Korma dishes

A preparation of mild spices in which fresh cream butter is used to create, by the delicacy of its flavour and creamy texture, a most suitable medium for chicken or meat.

CHICKEN KORMA	£6.50	TIGER PRAWN KORMA	£7.95
LAMB KORMA	£6.95	VEGETABLE KORMA	£5.95
DUCK KORMA	£9.95	KING PRAWN KORMA	£12.25

Palak dishes/

CHICKEN PALAK	£6.95	TIGER PRAWN PALAK	£7.95
LAMB PALAK	£7.45	DUCK PALAK	£9.95
KING PRAWN PALAK	£12.95		

Madras dishes ///

A south Indian version of the dish found in central and eastern India. Rich and fiery taste.

CHICKEN MADRAS	£6.50	KING PRAWN MADRAS	£12.95
LAMB MADRAS	£6.95	TIGER PRAWN MADRAS	£7.95
CHICKEN / LAMB TIKKA	£8.25	VEGETABLE MADRAS	£5.45
DUCK MADRAS	£9.95		

Bhuna dishes //

A combination of spices fried together to provide a dish of medium strength and dry. Rather dry consistency as compared

with curry. Medium to not.				
CHICKEN BHUNA	£6.50	DUCK BHUNA	£9.95	
LAMB BHUNA	£6.95	TIGER PRAWN BHUNA	£7.95	
KING PRAWN BHUNA	£12.95	VEGETABLE BHUNA	£4.45	
CHICKEN/LAMB TIKKA BHUNA	£8.25			

Vindaloo dishes ""

Related to the 'Madras' but involving a greater use of garlic, tomato, potato, ginger and black pepper. It owes its name, and in part its contents, in the early Portuguese settlers.

CHICKEN VINDALOO	£6.50	KING PRAWN VINDALOO	£12.95
LAMB VINDALOO	£6.95	TIGER PRAWN VINDALOO	£7.95
DUCK VINDALOO	£9.95	VEGETABLE VINDALOO	£4.45
CHICKEN/LAMB TIKKA	£8.25		

Kashmir dishes

CHICKEN	£6.50	TIGER PRAWN	£7.95
LAMB	£6.95	KING PRAWN	£10.25
DUCK	£9.95		

Balti dishes Medium to hot //

CHICKEN BALTI	£7.50	TIGER PRAWN BALTI	£8.95
LAMB BALTI	£7.95	DUCK BALTI	£9.95
KING PRAWN BALTI	£12.95		

Birvani dishes //

Preparation of saffron rice, almonds, sultanas and bay leaves, coconut powder, tomato and herbs. It is not a curry, but is SERVED WITH A SPECIAL CURRY SAUCE. The Biryani is ideal for the inexperienced in oriental cuisine, yet with a stronger sauce it appeals to the hardened addict.

SPECIAL BIRYANI	£10.95	CHICKEN BIRYANI	£8.95
Salmon, King prawn/Tiger prawn		KING PRAWN BIRYANI	£12.95
VEGETABLE BIRYANI	£7.95	LAMB BIRYANI	£8.95
PRAWN BIRYANI	£10.95	CHICKEN TIKKA BIRYANI	£9.95

Vegetable side dishes " A sauce of medium consistency produced from a wide but basic range of

ALOO PALAK	£3.25	CHANA BHAJIE	£3.25
Potatoes and spinach		BRINJAL BHAJIE	£3.25
PALAK BHAJIE	£3.25	MUSHROOM BHAJIE	£3.25
Spinach		PALAK PONIR	£3.70
ALOO BHAJIE Potatoes cooked fairly hot	£3.25	Spinach and cheese	
		ONION BHAJIE	£3.25
DHALL MASSALA Spiced Lentil	£3.25	CAULIFLOWER BHAJIE	£3.25
	1.75	ALOO GOBI	£3.25
BHINDI BHAJIE	£3.25	MIXED VEGETABLE CURRY	£3.25
Fresh okra		MINED VEGETABLE CORRT	20.25

Rices

PLAIN RICE	£2.10	SPECIAL EGG RICE	£3.50
SPECIAL VEGETABLE RICE	£3.50	LEMON RICE	£3.50
PILAU RICE	£2.25	SPECIAL MUSHROOM RICE	£3.50
KEEMA RICE	£3.95	GARLIC RICE	£3.50

Naan/Paratha

PLAIN NAAN	£1.95	KEEMA NAAN	£2.50
GARLIC NAAN	£2.25	TANDOORI ROTI	£2.25
PESHWARI NAAN 6	£2.50	CHAPPATTI	£1.75
PARATHA	£2.25	GARLIC CHILLI NAAN	£2.50

Sundries

PLAIN PAPADOM	£0.60	CHUTNEY TRAY PER ITEM	£0.50
MOSSALA PAPADOM	£0.70	Mango chutney, Onion salad,	
ONION / CUCUMBER RAITA	£1.10	Lime Pickle, Mint Sauce	

SUNDAY BUFFET 5:30pm - 10pm

Adults: £10.50/pp | Children (Under 12): £5.95/pp

EAT AS MUCH AS YOU LIKE

BANQUET NIGHT £12.50/PP

every Wednesday, 5:30pm-10:30pm Includes Starter, Main meal, Vegetable side dish, Naan or rice of your choice. Conditions apply.

The management reserves the right to refuse service without explanation. All major credit cards accepted. Cheques not taken.









Contemporary & Traditional Bangladeshi cuisine

Tel: 0118 983 4422

FREE DELIVERY

on orders over £15.00 to Burghfield, Burghfield Common, Mortimer, Padworth.

10% DISCOUNT ON COLLECTION of takeaway orders over £15.00

FREE NAAN with orders over £15.00* *Offer ends on 31-10-2017

FREE BOMBEY ALOO with orders over £25.00°

*offer valid with amount over after 10% discount. *Offer ends on 31-10-2017

Opening time

Mon-Sat: 12 Noon - 2pm & 5:30pm -11pm Sunday: 12 Noon - 2pm & 5:30pm -10pm

Closed on Mondays (except Bank Holidays)

35 Clayhill Road, Burghfield Common Reading, Berkshire, RG7 3HF

Find us on 8+ f





write us on info@bahgecha.com or visit

www.bahgecha.com

EATING GUIDE

Spicy/ Medium// Hot /// Very hot //// Contains nuts &

Starters

CONTEMPORARY

PONIR SHASHLICK Home-made cheese cooked in tandoor with onion & pepper	£4.75
GARLIC MUSHROOMS Deep fried mushrooms garnished with garlic	£3.95
CHULA SALMON Fillet of salmon marinated then cooked in tandoor	£5.95
LAMB CHOPS Charcoal grilled with fresh mint, garlic and fresh lime	£4.95
HAASH TIKKA Duck marinated with fresh spices and cooked over charcoal	£4.45
VEGETABLE PETTIES Slightly spiced vegetable wrapped in thin fried pattie	£4.25
CHICKEN - DRAGON Sweet & spicy	£4.75
MIX KEBAB Lamb tikkia, chicken tikkia, sheek kebab, onion bhajie.	£4.95
MACHI BAHJA Fish spiced sweet tangy served with salad. New	£5.95
ONION BHAJIE	£3.25
MARKANI KEBAB Chicken fried in butter and cheese, mild. New	£4.95
SPICEY KEBAB Minced lamb spicy sweet. New	£4.95
VEGETABLE CUTLET Served with salad. New.	£4.25
MIX PLATTER Fortus //	£8.95
Consisting of salmon, duck, shami kebab & aloo chop. Served with salad	

TRADITIONAL//

CHICKEN / LAMB TIKKA	£4.25	SOMOSA (Chicken or Meat)	£3.95
CHICKEN-CHAT	£4.25	KING PRAWN PURI	£5.75
SHEEK KEBAB /	£4.25	KING PRAWN SUKA	£5.75



CHICKEN	TIVVA	MACC	A I A 🥐
CHICKEN	IINNA	MASS	ALA 🏺

CHICKEN/LAMB PASANDA

sauce with cream, spices, herbs and almonds

Tender pieces of chicken breast fried together with garlic, bay leaves, cardamoms, black pepper and

GARLIC CHICKEN //

£8.50

Marinated tender pieces of chicken cooked with garlic, ghee & fresh ground spices. Fairly hot

£8.50

Boneless chicken breast cooked with fresh ginger, a touch of garlic and fresh green chillies

DELIGHT CHICKEN/LAMB

aromatic medium to hot sauce

£8.95

Popular oritled dishes

TANDOORI CHICKEN	£7.55	TANDOORI KING PRAWN	£13.95
TIKKA CHICKEN / LAMB	£7.95	HAASH TIKKA	£8.75
SHASHLICK CHICKEN/LAMB	£8.75	SHEEK KEBAB	£7.75
TANDOORI MIXED GRILL	£9.25	CHULA SALMON	£9.95

Chef's Recommendation

	7
GOSTH AMBARI	£9.95
Marinated tender pieces of lamb cooked on tandoor. Mild with coconut, almond and m	nango
MURGH AMBARI	£9.95
Marinated tender pieces of chicken cooked on Tandoor. Mild with coconut, almond & n	nango
AGNI GOSTH //	£11.95
$Tender\ pieces\ of\ lamb\ cooked\ with\ capsicum,\ fresh\ garlic\ and\ served\ with\ brandy\ alight and\ served\ with\ brandy\ and\ served\ with\ brandy\ alight and\ served\ with\ brandy\ and\ served\ with\ brandy\ and\ served\ with\ alight and\ served\ with\ brandy\ and\ served\ with\ and\ served\ with\ brandy\ and\ served\ with\ and\ served\ with\ and\ served\ and\ served\ with\ and\ served\ wi$	it
HARIALI MURGH OR GOSTH //	£10.95
Tender pieces of chicken or lamb cooked with onion, capsicum and green herbs- Dry.	
AGRA HAASH //	£10.95
Duck breast cooked with roasted garlic, curry leaves, spring onion, tomatoes, lemon ju	ice and fresh
ground spices	
NAWABI MURGH /GOSTH (£8.95
Tender lamb or chicken, roasted then marinated in delicate spices & cooked in mild sau	ice
ACHARI LAMB //	£8.95
Tender pieces of lamb cooked with lime in fairly hot Achare sauce	
KOMLA PHULI	£9.95
$Pieces \ of tender succulent \ chicken \ breast \ cooked \ with touch \ of fresh \ oranges \ \& finished \ off w \ touch \ of \ Cointreau. \ Garnished \ with \ orange \ zest.$	ith a
LAMB OR CHICKEN SAKI	£7.95
${\it Rich\ creamy\ dish\ consisting\ of\ coconut\ milk,\ ground\ ginger\ and\ mint\ to\ create\ an\ exoting\ properties and\ mint\ properties and\ properties $	ic dish.

Tender pieces of chicken marinated and cooked in tandoor, with spiced lamb meatballs. Served in

Tender pieces of chicken or lamb marinated with herbs and spices cooked with sliced ginger

Tender pieces of spring chicken (on the bone) cooked in mild oriental spicy flavoured sauce.

Tender pieces of chicken or lamb cooked with roasted garlic, curry leaves spring onion tomatoes

Seafood Specialities

Whole king prawn on the shell fried with fresh garlic, onion & fresh spices. Served in a dry sauce

King prawns soaked & marinated in fresh pineapple puree & special yoghurt cooked in bokari spices.

Whole king prawns cooked in exotic medium spice and finished with tamarind sauce

Lamb cooked in special Naaga(Naaga pepper) sauce. Very hot

Lamb, Chicken and tiger prawn cooked in medium spicy sauce.



Boneless chicken pieces cooked in tandoor. Served in an aromatic sauce

A deliciously mild dish of succulent chicken or lamb cooked over charcoal, then served in a delicate mild

fresh green chillies, served in a hot dry sauce

CHICKEN CHILLI MASSALA ///

BUTTER CHICKEN (

Marinated tender chicken pieces cooked in tandoor, fried in butter & creamy mild sauce £8.50

A deliciously mild dish cooked in delicate spices with fresh cream, almond, coconut & lychees

GREEN MASSALA Choice cut tender lamb or chicken, cooked in fresh coriander, green peppers and green chillies in an

MURGH-MANSOONI // «

Tender pieces of chicken breast with garlic, bayleaf, almond & cream, minced lamb. Spicy yet mild

SPICY MONKFISH Hot and spicy - totally exceptional fish /

MURGH KOFTA //

BANGLA SPECIAL

GINGER ZEST //

cashew nuts, almond and coriander. MURGH MOSALAI (MILD)

lemon juice and freshly ground spices.

KING PRAWN SPECIAL

JINGA ANARASH

hot aromatic sauce. **NAAGA GOSTH ////**

75

SEA BASS SPECIAL £13.95 Pan fried fillet of wild sea bass cooked with tamarind, fenugreek, and tomato, onion sauce CHINGRI SCALLOP/ £12.95 A combination of scallop and tiger prawns cooked in medium strength sauce consisting of garlic, fresh coriander and kaffir leaves **SALMON BHUNA** Salmon pieces cooked Bhuna style £9.95 £9.95 **SALMON DUPIAZA** Salmon cooked with onion and spices PANGASH SATHKORA Medium hot cooked in chef's special recipe and special sauce. £9.95

PANGASH BIRAN Bangladeshi fresh water fish, cooked medium to hot in dryish sauce. **£9.95**

Chef's Signature Dishes //

KHASHI GOSTH BHUNA New Lamb marinated and slow cooked (on the bone) with freshly ground spices in traditional Bangladeshi flavours KHASHI GOSTH ALOO New £10.95 Lamb (on the bone) cooked with baby potatoes, fresh herbs, green chillies, coriander. Spicy. **BOKARI GOSTH GUNTA** £12.95

Lamb shank slow cooked in special herbs and spices, tomatoes, potatoes garlic & coriander.

SPECIAL STIR FRY £10.95 $Tender\ pieces\ of\ lamb,\ chicken, duck, tossed\ \&\ fried\ in\ light\ spices\ with\ green\ herbs,\ carrot, s\ baby$

corn, snaps, green chillies and garlic. **CHICKEN TIKKIA STIR FRY**

£9.95

Tender pieces of sliced chicken lightly spiced stir fried with onion, capsicum, cabbages, snaps, beans, peas coriander.

SHOBJI STIR FRY

£8.95

Onion, capsicum, cabbage, potatoes, carrot, snap, baby corn, cauliflower, mushroom coriander, garlic tossed and stir fried in slight spices.

HONEY DUCK STIR FRY

£8.95

£7.95

£8.95

£8.95

£9.95

£14.95

£13.95

£14.95

Tender pieces of duck marinated in honey stir fried with onion, capsicum mixed vegetable.

Dupiazza dishes "

A method of preparation especially suitable for meat or fowl, which is briskly fried with onions, black pepper, dhania, cinnamon, bay leaves and cardamoms. Paratha is recommended as an alternative to rice with this dish.

CHICKEN	£6.50	DUCK	£9.95
LAMB	£6.95	CHICKEN TIKKA	£8.25
KING PRAWN	£12.95	LAMB TIKKA	£8.25
TIGER PRAWN	£7.95	VEGETABLE	£5.95

Rogon Josh //

Here the characteristics of the dish is derived from the use of tomatoes, pimentos and onion fried in spiced Ghee in a manner which produces a dish of similar strength to the 'madras' preparation yet milder than vindaloo.

CHICKEN ROGON JOSH	£6.50	TIGER PRAWN ROGON JOSH	£7.95
LAMB ROGON JOSH	£6.95	KING PRAWN ROGON JOSH	£12.95
CHICKEN /LAMB TIKKA	£8.25	DUCK ROGON JOSH	£9.95

Dhansak dishes //

This dishes are hot, sweet and sour with lentils

CHICKEN	£6.95	TIGER PRAWN	£8.25
KING PRAWN	£12.95	CHICKEN/LAMB TIKKA	£8.95
LAMB	£7.35	DUCK	£9.95
		VEGETABLE	£5.95

Karai dishes "

The Karai dishes are medium to hot, blended together with fresh peppers, onion, coriander and spices and served in a sizzling wok.

CHICKEN	£8.25	TIGER PRAWN		£7.95
KING PRAWN	£12.95	DUCK	CALL CONTRACTOR	£9.95
LAMB	£8.25	•		

FOOD ALLERGIES & INTOLERANCES

Before you order your food, please speak to our staff if you want to know about our ingredients.