

## SEAFOOD DISHES

<b>King Prawn Madras</b> Cooked in a fairly hot sauce 🌶️🌶️	<b>£9.95</b>
<b>King Prawn Bhuna</b> Cooked in browned onions and freshly aromatic spices	<b>£9.95</b>
<b>King Prawn Balti</b> Cooked in our own special balti sauce 🌶️	<b>£11.95</b>
<b>King Prawn Jalfrezi</b> 🌶️🌶️🌶️	<b>£10.95</b>
Cooked with fresh green chillies, ginger, tomatoes and coriander	
<b>King Prawn Sagwalla</b> Cooked with spinach and a touch of garlic 🌶️	<b>£10.95</b>
<b>King Prawn Dhansak</b> In a hot sweet and sour lentil sauce 🌶️	<b>£10.95</b>
<b>King Prawn Cholla</b>	<b>£10.95</b>
Barbecued in the clay oven with lemon-grass, spring onion and garlic sauce	
<b>King Prawn Korai</b> 🌶️	<b>£10.95</b>
Medium spice dish, cooked with onions and peppers	
<b>King Prawn Handi</b> Cooked with shallots and fresh green herbs 🌶️	<b>£11.95</b>
<b>King Prawn Birany</b>	<b>£13.95</b>
Basmati rice flavoured with saffron and mildly spiced King Prawns served with a vegetable curry	
<b>Prawn Madras</b> Cooked in a fairly hot sauce 🌶️🌶️	<b>£7.25</b>
<b>Prawn Bhuna</b> Cooked in browned onions and freshly ground aromatic spices	<b>£7.95</b>
<b>Prawn Balti</b> Cooked in our own special balti sauce 🌶️	<b>£8.95</b>
<b>Prawn Jalfrezi</b> 🌶️🌶️🌶️	<b>£7.95</b>
Cooked with fresh green chillies, ginger, tomatoes and coriander	
<b>Prawn Sagwalla</b> Cooked with spinach and a touch of garlic 🌶️	<b>£7.95</b>
<b>Prawn Dhansak</b> In a hot sweet and sour lentil sauce 🌶️	<b>£7.95</b>
<b>Prawn Patha</b> Cooked with fresh herbs and fenugreek 🌶️🌶️	<b>£7.95</b>
<b>Prawn Handi</b> Cooked with shallots and green herbs 🌶️	<b>£8.95</b>
<b>Prawn Birany</b>	<b>£10.50</b>
Basmati rice flavoured with saffron and mildly spiced, served with a vegetable curry	

## VEGETABLE SIDE DISHES

also available as main dishes at £6.95 each

<b>Mixed Vegetable Curry</b> Mixed vegetables cooked in a medium spiced sauce	<b>£3.95</b>
<b>Niramish</b> South Indian-style lightly spiced stir-fry	<b>£3.95</b>
<b>Aloo Jeera</b> Potatoes cooked with a combination of ground spices	<b>£3.95</b>
<b>Mushroom Bhaji</b> Spiced mushroom	<b>£3.95</b>
<b>Palak Bhaji</b> Spinach with onions and a touch of garlic	<b>£3.95</b>
<b>Aloo Gobi</b> Cooked with fresh green chillies, ginger, tomatoes and coriander	<b>£3.95</b>
<b>Chana Masala</b> Spiced chick peas	<b>£3.95</b>
<b>Bangon Bhaji</b> Spiced aubergines	<b>£3.95</b>
<b>Sag Aloo</b> Potatoes and spinach with a touch of garlic	<b>£3.95</b>
<b>Bhindi Bhaji</b> Spiced okra	<b>£3.95</b>
<b>Tarka Dall</b> Lentils with fried garlic	<b>£3.95</b>
<b>Cauliflower Bhaji</b> Spiced cauliflower	<b>£3.95</b>
<b>Sag Panir</b> Spinach with cottage cheese	<b>£3.95</b>
<b>Peas Panir</b> Cooked with homemade cheese and yogurt	<b>£3.95</b>

## SUNDRIES

<b>Garlic Rice</b>	<b>£3.50</b>	<b>Keema Nan</b>	<b>£2.50</b>
<b>Keema Rice</b>	<b>£3.50</b>	<b>Peshwari Nan</b>	<b>£2.50</b>
<b>Egg Rice</b>	<b>£3.50</b>	<b>Garlic Nan</b>	<b>£2.50</b>
<b>Coconut Rice</b>	<b>£3.50</b>	<b>Garlic Coriander Nan</b>	<b>£2.95</b>
<b>Vegetable Rice</b>	<b>£3.50</b>	<b>Paratha</b>	<b>£2.25</b>
<b>Special Fried Rice</b>	<b>£3.50</b>	<b>Stuffed Paratha</b>	<b>£2.75</b>
<b>Mushroom Fried Rice</b>	<b>£3.50</b>	<b>Chapati</b>	<b>£1.50</b>
<b>Lemon Rice</b>	<b>£3.50</b>	<b>Roti</b>	<b>£2.00</b>
<b>Pilau Rice</b>	<b>£2.50</b>	<b>Popadom</b>	<b>£0.60</b>
<b>Plain Rice</b>	<b>£2.25</b>	(Plain or spicy)	
<b>Nan</b>	<b>£2.00</b>	<b>Chutney/Pickle/Salad</b>	<b>£0.60</b>
		Per container	
		<b>Plain Raitha</b> Indian yoghurt	<b>£2.00</b>
		<b>Cucumber Raitha</b>	<b>£2.50</b>

## BENGAL REEF SET MEALS

<b>Set meal for two</b>	<b>£29.95</b>	<b>Vegetable set meal for two</b>	<b>£22.50</b>
2 Popadom plus chutney Onion bhajee and Chicken tikka (starters) Chicken korai (main) Chicken tikka mossalla (main) 1 Sag aloo 1 Mushroom rice 1 Peshwari nan		2 popadoms plus chutney's 1 vegetable somosas (starter) 1 Aloo chat puree (starter) 1 Vegetable balti (main little spicy) 1 Sag poneer (main, indian cheese with cream and spinach) 1 bombay potatoes 1 boiled rice 1 plain nan bread or tandoori roti	
<b>Set meal for four</b>	<b>£49.95</b>		
4 popadoms plus chutney's 1 sheek kebab (starter) 1 onion bhajee (starter) 1 vegetable somosas (starter) 1 chicken tikka (starter) 1 Chicken tikka mossalla (main) 1 Chicken korai (main) 1 Lamb balti (main) 1 vegetable jalfrazi (main) 1 Special fried rice 1 pilau rice 1 Aloo gobi 1 Mushroom bhajee 1 Garlic nan bread 1 Peshwari nan bread			



## DRINKS

<b>Coke 1.5 litre</b>	<b>£2.95</b>
<b>Diet coke 1.5 litre</b>	<b>£2.95</b>
<b>Lemonade 1.5 litre</b>	<b>£2.95</b>

FULLY LICENSED & AIR CONDITIONED



### BENGAL REEF

1st Floor 8a-11a The Walk  
King Street, Reading, Berkshire  
RG1 2HG

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**Tel:** 0118 956 8881  
**Email:** bengalreef@hotmail.com  
**Web:** bengalreef.com

### OPENING TIMES

12am-2.30pm for lunch  
6pm to 11.00pm

### FREE HOME DELIVERY

ON ORDERS OVER £15.00  
we will only deliver on orders over £10.00  
with a delivery charge of £3.00.

There will be small charge for card payments under £15.00 of 60p.  
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# bengalreef

CONTEMPORARY INDIAN CUISINE

Enjoy the exotic taste of India at the Bengal Reef or at home. The Reef creates a unique atmosphere with a combination of fine Indian cuisine.

With great emphasis taken on quality, at Bengal Reef you can expect to have an evening of culinary delight!

Our Masterchef has created a new mouthwatering and refreshing Indian menu combined with your favourite traditional dishes. We believe our cooking is about fine balance mixing the old with the new. All our dishes are free from artificial colouring and preservatives. We endeavour to give our guest's great food and excellent service, we always appreciate what our customers have to say about us, please do not hesitate in forwarding your comments and suggestions to bengalreef@hotmail.com. Look well, feel well, eat well!!

Bon appetit. (Bengal Reef)

SOME OF THE ITEMS ON THE MENU MAY CONTAINS NUTS OR TRACES OF NUTS



**CURRY GUIDE:** 🌶️ = Medium | 🌶️🌶️ = Hot | 🌶️🌶️🌶️ = Very Hot

## APPETISERS

<b>Mixed Starter</b>	<b>£5.25</b>
A combination of Chicken Tikka, Lamb Tikka, Sheek Kebab and Onion Bhaji served with salad	
<b>Mussels</b>	<b>£5.95</b>
Cooked in a Goan - style mild creamy sauce	
<b>Mirchi Paneer</b>	<b>£4.25</b>
Fresh whole chilli stuffed with mild cheese covered in breadcrumbs and deep-fried	
<b>Chicken/Lamb Tikka</b>	<b>£4.25</b>
Marinated for 24 hours and barbecued in the clay oven	
<b>Khadam Phool</b>	<b>£4.25</b>
Minced lamb covered with spicy mashed potato coated with breadcrumbs and deep-fried, served with a salad	
<b>Sizzling Garlic King Prawns</b>	<b>£5.95</b>
King Prawns cooked with fresh garlic, onions and green herbs	
<b>Onion Bhaji</b>	<b>£3.50</b>
Finely sliced onions with gram flour and deep-fried	
<b>Vegetable Samosa</b>	<b>£3.50</b>
Spiced vegetables fried in a light pastry case	
<b>Lamb Samosa</b>	<b>£3.95</b>
Spiced minced lamb fried in a light pastry case	
<b>Paper Prawns</b>	<b>£5.50</b>
Lightly spiced prawns wrapped in rice paper and deep-fried	
<b>Kaffna</b>	<b>£5.95</b>
Mussels cooked in a Bengali-style medium sauce	
<b>King Prawn Puree</b>	<b>£6.25</b>
Sweet and sour King Prawns served on a deep-fried Indian bread	
<b>Sheek Kebab</b>	<b>£4.25</b>
Minced Lamb with fresh herbs and spices barbecued in the clay oven	
<b>Tandoori King Prawns</b>	<b>£6.25</b>
King Prawns marinated for 24hours, before barbecued in the clay oven	
<b>Prawn Puree</b> 🌶️	<b>£5.25</b>
Sweet and sour prawns served on a deep-fried Indian bread	
<b>Chicken Takizee</b>	<b>£4.50</b>
Barbecued pieces of chicken breast lightly spiced with herbs and garlic	
<b>Tamarind King Prawns</b>	<b>£5.95</b>
King Prawns cooked in a wonderful Tamarind sauce	
<b>Aloo Chat Puree</b> 🌶️	<b>£4.95</b>
spice potatoes served on a deep fried indian bread	

## TANDOORI SPECIALITIES

<b>Tandoori Chicken Sizzler</b>	<b>£7.50</b>
Half spring chicken marinated for 24 hours and barbecued in the clay oven	
<b>Chicken Tikka Sizzler</b>	<b>£7.50</b>
Marinated for 24 hours and barbecued in the clay oven	
<b>Lamb Tikka Sizzler</b>	<b>£7.50</b>
Marinated for 24 hours and barbecued in the clay oven	
<b>Tandoori King Prawn Sizzler</b>	<b>£12.95</b>
Marinated for 24 hours and barbecued in the clay oven	
<b>Shashlik Chicken</b>	<b>£7.95</b>
Marinated breast of chicken barbecued over charcoal with green peppers, tomatoes and onions	
<b>Shashlik Lamb</b>	<b>£7.95</b>
Marinated lamb barbecued in the clay oven with green peppers, tomatoes and onions	
<b>Shashlik King Prawns</b>	<b>£13.95</b>
Marinated King Prawns barbecued in the clay oven with green peppers, tomatoes and onions	
<b>Tandoori Mixed Grill</b>	<b>£11.95</b>
A mixed platter of Tandoori chicken, chicken tikka, lamb tikka and sheek kebab barbecued in the clay oven	

## BENGAL REEF SPECIALITY

<b>Chicken Tikka Razala</b> Cooked with shallots and unground spices 🌶️	<b>£8.50</b>
<b>King Prawn Peshwari</b>	<b>£12.95</b>
Barbecued King Prawns cooked in a mild creamy butter sauce	
<b>Roop Chanda</b> (Pomfrait)	<b>£11.95</b>
Silver pomfrait from the bay of bengal marinated in delicate spices and herbs and pan fried	
<b>Royal Lamb Mossala</b> 🌶️	<b>£11.95</b>
Knuckle of lamb cooked in Bengal reef's special mossalas	
<b>King Prawn Makni</b>	<b>£12.95</b>
Barbecued king prawns cooked with cashew nuts in a mild creamy sauce	
<b>Murgh Mossala</b> 🌶️	<b>£10.95</b>
Chicken cooked with lemon-grass, shallots, green herbs and served with spicy minced lamb, garnished with fresh coriander	
<b>Chicken Makanwalla</b>	<b>£8.50</b>
Marinated in a butter sauce and cooked with fresh cream	
<b>Malabar Fish Curry</b> Salmon cooked in a delicately balanced mild sauce 🌶️	<b>£10.95</b>
<b>Lamb Chilli Fry</b> 🌶️🌶️🌶️	<b>£8.50</b>
Cooked with lemon-grass, dried red chillies, shallots and garlic	
<b>Chicken Chilli Fry</b> 🌶️🌶️🌶️	<b>£8.50</b>
Cooked with lemon-grass, dried red chillies, shallots and garlic	
<b>Kashmir Murgh Mossala</b>	<b>£8.50</b>
Breast of chicken with a mild creamy sauce and tropical fruits	
<b>Goan Seafood Special</b>	<b>£12.25</b>
Mussels, King Prawns and Prawns cooked with green herbs and spices	
<b>Tatul Chicken</b> Cooked in a wonderful tamarind sauce	<b>£8.50</b>

## CHICKEN DISHES

<b>Chicken Madras</b> Cooked in a fairly hot sauce 🌶️🌶️	<b>£6.95</b>
<b>Chicken Vindaloo</b> Cooked in a very hot sauce 🌶️🌶️🌶️	<b>£7.25</b>
<b>Chicken Balti</b> Cooked in our own special balti paste 🌶️	<b>£7.95</b>
<b>Chicken Tikka Mossala</b>	<b>£7.95</b>
Cooked with cashew nuts and fresh cream In a mild, creamy sauce	
<b>Lemon Chicken</b>	<b>£7.25</b>
Cooked in a medium-spice sauce with ginger, tomatoes and coriander	
<b>Chicken Jalfrezi</b> 🌶️🌶️🌶️	<b>£7.50</b>
Cooked with fresh green chillies, ginger, tomatoes and coriander	
<b>Garlic Chicken</b> Cooked with freshly ground herbs, spices and garlic 🌶️	<b>£7.50</b>
<b>Chicken Kurma</b> Cooked in a specially prepared mild sauce	<b>£7.25</b>
<b>Chicken Passanda</b>	<b>£7.95</b>
Cooked in a mild creamy nutty sauce, garnished with red wine	
<b>Chicken Dhansak</b> Cooked in a hot, sweet and sour lentil sauce 🌶️🌶️	<b>£7.50</b>
<b>Chicken Sagwalla</b> Cooked with spinach and a touch of garlic 🌶️	<b>£7.50</b>
<b>Pistachio Chicken</b> Cooked in a mild, creamy pistachio sauce	<b>£7.95</b>
<b>Handi Chicken</b> Cooked with shallots and fresh green herbs 🌶️	<b>£7.95</b>
<b>Korai Chicken</b> Medium spice dish, cooked with onions and peppers 🌶️	<b>£7.95</b>
<b>Chicken Birany</b>	<b>£9.95</b>
Basmati rice flavoured with saffron and mildly spiced chicken served with a vegetable curry	

## LAMB DISHES

<b>Lamb Madras</b> Cooked in a fairly hot sauce 🌶️🌶️	<b>£6.95</b>
<b>Lamb Vindaloo</b> Cooked in a very hot sauce 🌶️🌶️🌶️	<b>£7.25</b>
<b>Lamb Balti</b> Cooked in our own special balti paste 🌶️	<b>£7.95</b>
<b>Lamb Passanda</b> Cooked in a mild creamy nutty sauce, garnished with red wine	<b>£7.95</b>
<b>Gosht Kara Mossala</b> 🌶️	<b>£7.50</b>
Diced leg of lamb braised golden brown in onions, ginger and garlic	
<b>Rogan Gosht</b> Cooked with fresh tomatoes, lemon-grass and fresh coriander 🌶️	<b>£7.95</b>
<b>Lamb Jalfrezi</b> Cooked with fresh green chillies and coriander 🌶️🌶️🌶️	<b>£7.50</b>
<b>Lamb Dhansak</b> Cooked in a hot, sweet and sour lentil sauce	<b>£7.50</b>
<b>Lamb Sagwalla</b> Cooked with spinach and a touch of garlic 🌶️	<b>£7.50</b>
<b>Lamb Dupiaza</b> Cooked with fried onion 🌶️	<b>£7.50</b>
<b>Handi Lamb</b> Tender pieces of lamb cooked with shallots and fresh green herbs 🌶️	<b>£7.95</b>
<b>Korai Lamb</b> Medium spice dish, cooked with onions and peppers 🌶️	<b>£7.95</b>
<b>Lamb Birany</b>	<b>£9.95</b>
Basmati rice flavoured with saffron and mildly spiced lamb served with a vegetable curry	

## BHONA DISHES

Delicately spiced dish, with a medium sauce

<b>Chicken Bhona</b>	<b>£7.95</b>
<b>Chicken Tikka Bhona</b>	<b>£8.95</b>
<b>Lamb Bhona</b>	<b>£7.95</b>
<b>Lamb Tikka Bhona</b>	<b>£8.95</b>
<b>Prawn Bhona</b>	<b>£8.95</b>

## PATIA DISHES

Cooked with fresh onions, garlic, ginger, with sweet and sour sauce

<b>Chicken Patia</b> 🌶️🌶️	<b>£7.95</b>
<b>Chicken Tikka Patia</b> 🌶️🌶️	<b>£8.95</b>
<b>Lamb Patia</b> 🌶️🌶️	<b>£7.95</b>
<b>Lamb Tikka Patia</b> 🌶️🌶️	<b>£8.95</b>
<b>Prawn Patia</b> 🌶️🌶️	<b>£8.95</b>

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