



BENGAL CLIPPER (Est 1994)

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.

STARTERS

CLIPPER THALI An unique combination of chicken 65, chicken tikka, onion bhaji, calamari ring and shish kebab.	Full £24.00 Half £12.00	SHISH KEBAB Minced lamb seasoned with exotic spices coated with finely chopped onions and capsicum grilled on charcoal fire on a skewer.	£5.50
CLIPPER TREAT Mixture of fish tikka, calamari ring, king prawn baza and onion bhaji.	£8.95	CALAMARI RING Squid cooked delicately in the Bengal Clipper's own special sauce.	£6.95
CHICKEN 65 Garlic and ginger spiced chicken deep fried. Then pampered with curry leaves and fresh spices, a famous south Indian dish. Sweet and sour.	£6.95	KING PRAWN BUTTERFLY King prawns flavoured with garlic, serve crispy and deep fried.	£7.95
CHICKEN TIKKA Chicken marinated in sauce then cooked in the tandoor.	£4.50	PRAWN PUREE (g) Homemade bread fried in vegetable oil and served with spiced prawns.	£5.95
VEGETABLE SAMOSA Famous Indian triangle snacks.	£4.50	FISH TIKKA Tender pieces of skilfully charcoal roasted fish, fresh from tandoor. Served with grilled onion.	£5.95
CHEF'S SPECIAL LAMB CASHEW* A tribal Bangladeshi dish. Julienne cut lamb deep fried then pampered with chef special spice and roast cashew nuts. Served medium spicy.	£8.50	ONION BHAJI Finely slices cabbage and onion coated with gram flour, onion seed and then deep fried. Bengal Clipper own recipe.	£4.95
		PANEER TIKKA Indian cheese with spices then deep fried.	£5.95

MAIN COURSES

Dishes marked with a star () contain cashew nut sauce or almond nuts powder or coconut powder.
Some lamb dishes can be made without cashew nut sauce on request.
Customers are asked to check their own allergic requirements.*

CHEF'S SPECIAL CHICKEN CURRY An exceptional chicken curry unique to the Bengal Clipper. Our chef's special sauce is sweet, sour and spicy. A firm favourite of many regular customers.	£11.95	SAAG CHICKEN Chicken cooked with spinach. This is fairly spiced.	£11.95
CHICKEN JALFREZI Fairly spiced chicken cooked with onion, capsicum and green chillies using chat spice.	£11.95	CHICKEN/LAMB BIRYANI Biryani dishes are cooked with rice and served with Korma/Madras/Vindaloo or Masala sauce.	£15.95
CHICKEN TIKKA MASALA* The famous chicken tikka cooked with the Bengal Clipper's special fenugreek and masala sauce spice.	£12.50	KING PRAWN BIRYANI Biryani dishes are cooked with rice and served with Korma/Madras/Vindaloo or Masala sauce.	£16.95
GARLIC CHILLI CHICKEN Morsels of chicken cooked with garam masala, garlic and red chilli. Medium spiced chicken curry served on a hot iron karai.	£11.95	VEGETABLE BIRYANI Biryani dishes are cooked with rice and served with Korma/Madras/Vindaloo or Masala sauce.	£12.95
XACUTI CHICKEN* Chicken curry that is highly spiced and fairly hot. Prepared using coconut, it combines flavour from Goa and South India.	£11.95	ROGAN JOSH* Traditional medium spiced lamb stew, superb lamb dish.	£11.50
CHICKEN MAKANI* Chicken tikka cooked with specially made tomato based sauce. A true Muglai dish.	£11.95	CHEF SPECIAL LAMB SIZZLER* Medium spiced lamb cooked in Bengal Clipper chef special spice. Served on a hot iron sizzler.	£14.50
CHICKEN SAGRANA* 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. Serve with Pilaw Rice.	£14.95	LAMB JALFREZI* A superb lamb dish with lots of flavour fairly spiced. Bengal Clipper speciality.	£11.95
CHICKEN MANGO* Chicken with specially made mango sauce using mango pulp, cinnamon powder, cashew nuts paste, onion, cream and butter. Mango flavoured mild chicken curry.	£11.95	PUNJABI LAMB* Tender chunks of lamb cooked in original Punjabi style. Fairly spiced lamb stew.	£11.95
		SAAG LAMB* Lamb cooked with spinach and fenugreek.	£11.95
		KARAI PANEER* Indian cheese cooked with onion, capsicum, medium spiced.	£11.50

PANEER MAKHNI* Indian cheese cooked with specially made tomato base sauce. Sweet and sour taste.	£12.50	TANDOORI CHICKEN A young chicken is marinated overnight in the Bengal Clipper's home-made tandoori sauce. Served straight from the clay oven on the bone.	£14.50
KING PRAWN JALFREZI King prawns cooked with onion, capsicum and green chillies using chat spice.	£13.95	CHICKEN TIKKA SHASHLIK Chicken marinated overnight in a masala sauce and cooked on the charcoal fired clay oven with capsicum and onion.	£13.50
KING PRAWN MASALA* Giant prawns from the Bay of Bengal baked in the clay oven then gently simmered in a masala sauce.	£13.95	SPICY LAMB TIKKA SHASHLIK Tender chunks of lamb mixed with various spices and roasted on charcoal fired clay oven.	£14.95
KING PRAWN MALAI* King Prawns are marinated with freshly ground spices and sauté with tomatoes and onions, and then complemented by the addition of a smooth cream.	£13.95	TANDOORI KING PRAWNS Bengal's famous giant prawns are marinated overnight in masala sauce and cooked on charcoal fired clay oven.	£14.95
KING PRAWN NARIYAL* In typical Goan style, this spicy, coconut flavoured king prawns cooked with onion seed and ajwain seed.	£13.95	<p>TWO COURSES BENGAL CLIPPER BANQUET</p> <p>£25.00 per person for 4 people as shown. This can be adapted for parties in multiples of four.</p> <p>APPETISER: Papadom and Chutneys for all.</p> <p>FIRST COURSE: A Clipper Thali.</p> <p>SECOND COURSE: Chef Special Chicken Curry, Chicken Tikka Masala, Rogan Josh, King Prawn Jalfrezi.</p> <p>SIDE DISHES: Sabzi Bhaji and Dal Tarka. Served with pilaw rice and nan for all.</p>	
SAAG KING PRAWN King prawns cooked with spinach. Medium spiced.	£12.95		
SAAG SALMON This fish is carefully marinated, grilled on the clay oven, and then cooked in fresh spinach.	£13.95		
TANDOORI (CLAY OVEN) DISHES			
MIXED GRILL Tandoori Chicken, Chicken Tikka, Shish Kebab, Lamb Tikka and Tandoori King Prawn. An imaginative and delightful mixed grill.	£15.95		

VEGETABLE ORDERS

(SMALL £4.95/LARGE £9.50)

DAL TARKA Tiny yellow lentils tarka with garlic and mustard seeds.		ALOO GOBI Potatoes and cauliflower cooked with panch-puran (Bengali five-spice)	
DAL MAKHANI Black lentils cooked over a slow fire with selected spices and enriched fresh cream. Very famous in Northern India.		GOBI CASHEW* Cauliflower cooked with specially made cashew sauce.	
BHINDI BHAJI Okra with onion and spices.		CHANNA MASALA Chick Peas cooked Gujarati style.	
BOMBAY ALOO Potatoes cooked in South India style.		SPICY KHUMBI Mushroom cooked with onion and tomato.	
SAAG ALOO Spinach with potatoes.		SABZI BHAJI An enticing combination of several vegetables cooked Bengal style a medium spiced vegetable curry.	
SAAG BHAJI Spinach cooked with garlic and aniseed.		BEGOON ACHARI Aubergine cooked with tamarind.	
		RAITHA Yoghurt with cucumber.	

RICE AND BREAD

BOILED RICE	£2.95	ROTI (g) Whole wheat bread freshly baked in the clay oven.	£1.75
PILAW RICE (ghee and saffron flavoured basmati rice)	£3.50	CHAPATTI (g)	£1.75
COCONUT RICE*/MUSHROOM RICE/ EGG FRIED RICE	£4.50	CHUTNEYS (per person)	75p
NAN PLAIN	£2.95	PAPADOM	£1.00
NAN SPECIAL (Peshwari/garlic/chilli/keema/cheese nan)	£3.50		
LACCHA PARATHA (g) Multi-layered bread.	£2.95		

(g) *Gluten* * *Nuts*

Prices include VAT.

The management reserves the right of admission and refusal of service.

Minimum charge of £10 per person applies.

No service charge.