

BENGAL **CURRY POT** Shaw
EXQUISITE INDIAN FULLY LICENCED RESTAURANT

Menu


BENGAL **CURRY POT** Shaw
EXQUISITE INDIAN FULLY LICENCED RESTAURANT

Tel: 01706 534326

Address: 18-20 Milnrow Road,
Oldham OL2 8EQ

FREE CAR PARK AT REAR

www.bengalcurrypotshaw.co.uk

FIND US AT:  [bengalcurrypotshaw](https://www.facebook.com/bengalcurrypotshaw)



APPETISERS

Popadom	£0.70	Hot Sauce	£0.60
Spicy Popadom	£0.80	Lime Pickle	£0.80
Onion Chutney	£0.60	Chutney Set	£2.00
Mango Chutney	£0.60	Onion Chutney, Mango Sauce, Mint Sauce & Hot Sauce	
Mint Sauce	£0.60		

VEGETARIAN STARTERS

Onion Bhaji	£4.50	Paneer Tikka	£4.95
Vegetable Samosa	£4.50	Garlic Mushroom Puri	£4.50
Paneer Pakora	£4.95	Paneer Chat Puri	£4.95



SEAFOOD STARTER

Prawn Cocktail	£4.50	Garlic Fish	£5.95
Fish Pakora	£4.95	Fish Chat Puri	£4.95
King Prawn Butterfly	£6.95	King Prawn Puri	£6.95
Prawn Chat Puri	£4.95	Fish Stir-Fry	£5.95

NON VEGETARIAN

Tandoori Chicken (Breast)	£4.95	Shami Kebab	£4.95
Chicken Chat Puri	£4.95	Chicken Tikka	£4.50
Chicken Pakora	£4.50	Sheek Kebab	£4.50
Meat Samosa	£4.50	Mix Starter	£4.95
Lamb Tikka	£4.95	Onion Bhaji, Chicken Tikka, Sheek Kebab	
Lamb Chops	£5.95		

EXCLUSIVE STARTERS

Chilli Murug	£5.95	Exotic Duck Special	£7.95
Chilli Paneer	£5.95	Garlic Scallops	£8.50
Lamb Momo	£6.95	Lamb Chops Moza Boti (Hot)	£6.95

TANDOORI SPECIALIES



These dishes are marinated with yoghurt, delicate herbs and Spices for 24 hours then roasted in tandoori oven. Served with rogon josh sauce and salad

Chicken Tikka Main (Off the bone)	£11.95	Chicken Tikka Shashlick	£11.95
Lamb Tikka Main (Off the bone)	£12.95	Lamb Shashlick	£12.95
Tandoori Chicken (On the bone)	£11.95	Paneer Shashlick	£12.95
Tandoori Lamb Chops	£12.95	Tandoori King Prawn	£14.95
Tandoori Mix Grill	£13.95		

SET MEALS

SET MEAL FOR 2

Appetisers

2 Popadoms & Chutney

Starters

1 Chicken Tikka & 1 Onion Bhaji

Mains

1 Chicken Rogan Josh & 1 Chicken Tikka Massala

Side

Bombay Potatoes

Sundries

2 Pilau Rice, 1 Nan

£ 31.95

SET MEAL FOR 4

Appetisers

4 Popadoms & Chutney

Starters

2 Chicken Tikka & 2 Onion Bhaji

Mains

1 Chicken Rogan Josh & 1 Chicken Tikka Massala
1 Chicken Tikka Balti & 1 Lamb Karahi

Side

2 Bombay Potatoes

Sundries

4 Pilau Rice, 2 Nan

£63.95

ALLERGY ADVICE

IF YOU HAVE A FOOD ALLERGY OR SPECIAL DIETARY REQUIREMENT PLEASE SPEAK TO A MEMBER OF STAFF

CURRY POT SPECIALTIES

- 21. Tarka** £11.95
Chicken tikka or lamb cooked with chefs special mix spice and herbs. Blended with lentils, garnished with garlic and fried onions.
- 22. Doniya Sylheti** £11.95
Chicken tikka or lamb cooked with Sylheti spices, also red and green peppers, chunks of onions, garnished with lots of coriander. Medium.
- 23. South Indian Garlic Naga** £11.95
Chicken tikka or lamb tikka cooked with spring onions. Fresh garlic, hot naga spices. Very Hot dish
- 24. Minty Lamb** £12.95
Tender pieces of lamb cooked with onion, tomatoes, garden fresh mint, garlic and sweet chilli sauce, creating a fresh medium flavour
- 25. Balti Bangla Sizzler** £12.95
Chicken tikka or lamb with a special medium balti sauce, topped with finely chopped onions, red onions and peppers, giving extra flavour
- 26. Passanda** £10.95
Chicken tikka or lamb extremely mild, sweet, creamy dish. Cooked with almond sauce, Mild
- 27. Shashlik Karahi** £10.95
Chicken tikka or lamb stir fired with onions, peppers, tomatoes and flake garlic cooked in a sauce giving a rich flavour. Very Hot.
- 28. Naga Jal Piazi** £10.95
Chicken tikka or lamb cooked with onions, peppers with naga chillies, giving a mouth watering taste. A very hot dish.
- 29. Honey Chicken Tikka** £10.95
Chicken tikka cooked with butter, stir fried onion, capsicum giving a unique sweet taste
- 30. Balti Chilli Massala** £10.95
Chicken tikka or lamb cooked in a mixture of herbs and spices, garnished with fresh green chillies. This dish has a spicy taste and aroma
- 31. Murgi Nomuna** £10.95
Small pieces of marinated chicken cooked with finely chopped onions and tomatoes, cooked in mixed spices and herbs, garnished with fresh coriander. Medium dish
- 32. Tandoori Chicken Chilliwala** £10.95
Tandoori chicken off the bone is a sweet and hot chilli sauce with green chillies. This is a fairly hot dish which will leave your taste buds tingling
- 33. Tandoori Chicken Garlicwala** £10.95
Tandoori chicken off the bone cooked in fresh chopped garlic, spices and herbs, delicately prepared in a slightly sweet medium sauce



MASSALA FAVOURITES

Probably the favourite Indian dish amongst all diners. A mild creamy sauce cooked with coconut, almonds and the finest ingredients to produce a mouth watering taste and aroma.

Chicken Tikka	£ 10.95	Vegetable	£ 9.95
Fish Tikka	£ 10.95	Keema (Mince Meat)	£ 10.95
Lamb Tikka	£ 11.95	Mixed	£ 12.95
Prawns	£ 10.95	Chicken + Lamb + Prawns	
		King Prawn	£ 14.95



ALLERGY ADVICE

IF YOU HAVE A FOOD ALLERGY OR SPECIAL DIETARY REQUIREMENT PLEASE SPEAK TO A MEMBER OF STAFF

TRADITIONAL CUISINE

- Korma**
Cooked in coconut almond, fresh cream and sugar to create a sweet and creamy flavoured dish. Mild dish.
- Dansak**
Cooked in mild yet tangy sauce with a delicious richness. Prepared with pineapple & lentils. A sweet & sour dish.
- Dupiaza**
A method of preparation similar to Bhuna with greater use of peppers, onions and mixed with spices and garnished with coriander.
- Vindaloo**
Involving greater use of hot spices, ginger and garlic to create this very hot dish.
- Sambar**
Cooked in lentils & lemon juice to give a sharp and distinctive taste. A hot and spicy south indian dish.
- Pathia**
Chopped onions in a thick sweet and sour sauce, a hot dish with distinctive aroma.
- Jalfrezi**
Cooked with onion, garlic, ginger, green peppers, and fresh garlic chilli. Hot dish
- Bhuna**
Cooked in combination of special blend of spices, onion & tomatoes. A dish of medium strength and garnished with coriander.
- Rogan Josh**
This dish is cooked with a delicately flavoured sauce with a greater use of red peppers and tomatoes, garnished with coriander.
- Karahi**
Cooked with a special mix of herbs and spices including onions, garlic, ginger and green peppers. Medium-Hot
- Balti**
Prepared with onions, peppers, tomatoes and a unique special Balti sauce to provide a dish medium strength
- Madras**
A southern Indian dish cooked with a touch of onion, garlic, ginger and hot spices, A hot dish.
- Sagwala**
Prepared with fine chopped spinach, garlic, ginger and tomatoes with medium herbs and spices to create a dry dish.

Choose your curry style and then one filling from below

Chicken	£8.50	Lamb	£9.95
Chicken Tikka	£9.50	Lamb Tikka	£10.95
Fish Tikka	£9.50	Keema (Mince Meat)	£8.95
Prawns	£10.50	Vegetable	£8.50
King Prawns	£12.95	Mixed	£11.95
Paneer	£9.50	Chicken + Lamb + Prawns	

BIRYANI DISHES

Biryani is prepared by gently cooking the saffron flavoured basmati rice together with a mixture of aromatic sauces, boiled egg and Garnished with fresh coriander, Served with Rogan Josh sauce.

Chicken	£12.95	Lamb	£13.95
Chicken Tikka	£13.95	Lamb Tikka	£13.95
Fish Tikka	£12.95	Keema (Mince Meat)	£11.95
Prawns	£12.95	Vegetable	£11.95
King Prawns	£14.95	Mixed	£14.95
		Chicken + Lamb + Prawns	



ENGLISH DISHES

Served with Chips and Salad

Sirloin Steak	£ 16.95	Fried Scampi (Whole Tail)	£ 10.95
Chicken Nuggets	£ 10.95	Fish Fingers	£ 10.95
Omelette	£ 11.95		

Plain Omelette, Prawns, Chicken or Mushroom

SIDE DISHES

Mix Vegetable Bhaji	£4.50	Gobi Bhaji	£4.50
Mushroom Bhaji	£4.50	Tarka Dhal	£4.50
Spinach Bhaji	£4.50	Saag Paneer	£5.50
Spinach Potato	£4.50	Motor Paneer	£5.50
Bombay Potato	£4.50	Any Curry Sauce	£4.50
Aloo Chana	£4.50		

RICE DISHES

Boiled Rice	£2.75	Keema Fried Rice	£3.95
Pilau Rice	£2.95	Peshwari Rice	£3.95
Chicken Rice	£4.95	Chilli Fried Rice	£3.95
Onion Fried Rice	£3.95	Lemon Fried Rice	£3.95
Egg Fried Rice	£3.95	Vegetable Fried Rice	£3.95
Mushroom Fried Rice	£3.95	Chips	£2.95



NAAN BREADS

Plain Naan	£2.75	Garlic Cheese Naan	£3.75
Garlic Naan	£2.95	Garlic Coriander Naan	£3.75
Peshwari Naan	£2.95	Garlic Keema Naan	£3.75
Keema Naan	£2.95	Garlic Chilli Naan	£3.75
Chilli Naan	£2.95	Chapatti	£1.50
Cheese Naan	£3.25	Puri	£1.50
		Paratha	£3.75



CHILDREN DISHES

Served with Chips and Salad

Chicken Nuggets	£6.95	Chicken Korma (Contains Nuts)	£6.95
Fish Finger	£6.95	Chicken Tikka Massala (Contains Nuts)	£6.95
Chicken Curry	£6.95		

CURRY POT SPECIALTIES

- Curry Pot Special Pathiawalla** £16.95
Combination of chicken tikka, lamb, meat balls and king prawns cooked with green chillies, sugar tomatoes, garlic, lemon juice and Bangladeshi mixed spice. This is a hot, sweet and sour curry.
- Curry Pot Special Jal Jala Madras** £16.95
Combination of chicken tikka, lamb, meat balls and king prawns cooked with green chillies, garlic, yoghurt, ginger, lemon juice, mixture of chefs special spices. This is a hot curry.
- Curry Pot Special Rejalla** £16.95
Combination of chicken tikka, lamb, meat balls and king prawns cooked with onions, peppers, ginger, mixed spices giving a mouth watering taste. This is a medium dish.
- Curry Pot Special Stir-Fry** £16.95
Combination of chicken tikka, lamb, meat balls and king prawns stir-fry with fresh garlic, onion, peppers, mixed spices and chef special stir-fry sauce and coriander. This is a medium dry curry.
- Curry Pot Special Rongpur** £16.95
Combination of chicken tikka, lamb, meat balls and king prawns cooked with special tomato sauce, mango sauce, cheese, cream and Indian mixed spices and herbs. This is a mild and sweet curry.
- Lamb Chops Pathiawalla (on the bone)**
Lamb chops cooked with green chillies, sugar tomatoes, garlic, lemon juice and Bangladeshi mixed spice. This a hot sweet and sour curry.
- Mumbai Duck** £16.95
Tender pieces of duck cooked with potatoes, garlic, onion, tomatoes and green pepper, delicately spiced.
- King Prawn Gorkali** £16.95
Marinated king prawns cooked with onions, peppers and green chillies in a hot, sweet and sour sauce.
- King Prawn Badshai** £16.95
King prawns and minced lamb cooked in Indian mixed spices, soy sauce, tobacco sauce, garnished with fresh coriander.
- Curry Pot Special Balti** £15.95
Combination of chicken Tikka, lamb and king prawns cooked in a medium spiced Balti sauce, with onions, peppers and lemon to give exotic flavour, garnished with fresh tomatoes cucumber and fresh coriander.
- Curry Pot Special Rojo** £15.95
Combination of chicken tikka, lamb and king prawns cooked in a tomato based sauce with pimentos and green peppers creating a thick medium Bengal curry dish.
- Balti Exotica** £14.95
Combination of chicken tikka, lamb, prawns and king prawn cooked in a medium spiced balti sauce authentically prepared with herbs and spices.
- Curry Pot Special Korma** £13.95
Chicken tikka, lamb and king prawns cooked with butter, garlic, ginger, 5 Indian spices, coriander power. This is a mild aromatic curry.
- Chana Gosht** £12.95
Lamb and chick peas cooked in a hot bhuna source garnished with fresh tomatoes and coriander.
- Curry Pot Special Mowchak** £11.95
Chicken and mushroom cooked with honey, cream, mixed spices and herbs. This is a mild sweet curry.
- Dilkush** £11.95
Chicken tikka prepared in a creamy garlic sauce with a range of herbs and spices. This is a mild dish.
- Mass Bahar (Fish)** £10.95
Fish prepared in chefs unique blend of medium spice sauce with a hint of garlic and lemon.
- Begum Bahar** £10.95
Sliced chicken and mince meat prepared in chefs unique blend of medium spice source with a hint of garlic and lemon.
- Butter Chicken** £10.95
Chicken tikka cooked with almonds, sugar coconut, butter and cream, a mild curry that's sure to please all tastes
- Padina Chicken** £10.95
Tender pieces of chicken or lamb cooked bhuna style with garlic, coriander and fresh mint

ALLERGY ADVICE

IF YOU HAVE A FOOD ALLERGY OR SPECIAL DIETARY REQUIREMENT PLEASE SPEAK TO A MEMBER OF STAFF