C1 1		Karahi Specials
Starters		Dishes specially prepared by our Chef on the Karahi
Chicken Tandoori	3.30	with fresh garlic, ginger, tomatoes, green chillies, coriander & flavoured with delicate herbs and spices.
Young spring chicken in yoghurt with delicious herbs and spices, cooked over charcoal.		Karahi Chicken 6.90
Al-Bilal Special Tandoori	4.90	Karahi Gosht 6.90 Karahi Miy 6.90
An assortment of tandoori dishes consisting of a		Karahi Mix 6.90 Karahi Simla Keema 6.90
chicken tikka, seikh kebab, lamb tikka and lamb chop. A chance to taste all over delicious	•	minced lamb with green pepper
tandoori starters.		Karahi Chicken Tikka 7.50 Karahi Lamb Tikka 7.50
Lamb Chop Tikka	4.50	Karahi Prawn 6.90
Lamb chops marinated in yoghurt and spices and cooked over charcoal.		Karahi King Prawn 8.90 Karahi Daal - (lentils) 6.90
Chicken Shashlik	4.40	Karahi Mushroom 6.90
Diced boneless marinated young chicken placed		Karahi Mix Vegetables 6.90 Karahi Bindi Gosht - (okra & lamb) . 7.90
together with onion, capsicum, tomato and mushrooms on a skewer.		Karahi Lamb Saag 7.90
Lamb Tikka	3.50	Karahi Chicken Mushroom . 7.90
Diced boneless lamb marinated in mildly spiced		Balti Specials
yoghurt and cooked over charcoal.		This dish, recently introduced to Britain, is actually the oldest recipe from the Raj. The dish is cooked in a wok to bring out
Chicken Tikka .	3.50	the flavour & texture of secret herbs & spices.
Diced boneless chicken marinated in mildly spic yoghurt and cooked over charcoal.	æu	Balti Chicken (boneless or on the bone) 6.90 Balti Lamb (boneless or on the bone) 6.90
Seikh Kebab	2.20	Balti Mix 6.90
Tender lamb minced with onion, herbs, fresh coria	nder	Balti Prawn 6.90 Balti King Prawn 8.90
and green chillies cooked over charcoal.		Balti Keema (Minced Lamb) . 6.90
Chicken Pakora	2.20	Balti Vegetables 6.90 Balti Chicken Tikka 7.90
Samosa Keema	2.20	Balti Chicken Mushroom . 7.90
Light pastry filled with mixed vegetables and m meat, folded in a triangular shape and freshly fr	inced ied.	Al Bilal Curry Specials
Fish Tikka.	4.50	Handi Chicken (only available on the bone) 7.90
Fillet of cod marinated in specially prepared sat and fried.	ice	Handi Lamb (only available on the bone) 7.90 Lamb Mughlai 7.90
King Prawn Tikka	4.90	Lamb Mughlai . 7.90 Tender boneless lamb, cooked in yoghurt, specially seasoned with spices, egg, onions and nuts.
Prawn Cocktail .	3.90	Chicken Tikka Keema Lazeez . 7.90
Prawn Puri	3.90	Chicken Mughlai
Prawn cooked in special spices wrapped in fres	hly	Boneless young chicken, cooked in yoghurt, specially seasoned with spices, egg, onions nuts.
fried light pastry.		Lamb Tikka Makhani 7.90
Shami Kebab Minced lamb with lentils, fried in egg.	2.20	Lamb cooked in tandoor and seasoned with spices, batter, tomato and cream.
		Chicken Tikka Makhani 7.90 Young chicken cooked in tandoor and seasoned with
Vegetarian		spices, tomato and cream.
Chana Puri	3.90	Chicken Makhani (butter chicken) 7.90 Young chicken cooked in tandoor and seasoned with spices, batter, tomato and cream.
Chick Peas cooked in special spicy sauce serve on a puri.	a	Mushroom Makhani 7.90
Vegetable Samosa	2.20	Chicken Tandoori Massala 7.90
Mixed vegetables placed in light pastry and fo	lded	Diced young boneless chicken cooked in specially prepared massala.
in a triangular shape and freshly fried.	2.20	Chicken Tikka Massala 7.90
Pakora - Onion Bhajee Chopped onions, potatoes and cauliflower	2.20	Lamb Tikka Massala 7.90
in batter and deep fried.		Chicken Banglory 7.90 Banana, pineapple juice, fresh orange juice, tomatoes,
Aloo Kebab	2.20	green chillies, garlic, ginger and herbs. Roasty Lamb On the Bone . 7.90
coriander, herbs and spices and freshly fried.	<u>-</u>	Sliced roasted pieces of lamb on bone, cooked on
Mushroom Pakora	2.20	slow fire with fresh garlic, ginger, tomatoes, green chillies, coriander & flavoured with delicate herbs.
Baby mushrooms chopped and then dipped in a spicy sauce and deep fried.		Fish Massala 7.90
Vegetable Pakora	2.20	Chicken Chilli (Hot) 7.90 Marinated strips of chicken cooked in chillies & spices.
Papadum (Two in portion)	0.90	Al-Bilal Special Rice Mix Chicken & Lamb
t abadem (1 no m bornon) .		(served with Curry Sauce) 7.90

ALDU-I	Dupiaza
Al-Bilal	A war smooth mouthwatering dish using a subtle blend
Sizzling Tandoori Specialities	of fresh herbs & spices briskly fried with fresh onions.
All dishes are served on a hot sizzling platter, with your own choice of sauce.	Chicken 5.90
Tandoori Chicken 7.90	Lamb 5.90
Spring chicken soaked in Indian Spices	Prawn 6.90
and cooked in a clay oven.	King Prawn 8.90
Chicken Tikka 7.90	Kofta (meat balls) 5.90
Boneless pieces of chicken marinated in sauce	Keema (mince meat) 5.90
prepared with spices and grilled. Lamb Tikka 7.90	Vegetables 5.90
Morsels of lamb marinated in combination	Chicken Tikka 7.90 Lamb Tikka 7.90
of spices and cooked in tandoor.	Lamb Tikka 7.90
Lamb Chops 8.90	Bhuna
Tandoori Mixed Grill 7.90	A combination of spices fried together to provide a dish
A mixture of delicious tandoori specialities	of medium strength and drier consistency as
served with mushrooms, tomatoes and onions. King Prawn 9.90	compared with curry.
King Prawn 9.90 Fish Tikka 8.90	Chicken 5.90
	Lamb 5.90 Prawn 6.90
Curry Dishes (Medium)	A A 44 11 A4
Curry: A Sauce of medium consistency produced from a	
large variety of oriental spices giving a rich flavour.	Kofta (meat balls) 5.90 Keema (mince meat) 5.90
Chicken 5.90	Vegetables 5.90
Lamb 5.90	Chicken Tikka 7.90
Prawn 6.90 King Prawn 8.90	Lamb Tikka 7.90
F OA	Rogan Josh
Vegetables 5.90	
Mushroom 5.90	A characteristic dish derived from the use of tomatoes, pimentos and onions, fried in spiced oil.
Chicken Tikka 7.90	Chicken 5.90
Keema (mince meat) 5.90 Vegetables 5.90 Mushroom 5.90 Chicken Tikka 7.90 Madras (Hot)	Lamb . 5.90
These dishes are prepared in a rich spicy sauce	
with tomato puree and hot spices.	Prawn 6.90 King Prawn 8.90
Chicken . 5.90	Kofta (meat balls) . 5.90
Lamb 5.90	Keema (mince meat) 5.90 Vegetables 5.90
Prawn 6.90	v egetables
King Prawn 8.90 Kofta (meat halls) 5.90	Cincincia a minute
King Prawn Kofta (meat balls) Keema (mince meat) Variateles 5.90 5.90	Lamb Inda
Vegetables 5.90	Dhansak
Vegetables 5.90 Chicken Tikka 7.90	Persian origin of this dish gives it a mild character, yet highly flavoured with garlic, pineapple and cream
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Vindaloo (Very Hot)	Chicken 5.90
These dishes are highly flavoured with garlic, ginger, tomato puree and lemon, to give a unique taste.	Lamb 5.90
Chicken	Prawn 6.90
Lamb 5.90	King Prawn 8.90 Kofta (mast balls)
£ 00	AVILA (Incat bails)
King Prawn 8.90	Keema (mince meat) 5.90 Vegetables 5.90
Kofta (meat balls) 5.90	Chicken Tikka 7.50
Prawn King Prawn Kofta (meat balls) Keema (mince meat) Vegetables Chicken Tikka	Omenon 2
Vegetables 4.90 Chicken Tikka 7.90	Korma (Mild)
CIMERCII I III.	Mildly prepared dishes cooked in yoghurt, cream,
Jalfrezi (Hot)	coconut and specially seasoned.
An interesting blend of ginger, garlic, fried onions &	Chicken 5.90
green chillies with capsicums producing a	Lamb 5.90
traditional Indian taste.	Prawn 6.90
Chicken 6.90 Lamb 6.90	King Prawn 8.90
Lamb	Kofta (meat balls) 5.90
Prawn 6.90 King Prawn 8.90	Keema (mince meat) . 5.90
Kofta (meat halls) 6.90	Vegetables 5.90
Keema (mince meat) 6.90	Chicken Tikka Korma. 7.90
Vegetables 5.90	Lamb Tikka Korma 7.90
Chicken Tikka 7.90	LEGILIO A IRISM ALVA MA

Chana Dishes These dishes are prepared with chick peas, in a rich spicy sauce. Chicken Chana . 5.90 Lamb Chana . 5.90 Prawn Chana . 6.90 King Prawn Chana . 5.90 Aloo Chana . 5.90 Chicken Tikka Chana . 5.90 Chicken Biryani . 6.90 Lamb Biryani . 6.90 Lamb Biryani . 6.90 Lamb Biryani . 6.90 Lamb Biryani . 6.90 Keema Shiryani . 6.90 Lamb Biryani . 6.90 Lamb Biryani . 6.90 Lamb Biryani . 6.90 Keema Biryani . 6.90 Lamb Biryani . 6.90 Chicken Biryani . 6.90 Lamb Biryani . 6.90 Chicken Biryani . 6.90 Chicken Biryani . 6.90 Lamb Biryani . 6.90 Chicken Biryani . 6.90 Chicken Tikka Biryani . 6.90 Chicken Tikka Biryani . 7.90 Chicken riamb) Vegetable Dishes Saag Aloo . 5.90 Potatoes and cauliflower. Bombay Potatoes . 8-poinach and potatoes cooked with tomatoes. Bengan Massala . 5.90 Aubergines cooked with spices. Tarka Daal Lentils cooked with ginger and garlic. Mattar Paneer . 5.90 Spinach and cottage cheese 5.90 Spinach and cottage cheese . 5.90	90p 1.60 2.00 2.60 2.60 2.60
Chicken Chana	2.60 2.60
Lamb Chana 5.90 Prawn Chana 6.90 King Prawn Chana 8.90 Keema Chana 5.90 Aloo Chana 5.90 Chicken Tikka Chana 5.90 Chicken Tikka Chana 7.90 Biryani Dishes The ingredients are fried in spiced oil and served with curry sauce. The Biryani is ideal for the inexperienced in oriental cuisine. Chicken Biryani 6.90 Lamb Biryani 6.90 Mix Biryani 6.90 Keema Biryani 6.90 King Prawn Biryani 6.90 King Prawn Biryani 7.90 King Prawn Biryani 7.90 Chicken Tikka Biryani 7.90 Al-Bilal Special Biryani 7.90 (chicken or lamb) Vegetable Dishes Saag Aloo 5.90 Spinach and potatoes Aloo Gobi 7.90 Al-Bilal Special Biryani 7.90 Chicken or lamb) Vegetable Dishes Saag Aloo 5.90 Spinach and potatoes 5.90 Spiced potatoes cooked with tomatoes Bengan Massala 5.90 Lentils cooked with spices 7.90 Cottage cheese and peas. Saag Paneer 5.90 Spinach and cottage cheese.	2.60 2.60
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King Prawn Chana	2.60
Aloo Chana 5.90 Chicken Tikka Chana 7.90 Biryani Dishes The ingredients are fried in spiced oil and served with curry sauce. The Biryani is ideal for the inexperienced in oriental cuisine. Chicken Biryani 6.90 Lamb Biryani 6.90 Mix Biryani 6.90 Mix Biryani 6.90 Prawn Biryani 6.90 Prawn Biryani 6.90 Vegetable Biryani 7.90 Al-Bilal Special Biryani 7.90 (chicken or lamb) Vegetable Dishes Saag Aloo 5.90 Spinach and potatoes. Aloo Gobi 7.90 Potatoes and cauliflower 8.90 Spiced potatoes cooked with tomatoes. Bengan Massala 7.90 Lentils cooked with spices 7.90 Al-Bilal Special Egg Rice 7.90 Al-Bilal Special Egg Rice 7.90 Al-Bilal Special Rice 7.90 Spiced potatoes cooked with spices 7.90 Al-Bilal Special Rice 7.90 Spiced potatoes cooked with spices 7.90 Al-Bilal Special Rice 7.90 Spiced potatoes cooked with tomatoes 8.90 Spiced potatoes cooked with spices 7.90 Al-Bilal Special Rice 7.90 Al-Bilal Special Egg Rice 7.90 Al-Bilal Rice 7.90 Al-Bilal Special Egg Rice 7.90 Al-Bilal Rice 7.90 A	2.60
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Chicken Tikka Chana . 7.90 Biryani Dishes The ingredients are fried in spiced oil and served with curry sauce. The Biryani is ideal for the inexperienced in oriental cuisine. Chicken Biryani . 6.90 Lamb Biryani . 6.90 Mix Biryani . 6.90 Mix Biryani . 6.90 Prawn Biryani . 6.90 Prawn Biryani . 6.90 Vegetable Biryani . 6.90 Aloo Paratha . 1.90 Chicken or lamb) Vegetable Dishes Saag Aloo . 5.90 Spinach and potatoes . Aloo Gobi . Potatoes and cauliflower. Bembay Petatoes . Spiced potatoes cooked with tomatoes. Bengan Massala . 5.90 Aubergines cooked with spices . 5.90 Cottage cheese and peas. Saag Paneer . 5.90 Chicken Tikka Diryani . 5.90 Chicken Tikka Biryani . 7.90 Chicke	2.60
Biryani Dishes The ingredients are fried in spiced oil and served with curry sauce. The Biryani is ideal for the inexperienced in oriental cuisine. Chicken Biryani . 6.90 Lamb Biryani . 6.90 Mix Biryani . 6.90 Prawn Biryani . 6.90 Prawn Biryani . 6.90 Vegetable Biryani . 6.90 Al-Bilal Special Biryani . 7.90 Al-Bilal Special Biryani . 7.90 Spinach and potatoes. Aloo Gobi . 5.90 Potatoes and cauliflower. Bombay Petatoes . 5.90 Spiced potatoes cooked with tomatoes. Bengan Massala . 5.90 Aubergines cooked with spices. Tarka Daal . 5.90 Cottage cheese and peas. Saag Paneer . 5.90 Spinach and cottage cheese.	2.60
The ingredients are fried in spiced oil and served with curry sauce. The Biryani is ideal for the inexperienced in oriental cuisine. Chicken Biryani . 6.90 Lamb Biryani . 6.90 Mix Biryani . 6.90 Mix Biryani . 6.90 Frawn Biryani . 6.90 Keema Biryani . 6.90 King Prawn Biryani . 6.90 Vegetable Biryani . 7.90 Al-Bilal Special Biryani . 7.90 (chicken or lamb) Vegetable Dishes Saag Aloo . 5.90 Potatoes and cauliflower Bembay Petatoes . Spiced potatoes cooked with tomatoes. Bengan Massala . 5.90 Albergines cooked with spices. Tarka Daal . 5.90 Cottage cheese and peas. Saag Paneer . 5.90 Spinach and cottage cheese. Aloo Cotage cheese. 5.90 Spinach and cottage cheese.	
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Served with curry sauce. The Biryani is ideal for the inexperienced in oriental cuisine. Chicken Biryani 6.90 Lamb Biryani 6.90 Mix Biryani 6.90 Prawn Biryani	
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Bombay Potatoes	1.90
Spiced potatoes cooked with tomatoes. Bengan Massala	
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Mattar Paneer 5.90 Keema Pillau Rice	2.60
Cottage cheese and peas. Saag Paneer Spinach and cottage cheese Egg Pillau Rice	2.60
Saag Paneer 5.90 Raita	2.60
Spinach and cottage cheese.	2.00
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Aloo Watar	2.00
Potatoes and peas. Chips	2.50
The above are also available as side dishes 3.90	
The debut and the second secon	4.00
Chighish Dishes Mango Lassi Jug	4.50
Served with french fries	4.50
Fish and Chips (cod)	
IVOST CHURCH AND THE TENTON OF	1.60
	2.60
Prawn Omelette	4.00
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Committee Chine	
Al-Bilal Special Chicken Rice . 6.90 AVAILABLE ON REQUEST	Г
PLEASE NOTE:	

PLEASE NOTE:

We provide red onions, mango chutney, yoghurt sauce with every order and charge 30p per person.

We also cater for special functions and private parties.

This restaurant has been created for your comfort and we have ensured that we provide the most authentic atmosphere for your pleasure. We value your patronage and will be pleased to help you with your selection.

VAT and Service charges are not included in our prices.