


The Best  
Indian Food with  
Bangladeshi  
Hospitality  
Since 1991

Bengal  
  
Dynasty



*Tandoori Restaurant*

104a -106 Chester Road East, Shotton,  
Deeside, Flintshire. CH5 1QD

Tel: 01244 830455/822412

Fax: 01244 836181

Website: [www.thebengaldynasty.com](http://www.thebengaldynasty.com)

## Appetiser

- 1 **Papadom (Lentil Crisp)** £0.80  
2 **Spicy Papadom** £0.90

## Starter *Starter and Side Dishes cannot be served without a Main Course*

- 3 **Onion Bhaji** £3.75  
4 **Assorted Mixed Starter** £5.50  
*A selection of Kebab, Pakora, Samosa served with fresh green salad.*  
5 **Mixed Kebab** £5.50  
*A selection of Lamb Tikka, Sheek Kebab, Chicken Tikka. Served with a crisp Green Salad.*  
6 **Golda Chingri Puri** £6.95  
*Spiced King Prawn pieces served on a Crispy Puri Bread.*  
7 **Salmon Paturi** £5.95  
*Paturi means anything cooked wrapped in a leaf. Here we have chosen a small fillet of Salmon marinated in Ground Black Mustard Seeds with Ginger and Garlic then oven baked in a sealed container.*  
8 **Reshmi Kebab** £5.95  
*Minced Lamb blended with our special mixture of spices and herbs, grilled and covered with an Omelette.*  
9 **Gilafi Sheek Kabab *New*** £5.50  
*A posh Lamb sheek kabab coated with finely chopped onions, peppers, green chilliest and fresh coriander.*  
10 **Chingri Chat** £4.95  
*Spiced Prawns served on Puri Bread.*  
11 **Murgh Chat** £4.95  
*Spicy Chicken pieces served on Puri Bread.*  
12 **Aloo Chat** £4.50  
*Spiced Potato served on Puri Bread.*  
13 **Aloo Tikki on Chick Peas *New*** £4.50  
*Shallow fried cakes of mashed Potatoes spiced with turmeric, cumin, curry leaves, coriander and served on a bed of chick pea's sukha.*  
14 **Sheek Kebab** £4.95  
*Freshly prepared and spiced Minced Lamb grilled in Tandoor.*  
15 **Samosa** £3.50  
*A very popular savoury - known as curry puff. (Lamb or Vegetable)*  
16 **Pakora** £3.50  
*Lightly spiced Mixed Vegetables or Chicken rolled in gram flour and deep fried. (Chicken & Vegetable)*

## Tandoor Kebabs

*All Tandoori dishes are cooked to order and served on a very hot sizzler with Fresh Salad and mint Yoghurt.*






- 17 **Golda Chingri Saslik** £17.50  
*Jumbo size King Prawns lightly spiced and cooked the same as Murog or Lamb Saslik.*  
18 **Murgh Lasooni (Garlic Tikka)** £11.95  
*Cubes of chicken marinated in yoghurt, ginger, white pepper and a generous amount of garlic, skewered and grilled in the tandoor.*  
19 **Sarsonwali Mahi**  £12.95  
*Chunks of fish, marinated in freshly ground mustard, spices and yoghurt, broiled in the tandoor.*  
20 **Murgh Malai Kebab** £11.50  
*Boned cubes of chicken, served in a marinade, blending cream, cheddar, Royal cumin, cardamom and coriander stems grilled in the tandoor.*  
21 **Murgh or Lamb Tikka** £10.95  
*Boneless pieces of Spring Chicken or Lamb lightly spiced and grilled in Tandoor.*  
22 **Tandoori Murgh**  £10.95  
*A traditional chicken preparation – marinated for hours and then gently roasted in the tandoor.*  
23 **Murgh or Lamb Sashlik** £11.95  
*Very delicately spiced Chicken or Lamb, skewered with fresh tomato capsicum and onion - grilled in Tandoor.*  
24 **Chicken Chutney Tikka *New***  £10.95  
*Cubes of Chicken marinated in paste of coriander, mint and mixed pickles and skewered and grilled*  
25 **Sesame Murgh Tikka *New***  £10.95  
*Pieces of Chicken marinated in mild spices skewered and cooked, flavoured with sesame seeds and coriander*  
26 **Tandoori Mixed Grill**  £13.95  
*Pieces of Lamb Tikka, Sheek Kebab, Chicken Tikka and Tandoori Chicken served with fresh green salad.*  
27 **Lamb Passanda Kebab *New***  £11.95  
*Piccatta of Lamb in a Mint & Coriandar marinade & grilled topped with fried onions*

*Use our chilli guide to help make your choice*

 = Medium  = Medium to fairly hot

## Special Balti Dishes

*Cooked in a traditional iron Souk with medium Spices and Herbs, served and eaten in the same dish. Very tasty and popular northern Indian dish.*

- 28 **Bengal Special Balti**  £12.95  
*A mixture of Lamb, Chicken, Prawn and Vegetables.*
- 29 **Murgh with Mushroom Balti**  £10.95
- 30 **Lamb Balti**  £9.95
- 31 **Vegetable Balti**  £7.50
- 32 **Murgh Balti**  £9.95

*The following dishes are available with:*

*Madras, Vindaloo, Dhansak, Bhoona & Do-Piazza*

Chicken	£8.95	Chicken Tikka	£9.50
Lamb	£9.95	Lamb Tikka	£10.95
Prawn	£9.95	King Prawn	£14.95
Keema	£9.95	Mixed Vegetable	£7.95

## Chef's Traditional Thali

**Mixed Thali** £15.95  
*A selection of Lamb Curry, Chicken Curry, Vegetable Curry, Tandoori Murog, Sheek Kebab, Basmati Rice and a Nan Bread. Come as complete meal.*


**Sabzee Thali** £14.95  
*A surprise selection of five different freshly cooked vegetables served on a traditional Thali including Rice and Nan Bread.*

## Fish & Shellfish Dishes

*Fish and rice are the staple diet in Bangladesh and West Bengal. The Bangladeshis like their fish.*

- 33 **Golda Chingri Garlic Curry** £15.95  
*King Prawns cooked with fresh Garlic and fresh Coriander.*
- 34 **Jhinga Joshina**  £15.95  
*King Prawns cooked in a delicate gravy of garlic, onion & tomatoes*
- 35 **Kadhai Jhinga**  £15.95  
*King Prawns cooked in a tomato and onion gravy, mildly spiced with crushed red chillies, crushed coriander seeds and chopped fresh coriander.*
- 36 **Prawn Malai Curry** £15.95  
*King Prawns prepared in an onion and coconut gravy and finished with lemon juice.*
- 37 **Masada Grilled Telapia *New***  £14.95  
*Fillet of Telapia marinated with traditional spices, pan grilled and serve on bed of cumin potatoes.*
- 38 **Salmon Paturi** £11.95  
*Paturi means anything cooked wrapped in a leaf. Here we have chosen a fillet of Salmon, marinated in Ground Black Mustard Seed with Ginger and Garlic then oven baked in a sealed container.*
- 39 **Bagda Chingri with Nairkol**  £10.95  
*Bay of Bengal Tiger Prawn cooked with freshly ground black mustard, coconut, fresh green chilli, coriander and spring onion.*

## Poultry Dishes (Chicken & Duck)

- 40 **Mazedar Duck** £11.95  
*Duck breasts in a sweet & tangy sauce of orange, honey, basil, and other carefully selected ingredients cooked to perfections*
- 41 **Murgh Tikka Lababdar**  £10.50  
*Boneless pieces of char grilled chicken prepared in a tomato and onion gravy finished with cream and coriander.*

***Please advise your waiter if you suffer from any food allergies.***

# Bengal

- 42 **Nellore Chicken Curry *New***  £10.50  
*Cubes of Chicken cooked in an onion and yoghurt masada, tempered with mustard seed and curry leaves a very a very popular South Indian dish.*
- 43 **Kadai Murgh**  £10.50  
*Chicken cooked in a garlic flavored tomato sauce mildly spiced with crushed red chilly and coriander, flavored with capsicum.*
- 44 **Murgh Mirch Masala**  £10.50  
*Juliennes of chicken cooked with onion, tomatoes and pimentos, served on a sizzler.*
- 45 **Murgh Makhani**  £10.50  
*Tender chicken partially broiled over charcoal and finished in tomato gravy with butter and fresh cream.*
- 46 **Chicken Sashlik Masala *New***  £10.95  
*A very tasty, medium and preparation of chicken in a combination of onions, red and green peppers and tomatoes. A Bengal Dynasty innovation of 2011*
- 47 **Murgh Haryali**  £10.50  
*Chicken cooked in a green masada with a predominant flavor of mint and coriander.*
- 48 **Garlic Murgh**  £10.50  
*Pieces of boneless chicken cooked with fresh chopped garlic, flavored with fresh ground spices. Very tasty.*
- 49 **Murgh Saagwala** £10.50  
*A delicate combination of chicken and spinach puree, finished with a hint of lime and cream.*
- 50 **Badami Murgh** £11.50  
*A mild preparation of chicken in a cashew nut/ almond gravy*
- 51 **Murgh Tikka Mossala**  £9.95  
*Diced chicken cooked in a rich creamy sauce*
- 52 **Murgh Bondhuk**  £11.95  
*A month-watering dish cooked with medium spicy thick sauce, with garlic, ginger nutmeg and fresh coriander*
- 53 **Murgh Jhalfrezi**  £9.95  
*Chicken cooked with fresh green chilli, capsicum, spring onions and tomatoes, in a fairly hot sauce.*
- 54 **Garlic Chilli Chicken Massala *New***  £10.95  
*Spicy Chicken dish with Mint Garlic, Green and Red Chilli, and fresh Coriander.*
- 55 **Murgh Rogan Josh**  £9.95  
*Cooked with fresh tomatoes and aromatic spices to enhance the flavor.*
- 56 **Murgh Khorma** £9.95  
*Pieces of chicken cooked with coconut flour and fresh cream a very mild curry.*
- 57 **Sylheti Murgh Tarkari** £10.95  
*This very unique dish with chicken is cooked with fresh pineapple, orange, and aromatic ground spices to give a distinctive mild spicy flavor.*
- 58 **Murgh with Crushed Pepper**  £10.95  
*Chicken spiced with crushed black pepper in a yogurt, tomato and onion sauce.*

## Lamb Dishes

- 59 **Lamb Kali Mirch Sukha *New***  £11.95  
*Cubes of Lamb prepared semi dried with crushed peppercorn, curry leaves and dash of lemon juice. Another mouthwatering and tongue tingling innovation from Bengal Dynasty 2010*
- 60 **Lamb Khurchan**  £11.95  
*Juliennes of lamb Tikka stirfried with peppers, onions, coriander and spices napped in a tomato sauce and moderately spiced.*
- 61 **Gosht Kadai**  £11.95  
*Delicately marinated lamb pieces with select Indian spices and flavored with capsicum.*

*Please advise your waiter if you suffer from any food allergies.*

*Service charge is not included.*

*All prices are inclusive of VAT.*

*Please advise your waiter if you suffer from any*

- 62 Gosht Badam Pasanda** £11.95  
Boneless pieces of lamb marinated in mild spices and cooked in rich almond gravy.
- 63 Railway Lamb Curry *New***  £11.95  
Lamb cooked in an onion and coconut cream gravy with potatoes. A British Raj Speciality.
- 64 Gosht Roganjosh**  £11.50  
Rich mutton curry flavored with freshly ground garam masada.
- 65 "Dak Bungalow" Lamb Masala** £11.50  
Boned lamb cubes, cooked in a green tinted gravy of fresh coriander, green chillies, coconut and a melange of spices.
- 66 Satkora Gosht**  £11.95  
Very tender pieces of Lamb, cooked with highly flavored spices and Satkora fruit (grown only in tropical areas of our homeland, Sylhet) giving a sharp tangy taste. Highly recommended.
- 67 Gosht Roshnai**  £11.95  
Chunks of Lamb marinated in Yoghurt and Garam masada, then cooked with Onion, Garlic, Ginger and Bay Leaves. It is Bengal Dynasty's innovation.
- 68 Methi Gosth Masala**  £11.95  
Tender pieces of Lamb cooked with Fenugreek and mixed ground spices and herbs.
- 69 Goan Lamb Curry *New***  £11.95  
This is a fiery hot preparation of lamb, using the traditional Goan recipe of mixture of ground spices with malt vinegar and coconut milk. A very popular Goan dish.

## *Vegetarian Dishes*

*Also available as Side Dishes*

- 70 Kadai Subzi**  £7.95  
Vegetables cooked in a garlic flavored tomato sauce mildly spiced with crushed red chilly and coriander, flavored with capsicum.
- 71 Gobhi Gulzar**  £7.95  
Cauliflower florets cooked with small cubes of tomato, capsicum, coriander and fresh spices.
- 72 Zeera Aloo** £7.95  
Cubed potatoes tempered with cumin seeds enhanced with chopped ginger and broiled spices.
- 73 Khumb Hara Pyaz**  £7.95  
A tangy mushroom and spring onion preparation enhanced with a tomato and onion masada, flavored with powdered fenugreek and garam masada.
- 74 Subz Makhnwala**  £7.95  
Seasonal vegetables cooked in tomato gravy enriched with butter and fresh cream.
- 75 Bhindi Amchuri**  £7.95  
A tangy ladyfinger preparation combined with mango powder and spices.
- 76 Vegetable Pepper Fry**  £7.95  
Fresh vegetables, cottage cheese, pimentoes, stirfried with crushed black peppers and napped in a sweet and sour sauce.
- 77 Gobhi Aloo Masaledar**  £7.95  
A unique combination of cauliflower's and potatoes prepared semi-dry, flavored with broiled cumin powder and garam masada.
- 78 Kofta Nazakat** £7.95  
Vegetable and cottage cheese dumplings served in cashew nut and onion gravy, smothered with cream and butter.
- 79 Methi Chaman**  £7.95  
A delicious combination of cottage cheese and fenugreek.
- 80 Paneer Khurchan**  £7.95  
Cottage cheese batons combined with pimentos, onions and tomatoes and tempered with Royal cumin seeds.
- 81 Mah Ki Dal**  £7.95  
Black lentil and kidney beans boiled overnight and prepared with tomatoes, garlic, butter and cream.

*Please advise your waiter if you suffer from any food allergies.*

# Dynasty

*food allergies.*

## Vegetable & Pulse Side Dishes

- |    |  |       |
|----|--|-------|
| 82 | <b>Bombay Potato</b>   | £3.95 |
| 83 | <b>Saak Aloo</b><br><i>Spinach and Potato.</i>   | £4.50 |
| 84 | <b>Saak Ponir</b><br><i>Spinach and home made Cottage Cheese.</i>                      | £4.50 |
| 85 | <b>Motor Ponir</b><br><i>Home made Cottage Cheese and spiced Green Peas.</i>           | £4.50 |
| 86 | <b>Ponir Tikka Mossala</b><br><i>Home made Cottage Cheese cooked in Mossala sauce.</i> | £4.50 |
| 87 | <b>Tarka Daal</b><br><i>Mixed Lentils cooked with fried Garlic.</i>                    | £3.95 |

## Rice & Breads

- |     |  |        |
|-----|--|--------|
| 88  | <b>Miloni Biryani</b><br><i>Prawn, Chicken, Lamb, Vegetables</i>           | £13.95 |
| 89  | <b>King Prawn Biryani</b>  | £14.95 |
| 90  | <b>Prawn Biryani</b>   | £12.95 |
| 91  | <b>Murgh Biryani (Chicken)</b>   | £12.95 |
| 92  | <b>Gosht Biryani (Lamb)</b>  | £13.95 |
| 93  | <b>Vegetable Biryani</b>   | £10.95 |
| 94  | <b>Mushroom Pulao</b>  | £3.50  |
| 95  | <b>Jeera Pulao</b>   | £3.50  |
| 96  | <b>Peas Pulao</b>  | £3.50  |
| 97  | <b>Special Rice</b><br><i>With Egg, Peas &amp; Nuts</i>                    | £3.50  |
| 98  | <b>Vegetable Pulao</b>   | £3.50  |
| 99  | <b>Coriander Pulao</b>   | £3.50  |
| 100 | <b>Keema Rice</b><br><i>Basmati Rice fried with Minced Lamb</i>            | £3.50  |
| 101 | <b>Basmati Polao Rice</b>  | £3.00  |
| 102 | <b>Plain Boiled Rice</b>   | £2.50  |
| 103 | <b>Basmati Palao Rice</b><br><i>Fried with mince lamb.</i>                 | £3.50  |
| 104 | <b>Peshwari Nan</b><br><i>Stuffed with Fruit &amp; Nuts.</i>               | £3.50  |
| 105 | <b>Kulcha Nan</b><br><i>Stuffed with Minced Onion.</i>                     | £2.95  |
| 106 | <b>Garlic Nan</b><br><i>Stuffed with Fresh Garlic.</i>                     | £2.95  |
| 107 | <b>Garlic, Keema &amp; Kulcha Nan</b><br><i>Stuffed with Fresh Garlic.</i> | £2.95  |
| 108 | <b>Keema Nan</b><br><i>Stuffed with Minced Lamb.</i>                       | £2.95  |
| 109 | <b>Cheese Nan</b>  | £2.50  |
| 110 | <b>Plain Nan</b>   | £2.50  |
| 111 | <b>Chapati</b>   | £0.90  |
| 112 | <b>Paratha</b>   | £2.50  |

## Chutney & Pickles

*Perfect to enhance any of your starter and appetiser*

- |     |  |       |
|-----|--|-------|
| 113 | <b>Plain Yoghurt</b><br><i>Home made</i> | £2.50 |
| 114 | <b>Mint Yoghurt Raitha</b>               | £2.95 |
| 115 | <b>Onion Chutney</b>                     | £0.90 |
| 116 | <b>Mango Chutney</b>                     | £0.90 |
| 117 | <b>Mix Pickles</b>                       | £0.90 |
| 118 | <b>Green Chilli Pickle</b>               | £0.90 |
| 119 | <b>Chutney Tray</b><br><i>6 Items</i>    | £3.50 |

*Please advise your waiter if  
you suffer from any food allergies.*

*Enjoy a drink while you wait in our extensively stocked restaurant bar. Fine wines available to take away, please ask for our list.*

Why not try our fabulous Sunday Buffet?

Our 'eat as much as you like' Buffet is open between 12 noon and 8pm

Only £8.50 per adult / £4.95 for children under 12 with a superb selection of our freshly cooked dishes to suit every taste

A-la-carte menu also available throughout the day.

Dining in:

- Up to 90 guests, comfortable seating with air conditioning
- Available for private hire, suitable for any celebration
  - Corporate hospitality & business conferences catered for
  - Disable access

**“Best Restaurant  
in Wales”**

*by the British  
Curry Awards 2007  
& 2010.*

**“Best in Wales”**

*by the Cobra Good  
Curry Guide  
1995-97, 1998, 2001-2002 &  
2004-2006.*

*A record four times*

**“One of the Top 30  
Restaurants in UK”**

*Real Curry Restaurant Guide  
1993-2005.*

*A record twelve years  
in a row.*

*It is our aim to provide you with the finest authentic Indian and Bangladeshi cuisine to be enjoyed in the Restaurant or in the comfort of your own home.*

*There is a wide range of dishes from which you can choose. We have also included a selection of dishes catering for special diets including vegetarians.*

*Why not treat yourself to an evening out in the fabulous new, tastefully-designed Bengal Dynasty Restaurant. We hope to offer our customers a delightful evening, enjoying our famous Indian, Bangladeshi cuisine, served by talented staff who are here to make your evening one to remember.*