

## Vegetable Speciality

- Sabzi Korai Special (V)** £6.20  
Spicy vegetables with onions, pepper & tomato with lime pickle
- Paneer Tikka Jalfrezi (V)** £6.70  
Indian cheese in a dry-fried curry with capsicum, onions, green chillies & tomato in a punjabi sauce
- Sabzi Avail Speciality (V)** £6.20  
Medium hot, cooked with mixed vegetables, garlic, fresh okra, tomatoes & spinach
- Bilash Sag Paneer (V)** £6.20  
Indian cheese, chick peas & spinach in a medium spiced sauce
- Matar Paneer (V)** £6.20  
Peas & Indian cheese in a tomato base sauce

## Biryani

Basmati rice lightly spiced & cooked with onions & green pepper served with a vegetable curry

- Paneer Tikka (V)** £7.95  
**Vegetable (V)** £6.50  
**Chicken** £6.95  
**Chicken Tikka, Lamb or Prawn** £7.95  
**King Prawn** £9.95  
**Bilash Special Biryani** £8.95  
Chicken tikka, lamb tikka, spinach & chilli

## English Dishes

All served with lush green salad & chips

- Sirloin Steak** £8.95  
**Fried Scampi** £6.95  
**Fried Chicken** £5.95  
**Chicken & Mushroom Omelette** £5.50  
**Chicken & Cheese Omelette** £5.95

## Side Dishes

Traditional Vegetable Side Dishes

- Bombay Aloo (V)** £3.40  
Potatoes cooked with medium to hot spices
- Sag Bhazee (V)** £3.40  
Spinach cooked with onions & garlic cloves
- Sag Aloo (V)** £3.40  
Spinach & potatoes cooked with garlic
- Polak Paneer (V)** £3.40  
Spinach & Indian cheese with garlic
- Mixed Vegetable Bhazee (V)** £3.40  
Fresh mixed vegetables cooked in fairly dry sauce
- Bhindi Bhazee (V)** £3.40  
Okra stir fried with herbs, spices & onions
- Tarka Dhall (V)** £3.40  
Four different lentils with fried garlic & coriander
- Sag Dhall (V)** £3.40  
Spinach & lentils cooked with garlic
- Mushroom Bhazee (V)** £3.40  
Mushrooms cooked with medium spices
- Brinjal Bhazee (V)** £3.40  
Aubergine cooked with onions & coriander
- Channa Bhazee (V)** £3.40  
Chick peas cooked with medium spices with onions

## Rice Dishes

All cooked with the finest of basmati rice flavoured with saffron & ghee

- Mushroom Pilau** With fresh mushrooms £2.80  
**Vegetable Pilau** With fresh mixed vegetables £2.80  
**Peas Pilau** With garden peas £2.80  
**Keema Pilau** With minced meat £2.80  
**Onion Pilau** With fried onions £2.80  
**Egg Pilau** With fried egg £2.80  
**Garlic Pilau** With cloves of garlic £2.80  
**Pilau Rice** Cooked with ghee £2.30  
**Plain Steamed Rice** Steamed patna rice £2.00  
**Nut Pilau** With roasted cashew nuts £3.30  
**Lemon Chilli Rice** With lemon & chilli £2.80  
**Mixed Pilau** Keema, peas & egg £3.90  
**Bilash Pilau** Chicken tikka, vegetables & egg £3.90

## Nan Breads

- Plain Nan (V) (G)** £2.00  
**Garlic Nan (V) (G)** £2.30  
**Peshwari Nan (V) (G)** £2.30  
Sweet - crushed sultana, coconut & almonds
- Keema Nan** Mince meat (G) £2.30  
**Pudina Nan** With mint (V) (G) £2.30  
**Paneer Nan** Cheese & garlic (V) (G) £2.30  
**Tikka Nan** Chicken Tikka (G) £2.30  
**Cheese & Chilli Nan (V) (G)** £2.30

## Sundries

- Tandoori Roti (V)** £1.90 /£2.10  
**Garlic Roti (G) (V)** £2.00  
**Paratha (G) (V)** £2.00  
Pan fried traditional Indian butter bread
- Veg (V)/Keema Paratha (G)** £2.30  
**Chapatti (G) (V)** £1.20  
**Puree (G) (V)** £1.20  
**Popadom/Spiced Popadom (V)** 70p  
**Plain Raitha/Cucumber Raitha (V)** £1.20  
**Chutneys (each) (V)** 60p  
Lime, chilli, mango, onion salad, mint sauce
- Chips (V)** £2.90  
**Bilash Garlic Chips (V)** £3.50  
Slightly spiced with garlic cloves

### Bilash Thali Special (G) £13.95

For One - Served with Mixed Kebab, Chicken Tikka Masala, Lamb Balti, Pilau Rice, Keema Nan, Green Salad, Popadoms, Onion Salad & Mango Chutney

### Vegetable Thali (G) (V) £13.95

For One - Served with Vegetable Pakora, Paneer Tikka Masala, Vegetable Balti, Pilau Rice, Nan, Green Salad, Popadoms, Onion Salad & Mango Chutney

**PLEASE NOTE:** The ingredients can change and allergen markings should be used as a basic guideline. If you suffer from any food allergies, you must inform staff before placing your order.

## Thursday & Sunday Special

£12.95

### STARTER

Choice of:

- Onion Bhaji (V)      Vegetable Pakora (V)  
Mixed Kebab      Chicken Chat (G)  
Chicken Tikka      Samosa (Meat or Veg (V)) (G)  
Paneer Tikka (V)      Garlic Mushroom Puree (V)

### MAIN COURSE

Choice of

Chicken, Chicken Tikka or Vegetable (V)  
Lamb or Prawn (add £1 extra)

- | MILD    | MEDIUM  | HOT      |
|---------|---------|----------|
| Masala  | Bhuna   | Dansak   |
| Kurma   | Rogan   | Madras   |
| Butter  | Balti   | Naga     |
| Malayan | Sagwala | Jalfrezi |

### SIDE DISH (V)

Bombay Aloo or Vegetable Bhazee

### RICE DISH (V)

Pilau Rice or Vegetable Pilau

## Street Food Menu

- Kati Roll** £4.20  
Spicy kebab wrapped in paratha bread
- Rawalpindi Paratha** £4.20  
Lamb & cheese butter bread with garlic yoghurt
- Chom Chom** £4.20  
Chicken strips coated in batter fried with onions in a sweet chilli sauce
- Bombay Grill Box** £11.00  
Chicken tikka with fried onions on a bed of Bengali salad with Bilash red sauce
- Desi Lamb Burger** £7.95  
Spicy lamb burger in an omelette with cheese, mint yoghurt & naga sauce. Served with chips
- Bilash Balti Bolognese** £7.95  
Twice fried chips with layer of keema balti topped with melted cheese & chilli
- Cheesy Chilli Chips (V)** £4.50  
Our take on this favourite, served with our famous red sauce
- Desi Kebab Rolls**  
Served in nan with salad & sauce
- Paneer Tikka Roll (V) (G)** £7.95  
**Chicken Tikka Roll (G)** £7.95  
**Sheek Kebab Roll (G)** £7.95  
**Bilash Special Roll (G)** £8.95  
Chicken tikka, lamb tikka, sheek kebab & naga chilli



## Opening Hours

MON - WED 5:00PM - 11:00PM  
THURS - SUN 5:00PM - 11:30PM



# bilash

TAKEAWAY MENU  
Est. 1990



Come with us on a mouth watering culinary journey through India....

### Home Delivery

£1.50 Delivery Charge on orders over £12 within 3 miles

### Open Everyday

Multiple Award Winning Indian Restaurant & Takeaway

www.bilashcullercoats.co.uk

**0191 251 3891**

5 Station Road · Cullercoats · NE30 4PQ

## Starters

<b>Onion Bhaji (V)</b>	£2.90
<i>Slices of onions mixed with herbs deep fried in oil</i>	
<b>Vegetable Pakora (V)</b>	£2.90
<i>Spicy fritters consisting of cabbage, potato &amp; carrot</i>	
<b>Chicken Pokora (G)</b>	£4.20
<i>Delicately coated chicken fritters in our unique recipe</i>	
<b>Murghi Gul Bangan</b>	£3.50
<i>Chicken tikka fillets with tamarind sauce</i>	
<b>Bhuna Prawn Puree (G)</b>	£3.20
<i>Small shrimps cooked with medium spices</i>	
<b>Chicken Chat (G)</b>	£2.90
<i>Diced tikka cooked in chat spices</i>	
<b>Garlic Mushroom Puree (V) (G)</b>	£2.90
<i>Fresh button mushrooms &amp; garlic tossed in butter served with a puree</i>	
<b>Chicken Tikka or Lamb Tikka (add 50p)</b>	£3.50
<i>Chicken or lamb grilled in the tandoor oven</i>	
<b>Sheek Kebab</b>	£2.90
<i>Minced lamb skewered in the tandoor oven</i>	
<b>Mixed Kebab</b>	£4.20
<i>Chicken tikka, lamb tikka &amp; sheek kebab</i>	
<b>Prawn Cocktail</b>	£3.20
<i>Prawns with the classic sauce laid on a bed of freshly chopped lettuce</i>	
<b>Punjabi Samosa (Veg (V)/Meat) (G)</b>	£2.90
<i>Triangular shaped crispy pastry stuffed with delicately spiced vegetable or meat</i>	
<b>Paneer Tikka (V)</b>	£3.50
<i>Chunks of Indian cheese marinated then grilled in the tandoor</i>	
<b>Kathi Kebab (G)</b>	£4.20
<i>Diced roast lamb stir fried with onions &amp; capsicum, delicately spiced with a butter chapatti</i>	
<b>Bilash Lamb Chops</b>	£4.95
<i>Tender marinated lamb chops prepared in tandoor</i>	
<b>King Prawn Bhaji on Puree (G)</b>	£4.95
<i>King prawns delicately spiced served with puree</i>	
<b>Naga Wings (3pcs) (spicy/hot)</b>	£4.95
<i>Chicken wings in our special naga marinade with onion &amp; pepper</i>	
<b>Salmon Tikka</b>	£4.95
<i>Marinated salmon tikka prepared in the tandoor served with salad</i>	
<b>Reshmi Kebab</b>	£4.20
<i>Lamb minced meat patty in an omelette</i>	

## Tandoori Specialities

*All these dishes are served with carefully prepared fresh salad and mint sauce\**

<b>Bilash Punjabi Chops</b>	£8.90
<i>Tender marinated lamb chops with tamarind sauce (*no salad or mint sauce)</i>	
<b>Naga Wings 6pcs (spicy/hot)</b>	£8.90
<i>Chicken wings in our special naga marinade with onion &amp; peppers</i>	
<b>Tandoori Cocktail</b>	£8.95
<i>Pieces of chicken tikka, lamb tikka, sheek kebab &amp; tandoori chicken</i>	
<b>Tandoori King Prawn</b>	£11.95
<i>King prawns marinated in selected herbs &amp; spices, barbecued in the tandoori oven</i>	
<b>Chicken or Lamb Tikka (add £1)</b>	£6.50
<i>Chunky pieces of chicken or lamb marinated in mild spices then grilled in the tandoori</i>	
<b>Paneer Tikka (V)</b>	£6.70
<i>Chunks of Indian cheese marinated then grilled in the tandoor</i>	
<b>Chicken Shashleek</b>	£7.90
<i>Chicken tikka marinated with mild spices grilled in the tandoori with onions, tomato &amp; capsicum</i>	
<b>Tandoori Chicken</b>	£5.90
<i>Half spring chicken marinated in a special recipe &amp; barbecued in the tandoori oven</i>	
<b>Bilash Royal Platter</b>	£13.95
<i>Chunky pieces of chicken tikka, lamb tikka, sheek kebab, tandoori chicken, lamb chops &amp; king prawns served with salad</i>	
<b>Salmon Tikka</b>	£11.95
<i>Salmon chunks marinated in rich spicy tikka spices barbecued in the tandoor</i>	

## Chef's Fish Curries

<b>King Prawn Masala (MILD)</b>	£9.50
<i>King prawns cooked in the classic mild masala sauce</i>	
<b>King Prawn Bedami (MILD)</b>	£9.50
<i>Mild curry cooked with yoghurt, ground almond mix, fresh cream &amp; mango pulp with roasted cashew nuts</i>	
<b>Maas Kari (MEDIUM/SPICY)</b>	£7.90
<i>Traditional Bengali home-style fish curry</i>	
<b>Salmon Tikka Tamarind (MEDIUM)</b>	£9.50
<i>Marinated then grilled salmon tikka chunks cooked in a rich sweet &amp; sour sauce</i>	
<b>Macheyr Jhul (MEDIUM)</b>	£9.50
<i>Fresh salmon cooked in a slightly hotter than medium sauce of specially blended spices. Traditional fish curry</i>	
<b>Bilash Special King Prawn (MEDIUM)</b>	£9.50
<i>King prawns &amp; spinach cooked with garlic &amp; a delicate mixture of spices to create a medium aromatic sauce</i>	
<b>Tandoori King Prawn Jhalfrezi (HOT)</b>	£9.50
<i>Tandoori king prawns in dry-fried curry with a mix of capsicum, onions, green chillies &amp; tomato in a spicy punjabi sauce</i>	

\*Please note some of our fish may contain bones

## Bilash Curry Specialities

### MILD DISHES

<b>Modhu Chicken Tikka</b>	£6.70
<i>Chicken tikka breast prepared in a honey flavoured sauce with fresh cream, ground almond giving a mild rich taste</i>	
<b>Chicken Tikka Bedami</b>	£6.70
<i>Mild dish cooked with yoghurt, almond mix, fresh cream, mango pulp &amp; roasted cashew nuts</i>	
<b>Chicken Tikka Masala</b>	£6.70
<i>Chicken tikka cooked in the classic mild masala sauce</i>	

### MEDIUM TO SPICY DISHES

<b>Bilash Mustard Chilli</b>	£7.95
<i>Tandoori lamb &amp; chicken roasted with tomatoes, in a medium mustard sauce with coriander &amp; garlic</i>	
<b>Murgh Hare Pyaaz</b>	£6.70
<i>Chicken tikka fillets &amp; spring onion shoots with chickpeas &amp; lemon in medium bhuna sauce</i>	
<b>Punjabi Chicken Tikka Masala</b>	£7.20
<i>Cubes of chicken tikka, mince meat &amp; egg prepared in a rich spicy sauce</i>	
<b>Balti Chicken Tikka or Lamb (add 50p)</b>	£6.70
<i>A range of blended spices are used to create the classic balti flavour</i>	
<b>Korai Chicken Tikka or Lamb (add 50p)</b>	£6.70
<i>Chicken tikka or lamb is marinated in special spices with onions &amp; capsicums cooked in a dry sauce in an iron korai</i>	
<b>Shahi Tukra</b>	£7.20
<i>Lamb tikka fillets marinated in an exquisite carefully prepared punjabi sauce</i>	
<b>Murgh Tikka Tamarind</b>	£6.70
<i>Chicken tikka in a sweet &amp; sour tamarind sauce that adds rich depth to the flavours</i>	
<b>Kodhu Gosht</b>	£7.20
<i>Lamb braised with butternut squash in a slightly spicy curry with a hint of garlic &amp; ginger</i>	
<b>Pudina Zaal Gosht</b>	£7.20
<i>Lamb &amp; potatoes, cooked in a slightly hot bhuna sauce with mint, fenugreek, tomato &amp; chilli</i>	
<b>Sagwala Chicken Tikka/Lamb (add 50p)</b>	£6.70
<i>A combination of blended spices, garlic, ginger, capsicum &amp; spinach in a bhuna sauce</i>	
<b>Chicken Tikka Chilli Garlic</b>	£6.70
<i>Medium hot dish containing garlic, ginger, onions &amp; green chillies garnished with coriander</i>	
<b>Lamb Begun</b>	£7.20
<i>Aubergine, tomato &amp; chick peas cooked in a spicy tomato sauce with garlic &amp; ginger</i>	

### SPICY TO HOT DISHES

<b>Jalfrezi Chicken Tikka or Lamb (add 50p)</b>	£6.70
<i>Dry-fried curry with a mix of capsicum, onions, green chillies &amp; tomato in a spicy punjabi sauce</i>	
<b>Naga Chicken Tikka or Lamb (add 50p)</b>	£6.70
<i>Tomato, onions, naga &amp; green chillies are used to create this very hot bhuna sauce</i>	
<b>Achari Chicken or Lamb (add 50p)</b>	£6.70
<i>Cooked to a slightly hot &amp; sharp taste bhuna style with green chillies &amp; lime</i>	

## Classic Dishes

*Choose from the following:*

<b>Chicken</b>	£6.20
<b>Vegetables (V)</b>	£6.20
<b>Chicken Tikka, Lamb or Prawn</b>	£6.70
<b>King Prawns</b>	£9.50
<b>Paneer Tikka</b>	£6.70

### MILD DISHES

#### Kurma

*Mild dish cooked with ground coconut, almonds & fresh cream*

#### Passander

*A creamy almond flavoured curry cooked with yoghurt & poppyseeds to create a smooth sweet sauce*

#### Malayan

*Cooked with cream, ground almond, banana & pineapple*

#### Butter

*Mild spices are used to create a rich, creamy butter sauce*

### MEDIUM

#### Rogan Josh

*Medium bhuna style dish cooked with garlic, ginger, onions, green pepper topped with tomatoes*

#### Mushroom

*Medium curry with mushrooms*

#### Bhuna

*Contains a combination of blended onions, capsicum & fresh tomatoes*

#### Methi

*Medium hot dish, containing specially blended spices with fenugreek leaves*

#### Dupiaza

*Medium spiced dish cooked with briskly fried cubes of onions & capsicum sauce*

### SPICY TO HOT DISHES

#### Sri Lankan

*Cooked in fairly hot spices with ground coconut & lemon juice*

#### Madras

*South Indian dish having a greater proportion of hot spices which lends a fiery taste to its richness*

#### Vindaloo

*A very hot dish related to Madras but involving a greater use of extra hot spices*

#### Pathia

*Cooked with onions in a slightly hot, sweet & sour flavoured sauce*

#### Dansak

*A slightly hot, sweet & tangy flavoured dish prepared with lentils, pineapple & lemon juice*