

Our Menu consists of Bengali, Tandoori and other Asian specialities which are famous throughout the Indian sub-continent. These preparations are rich in flavour and have their own individual tastes and aromas. All our dishes are prepared to a medium strength and are created individually for you using freshly ground and mixed spices and herbs exactly as they are made in our own country.

## SHURAAT - STARTERS

All starters are served with a fresh salad

<b>TANDOORI CHICKEN</b>	<b>£2.85</b>
Young Spring Chicken marinated in Yoghurt with herbs and spices.	
<b>CHICKEN OR LAMB TIKKA</b>	<b>£2.85</b>
Boneless Chicken or Diced Lamb with spices and herbs cooked in a clay oven.	
<b>SHEEK KEBAB OR CHICKEN KEBAB</b>	<b>£2.85</b>
Mince Lamb and minced Chicken mixed with onions, spices and herbs, barbecued on a skewer.	
<b>SHAMI KEBAB OR HASINA KEBAB</b>	<b>£2.85</b>
Minced Lamb and Chicken mixed with onions, herbs and spices, served with an omelette.	
<b>NARGIS KEBAB</b>	<b>£3.10</b>
Spice mince lamb wrapped around egg and deep fried and complemented with an omelette	
<b>KEBAB PLATTER</b>	<b>£2.85</b>
An assortment of Chicken and Lamb Tikkas.	
<b>TANDOORI LAMB CHOPS</b>	<b>£4.25</b>
Tender pieces of lamb chop, marinated in mild yoghurt with garlic and ginger, fenugreek leaves spiced with turmeric, coriander, shai zeera and a hint of chilli. Tandoori grilled, A well recommended unique starter for those who love the taste of tender lamb.	
<b>TANDOORI KING PRAWN</b>	<b>£5.75</b>
Marinated King Prawns with herbs and spices.	
<b>KING PRAWN BUTTERFLY</b>	<b>£5.50</b>
Marinated Giant Prawns in fresh spices, coated and lightly fried.	
<b>SAMOSAS (MEAT OR VEGETABLE)</b>	<b>£2.75</b>
Our Chef's own savoury pasties filled with spicy minced lamb or vegetables.	
<b>ONION BHAJEE</b>	<b>£2.75</b>
Marinated deep fried onions with herbs and spices.	
<b>MORICH FUSHKA</b>	<b>£2.95</b>
A whole pepper stuffed with spiced chicken or lamb or vegetables cooked in clay oven.	
<b>CHICKEN CHAT</b>	<b>£2.75</b>
Chicken pieces dusted with spices and lightly fried.	
<b>CHICKEN TIKKA GARLIC PUREE</b>	<b>£3.35</b>
Tikka pieces cooked with fresh garlic and served on a Puree Bread.	
<b>PRAWN COCKTAIL</b>	<b>£2.75</b>
Baby prawns on a bed of lettuce served with Marie Rose Sauce.	
<b>SALMON TIKKA</b>	<b>£5.50</b>
Fresh filleted salmon marinated in spiced yoghurt and cooked in the Tandoor	
<b>CHICKEN PAKORA</b>	<b>£2.75</b>
Strips of chicken breast coated in spicy batter sauce then deep fried	
<b>FISH PAKORA</b>	<b>£2.75</b>
Fish coated in spicy batter sauce then deep fried.	
<b>VEGETABLE PAKORA</b>	<b>£2.75</b>
Potato or cauliflower coated in spicy batter sauce then deep fried.	

## TANDOORI KHAZANA

Served with a fresh green salad

<b>TANDOORI CHICKEN</b>	<b>£6.95</b>
Young Spring Chicken marinated in Yoghurt with herbs and spices.	
<b>CHICKEN / LAMB TIKKA</b>	<b>£6.95</b>
Boneless Chicken or diced Lamb with spices and herbs cooked in a clay oven.	
<b>SHASHLIK CHICKEN OR LAMB</b>	<b>£7.50</b>
Marinated chicken or Lamb cooked with barbecued onions, capsicum, tomatoes.	
<b>TANDOORI KING PRAWN</b>	<b>£11.50</b>
King sized Prawns marinated in herbs and spices.	
<b>SHASHLIK KING PRAWN</b>	<b>£11.95</b>
King sized prawns, marinated in tandoori sauce, grilled in the clay oven with onion, peppers and tomatoes.	
<b>SIZZLER SPECIAL</b>	<b>£9.50</b>
Our chef's selection of Tandoori specialities served with Nan Bread.	
<b>SALMON TIKKA</b>	<b>£9.50</b>
Fresh filleted salmon marinated in spiced yoghurt and cooked in the Tandoor	
<b>TANDOORI MOSALLAH FISH</b>	<b>£6.95</b>
Fish pan fried, marinated in special spice served with salad	
<b>PANEER TIKKA</b>	<b>£6.95</b>
Grilled paneer, stir fried in light spices with onions and peppers.	
<b>TANDOORI LAMB CHOPS</b>	<b>£8.95</b>
Tender pieces of lamb chop, marinated in mild yoghurt with garlic and ginger, fenugreek leaves spiced with turmeric, coriander, shai zeera and a hint of chilli. Tandoori grilled, A well recommended unique starter for those who love the taste of tender lamb.	

## SPECIAL BALTI DISHES

From the North Western area of Kashmir and Punjab, we bring you the Balti style of cooking. Freshly prepared dishes with tomatoes, capsicums and the liberal use of coriander leaves.

<b>BLUE GINGER SPECIAL BALTI</b>	<b>£6.50</b>
A Mixture of Chicken, Lamb and Prawn	
<b>CHICKEN TIKKA BALTI</b>	<b>£6.50</b>
<b>CHICKEN, LAMB OR PRAWN BALTI</b>	<b>£5.70</b>
<b>CHICKEN, LAMB OR PRAWN (Vegetable Balti)</b>	<b>£6.10</b>
<b>CHICKEN, LAMB OR PRAWN (Mushroom Balti)</b>	<b>£6.10</b>
<b>CHICKEN, LAMB OR PRAWN (Sagwalla Balti)</b>	<b>£6.10</b>
<b>CHICKEN, LAMB OR PRAWN (Garlic Balti)</b>	<b>£6.10</b>
<b>KING PRAWN BALTI</b>	<b>£9.25</b>
<b>VEGETABLE BALTI</b>	<b>£5.50</b>
<b>MUSHROOM BALTI</b>	<b>£5.50</b>
<b>BASMATI KA KHAZANA - BIRYANI DISHES</b>	
<i>Basmati rice dishes served with a medium spicy vegetable sauce</i>	
<b>BLUE GINGERS SPECIAL BIRYANI</b>	<b>£9.25</b>
<b>CHICKEN OR LAMB TIKKA BIRYANI</b>	<b>£8.15</b>
<b>PERSIAN CHICKEN BIRYANI</b>	<b>£8.15</b>
<b>CHICKEN, LAMB OR PRAWN BIRYANI</b>	<b>£7.15</b>
<b>KING PRAWN BIRYANI</b>	<b>£9.95</b>
<b>MUSHROOM BIRYANI</b>	<b>£7.10</b>
<b>VEGETABLE BIRYANI</b>	<b>£7.10</b>
<b>PANEER TIKKA BIRYANI</b>	<b>£8.15</b>

## SIFARISH - E -KHAS CHEF'S SPECIALITIES

Our team of experienced Bengali chefs led by Kadir, have created a wonderful selection of tasty dishes for your delight. Many are unique to our branches and have become firm favourites with our regular patrons. These dishes represent the many exciting and differing cuisines of Bangladesh and India.

<b>TIKKA MOSALLAH (CHICKEN OR LAMB)</b>	<b>£6.75</b>
Pieces of Chicken or lamb marinated in the chef's special mosallah sauce, The nations favourite.	
<b>TANDOORI MURGI MOSALLAH</b>	<b>£6.75</b>
Off the bone spring chicken with minced lamb and cooked mosallah style.	
<b>TANDOORI KING PRAWN MINCE MOSALLAH</b>	<b>£11.95</b>
King Prawns cooked in exotic spices with minced lamb and fresh herbs.	
<b>TIKKA MINCE MOSALLAH</b>	<b>£6.75</b>
Tikka pieces cooked with minced lamb, spices and herbs.	
<b>SHAH PASSANDA (CHICKEN OR LAMB)</b>	<b>£6.75</b>
Lamb cooked in mild spices with cream and almonds.	
<b>MALAE-KI-MURGHI</b>	<b>£6.75</b>
Our Chef's favourite chicken dish-rich and sweet.	
<b>BUTTER CHICKEN</b>	<b>£6.75</b>
another of our chef's favourite chicken in mild sauce.	
<b>GOLDEN CHICKEN</b>	<b>£6.75</b>
Tandoori Chicken simmered with onions, green peppers, spices and garnished with an omelette.	
<b>TANDOORI CHICKEN BHUNA</b>	<b>£6.75</b>
Marinated Chicken, roasted in a clay oven, cooked in dry spices with onions and seasoned with fresh herbs.	
<b>TIKKA SPECIAL</b>	<b>£6.75</b>
Lamb cooked with Chicken and green beans with special spices.	
<b>CHICKEN TIKKA</b>	
<b>GARLIC MOSALLAH</b>	<b>£6.75</b>
The traditional favourite Tikka dish enhanced with fresh garlic.	
<b>PANEER TIKKA JALFRAZI</b>	<b>£6.75</b>
A medium hot preparation using fresh green chillies and garam masala.	
<b>JHINGA GOA</b>	<b>£11.95</b>
The famous Goan King Prawn dish using fresh chillies, garlic and coriander leaves.	
<b>KEEMA MATTAR</b>	<b>£6.75</b>
Minced lamb with green peas and hot tangy spices.	
<b>CHICKEN PESHWARI</b>	<b>£6.75</b>
Tikka pieces simmered in a rich mosallah sauce with fruits and spices.	
<b>MAS TIKKA BHUNA (Fish)</b>	<b>£7.95</b>
Fillets of telapia pan fried, cooked with onions, fresh tomato garlic, coriander and selected spices in a delicate bhuna sauce.	
<b>MAS TIKKA MOSSALLAH (Fish)</b>	<b>£7.95</b>
delicately spiced fish cooked in mild creamy mossallah sauce.	
<b>MAS TIKKA JALFRAZI (Fish)</b>	<b>£7.95</b>
A medium hot preparation using fresh green chillies and garam masala.	

## CHEFS SIGNATURE DISHES

<b>SATKORA - LAMB OR CHICKEN</b>	<b>£7.95</b>
Satkora is a famous Bangladeshi fruit with a taste very similar to fresh lemons. The peel is extensively used in our cooking and this preparation comes directly from our home kitchen. It can be enjoyed with chopped lamb or fresh pieces of chicken breast. White Boiled Rice is recommended to complete this dish.	
<b>CHICKEN TIKKA JAFLONGHE</b>	<b>£7.95</b>
Jaflong is a popular tourist spot near Sylhet which has developed a dry style of cooking. This Tikka dish of tender barbecued chicken breast uses green peppers, sliced onions, fresh herbs and spices to create a medium strength, mouth watering taste to excite your palate. Pilau Rice and Sag Bhajee are recommended to accompany this distinctive dish.	
<b>RAJ JHINGA MALAE</b>	<b>£11.95</b>
The plumpest King Prawns are specially selected for this dish hailing from the unusually named sea port of Cox's Bazaar situated on the Bay of Bengal. Devotees of our ever popular 'MALAE-KI-MURGHI' will love this variation using King Prawns. Pride of Basmati Pilau Rice makes an ideal addition to this dish.	
<b>CHEESY CHICKEN OR LAMB</b>	<b>£7.95</b>
Whilst a form of cottage cheese is often used in Asian vegetarian cuisine, this creation is based upon a popular starter dish served to us on our visit to Dhaka's 5 star Hotel Sonargaon. This flavour some preparation uses cubes of chicken breast topped with freshly granulated cheese. This dish is recommended to be accompanied with Hara Pilau Rice and Chana Bhuna.	
<b>CHICKEN TIKKA SYLHETI</b>	<b>£7.95</b>
It is often a surprise to learn that over 90% of our so called Indian restaurants rely upon the Bangladesh city of Sylhet for many of its kitchen staff and their style of cooking. This dish was popular in our home and we have followed the original method of preparation which was used in our family kitchen. It has a mild strength which is enriched by slow cooking and highlighted with mango fruit. We suggest that you try it with our Pride of Basmati Pilau Rice.	
<b>CHICKEN TIKKA SEREMONGOLI</b>	<b>£7.95</b>
Pineapples were originally introduced to India by the Portuguese in the sixteenth century but the warm humid climate of Bangladesh became the centre for their cultivation. Used extensively in this dryish sweet preparation, the flavours blend with the succulent chicken pieces in a subtle manner. Recommended accompaniments are Mushroom Pilau Rice and Bindi Bhajee.	
<b>CHOTA CHINGRI CHITTAGONG</b>	<b>£7.95</b>
Chittagong is a major fishing port on the Bay of Bengal and this famous shrimp dish comes from the kitchens of one of its leading hotels. Enlivened with coconut, mustard seeds and fresh chilli, this spicy hot dish is very popular with curry lovers. We recommend that you try it with Boiled White Rice and an Onion Bhajee.	
<b>CHICKEN JEERA HYDERABADI</b>	<b>£7.95</b>
A concentration of whole cumin seeds with succulent breast of fresh chicken creates this speciality from the southern Indian state of Hyderabad. A medium strength creation enhanced with the distinctive flavour of fresh coriander leaves. Peas Pilau and Aloo Gobi are recommended to accompany this dish.	



TO ORDER FOR COLLECTION OR DELIVERY, CALL : 01384 40 27 62 / 27 86 83

PLEASE SPEAK TO A MEMBER OF STAFF FOR ALLERGY INFORMATION

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## TRADITIONAL POPULAR DISHES

Blue Ginger offers a selection of popular dishes recognised by everyone and which have been enjoyed by generations of curry lovers. Each and every individual chef has their own interpretations of how these dishes are prepared

### CURRY

Cooked in a medium spicy sauce

### NAGA

traditional very hot bengalli chilli in a thick sauce, contains green pepper, spring onion finished with a mixture of chef's special herbs.

### KURMA

A delicate preparation of coconut powder and cream  
Producing a rich, mild creamy texture.

### BHUNA

A thoroughly garnished dish with onions, garlic, tomato & selected spices.

### DUPIAZA

A medium quantity of onions seasoned & freshly reared with dozens of spices and herbs to produce a medium hot taste.

### SAAG

A fabulously tasty dish with selected herbs and spices chopped with fresh spinach.

### ROGAN JOSH

Specially prepared with pimento and garlic, garnished with tomato.  
Medium Hot

### DHANSAK

A delicious combination of spices with pineapple and lentils.  
Mixed with curd to produce a hot sweet and sour taste.

### PATHIA

A hot sweet and sour tasty dish prepared with garlic, chopped onion, capsicum and tomato puree.

### JALFRAZI

Consists of green chilli, onion, capsicum and fresh coriander.

### MADRAS

Consists of rich, hot and sour sauce, prepared extensively with chilli, lemon juice and tomato puree.

### VINDALOO

A fabulously rich and fiery hot sauce. Ginger and red chillies are a few spices which add quality to this dish.

<b>Blue Ginger Special</b> (Chicken, lamb, prawn)	<b>£6.50</b>
<b>Chicken Tikka</b>	<b>£6.50</b>
<b>Lamb Tikka</b>	<b>£6.50</b>
<b>Chicken</b>	<b>£5.50</b>
<b>Lamb</b>	<b>£5.60</b>
<b>Prawn</b>	<b>£5.70</b>
<b>King Prawn</b>	<b>£9.25</b>
<b>Mix Vegetable</b>	<b>£5.25</b>

## BAHAR - E - SUBZI DELICIOUS FRESH VEGETABLE SIDE DISHES

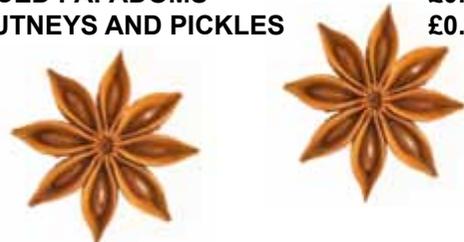
These vegetable dishes can be served as main a course at an extra charge.

<b>CHANA BHUNA</b>	<b>£2.60</b>
Chick peas with spicy onions and tomatoes.	
<b>BINDI BHAJEE</b>	<b>£2.60</b>
Ladies fingers sautéed with onion and spices	
<b>HARA BHAJEE</b>	<b>£2.60</b>
Field mushrooms cooked with exotic spices	
<b>GOBI BHAJEE</b>	<b>£2.60</b>
Fresh Cauliflower with spices	
<b>SAG BHAJEE</b>	<b>£2.60</b>
Fresh spinach with herbs and spices	
<b>ALOO GOBI</b>	<b>£2.75</b>
Potatoes and cauliflower spiced with herbs	
<b>SAG ALOO</b>	<b>£2.75</b>
Fresh Spinach and Potato with dry spices	
<b>BOMBAY ALOO</b>	<b>£2.60</b>
Spiced Potatoes	
<b>TARKA DAL</b>	<b>£2.60</b>
Garlic simmered in lentil sauce	
<b>SAG OR MATTAR PANEER</b>	<b>£2.95</b>
Cottage cheese with spinach or peas	
<b>RAITA</b>	<b>£1.30</b>
Cucumber and Onions in yoghurt	

### CHAWAL

Rice and Sundries

<b>BOILED RICE</b>	<b>£2.20</b>
Plain steamed basmati rice	
<b>PILAU RICE</b>	<b>£2.30</b>
The finest basmati rice	
<b>MUSHROOM PILAU</b>	<b>£2.55</b>
Basmati rice with mushrooms	
<b>PEAS PILAU</b>	<b>£2.55</b>
Basmati rice with fresh peas	
<b>FRIED RICE</b>	<b>£2.30</b>
Rice fried with onions and ghee	
<b>EGG FRIED RICE</b>	<b>£2.55</b>
Fried with onions, ghee and egg	
<b>SPECIAL EGG FRIED RICE</b>	<b>£2.75</b>
Basmati fried with onions, ghee, egg and peas.	
<b>GARLIC FRIED RICE</b>	<b>£2.55</b>
Basmati fried with onions ghee and fresh garlic	
<b>KEEMA PILAU RICE</b>	<b>£2.55</b>
Basmati rice with keema and spice	
<b>VEGETABLE PILAU</b>	<b>£2.55</b>
Basmati rice with vegetables and spice	
<b>PAPADOMS</b>	<b>£0.60</b>
<b>SPICED PAPADOMS</b>	<b>£0.60</b>
<b>CHUTNEYS AND PICKLES</b>	<b>£0.75</b>



## TANDOORI BREADS

<b>NAAN</b>	<b>£2.05</b>
Classical Indian bread	
<b>KEEMA NAAN</b>	<b>£2.15</b>
Bread stuffed with spicy lamb mince	
<b>CHEESE NAN</b>	<b>£2.15</b>
<b>CORIANDER NAAN</b>	<b>£2.15</b>
<b>GARLIC NAAN</b>	<b>£2.15</b>
<b>PESHWARI NAAN</b>	<b>£2.15</b>
Stuffed with sweet paste of crushed nuts & sultanas	
<b>VEGETABLE NAAN</b>	<b>£2.15</b>
<b>GARLIC AND CHEESE NAAN</b>	<b>£2.40</b>
Garlic with homemade soft cheese	
<b>GARLIC AND CORIANDER NAAN</b>	<b>£2.40</b>
<b>CHICKEN TIKKA NAAN</b>	<b>£2.60</b>
<b>KEEMA CHEESE NAAN</b>	<b>£2.40</b>
<b>CHEESE AND ONION NAAN</b>	<b>£2.40</b>
<b>PARATHA</b>	<b>£2.10</b>
<b>STUFFED PARATHA</b>	<b>£2.40</b>
<b>CHAPATTI</b>	<b>£1.30</b>
<b>TANDOORI ROTI</b>	<b>£1.75</b>
<b>CHIPS</b>	<b>£2.30</b>

### ENGLISH DISHES

Served with French Fries, Peas, Tomato and Green Salad

<b>FRIED SCAMPI</b>	<b>£7.75</b>
<b>CHICKEN OMELETTE</b>	<b>£7.75</b>
<b>MUSHROOM OMELETTE</b>	<b>£7.75</b>
<b>CHEESE OMELETTE</b>	<b>£7.75</b>
<b>CHICKEN NUGGET</b>	<b>£7.75</b>

### DRINKS

<b>COKE</b> 330ml	<b>£1.25</b>
<b>DIET COKE</b> 330ml	<b>£1.25</b>
<b>PEPSI</b> 330ml	<b>£1.25</b>
<b>COKE</b> 1.25L	<b>£2.50</b>
<b>DIET COKE</b> 1.5L	<b>£2.50</b>

### ALLERGY NOTICE

Our dishes may contain: gluten, crustaceans, molluscs, eggs, fish, peanuts, nuts, soybeans, milk, celery, mustard, sesame seeds, lupin and sulphur dioxide. If you are allergic to certain ingredients please notify our staff before ordering.


Although extra care is taken during preparation, our dishes may still contain ingredients that may affect customers, we cannot guarantee that dishes are allergy-free. Please speak to our staff if you have any allergy or intolerance.

Minimum card transaction £10.00

Major credit cards accepted. Cheques NOT accepted.



# Blue Ginger

Contemporary Bangladeshi  
& Indian Takeaway

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