

## Traditional Starters

1	<b>ONION BHAJI</b>	<b>£3.95</b>
2	<b>CHICKEN PAKORA</b>	<b>£3.95</b>
3	<b>PRAWN COCKTAIL</b>	<b>£3.95</b>
4	<b>GARLIC FRIED MUSHROOMS</b>	<b>£3.95</b>
5	<b>LAMB TIKKA</b>	<b>£4.95</b>
6	<b>CHICKEN TIKKA</b>	<b>£4.95</b>
7	<b>CHICKEN CHAAT</b>	<b>£4.95</b>
8	<b>SALMON TIKKA</b>	<b>£5.95</b>
9	<b>SHEEK KEBAB</b>	<b>£5.95</b>
10	<b>SHAMI KEBAB</b>	<b>£5.95</b>
11	<b>STUFFED PEPPER (MEAT, CHICKEN OR VEG)</b>	<b>£5.95</b>
12	<b>KING PRAWN PUREE</b>	<b>£6.95</b>

## Blue Ginger Appetizers

13	<b>TRIO SAMOSAS</b> A selection of vegetable, meat and chicken.	<b>£5.95</b>
14	<b>KORAHİ KEBAB</b> Sheek kebab cocktail served in a sizzling iron skillet with peppers, fried onions, roasted garam masalla and a hint of ginger.	<b>£5.95</b>
15	<b>CHICKEN STIR FRY</b> Strips of chicken tikka fried with onions and peppers, finished with a chef's special sauce.	<b>£5.95</b>
16	<b>CHICKEN MUNCHURIAN</b> Small chicken breast pieces in a crispy batter fried with peppers and spring onions in a sweet tangy sauce.	<b>£5.95</b>
17	<b>PANEER CHILLI</b> Thin strips of Indian cheese, fried with peppers and spring onions.	<b>£5.95</b>
18	<b>SLAY OF DRAGON</b> Strips of honey glazed chicken tikka cooked in a clay oven then tossed in a wok, served with caramelised onions & sumptuous pineapple chutney.	<b>£5.95</b>
19	<b>TANDOORI JINGA</b> Large king prawns flame grilled in a tandoor and glazed with butter – cooked to perfection.	<b>£7.95</b>
20	<b>GARLIC KING PRAWNS</b> Fresh water king prawns infused with fresh garlic and chef's special sauce.	<b>£7.95</b>
21	<b>VEGETABLE PLATTER FOR TWO</b> Consisting of samosas, pokoras and onion bhajis.	<b>£7.95</b>
22	<b>KEBAB PLATTER FOR TWO</b> A selection of chicken, lamb and mince.	<b>£8.95</b>

## Home Curry Favourites King prawn, prawn, lamb or chicken

23	<b>MADRAS (hot)</b>	<b>£8.95</b>
24	<b>ROGON (tomato based)</b>	<b>£8.95</b>
25	<b>BHUNA (onions &amp; tomato)</b>	<b>£8.95</b>
26	<b>DANSAK (lentil based)</b>	<b>£8.95</b>
27	<b>VINDALOO (very hot)</b>	<b>£8.95</b>
28	<b>KURMA (mild &amp; creamy)</b>	<b>£8.95</b>
29	<b>BALTI (medium with onions &amp; peppers)</b>	<b>£8.95</b>
30	<b>PATHIA (hot, sweet &amp; sour)</b>	<b>£8.95</b>
31	<b>SAAG (spinach)</b>	<b>£8.95</b>
32	<b>MIX SPECIAL</b>	<b>£9.95</b>
33	<b>Any of the above with king prawns</b>	<b>£13.50</b>
34	<b>Extra vegetables</b>	<b>£1.50</b>
35	<b>Extra chicken, meat or prawns</b>	<b>£1.50</b>
36	<b>Extra added spices</b>	<b>£1.00</b>

**ALL ABOVE ARE AVAILABLE AS A VEGETARIAN ALTERNATIVE.**

## Specialities

37	<b>CHICKEN OR LAMB TIKKA MOSSALA</b> Tender pieces of chicken or lamb cooked in a mild, sweet creamy sauce.	<b>£9.50</b>
38	<b>TANDOORI GARLIC CHILLI CHICKEN OR LAMB</b> Diced chicken breast blended with fresh garlic and green chillies in a hot & fiery sauce.	<b>£9.50</b>
39	<b>ACHARI CHICKEN OR LAMB</b> Tender pieces of chicken or lamb with onions and tomatoes and a Bengal mix pickle giving this dish a lovely tangy taste.	<b>£9.50</b>
40	<b>HONEY CHICKEN</b> Tender pieces of spring chicken infused with honey in a rich creamy sauce.	<b>£9.50</b>
41	<b>JAIPUR CHICKEN OR LAMB</b> Cooked with deep fried onions and mushrooms in a rich, spicy medium sauce.	<b>£9.50</b>
42	<b>TANDOORI CHICKEN CHANA PALAK</b> Off the bone tandoori chicken, fried with chickpeas & fresh eaf spinach, cooked in a medium bhuna sauce.	<b>£9.50</b>
43	<b>JAL JAL CHICKEN OR LAMB</b> Cooked with green peppers, birds eye chillies & hot spices. A hot dish.	<b>£9.50</b>
44	<b>JALFREZI</b> A spicy hot dish cooked with chicken or lamb containing various spices, methi, finished off with bullet chillies, tomatoes and onion rings.	<b>£9.50</b>
45	<b>MANGO MURG</b> Succulent tandoori oven cooked chicken tikka with sweet mangoes in a fresh creamy sauce. A fruity dish.	<b>£9.50</b>
46	<b>LAMB DE KHUDU</b> Tender pieces of lamb cooked in a sweet relish sauce of diced chunks of butternut squash leaving a tantalizing taste on the tongue.	<b>£9.50</b>
47	<b>MORRICH MOSSALA</b> Juicy chicken fillets cooked with mince meat and bullet chillies in a medium to hot sauce garnished with fresh coriander.	<b>£9.50</b>
48	<b>BENGAL MURG</b> Chicken and lamb cooked with onions, peppers and tomatoes in a sweet spicy sauce with boiled egg and fried Bombay potatoes.	<b>£9.50</b>
49	<b>NAGA WALA CHICKEN OR LAMB</b> A great flavoured hot dish consisting of tomatoes and original Bangladeshi chilli pickle, finished with fresh coriander.	<b>£9.50</b>
50	<b>SHASLIK BHUNA CHICKEN OR LAMB</b> Succulent pieces of seasonal chicken or lamb cooked with pepper, tomatoes and onions. Flame grilled in a tandoori then tossed into chef's special bhuna medium sauce.	<b>£9.50</b>
51	<b>KORAHİ CHICKEN OR LAMB</b> A delightful medium spiced dish cooled with diced onions and peppers in a korahi sauce. Served in a cast iron wok!	<b>£9.50</b>
52	<b>CORIANDER CHILLI CHICKEN</b> Tender chicken cooked in a medium hot sauce with fresh coriander, garlic, coriander seeds and green chillies.	<b>£9.50</b>
53	<b>GARLIC/ CHICKEN SIZZLER</b> Tender pieces of chicken or lamb cooked with fresh ginger or garlic in a thick sauce, served on an iron skillet to enhance the aromas.	<b>£9.50</b>
54	<b>SALLI MURG</b> Tender chunks of chicken cooked in a medium bhuna sauce topped with fired potatoes and cheese.	<b>£9.50</b>
55	<b>MINTY LAMB ALOO</b> Tender chunks of lamb infused with fresh garden mint, then slowly cooked with baby potatoes in a medium thick sauce.	<b>£9.50</b>
56	<b>MOCHA CHICKEN OR LAMB</b> Chicken or lamb tikka strips marinated in a tikka sauce lightly spiced with spring onions in a chef's special sauce, finished with a sweet creamy topping.	<b>£9.50</b>
57	<b>TAWA SPECIAL</b> Chicken or lamb cooked in Chef's special spices with a hint of tamarind sauce in a thick bhuna sauce, infused with minced meat and garden peas to give a mouthwatering taste.	<b>£11.95</b>
58	<b>NAWABI SIZZLER</b> Chicken or lamb cooked in a bhuna style sauce with copious amounts of onions, green and red peppers and infused with pure Indian paneer cheese to give a unique taste.	<b>£11.95</b>
59	<b>CHEF SPECIAL - PLEASE ASK FOR DETAILS</b> Accompanied with pilau rice.	<b>£13.95</b>

## Sizzling Tandoori Specialities (Healthy Options)

All served with fresh leaf salad & mint yoghurt.

60	<b>CHICKEN OR LAMB TIKKA</b> Chunks of chicken or lamb, flame grilled, then tossed in a fried onions and fresh coriander.	<b>£9.95</b>
61	<b>TANDOORI CHICKEN (HALF)</b> Marinated in fresh ground spices, roasted in a tandoori, the ultimate favourite.	<b>£9.95</b>
62	<b>SHASHLIK</b> Chicken or lamb with barbecued onions, tomatoes, peppers and aubergines, roasted to perfection.	<b>£9.95</b>
63	<b>CHEESY CHICKEN TIKKA</b> Succulent pieces of chicken tikka finished off with a topping of mozzarella, leaving a mouth watering taste not to be forgotten.	<b>£9.95</b>
64	<b>SALMON TIKKA</b> Fine Scottish salmon delicately baked in a clay oven with mouth watering spices.	<b>£9.95</b>
65	<b>TANDOORI LAMB CHOPS (5 Pieces)</b> Tender lamb chops marinated in a home spices, flame grilled to perfection.	<b>£11.95</b>
66	<b>EASTERN STIR FRY</b> Strips of chicken fried with green and red peppers and onions with a sweet chilli and soy sauce. Served with sizzling rice (fusion) dish.	<b>£13.95</b>
67	<b>CLAY OVEN MIXED GRILL</b> A combination of tandoori delicacies, consisting of tandoori chicken, chicken tikka, lamb chops & tandoori king prawns – the real McCoy!	<b>£14.95</b>
68	<b>TANDOORI KING PRAWN</b> Large king prawns seasoned and barbecued to perfection, finished off with fried onions.	<b>£14.95</b>

## Seafood Selection

All dishes are served with hot aromatic rice or steamed rice. Most dishes can be prepared to desired strength, mild, medium or hot.

69	<b>SALMON DELIGHT</b> Chunks of pink salmon cooked with coconut, almonds and cream in a mild and sweet sauce.	<b>£13.95</b>
70	<b>SALMON SHUKNA</b> Chunks of pink salmon cooked in a rich onion sauce with ginger, green chillies and fresh coriander.	<b>£13.95</b>
71	<b>SALMON GARLIC CHILLI BHUNA</b> Chunks of pink salmon, cooked with fresh garlic and green chilli in a hot sauce.	<b>£13.95</b>
72	<b>SCALLOP MASS BHUNA</b> Scallops are seasoned and fried in olive oil, marinated in brown onions, garlic, fresh herbs and chillies, topped with chopped coriander.	<b>£13.95</b>
73	<b>SCALLOP DE KHUDU</b> Cooked with fresh butternut squash in a medium sweet sauce.	<b>£13.95</b>
74	<b>SCALLOP GARLIC CHILLI FRY</b> Cooked with sliced onions, fresh whole chillies in a fiery sauce!	<b>£13.95</b>
75	<b>CRAB CHILLI MOSSALA</b> Crab meat cooked in a thick sauce with fresh green chillies, coriander and spice. A very delicious dish!	<b>£13.95</b>
76	<b>SHER BANGLA JHINGA</b> A unique chef's special dish which consists of shell on king size prawns with freshly grilled onions, red and green peppers in a bhuna style sauce.	<b>£14.95</b>
77	<b>TANDOORI KING PRAWN CAPSICUM</b> Tasty capsicum barbecued & cooked with king prawns in onions, garlic, ginger & aromatic herbs, garnished with chopped coriander.	<b>£14.95</b>
78	<b>TANDOORI KING PRAWN SAG WALA</b> Tandoori king prawns cooked with finely chopped spinach, herbs, spices & red chillies.	<b>£14.95</b>
79	<b>TANDOORI KING PRAWN MOSSALA</b> A delicious combination of king prawns simmered in a sweet and sour mossalla sauce.	<b>£14.95</b>
80	<b>TANDOORI KING PRAWN GARLIC CHILLI</b> King prawns marinated in a tandoori spices cooked with fresh garlic, chillies and garnished with coriander.	<b>£14.95</b>

## Biryani Dishes

The following dishes are accompanied by vegetable curry sauce.

81	<b>CHICKEN, MEAT OR PRAWN</b>	<b>£9.95</b>
82	<b>VEGETABLE</b>	<b>£9.95</b>
83	<b>CHICKEN TIKKA OR LAMB TIKKA</b>	<b>£10.95</b>
84	<b>BLUE GINGER MIX</b>	<b>£13.95</b>
85	<b>KING PRAWN BIRIYANI</b>	<b>£13.95</b>

## Vegetarian Options

86	<b>KORAHİ VEGETABLE</b> (Onions, tomato and peppers in medium sauce)	<b>£8.95</b>
87	<b>SHABJI MOSSALA</b> (Mild, creamy and sweet sauce)	<b>£8.95</b>
88	<b>VEGETABLE GARLIC CHILLI</b> (Fresh garlic and mixed vegetables in a hot fiery sauce)	<b>£8.95</b>
89	<b>QUORN BHUNA</b> (Quorn pieces with tomatoes in a medium thick sauce)	<b>£8.95</b>
90	<b>VEGETABLE/QUORN SALLI</b>	<b>£8.95</b>
91	<b>QUORN AND VEG CHATT</b>	<b>£8.95</b>

## Vegetable Side Dishes

92	<b>MUSHROOM BHAJI</b>	<b>£4.25</b>
93	<b>BINDI BHAJI</b> (Okra)	<b>£4.25</b>
94	<b>CAULIFLOWER BHAJI</b>	<b>£4.25</b>
95	<b>BOMBAY POTATO</b> (Spiced Potatoes)	<b>£4.25</b>
96	<b>SAAG BHAJI</b> (Spinach)	<b>£4.25</b>
97	<b>BRINJAL BHAJI</b> (Aubergine)	<b>£4.25</b>
98	<b>TARKA DAAL</b> (Lentils)	<b>£4.25</b>
99	<b>MIXED VEGETABLE BHAJI</b>	<b>£4.25</b>
100	<b>SAAG PANEER</b> (Spinach & Indian Cheese)	<b>£4.25</b>
101	<b>SAAG ALOO</b> (Spinach & Potato)	<b>£4.25</b>
102	<b>CHANA PANEER</b> (Chick Peas & Indian Cheese)	<b>£4.25</b>

## Rice Selection

103	<b>PLAIN BASMATI RICE</b>	<b>£3.65</b>
104	<b>PILAU RICE</b>	<b>£3.65</b>
105	<b>ONION FRIED RICE</b>	<b>£3.65</b>
106	<b>BROWN RICE</b>	<b>£3.65</b>
107	<b>EGG FRIED RICE</b>	<b>£3.65</b>
108	<b>GARLIC FRIED RICE</b>	<b>£3.65</b>
109	<b>MUSHROOM PILAU</b>	<b>£3.65</b>
110	<b>VEGETABLE RICE</b>	<b>£3.65</b>
111	<b>COCONUT PILAU RICE</b>	<b>£3.65</b>
112	<b>BLUE GINGER MIXED RICE</b>	<b>£3.65</b>
113	<b>KEEMA PILAU RICE</b>	<b>£3.65</b>
114	<b>LEMON CHILLI RICE</b>	<b>£3.65</b>

### ALLERGENS & INTOLERANCES

Please note many of our dishes contain allergens such as nuts, peanuts, dairy, egg, gluten etc. Please ask about your meal when ordering and we will be happy to advise you.

## Tandoori Breads

115	<b>PLAIN NAN</b>	<b>£3.25</b>
116	<b>KEEMA NAN</b> (plain with spiced mince lamb filling)	<b>£3.25</b>
117	<b>PESHWARI NAN</b> (dried fruit and nuts)	<b>£3.25</b>
118	<b>BULLET NAN</b> (seasoned with fresh garlic & green chillies)	<b>£3.25</b>
119	<b>GARLIC NAN</b> (seasoned with fresh garlic)	<b>£3.25</b>
120	<b>CHEESE NAN</b> (topped with mozzarella)	<b>£3.25</b>
121	<b>CHEESE &amp; GARLIC NAN</b> (fresh garlic & mozzarella)	<b>£3.25</b>
122	<b>GARLIC &amp; CORIANDER</b> (with fresh garlic & coriander)	<b>£3.25</b>
123	<b>PORATHA</b>	<b>£3.25</b>
124	<b>CHAPATI</b>	<b>£2.25</b>

## English Dishes

125	<b>OMELETTE</b> (Chicken, mushroom or cheese)	<b>£9.95</b>
126	<b>FRIED SCAMPI</b>	<b>£9.95</b>
127	<b>SIRLOIN STEAK</b>	<b>£13.95</b>

## Blue Ginger Extras

128	<b>POPADOM/SPICY POPADOM</b>	<b>£0.80</b>
129	<b>CHUTNEY TRAY</b>	<b>£2.50</b>
130	<b>PICKLES</b> (mango, chilli, lime, mixed- each)	<b>£1.00</b>
131	<b>MIXED RAITHA</b>	<b>£2.95</b>
132	<b>CHIPS</b>	<b>£2.50</b>

A welcome awaits you at the Blue Ginger Indian Restaurant. The Blue Ginger chefs will create something extraordinary with exotic spices and flavours, infused with the finest ingredients. A perfect venue for a meal out, whether it's with friends, family or that special someone.

With a modern Indian atmosphere it will surely leave you with a memorable evening.

We try very hard to give you the best service. We believe in fresh, good and healthy cooking. So please give us time to cook a special, nutritious meal for you.

If you are in a hurry - sorry, we do not do anything ready cooked here.

The only Curry and Tandoori establishment with your health in mind.

### HOUSE RULES

Shouting, screaming, bad language or abusive behaviour will not be tolerated as this is a family restaurant.

### ALL DINERS MUST ORDER A MAIN MEAL

The management reserves the right to refuse service without reason. All major parties will be required to pay a non-refundable deposit. All parents are asked to keep their children on best behaviour and seated whilst in the restaurant.

### ALL MAJOR CREDIT CARDS ACCEPTED

Service charge is not included. VAT included in all prices where applicable. Management reserve the right to refuse admission or service at their discretion. Blue Ginger will always value your constructive comments on how to improve our quality food and service.

ANY SUGGESTIONS OR COMPLAINTS PLEASE FORWARD TO THE ADDRESS BELOW:  
Blue Ginger, 36-38 Gilda Parade, Whitchurch, Bristol BS14 9HY

# Welcome to

# blue ginger

## Bengal Cuisine

Blue Ginger is much more than just an Indian restaurant,  
it's a mouth watering experience of traditional flavours!

[www.bluegingerrestaurantbristol.co.uk](http://www.bluegingerrestaurantbristol.co.uk)

