

TO SHARE

accompanied with mint yoghurt, mango chutney, chilli chutney

PLAIN POPPODUM BASKET 2 MASALA POPPODUM BASKET 3

INDIAN STREET FOOD

chaat ke jalvey

SAMOSA CHAAT 8.5

Thin crusted Punjabi samosas and spiced chickpeas garnished with a monsoon of chutneys, yoghurt, onions and pomegranate

CHOLE ALOO TIKKI CHAAT 8

Spiced potato patty with a chickpea curry, garnished with chutneys and chopped onions. A classic Indian Street Food not to be missed!

VEGETABLE APPETISERS

from the garden

CRISPY VEGETABLE SAMOSA 6

Deep fried crispy pastry triangle filled with a spicy vegetable mix VE

CRISPY ALOO BHAJIA 8

Sliced potato roundels dipped in spiced gram flour batter and fried until crisp, accompanied with a special tomato chilli chutney VE

ONION BHAJIA 8

Mildly spiced onion fritters VE

CHILLI GARLIC MOGO 7

Cassava chips tossed in garlic and chilli VE

STUFFED MUSHROOMS 8

Potato and cheese stuffed mushroom, marinated and cooked in a charcoal tandoor

CHILLI AND GARLIC MUSHROOMS 8

Button mushrooms stir fried in an Indo-Chinese style sauce VE

KURKURE BHINDI 8

Crispy fried mildly spiced okra VE

MEAT & FISH APPETISERS

from the farm, sea or river

JEERA CHICKEN 10

Chicken tossed in cumin garlic and ginger. On the bone as standard, can be boneless on request

NAWABI CHICKEN TIKKA 12

Bhageecha's very own take on the classic Chicken Tikka, marinated in chefs Nawabi style marinade and cooked in a charcoal tandoor

TANDOORI CHICKEN 12

Chicken marinated with Bhageecha'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

CHILLI CHICKEN 9.5

Lightly battered chicken cooked with spices, peppers, onions & garnished with spring onions

LAMB SHEEKH KEBAB 9.5

Minced spiced lamb kebabs, cooked on skewers in the tandoor

BHAGEECHA BHEL 9

A medley of avocado, mango, puffed rice, spiced cornflakes, onion, and chutneys VE

PANI PURI 7

Puffed wheat bubbles filled with potato, spiced black gram, served with flavoured tangy water VE

BHAGEECHA KA CHILLI PANEER 10

An Indo Chinese style dish with cottage cheese cubes, peppers and onions

PANEER TIKKA SHASHLIK 10

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

BHAGEECHA KA CHILLI TOFU 11

Lightly battered tofu cooked with spices, peppers, onions and garnished with spring onions VE

TOFU TIKKA 11

Tofu pieces marinated in a homemade mint, coriander and spinach marinade and cooked in the tandoor VE

TANDOORI BROCCOLI 9

Broccoli marinated in a Bhageecha special marinade and charcoal cooked

TANDOORI LAMB CHOPS 16

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

FISH AMRITSARI 11

Tilapia marinated in a Bhageecha special marinade and lightly fried

DILL SALMON TIKKA 15

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

GREEN PEPPERCORN DUCK 18

Sliced succulent Gressingham duck breasts in a green peppercorn and tamarind sauce

Bhageecha

MODERN INDIAN DINING & BAR

*Welcome to Bhageecha,
Enjoy our 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

Bhageecha's signature dishes

*Our Head Chef brings his wide culinary knowledge
to produce these iconic and defining dishes.*

TANDOORI SEABASS 17

Lightly marinated
grilled seabass

NIHARI LAMB SHANK 18

Lamb shank
in a special Bhageecha
curry sauce

PUNJABI KADHI 13

Deep fried vegetable fritters
cooked in a tangy
yogurt and chickpea
flour-based curry.

MACCHI MASALA 18

Seabass cooked
in a masala sauce

DESI CHICKEN (ON THE BONE) 14

Chicken in a special
Bhageecha curry sauce

MALAI KOFTA 14

Lightly fried paneer
and potato dumplings
in a thick cashew
cream gravy

APPETISERS PLATTERS

to share

THE BHAGEECHA VEGETABLE PLATTER 17 *recommended for two*

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

THE BHAGEECHA MEAT PLATTER 21 *recommended for two*

Chicken Tikka
Lamb Sheekh Kebab
Tandoori Chicken Wings
Lamb Chops

VEGETARIAN MAIN COURSES

from the garden

BOMBAY ALOO 10

Spiced potatoes with a sweet and sour twist VE

ALOO BAINGAN 11

Masala baby aubergine and potatoes VE

AMRITSARI CHANNA MASALA 10

Chickpeas cooked in a thick gravy VE

PURANI DELHI PANEER MATTAR 12

Cubes of cottage cheese, peas
cooked in a delicate cream gravy

PANEER TIKKA MASALA 13

Cubes of paneer cooked in a classic tikka
masala sauce

SAAG PANEER 13

Cottage cheese cooked with fresh spinach and
seasonal greens

BHINDI SINGHADA 11

Combination of okra, chestnuts, onions,
tomatoes and spices VE

METHI CORN MASALA 11

Sweetcorn and fenugreek in a masala cream
sauce

SOYA SPECIAL KEEMA 11

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

KARAHI TOFU 12

Tofu pieces cooked with spices, tomatoes and
peppers served in a hot karahi VE

TARKA DHAL 9

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

DHAL MAKHNI 10

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

MEAT & FISH MAIN COURSES

from the farm, sea or river

CHICKEN MAKHANI 14

Succulent morsels of chicken in a rich,
creamy tomato sauce

KARAHI CHICKEN 13

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

CHICKEN LABABDAR 14

Chicken tikka cooked in Bhageecha's iconic
tikka masala sauce with cream

CHICKEN DHANSAK 13

Tender chicken pieces and lentils, slow cooked

METHI MURGH MIRCH MASALA 13

Punjabi style chicken cooked with fenugreek

CHICKEN KORMA 14

Lightly spiced chicken morsels in a
creamy gravy

LAMB ROGANJOSH 15

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

SHIMLA MIRCH KARAHI LAMB 15

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

KERELA FISH MOILEE 16

A light and fragrant coconut-based
South Indian tilapia fish curry

GOA KING PRAWN CURRY 17

A spicy tangy prawn curry made
with coconut milk

DUM BIRIYANI

*Nawabi style biriyani prepared with basmati rice flavoured with cardamom,
cinnamon and saffron, served in a pot and cucumber raita as a side*

SABZI (VEG) HYDERABADI BIRIYANI 13

MURGH (CHICKEN) BIRIYANI 15

GOSHT (LAMB) HYDERABADI BIRIYANI 16

JHINGAWALI (PRAWN) BIRIYANI 17

BREADS

traditional indian flatbreads

TANDOORI BUTTER NAAN 3.5

GARLIC NAAN 4

GARLIC CHILLI NAAN 4

TANDOORI ROTI VE 3

LACCHA PARANTHA 4

PESHWARI NAAN 5

CHEESE NAAN 5

KEEMA NAAN 6

RICE

perfect accompaniment

PLAIN RICE VE 4

PILAU RICE VE 4.5

JEERA RICE VE 5

MUSHROOM RICE VE 5.5

SALAD & RAITA

a little extra

BHAGEECHA SALAD VE 4

CUCUMBER RAITA 4

FOOD ALLERGY NOTICE
DISHES MAY CONTAIN ALLERGENS

For further allergens information please scan



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.

VE: Made with vegan ingredients.