



**B E N G A L C L I P P E R** (Est 1994)

## **A La Carte Menu**



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Welcome to the Bengal Clipper on London's historic Spice Wharf. At the Bengal Clipper we are proud to present the finest chef in the art of Indian cuisine. Head chef Mohammad Asrar has worked at the Taj Palace Hotel in Delhi, and the Crown Plaza Hotel in Jerusalem.

Bengal Clipper has gained three prestigious AA Rosette Awards since it opened in 1994. On top of that, every reputable London restaurant guide will tell you that the Bengal Clipper is a 'must visit' Indian restaurant. The Bengal Clipper aims to impress at all times, so if you wish to comment on any matter, please ask for Restaurant Manager.

## FIRST COURSES

<b>Clipper Thali</b> A unique combination of Chicken 65, Chicken Tikka, Mushroom Lollipop, Onion Bhaji and Shish Kebab. Serves for 4 persons.	<b>£19.95</b>	<b>King Prawn Special</b> A giant prawn from the Bay of Bengal is cooked delicately in the Bengal Clipper's own special sauce.	<b>£6.95</b>
<b>Clipper Treat</b> A mixed starter of Chicken Tikka, Malmali Shish Kebab and Vegetable Somosa	<b>£4.95</b>	<b>King Prawn Butterfly</b> King Prawns flavoured with garlic, served crispy deep fried.	<b>£6.95</b>
<b>Murg 65</b> Garlic and ginger spiced chicken deep fried. Then pampared with curry leaves and fresh spices, a famous south Indian dish. Sweet and sour.	<b>£4.95</b>	<b>Achari Prawn</b> Tiger prawn marinated with tamarind sauce. Grilled in clay oven.	<b>£6.95</b>
<b>*Murg Lasuni Tikka</b> Chunks of chicken marinated with soft cheese, garlic, spices and almond cooked in the tandoor. Mild, aromatic chicken tikka.	<b>£4.50</b>	<b>Prawn Puree</b> Homemade bread fried in vegetable oil and served with spiced prawns.	<b>£4.50</b>
<b>Murg Tikka</b> Chicken marinated in sauce then cooked in the tandoor.	<b>£3.95</b>	<b>Fish Tikka</b> Tender pieces of skillfully charcoal roasted fish marinated with Saffron and fresh herbs.	<b>£5.50</b>
<b>Meat Samosa</b> Home-made triangular shape famous Indian snack, fried.	<b>£3.95</b>	<b>Onion Bhaji (v)</b> The Bengal Clipper's version of the traditional Onion Bhaji. Cabbage and onion pieces coated with gram flour and then deep fried.	<b>£3.50</b>
<b>Lamb Chop</b> Lamb Chop marinated in yoghurt and spices, served straight from the clay oven. A true North West frontier dish.	<b>£5.95</b>	<b>Vegetable Samosa (v)</b> Home-made triangular shape famous Indian snack, fried.	<b>£3.50</b>
<b>Malmali Shish Kebab</b> Minced lamb seasoned with exotic spices coated with finely chopped onions and capsicum charcoal grilled on a skewer.	<b>£4.50</b>	<b>Mushroom Lollipop (v)</b> Button mushrooms stuffed with cheese, onion, ginger, chillies, herbs and spices, coated in bread crumbs and then fried.	<b>£3.95</b>
		<b>Chilli Paneer (v)</b> Indian cheese cooked with mushrooms, capsicum, red chilli and spices.	<b>£3.95</b>

## MAIN COURSES

<b>Chef's Special Chicken Curry</b> An exceptional chicken curry unique to the Bengal Clipper. Our chef's special sauce is hot, sweet, sour and spicy. A firm favourite with many regular customers.	<b>£9.95</b>	<b>Hass Jalfrezi</b> Duck cooked with onion, capsicum and green chillies using chat spice (consists of black pepper, pomegranate seeds, cumin, mint, ginger and aesfoetida).	<b>£10.95</b>
<b>Murg Jalfrezi</b> Chicken cooked with onion, capsicum and green chillies using chat spice (consists of black pepper, cumin, mint, ginger and aesfoetida).	<b>£9.50</b>	<b>Hass Vindaloo</b> Duck curry cooked in thick vindaloo sauce (very spicy). Not suitable for beginners.	<b>£10.95</b>
<b>*Murg Tikka Masala</b> The famous Chicken Tikka cooked with the Bengal Clipper's special fenugreek and masala sauce.	<b>£9.95</b>	<b>*Hass/Murg Muslam</b> Duck or chicken cooked in specially home made white sauce using yoghurt and cashew nuts. Garnished with boiled egg. A true Mughlai dish.	<b>£11.50</b>
<b>Garlic Chilli Chicken</b> Morsels of chicken cooked with garam masala, garlic, red chilli, red chilli, medium spiced chicken curry served on hot iron karai.	<b>£9.95</b>	<b>Murg/Gosht Biryani</b> A dish famous in both East and West Bengal. Saffron flavoured chicken/lamb cooked with pilaw rice and served with a korma/madras/vindaloo sauce.	<b>£12.50</b>
<b>*Murg Mango</b> Chicken with specially made sauce, using mango pulp, chashew nuts, onion, cream and butter, mild mango chicken curry.	<b>£9.50</b>	<b>Rogan Josh</b> Traditional medium-hot lamb stew, Bengal Clipper speciality, cooked Kasmin style.	<b>£10.95</b>
<b>*Xacuti Murg</b> Chicken curry that is highly spiced and fairly hot. Prepared using coconut, it combines flavours from Goa and South India.	<b>£9.50</b>	<b>Anarr Lamb Chop Bhuna</b> A famous dish from North Frontier India, with medium hot lamb, chop blura using pomegranate seed massata.	<b>£10.95</b>
<b>*Murg Momtaz</b> Chicken tikka cooked with specially made tomato based sauce. Sweet and sour in taste. A true New Delhi dish.	<b>£9.50</b>	<b>Rara Gosht</b> A famous dish from North Frontier India, with the medium hot minced meat cooked with lamb stew.	<b>£10.50</b>
<b>*Murg Sagrana</b> An exceptional chicken dish unique to the Bengal Clipper. Cooked with cream and spices, this mild chicken dish is prepared especially for weddings. It is our chef's speciality and is prepared ideally for special occasions. Served with Pilaw Rice.	<b>£13.95</b>	<b>*Lamb Pasanda</b> A North Indian dish that uses tender pieces of thinly sliced lamb that has been marinated in spices. Cooked with cream, cashew nuts and freshly ground ginger.	<b>£10.50</b>
<b>*Murg Elachi</b> This distinctive medium-spiced chicken curry bears the unmistakable aroma and flavour of Cardamom (elachi).	<b>£9.95</b>	<b>Lamb Tikka Jalfrezi</b> A superb lamb dish with lots of flavour, medium spicy. Bengal Clipper speciality. Cooked eastern Bengal style.	<b>£11.95</b>
<b>*Murg Lababdar</b> Succulent chunks of chicken barbecued and finished in a blend of cream in a true Mughlai style mild sauce.	<b>£9.50</b>	<b>Gosht Dalcha</b> Medium hot tender chunks of lamb mixed with highly flavoured cinnamon and grated yellow lentil paste and finished in rich sauce.	<b>£10.95</b>
		<b>Kadi Gosht Karai</b> Lamb cooked with Karai spice served on hot iron karai. Medium spicy.	<b>£10.50</b>

## Vegetarians

<b>Paneer Makhni</b> Indian cheese cooked with specially made tomato base sauce. Sweet and sour in taste. A true New Delhi dish.	<b>£8.50</b>	<b>Karai Paneer</b> Indian cheese cooked with onion, capsicum, medium spices.	<b>£8.95</b>
<b>*Dum Aloo Kashmiri</b> Potatoes stuffed with cheese and cooked in a mild Mughlai sauce.	<b>£8.50</b>	<b>Vegetable Biryani</b> Mixed vegetables cooked with rice. Served with a korma/madras/vindaloo sauce.	<b>£10.95</b>

## Fish and Shell Fish

<b>King Prawn Nariyal</b> In typical Goan style, this spicy, coconut flavoured King Prawns cooked onion seeds and carom seeds.	<b>£12.50</b>	<b>Kerala Fish Curry</b> Tender cubes of fish cooked with garlic flavoured curry sauce. Sprinkled with fried red chilli. Fairly hot.	<b>£11.95</b>
<b>Sarisha Bata King Prawn</b> King prawns cooked in Bengal style using mustard paste, green chillies and home-made gravy for a particularly distinctive flavour.	<b>£12.50</b>	<b>Goan Crab Curry</b> In typical Goan style, this spicy, minced crab cooked Goan style with and spice flavoured sauce.	<b>£11.95</b>
<b>*King Prawn Masala</b> Giant prawns from the Bay of Bengal baked in the clay oven then gently simmered in a masala sauce.	<b>£12.95</b>	<b>*Jheenga Malai</b> King Prawns are marinated with freshly ground spices and sauté with tomatoes and onions, then complemented by the addition of a smooth cream.	<b>£12.95</b>
<b>Fish Hara Masala</b> This fish is carefully marinated then broiled in the clay oven, then cooked in freshly made green sauce. One of the Bengal Clipper's most popular dishes. A superb fish curry.	<b>£12.95</b>	<b>King Prawn Jalfrezi</b> King prawns cooked with onion, capsicum and green chillies using chat spice (consists of black pepper, cumin, mint, ginger and aesfoetida).	<b>£12.95</b>

## Tandoori

<b>Tandoori King Prawns</b> Bengal's famous giant prawns are marinated overnight in masala sauce. Cooked in the tandoor.	<b>£13.95</b>	<b>Murg Tikka Shashlik</b> Chunks of Chicken marinated overnight in a masala sauce and cooked in the tandoor with capsicum and onion.	<b>£12.50</b>
<b>Angari Murg</b> Based on a dish once made for Mughal Emperors, a young chicken is marinated overnight in the Bengal Clipper's home-made tandoori sauce for a delicious taste of the North West Frontier. Served straight from the clay oven.	<b>£12.50</b>	<b>Mixed Grill</b> Tandoori Chicken, Murg Lasuni Tikka, Shish Kebab, Lamb Tikka, Lamb Chop and Tandoori King Prawn. An imaginative and delightful mixed grill.	<b>£13.95</b>
<b>Lamb Boti Kebab</b> Tender chunks of boneless lamb blended with various Indian spices, herbs skewered and roasted in a clay oven.	<b>£12.50</b>	<b>Mixed Murgh Tikka</b> A unique combination of Murg Lasuni and Murg Tikka	<b>£11.50</b>

## TWO COURSE BENGAL CLIPPER BANQUET – £21.95 per person

For 4 people as shown. This can be adapted for parties in multiples of four.

**First course:** A Clipper Treat for all. **Second course:** Chef special chicken curry, Chicken Tikka Masla, Lamb Pasander. King Prawn Jalfrezi  
**Side dishes:** Motor Paneer and Saag Aloo. Served with Pilaw Rice and nan for all.

## SIDE ORDERS

<b>Motor Paneer</b> Green peas cooked with Indian paneer (cheese).	<b>£3.75</b>	<b>Egg Vindaloo</b> Chicken egg cooked in vindaloo sauce. Very spicy.	<b>£3.95</b>
<b>Dal Tarka</b> Tiny yellow lentils tarka with garlic and mustard seeds.	<b>£3.75</b>	<b>Vegetable Jalfrezi</b> Cooked with onions, green chillies and chat masala.	<b>£3.95</b>
<b>Dal Makhani</b> Black Lentils cooked over a slow fire with selected Indian spices and enriched fresh cream. A true New Delhi dish.	<b>£3.75</b>	<b>Begoon Bhaji</b> Aubergine cooked with garlic, mustard and tomatoes.	<b>£3.95</b>
<b>Bhindi Dopiazza</b> Okra with onion.	<b>£3.75</b>	<b>Mixed Raitha</b> Yoghurt with cucumber.	<b>£1.95</b>
<b>Bombay Aloo</b> Potatoes cooked in South India style.	<b>£3.75</b>	<b>Roti</b> Whole wheat bread freshly baked in the clay oven.	<b>£1.65</b>
<b>Aloo Gobi</b> Potatoes and cauliflower.	<b>£3.75</b>	<b>Onion Garlic Kulcha</b> Home made bread stuffed with onion and garlic.	<b>£2.95</b>
<b>Saag Aloo</b> Spinach with potatoes.	<b>£3.75</b>	<b>Laccha Paratha</b> Multi-layered bread.	<b>£2.50</b>
<b>Saag Bhaji</b> Spinach cooked with garlic and aniseed.	<b>£3.75</b>	<b>Steamed Rice</b>	<b>£2.25</b>
<b>Saag Paneer</b> Cheese cubes cooked with spinach.	<b>£3.75</b>	<b>Pilaw Rice</b> (Saffron flavoured rice)	<b>£2.75</b>
<b>Channa Masala</b> Chick Peas cooked Gujarati style.	<b>£3.75</b>	<b>Spinach/Coconut/Mushroom rice</b>	<b>£3.15</b>
<b>Spicy Khumbi</b> Mushroom cooked with onions and tomatoes.	<b>£3.75</b>	<b>Spicy rice</b> (using tumeric and green chillies)	<b>£3.50</b>
<b>Milijuli Sabzi Curry</b> An enticing combination of several vegetables cooked Bengal style A medium spiced vegetable curry.	<b>£3.75</b>	<b>Nan plain</b>	<b>£2.50</b>
		<b>Nan special</b> (Peshwari/garlic/chilli/keema/cheese nan)	<b>£2.95</b>
		<b>Chappati</b>	<b>£1.75</b>
		<b>Chutneys (per person)</b>	<b>75p</b>
		<b>Poppadom</b>	<b>75p</b>

*\*These dishes contain nuts. (v) Ideal for vegetarian.*

12.5% service charge will be added (payable at the customers discretion) prices include VAT.

The management reserves the right of admission and service.

www.bengalclipper.co.uk

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