

TAKEAWAY
MENU

020 8159 8159

7 DAYS A WEEK
5PM - 11PM



020 8159 8159
www.bhageecha.co.uk



BHAGEECHA
(Formerly The Fishery)
WATFORD ROAD
ELSTREE, BOREHAMWOOD
HERTFORDSHIRE
WD6 3BE

FREE DELIVERY
Minimum order £30.00
within 3 miles

LIKE FOLLOW & SHARE YOUR STORIES
@bhageecha

Bhageecha

MODERN INDIAN DINING & BAR

OPENING
OFFER

10% OFF
ALL ORDERS
and complimentary
poppadoms



VEGETABLE APPETISERS

from the garden

CRISPY VEGETABLE SAMOSA 6
Deep fried crispy pastry triangle filled with a spicy vegetable mix VE

CHANDNI CHOWK KA SAMOSA 6
A potato and pea filled thicker pastry, deep fried VE

PIZZA SAMOSA 7
A Bhageecha House special; crispy pastry filled with a cheesy, pizza filling

CRISPY ALOO BHAJIA 7
Sliced potato roundels dipped in spiced gram flour batter and fried till crisp, accompanied with a special tomato chilli chutney VE

ONION BHAJIA 7
Mildly spiced onion fritters VE

CHILLI GARLIC MOGO 7
Cassava chips tossed in garlic and chilli VE

MOTI MUSHROOMS 8
Potato and cheese stuffed cup mushrooms, marinated in curd and cooked in a charcoal tandoor

*Complimentary with appetisers
Pudina (Mint) & Imli (Tamarind) Chutney*

KURKURE BHINDI 8
Crispy fried mildly spiced okra VE

THE VIP CHILLI PANEER 9
An Indo Chinese style dish with cottage cheese cubes, peppers and onions

PANEER TIKKA SHASHLIK 9
Cubes of cottage cheese, onions and peppers marinated in a delicate tikka marinade and cooked in the tandoor

TANDOORI BROCCOLI 9
Broccoli marinated in a Bhageecha special marinade and charcoal cooked

TOFU TIKKA 9
Tofu pieces marinated in curd, spices and cooked in the tandoor

**THE BHAGEECHA
VEGETABLE PLATTER 14**
recommended for two

Crispy Vegetable Samosa,
Crispy Bhajia,
Garlic Chilli Mogo
Paneer Tikka Shashlik



MEAT & FISH APPETISERS

from the farm, sea or river

JEERA CHICKEN 10
Boneless chicken tossed in cumin, garlic and ginger

BHAGEECHA TIRANGA CHICKEN 11
A trio of Chicken Tikkas; Nawabi, Malai and Hariyali

TANDOORI CHICKEN (HALF AND FULL) 9/14
Chicken marinated with chef Jeevan's special spices and cooked in the tandoor

KOYLE SE PAKE CHICKEN WINGS 8
A classic dish of tender spicy chicken wings marinated with Kashmiri chilli, ginger and garlic, and cooked in the tandoor

BHAGEECHA KA CHILLI CHICKEN 9.5
Lightly battered chicken cooked with spices, peppers, onions and garnished with spring onions

LAMB SHEEKH KEBAB GILAFI 9
Minced spiced lamb kebabs, cooked on skewers in the tandoor

TANDOORI LAMB CHOPS 13
Spring lamb chops marinated in a spicy curd and cooked to perfection in the tandoor

LAMB SAMOSA 7.5
Crispy pastry filled with delectable minced lamb

*Complimentary with appetisers
Pudina (Mint) & Imli (Tamarind) Chutney*

LAMB MUSHKAKI 12
Boneless lamb tikka marinated in a traditional Bhageecha marinade and cooked on charcoal

SADAKWALI KEEMA PAU 10
A popular street food; spiced minced lamb, served with tawa toasted buns and garnished with onions and lemons

FISH AMRITSARI 11
Tilapia marinated in a Bhageecha special marinade and lightly fried

SARSON SALMON TIKKA 13
Salmon marinated in mustard, garlic, ginger, lemon, curd and cooked on charcoal

ACHARI JUMBO KING PRAWNS 17.5
King prawns marinated in our Bhageecha special marinade and cooked in the tandoor

TAWA FISH 11
Tilapia tossed in a karahi sauce and cooked on a sizzling hot tawa



**THE BHAGEECHA
MEAT PLATTER**
*two persons 18
four persons 32*

Chicken Tikka
Lamb Sheekh Kebab Gilafi
Tandoori Chicken Wings
Hariyali Chicken
Lamb Chops



VEGETARIAN MAIN COURSES

from the garden

BOMBAY ALOO 9

Spiced potatoes with a sweet and sour twist VE

BHAGEECHA KA ALOO BENGAN 9

Masala stuffed baby aubergine and potatoes

AMRITSARI CHANNA MASALA 9

Chickpeas cooked in a thick gravy

PURANI DELHI MATTAR PANEER 10

Cubes of cottage cheese, peas and potatoes cooked in a delicate thin gravy

SHAHI PANEER 10

Cubes of cottage cheese in a medium spiced, creamy sauce with nuts

PANEER TIKKA MASALA 10

Cubes of paneer cooked in a classic tikka masala sauce

SAAG PANEER 10

Cottage cheese cooked with fresh spinach and seasonal greens

GHAR KI BHINDI 10

Okra, onions and peppers in a flavourful sauce VE

METHI CORN MASALA 9

Sweetcorn and fenugreek in a masala sauce VE

TARIWALI SABZI 9

Home style seasonal vegetables simmered in a spicy tomato gravy

SOYA SPECIAL KEEMA 9.5

Quorn mince and peas cooked with ginger, garlic and chillies in a tomato based sauce VE

LASOONI TARKA DHAL 8

Yellow dhal tempered with cumin, onion, chopped garlic and chilli

PUNJAB DI DHAL MAKHNI 8

Black urad dhal and kidney beans cooked on a slow fire, garnished with cream and butter

MEAT & FISH MAIN COURSES

from the farm, sea or river

BHAGEECHA KA MURGH MAKHANWALA 12.5

Succulent morsels of chicken in a rich, creamy sauce

TARIWALI CHICKEN 10.5

Homestyle chicken in a spicy, tomato gravy

KARAHI CHICKEN 11

Chicken breast pieces cooked with spices, tomatoes and peppers, served in a hot karahi

CHICKEN DHANSAK 10

Tender chicken pieces and lentils, slow cooked

METHI MURGH MIRCH MASALA 11

Punjabi style chicken cooked with fenugreek

CHICKEN KORMA 11

Lightly spiced chicken morsels in a creamy, cashewnut gravy

LAMB ROGANJOSH 11

Tender pieces of boneless lamb in a rich tomato and onion gravy

SHIMLA MIRCH KARAHI LAMB 12

Tender pieces of boneless lamb cooked with spices, tomatoes and peppers, served in a hot karahi

LAMB MADRAS 11

Cubes of lamb in a South Indian hot and tangy gravy

MASALENDAR KEEMA MATTAR 10.5

Minced lamb and peas cooked with ginger, garlic and chillies in a tomato based sauce

MACCHI MASALA 13

Tilapia in a thick, masala gravy garnished with coriander

KOLIWADA KING PRAWN CURRY 15

King Prawn in a spicy tomato and onion gravy

JEEVANS signature dishes

Chef Jeevan brings his wide culinary knowledge to produce these iconic, defining dishes.

TANDOORI SEABASS 15

Lightly marinated grilled seabass

NIHARI LAMB SHANK 13

Lamb shank in a special Bhageecha curry sauce

BOTI KEBAB 12.5

Spring lamb marinated in yoghurt and spices cooked on charcoal

ADRARI LOBSTER 28

Lobster cooked in a tomato and onion gravy, garnished with ginger and coriander

DESI CHICKEN (ON THE BONE) 12

Chicken in a special Bhageecha curry sauce

MALAI KOFTA 12

Lightly fried paneer and potato balls in a thick cashewnut gravy

KOLAPURI HARI SABZI 12

Seasonal green and fresh coloured vegetables cooked in a light fragrant spice.





DUM BIRYANI

Nawabi style biryani prepared with basmati rice flavoured with cardamom, cinnamon and saffron, served in a clay pot with a dough top and cucumber raita as a side

SABZI HYDRABADI BIRYANI 10

MURGH BIRYANI 12

LAMB BIRYANI HYDRABADI 13

JHEENGAWALI BIRYANI 14

BREADS

traditional indian flatbreads

TANDOORI NAAN 3

BUTTER NAAN 3.5

GARLIC NAAN 4

GARLIC CHILLI NAAN 4

TANDOORI ROTI 3

LACCHA PARANTHA 4

STUFFED PARANTHA 5

PESHWARI NAAN 4

CHEESE ONION NAAN 5

DESSERTS

delicious treat

RASMALAI 5.5

GULAB JAMUN 6.5

FOOD ALLERGY NOTICE

DISHES MAY CONTAIN ALLERGENS

Please be advised that the food prepared here may contain or have come into contact with milk, eggs, wheat, soybean, nuts, fish and shellfish.

If you have allergies or any dietary requirements please speak to a member of staff before placing your order and we will be happy to assist you.

RICE

perfect accompaniment

PLAIN RICE VE 4

PILAU RICE VE 4

JEERA RICE VE 5

SPECIAL FRIED RICE 7

SIDES AND SALADS

a little extra

PLAIN RAITA 3

CUCUMBER RAITA 4

BHOONDI RAITA 4

BHAGEECHA KACHOOMBAR SALAD 5

MANGO CHUTNEY 2

*Everything
is freshly made
with ingredients
of the highest
quality*



*We look forward to welcoming you to Bhageecha,
our new restaurant and bar for a family meal, a special celebration or
a cocktail with friends.*

Bhageecha means 'Garden'

*Our passion is to bring to you through the use of the freshest
ingredients the taste of India and blend old traditions with
modern tastes.*

Enjoy the Bhageecha experience