4.50	TARKA DHAAL <i>Five mixed lentils slow-cooked in olive oil, garlic and Bengal spices.</i>	£4.50
SAAG <i>Spinach fried in olive oil with onions, peppers and fresh herbs.</i>	£4.50	ROYAL SWAB <i>Parsnips cooked in Bengal spices with sesame seeds and honey.</i>	£5.95
BOMBAY POTATO <i>Potatoes oven-baked with mixed spices.</i>	£3.95	SIZZLING MIXED VEGETABLES	£6.95
MUSHROOM BHAJI <i>Mushrooms cooked in herbs and spices.</i>	£4.95	<i>Seasonal vegetables cooked with mixed Bengal spices. A best seller.</i>	

BREAD

GARLIC NAAN <i>Naan bread with garlic and butter.</i>	£3.50	PARATHA <i>Plain or garlic whole-grain bread.</i>	£2.95
NAAN BREAD <i>Plain-flour bread cooked in our tandoor.</i>	£2.95	ROTI <i>Indian bread made from wheat flour.</i>	£1.95
PESHWARI NAAN <i>Naan bread with almonds, sultanas, coconut and pistachio.</i>	£3.50	SUN-DRIED TOMATO NAAN	£3.95
STUFFED PARATHA <i>Whole grain bread, stuffed with mixed vegetables.</i>	£3.50	<i>Naan stuffed with succulent sun-dried tomatoes.</i>	
		PAPADOM/CHUTNEYS	80p each

RICE

PILAU RICE	£3.50	MUSHROOM PILAU	£3.95
BOILED RICE	£2.95	<i>Fried spicy rice full of succulent button mushrooms.</i>	
SPECIAL FRIED RICE <i>Cooked in saffron with peas, egg, almonds and sultanas.</i>	£4.50	CUMIN RICE	£4.50
		<i>Basmati rice flavoured with roasted cumin and onion.</i>	

DRINKS

Selection of canned or bottled drinks from 95p

Since opening in 1984, we at the Bengal Lancer have prided ourselves on providing our customers with authentic, freshly prepared and beautifully presented food of the highest quality. We continue to serve classic dishes found throughout India alongside our own unique, modern interpretations.

While many restaurants claim to serve authentic food, in our case it is absolutely true. Our team carry several decades worth of experience and our long-nurtured skill and passion is apparent in classic dishes such as Rogon Gosht, Chicken Saagwala and even our humble Saag Aloo, all of which carry a real depth of flavour.

Specials such as Chicken Chasnidargh, Liver Hazri and Subjee Begun Pie, are exclusive to the Bengal Lancer, and showcase our ability to experiment with classic flavours and create something truly memorable.

DID YOU KNOW WE ALSO DO CATERING FOR EVENTS?

The Bengal Lancer can provide the food for your birthday, wedding or any special occasion. Or you can come to us - we can host parties and special events: book in a large group or rent the whole restaurant!

OPENING HOURS:

MON - FRI	12PM-2.30PM, 6PM-12AM
SATURDAY	6PM-12AM
SUNDAY	12PM-12AM

FREE DELIVERY WITHIN 2 MILES
(£15 MINIMUM ORDER)

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THE BENGAL LANCER

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