



BANGLAPRIDE

(OAKENGATES)

Bangladeshi & Indian Restaurant

Master chef "Josh" ...and his brothers would like to welcome you to their latest venture, Bangla Pride in Oakengates, using their experience and knowledge gained from the heart of the curry industry. The preparation of the food is so special and its execution so demanding, that only the finest chefs are able to master this art form.

We believe that we have created a modern day contemporary restaurant that has maintained its traditional roots serving modern, authentic and innovative cuisine.

Welcome

A menu bursting with an unrivalled fusion range of Indian/ Bangladeshi foods from the mildest, creamiest dishes you can imagine, right to chilli explosion. Matched only by the attention from our staff whose aim is to provide our guests with satisfaction at the highest level.

Some of our dishes may contain nuts, dairy, gluten or bones, please ask a member of staff if you have any allergies.

APPETISERS

Papadom (Plain / Spicy)
£0.85

Chutney (Per Head)
£0.85

Lime Pickle (Extra)
£0.75

SHOBI STARTERS

Shobji Platter (For 2 Persons) £11.95
Mixture of four different vegetable starters.

Special Bhajee (NEW) £5.95
Crushed onion bhajee with deep fried chick peas and paneer.

Begun Bahar (NEW) £4.45
Chef's unique style aubergine, stuffed with light spiced paneer and cheddar cheese.

Pakora Malabar (NEW) £4.45
Potato, aubergine, panner & onion dipped in light batter and deep fried.

Paneer Pakora Chatt (NEW) £5.95
Deep fried battered paneer cooked with green peppers & onion with chef's special sauce. Slightly hot.

Mystery of Spice £4.95
Mixture of garlic, mushroom and potato stir fried with home-made spice.

Paneer Tikka (Indian Cottage Cheese) £5.45

Chana Chatt Purri..... £4.95

Garlic Mushroom £4.45

Onion Bhajee £4.45

Somosa (Vegetable. Meat 50p extra) £4.45

Aloo Pakora deep fried battered £4.45

Mushroom Pakora deep fried battered £4.45

TRADITIONAL & FUSION STARTERS

Bangla Pride Platter (For 2 Persons)	£13.95
A panorama of our finest starters recommended by our master chef. Chefs choice of seafood, chicken, lamb and vegetables.	
Tikka Tikka Platter (NEW) (For 2 Persons)	£13.95
A selection of chicken and lamb shashlik, paneer tikka and sheek kebab.	
Kebab-E-Ghelafee (NEW)	£6.45
Kebab stuffed with chilli, onions and cheese topped with an omelette.	
Chicken Pakora Chatt (NEW)	£5.95
Deep fried battered chicken cooked with green peppers & onion with chef's special sauce. Slightly hot.	
Roshuni-Ki-Murgi Boneless chicken marinaded with garlic sauce. ..	£5.45
Spice Aubergine	£5.45
Aubergine deep fried in butter, stuffed with spicy lamb/chicken.	
Paratha Roll (chicken, lamb or prawns)	£5.45
Cooked with fresh onion, pepper and the chef's secret spices and wrapped in paratha bread.	
Bucket Pepper	£5.45
Pepper oven baked, stuffed with chicken, prawn, lamb or vegetables in the special chefs spices.	
Tandoori Lamb Chop	£6.95
Spiced lamb cooked in a clay oven, served with onion.	
Mango Tikka (Chicken or Lamb)	£5.45
Cooked with mango & fresh lime, served slightly sweet & tangy.	
Chatt or Chatt Purri (Chicken, Meat or Prawn)	£5.45
Chicken Tikka / Tandoori Chicken	£5.45
Lamb Tikka	£5.75
Chicken Pakora	£5.45
Special Mix Kebab (Chicken and lamb tikka & sheek kebab)	£6.45
Tandoori Mix Stir Fry	£5.95
Sheesh Kebab / Shami Kebab	£5.45
Nargis Kebab	£5.95

SEAFOOD STARTERS

Seafood Milli Juli (For 2 Persons).....	£19.95
A mixture of tandoori fish, tandoori king prawns, mass biran and mussels.	
Scallop Sizzler	£9.45
Marinated scallops fried with diced onions and peppers, with special herbs & spices.	
Fish Pakora (NEW)	£5.95
Bangladeshi boneless fish, coated in a spicy batter and fried to perfection.	
Fish Chatt (NEW) Fish mashed in fried onions, mustard and herbs. .	£5.75
Mussel-Ke-Chaat	£5.45
Mussels cooked with onion, garlic, fresh coriander and a touch of lime.	
Tandoori Tiger Prawns	£6.95
Giant tiger prawns marinated with tandoori spice & fresh herbs.	
Coconut Coriander Salmon Fish	£6.95
Fillet of salmon fish, cooked in olive oil, garnished with coconut, peppers and fresh coriander.	
King Prawn Butter Fly	£5.45
Slightly spiced king prawn covered in golden bread crumbs and deep fried.	
King Prawn Puri	£5.95
King prawns cooked with garlic, onions, herbs and spices in a very condensed sauce. Wrapped in a soft flat thin puri.	
Prawn Cocktail	£5.45
Prawn on a bed of salad topped with tomato, cucumber & cocktail sauce.	
Mass Biran	£5.45
Bangladeshi fish stir fried in a mustard sauce, with garlic, onion and peppers.	
Salmon Tandoori	£6.75
Pan fried salmon steak cooked with a sprinkle of tandoori sauce.	

TANDOORI CHEF SPECIALITIES

All the dishes of this section are barbecued in a traditional tandoori clay oven and served with fresh crisp seasonal salad, mint sauce.

Chicken Tikka	£10.90
Paneer Tikka	£10.90
Lamb Tikka	£11.45
Tandoori Chicken (half)	£10.90
Roshuni Tikka	£10.90
Boneless chicken marinated in a garlic sauce, without spice.	
Shashlick (Chicken, Lamb or Paneer)	£12.95
Mix Shashlick (Chicken & Lamb)	£13.95
Tandoori Fish (Salmon)	£13.45
Tandoori King Prawns	£13.90
Tandoori Mix Grill (With nan)	£14.95
Scallop Sizzler	£18.90
Marinated scallops fried with diced onions and peppers, with special herbs & spices.	
Stir-Fry Chicken & Chips (NEW)	£11.95
Chicken & Chips stir fried in a chef's special sauce.	
Bangla Wrap (NEW)	£10.95
Chicken tikka or paneer tikka, with fresh green salad and chef's special sauce, wrapped in a nan bread. (Hot on request)	

EXCLUSIVE SIGNATURE DISHES

ALL OUR SIGNATURE MAIN DISHES ARE SERVED WITH
RICE & CHEFS SPECIAL VEGETABLES

Chefs Kash Dish (Daily Special)£19.95

A unique dish created by our master chef to your taste. Can be created with fish , meat, chicken or combined.

Achari..... £19.95

We have introduced to the public a truly wonderful dish which has been created with 3 types of pickles to create a mouth-watering dish. Can be served mild or hot on request.

Hotel Jafrani£19.95

A firm favorite with travelers from one city to another, created with soft lamb, minced lamb in a bhuna style with chefs special sauce with a hint of mint.

Leon Lamb Shank..... £19.95

Piece of lamb shank cooked in a delicate spices with ginger, black pepper and flavoured with Bangladeshi bitter lime. Or you can have Leon Style. Lamb shank lover Leon and friends who like it pathia style, slightly hot.

Rupali Fish Special£19.95

A celebration of mustard and garlic cooked with two different Bangladeshi fish in a chefs special sauce.

Some of our dishes may contain nuts, dairy, gluten or bones, please ask a member of staff if you have any allergies.

HOUSE SPECIALITIES

Shanazi Kana **SERVED WITH PILAU RICE** £16.95

Combination of chicken tikka, lamb tikka and tandoori chicken garnished with mince meat, fresh garlic, tomato, spring onion, finely chopped spinach and a trace of olive oil. (Highly Recommended)

Shahi Massala (NEW) **SERVED WITH PILAU RICE** £15.95

(Chicken tikka or lamb tikka) Highly Recommended for massala lovers, mild and creamy with coconut, almond & date molasses and finely chopped baby coconut.

Royal Bahar **SERVED WITH PILAU RICE** £15.95

A tradition village method of cooking applied with strips of bite sized chicken in traditional spices with aubergine. Fairly hot and spicy.

Supreme **SERVED WITH PILAU RICE** £15.95

Fillets of chicken tikka/ lamb tikka cooked in a spicy hot sauce with red onions, green pepper, tamarind, fresh garlic and coriander with green chillies.

Dhal - Jull **SERVED WITH PILAU RICE** £15.95

Tender pieces of chicken tikka or lamb tikka, cooked with ginger, garlic, onions, paprika, red lentils and fresh lemon juice, to create a tasteful sweet and sour dish.

Bangla Kodu **SERVED WITH PILAU RICE** £15.95

Bite size chicken tikka or lamb tikka cooked with sweet pumpkins in chef's special medium mild sauce.

Rajshahi **SERVED WITH PILAU RICE** £15.95

Chicken tikka or lamb tikka in a mild creamy sauce, laced with almond, coconut, and mango pulps and slices.

Special Delight **SERVED WITH PILAU RICE** £16.95

A mouth watering dish cooked with char grill chicken tikka, lamb tikka and king prawns surprise.

Donia Roshon **SERVED WITH PILAU RICE** £15.95

A very highly recommended dish for those garlic and coriander lovers, chicken cooked with extra coriander and garlic, in a medium sauce.

Served with pilau rice.

Nawabii Pride **SERVED WITH CRISPY GREEN SALAD** £15.95

Breast chicken grilled on a bamboo skewer with peppers, tomatoes and onions, that have been marinated with ginger, garlic, lemon juice and fresh ground spices. Served with chef's special unique sauce and fresh crispy salad. (Very Popular Choice)

Paspuran Mix Korai (NEW) **SERVED WITH PILAU RICE** £16.95

A truly authentic dish from the village of Bangladesh, mixed with prawn, chicken, lamb and king prawn in a special aromatic blend of 5 different spices.

CHEFS RECOMMENDATIONS

Chasni.....Lamb Tikka £11.75 Chicken Tikka £11.45

Very popular dish from the Dinajpur district of Bangladesh. Marinated chicken/lamb tikka, garnished with almonds, yogurt and mango chutney to give a mild, tangy taste.

Tikka MassalaLamb Tikka £11.75 Chicken Tikka £11.45

Chicken/ Lamb tikka cooked with almonds, coconut and sugar in a delicate creamy massala sauce to give a desirable taste.

Butter Chicken £11.45

Recommended to those who are keen on mild food, Marinated chicken tikka cooked with ground almond, coconut, sugar and butter.

RezellaLamb £11.75 Chicken £11.45

Chicken or lamb cooked with green chilli, yogurt, fresh coriander and a hint of pickle to create a rich hot and spicy dish.

Shorisha.....Lamb £11.75 Chicken £11.45

Chicken or lamb tikka cooked with red onion, mustard, fresh tomatoes and coriander to medium strength, but rich in mustard.

Nowakali NagaLamb £11.75 Chicken £11.45

This is a favorite dish from the Nowakali District of Bangladesh, where meal is not complete without naga (hottest chilli). This dish is cooked with Naga chilli pickle a favourite for ~hot eater.

Korai SpecialLamb Tikka £11.75 Chicken Tikka £11.45

Marinated chicken or lamb cooked with fresh chunks of green pepper, onion and tomato, medium hot. Served in a cast iron pot.

Cheese-Na-Pallak SpecialLamb £11.75 Chicken £11.45

Chicken or lamb, cooked with cheese, garnished with fresh spinach, coriander, tomatoes and onions. Recommended for those who are keen on cheese.

PassandaLamb Tikka £11.75 Chicken Tikka £11.45

Clay oven cooked lamb tikka or chicken tikka, simmered in mild creamy sauce, made with nuts, almonds, sugar, cream and home-made yoghurt.

Jaipuri Tawa £11.45

Garlic flavored chicken tikka cooked with mushrooms, peppers, curry leaves, and red onions, served on a Tawa dish. (Hot or mild on request)

JalfreziLamb Tikka £11.75 Chicken Tikka £11.45

Widely renowned dish of distinction made from our tandoori selection and then cooked with fresh garlic, tomato, onion and capsicum with a hint of green chillies.

Bengal Garlic ChilliLamb Tikka £11.75 Chicken Tikka £11.45

Tender pieces of garlic chicken tikka or lamb tikka, cooked with fresh chillies and fresh coriander with lots of diced fried garlic it's hot and tasty. Highly recommended for people who love garlic and chillies.

Tandoori Murgi Massala £11.95

A Bangladeshi wedding feast dish comprised of tandoori chicken off the bone, and mince lamb cooked with almond, coconut and sugar in chefs special mild and creamy sauce. Can be served with a boiled egg on request.

Roshuni Tikka Massala £11.45

Chicken marinated with garlic, chillies, nuts and fresh cream which is then added to a chef's creative sauce made from coconut, almonds, sugar cashew nut, fresh cream and red chilli powder. (Slightly Hot)

Tandoori Special Mix Bhuna £11.95

Combination of chicken tikka, lamb tikka and mince meat, cooked with fresh ginger, garlic, tomatoes, onions, coriander and a mixture of ground spices.

Mr Jall-Re Baba (NEW)Lamb £11.75 Chicken £11.45

For hot curry lovers, this dish is perfect for you. A dish which is very hot but packed full of flavours and aromas. **CAUTION! very, very hot.**

ALL ABOVE DISHES CAN ALSO BE COOKED WITH:

Vegetable £9.95 | Paneer £10.95 | Prawn £11.95 | King Prawn £13.95

EXCLUSIVE SEAFOOD SPECIALITIES

- Salmon Ka Salon** (Bhuna) **£13.45**
 Pieces of Scottish salmon delicately blended and cooked with finely chopped onions, tomato, cardamom seeds and a touch of coconut milk. Medium hot
- Mass Byran Kaybari** **SERVED WITH BOILED RICE** **£16.95**
 Salmon fillet fish pan fried with onions and peppers served in a bhuna sauce.
- Salmon Tandoori Massala** **£13.95**
 Salmon marinated with herbs and spice cooked with ground almond, coconut, sugar and creamy sauce to give a desirable taste.
- Lime Ginger Tilapia** **SERVED WITH BOILED RICE** **£15.95**
 Bangladeshi Tilapia fish cooked in a home style delicious sauce, with extra ginger, wild lime, spices, herbs, touch of green chilli, coriander and garlic.
- Bangla Mass Steak** **£14.95**
 Bangladeshi fish marinated in tandoori spice, then grilled in a clay oven. Served with tandoori potato, mushroom and fresh seasonal salad.
- Sea Bass Fantasy** **SERVED WITH BOILED RICE** **£15.95**
 Aubergine and potato cooked in a medium - hot sauce with pan fried fillet of wild sea bass on top.
- King Prawn Delight** **£15.95**
 Ocean fresh king size prawns, tandoori roasted with a medium hot strength sauce.
- Tandoori King Prawn Massala** **£13.95**
 Marinated king prawns cooked with almond & coconut in a special aromatic, smooth & creamy Massala sauce.
- Pangash Jhul (NEW)** **SERVED WITH BOILED RICE** **£15.95**
 Boneless white fish cooked with Shatkora (citrus) fruit, herbs and spices. A traditional village method Bangladeshi dish.
- Kulna Chingrii Special** **£15.95**
 Bay of Bengal tiger prawns with roasted baby coconut. A particular favourite dish in Kulna where no meal is complete without fish. Though fairly hot, this has been toned down with coconut milk.
- Bangla Sea Food Special**..... **£15.95**
 A tantalising mixture of seafood cooked with a sensational hot, tangy sauce.
- Fish Tawa** **£15.95**
 Grill Style mixed Bangladeshi fish, King Prawn, peppers and onion cooked with chef's special sauce

BIRYANIES

Basmati rice cooked with green herbs in a special blend of spice with touch of lemon juice. Biryani dishes are meals in themselves, served with choice of sauces. (Mild or Hot on request)

- Vegetable/ Mushroom Biryani** **£10.95**
- Lamb Biryani**..... **£12.95** Chicken / Prawn / Paneer **Biryani** **£12.45**
- Tikka Biryani** **£13.95** Lamb Tikka **£13.95** Chicken Tikka **£12.95**
- King Prawn Biryani** **£14.95**
- House Special Biryani** (Chicken, meat, prawn & king prawn) **£14.95**
- Bangla Pride Special Biryani** **£14.95**
 (Chicken tikka, lamb tikka, tandoori chicken and kebab)

- Make it Persian:** Banana with omelette **£1.50 Extra**
- Make it Malayan:** Pineapple omelette **£1.50 Extra**

OLD SCHOOL FAVOURITES

BHUNA

A dish garnished with onion, tomatoes, masala cooked in a condensed gravy sauce.

DANSAK

Cooked with lentils, pineapple, garlic and fresh lemon giving a sweet and sour taste.

MADRAS/ VINDALOO

Both are mainly hot and saucy dishes. Vindaloo is hotter than madras.

PATHIA

A unique taste you have to admire a slightly hot, sweet & sour dish.

KURMA

Cooked with fresh cream, coconut, almonds and sugar giving the dish a mild sweet taste.

MALAYA

Mildly spiced dish prepared with pineapple

SAGWALLA

Garnished with tomatoes, onions, coriander and fresh spinach.

DOUPIAZA

Medium hot and spicy, cooked with extra chunks of onions.

ROGON JOSH

Finely chopped onions, peppers, tomatoes and garlic to produce a medium strength dish.

CURRY

A medium hot cooked with herbs and spices

- Vegetable** **£9.75** **Tikka** **Lamb** **£11.75** **Chicken** **£11.45**
- Chicken or Paneer**..... **£10.75** **King Prawn** **£13.45**
- Lamb or Prawn**..... **£10.95** **House Special Mix**..... **£12.45**
- Tandoori Chicken** **£10.95** **Tandoori Mix** **£12.45**

BALTI SPECIALITIES

This is nothing to say about balti, it is the most recognised dish in the UK. All dishes are individually cooked with a combination of fresh ingredients.

Balti DelightLamb **£11.75** Chicken **£11.45**

Fresh chicken or lamb marinated with all tandoori spices, garnished with fresh mince meat, coriander, onions, tomatoes and curry leaves.

Balti Josh **£12.45**

Chicken and lamb tikka and mushrooms garnished with fresh green chillies, tomatoes, onions and coriander. Highly recommended to who are keen on hot and spicy food.

Balti Tandoori Mix **£12.45**

Chef's recommendation, all tandoori cooked with balti spiced sauce, garnished with fresh mince meat. Medium hot.

House Special Balti **£12.45**

This is the introduced from experience gained that balti lovers requested often. A balti comprising of chicken, meat, prawns and king prawn medium hot soft-sauce spiced.

Salmon Aloo Balti (NEW) **£13.95**

Prime cuts of salmon fish mingled with potatoes, spices and herbs. Hot or mild on request.

Veg	Chicken, Lamb or Prawn	Chicken Tikka / Tandoori Chicken	Lamb Tikka	King Prawn
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Brummies Balti**£9.75.... £10.75 .. £10.95 ... £11.45 ... £13.45**

A plain balti cooked with herbs and spices.

Balti Sag Aloo **£9.95.... £11.45 .. £11.95 ... £11.95 ... £13.95**

Spinach & potato garnished with onions, tomatoes, coriander. Served in a medium hot balti.

Balti Mushroom**£9.95.... £11.45 .. £11.95 ... £11.95 ... £13.95**

Fresh mushroom garnished with onions, tomatoes, coriander. Served in a medium hot balti.

Balti Chilli Masala **£9.95.... £11.45 .. £11.95 ... £11.95 ... £13.95**

Fresh green chillies garnished with fresh coriander, onions and spice.

Balti Chana **£9.95.... £11.45 .. £11.95 ... £11.95 ... £13.95**

Chick peas garnish with coriander. Spices and herb.

VEGETARIAN SPECIALITIES

Paneer Tikka Massala **£10.95**

Indian Cottage Cheese grilled and cooked with almonds, coconut and sugar in a mild creamy chef's own recipe sauce.

Paneer Chilli Bahar **£10.95**

Indian Cottage Cheese cooked with fresh garlic, green chillies, coriander, herbs and spices. A slightly hot dish

Pachmishali Dhal Special (Suitable for Vegans) **£10.95**

Mixture of five different kind of lentils from Bangladesh, cooked with ginger, garlic, green chilli, tomato & fresh coriander. Medium hot

Shobji Benaroshi (Suitable for Vegans) **£10.95**

Chefs specially picked vegetable roasted together with garlic ginger, tamarind, onions, sun-dried red chillies, mustard, rich spices and fresh herbs. (Slightly hot)

Vegan Massala (NEW) (Suitable for Vegans) **£10.95**

Mixed vegetables cooked with almonds, coconut, sugar and coconut milk in a chef's own mild recipe massala sauce.

Bangle Pride Vegetable Special (Suitable for Vegans) **£10.95**

Seasonal mixed vegetable cooked together with fine chopped onions, and pepper in spicy mild sauce. Made out of garden mint mango chutney, ground spices and a hint of coconut milk. (Mild to medium.)

Vegan Korma (NEW) (Suitable for Vegans) **£10.95**

Mixed vegetables cooked with almonds, coconut, sugar and coconut milk in a chef's own mild recipe korma sauce.

Vegetable Tawa (Suitable for Vegans) **£10.95**

A truly authentic dish, cooked with mixed vegetables in a special aromatic blend of 5 different spices.

NEW EATING

These listed below ingredients can be added to any dish to create a different variation and taste you can add as many toppings as you like to your choice of dish.

Tomatoes, Potatoes, Pepper, Spinach, Mushroom, Aubergine, Cauliflower, Egg, Mix Vegetable, Pineapple, Channa or Any Additional Spice.	£0.95 (each)
Chicken, Meat, Keema or Prawn	£1.50 (each)
King Prawn	£2.50 (each)

SIDE DISHES

Sag Bhaji (Spinach).....	£4.75
Sag Aloo (Spinach & potato).....	£4.75
Tarka Dhal (Lentils).....	£4.75
Bindi Bhaji (Okra).....	£4.75
Aloo Gobi (Potato & Cauliflower)	£4.75
Brinjal Bhaji (Aubergine)	£4.75
Bombay Aloo (Spicy Potatoes)	£4.75
Mushroom Bhaji	£4.75
Channa Massala (Chick Peas)	£4.75
Mix Vegetable Bhaji.....	£4.75
Masala, Korma or Any Curry Sauce	£4.75
Sag Paneer (Spinach & Indian Cheese)	£4.75
Motor Paneer (Peas & Indian Cheese)	£4.75
Sag, Mushroom, Garlic & Onions (NEW)	£4.75
Pachmishali Dhal (NEW) (5 different Lentils).....	£4.75
Cabbage Bhaji (NEW).....	£4.75
Keema Peas (NEW).....	£5.95

SUNDRIES

Boiled Rice	£3.45
Pilau Rice	£3.45
Fried Rice	£3.75
Egg Fried Rice.....	£3.75
Garlic Rice	£3.75
Zeera Rice	£3.75
Vegetable Pilau Rice.....	£3.75
Keema Pilau Rice.....	£3.95
Chicken Fried Rice	£3.95
Lemon Rice.....	£3.75
Special Pilau Rice	£3.95
Mushroom Pilau Rice	£3.75
Sag Pilau Rice	£3.75
Sag Mushroom Lemon Rice	£3.95
Chilli Lemon Rice.....	£3.95

NAN

Nan	£3.45
Garlic Nan / Chilli Nan / Cheese Nan	£3.75
Keema Nan / Peshwari Nan.....	£3.75
Cheese and Garlic Nan	£3.95
Keema and Garlic Nan	£3.95
Bangla Nan (onion, peppers, chilli, coriander & garlic)	£3.95
Garlic and Coriander Nan	£3.95
Drayton Croft Nan (8 Mixed Ingredients)	£4.95
Chicken, keema, cheese, onion, peppers, chilli, coriander & garlic	
Keema & Cheese Nan	£3.95
Chicken Tikka Nan	£3.95
Special Nan	£3.95
Parata (Plain, vegetable or keema)	£3.75
Tandoori Roti	£2.95
Chapatti.....	£1.95
Chips	£3.25
Stir-Fry Chips (Sticky, Sweet & Sour).....	£4.45
Spicy Chips (Hot & Spicy)	£3.75
Raitha (Cucumber or Onion).....	£1.95

ENGLISH DISHES

All dishes served with green salad, peas & tomato.

Roast Chicken & Chips.....	£11.45
Scampi & Chips	£11.45
Chicken or Prawn Omelette & Chips.....	£11.45
Mushroom or Cheese Omelette & Chips	£11.45
Chicken Nugget & Chips	£11.45
Salad (Chicken/Prawn)	£10.95

All major credit & debit cards accepted. 

The management reserves the right to refuse service without giving any reasons.

Any dish not mentioned on our menu of your choice, please bring it to our attention and we will be happy to prepare it for you.