



Bilash

Indian Cuisine

All our dishes are cooked specifically to your own requirements and are always of a very high quality. They are cooked in a highly hygienic kitchen. The preparation time can be fifteen to thirty minutes. We allow sufficient time to cook every dish and make sure that all the dishes have their own distinctive flavour, aroma and quality of the highest standard. We use the best quality rich spices to make to our own recipes and prepare each day a fresh for each individual dish.

Appetizers (Starters)

Aloo Chatt	2.95	Tandoori Chicken Wings	2.85
Chicken Chatt	3.10	Quarter Tandoori Chicken	2.95
Sheek Kebab	2.95	Tandoori Salmon	4.10
Shami Kebab	2.95	Tandoori Trout	4.10
Reshmee Kebab	3.25	Tandoori King Prawn	3.95
Nargis Kebab	3.25	King Prawn Butterfly	3.95
Mixed Kebab	3.60	House Style King Prawn	3.95
Dall Soup	2.80	Bhuna Prawn Puree	3.10
Lamb Tikka	2.90	Prawn Cocktail	3.25
Chicken Tikka	2.90	Chicken Pakora	2.95
Paneer Tikka	2.95	Cauliflower Pakora	2.80
Samosa Triangle stuffed with meat or veg	2.50	Onion Bhajee	2.60
Stuffed Pepper Chicken, lamb or veg	3.25	Lamb Chops	3.75
Garlic Mushrooms	2.95		

Main Dishes

Tandoori Specialities

Tandoori Mixed Grill	9.50	Tandoori Trout	8.50
Lamb Tikka	6.95	Tandoori Salmon	8.95
Chicken Tikka	6.95	Lamb Chops	6.95
Tandoori Chicken half	6.95	Tandoori Duck	9.25
Tandoori King Prawn	9.25	Tandoori King Prawn Shaslick	9.95
Chicken Shaslick	7.50	Lamb Shaslick	7.50

Biryani Dishes

Special Basmati Rice treated together with meat, prawns or chicken in a ghee with delicate spices and herbs, served with fresh vegetable curry to add to the taste of the dishes.

Special Biryani (Chicken, Lamb, Prawn & Plain Omelette)	8.75	Persian Chicken (Plain Omelette & Banana)	7.75
Chicken	7.10	Lamb	7.10
Prawn	7.10	Vegetable	6.95
King Prawn	9.50	Chicken Tikka	7.50
Tandoori Chicken	7.50	Malayan Chicken (Pineapple)	7.50

Specialities

Shahi Chicken Whole pieces of breast chicken filled with spinach and mushroom, simmered in exotic, spicy medium sauce.	7.95
Begoon Chicken or Lamb Chicken or Lamb tikka cooked with Brinjal, garlic, ginger and selected spices & herbs. Medium strength.	7.25
Achari Chicken or Lamb Cooked with garlic, ginger, onion, capsicum, spices, coriander, fenugreek and a special home made pickle to give a medium-hot, tangy flavour.	7.50
Bengal Masala Chicken cooked with minced lamb, finely chopped onion, capsicum, spices, fresh herbs and potatoes. A delightful medium hot taste.	7.95
Bahari Chicken Chicken with mince meat cooked with exciting spices, onion, garlic, coriander, and mushrooms with special red sauce.	8.25
Bilash Special A mixture of barbecued chicken, lamb and king prawn in a special exotic medium sauce with chunks of onion and peppers	8.95

Chicken Nikita	7.50
Small pieces of chicken tikka cooked with fried potato, pieces of lemon, selected spices and herbs in a thick lentil sauce. Medium strength, spicy, very nice and tasty.	
Misti Masala	7.95
Tender pieces of chicken tikka with fresh prawns cooked in a delicate sauce made with fresh cream, almond, coconut powder, honey, authentic exotic spices and herbs, creating a mild taste.	
Butter Chicken	7.50
Off the bone tandoori chicken cooked in butter and cream, with a rich sauce.	
Nawabi Masala	7.95
A unique blend of chicken tikka and lamb mince. A medium hot dish. It was a favourite dish of Nawah Sir Salim Ullah.	
Duck Jhalfrezi	8.50
Tender duck cooked in onion, green chillies, coriander and tomato to give a faintly hot taste.	
Shahi Duck Bhuna	8.50
A garnished dish with onion, capsicum and tomato. Bilash medium recipe extensively treated to give a warm, mouth-watering taste.	
Duck Tikka Masala	8.95
Duck tikka cooked in fresh ground spice, almond and coconut powder in a mild spice.	
Keema Hari Mirch Ka Dupiaza	7.95
A unique hot mince preparation from the royal house of Hasan Raja. Lamb mince cooked with yogurt, herbs and spices.	

Chef's Specialities

Rupchada Fish	9.95
A speciality of the Bangladesh, tasty Bangladeshi Rupchada fish, cooked with fresh onions, garlic, coriander and our own special blend of herbs and spices.	
Korai Kebab Khyberi	7.50
A speciality of the Kyher diced chicken cooked in Khyberi sauces with tomatoes and capsicum. Cooked and served in a skillet.	
Chicken Poonir Kufra	7.95
Tender chicken cooked with meat balls and homemade cheese.	
Koroi Lamb / Koroi Chicken / Koroi Prawn	7.50
Tender lamb, chicken or prawns, cooked with herbs and spices in curry sauce, delicately flavoured, cooked and served in a skillet.	
Pasanda	7.95
Thin lamb or chicken fillet, marinated in spices & yoghurt and cooked with herbs. Mild recipe	
King Prawn Masala	9.75
King size prawns marinated in freshly ground spices and barbecued over flaming charcoal, then cooked in spices, cream and butter to Bilash recipe.	

Makoni		7.75
Chicken tikka or lamb tikka cooked in butter, cream and coconut with Bilash's special mild recipe.		
Chicken or Lamb Jalfrezi		7.50
Chicken or lamb tikka cooked in onion, green chilli, coriander and tomato to give a faintly hot taste.		
King Prawn Jalfrezi		9.25
King prawn cooked in onion, green chilli, coriander and tomato to give a faintly hot taste.		
Tandoori Murghi Masala		7.95
Off the bone tandoori chicken with mince meat, cooked in a home made sauce with eggs.		
King Prawn Delight		9.75
King prawns marinated and cooked in the Tandoori oven, cooked with a special sauce and fresh coriander, garlic, ginger and egg.		
Chicken Chatt		7.25
Chicken tikka cooked with onion, cucumber, tomato, garlic, coriander, herbs and spices.		
Chicken Delight		7.95
Chicken marinated and cooked in the Tandoori oven, cooked with a special sauce and fresh coriander, garlic, ginger and egg.		
Chicken Tikka Masala / Lamb Tikka Masala		7.50
Tandoori Chicken Masala		7.50
Chicken Green Masala		7.75
Chicken tikka cooked with special home made green sauce. Slightly hot.		
Podina		7.75
Chicken tikka or lamb tikka cooked with herbal mint, delicate spices, coriander and yoghurt.		
Dumka Murag		7.75
Off the bone tandoori chicken cooked in a fairly hot coriander sauce.		
North Indian Dish		7.95
Chicken or lamb cooked with garlic, ginger, onion, spices, coriander, fenugreek & home made aubergine pickle.		
Sylheti Chicken / Sylheti Lamb		7.75
Chicken or lamb marinated in our chefs special blend of spices, cooked with onion, coriander and special Bangladeshi Naga pickle. Fairly hot.		

Balti Dishes

Balti dishes are the modern Indian cuisine, cooked with specially prepared herbs and spices, onions, tomatoes and green pepper.

Chicken	5.95	Mushroom	5.75
Lamb	5.75	Vegetable	5.75
Prawn	5.75	Chicken Tikka	6.75
King Prawn	8.50	Lamb Tikka	6.75
Mixed Balti (Chicken, Lamb, Prawn)	7.50		

Sagwala (Spinach)

Chicken	5.75	King Prawn	8.50
Lamb	5.75	Tikka (Chicken/Lamb)	6.75
Prawn	5.75	Vegetable	5.50

Curry Dishes

All chicken dishes served of the bone (rice not included)

Kashmir

Chicken, meat or prawns dipped and washed in milk and cooked very mildly in butter, cream coconut with fresh slices of banana. A very mild dish.

Chicken	5.75	King Prawn	8.50
Lamb	5.75	Tikka (Chicken/Lamb)	6.75
Prawn	5.75	Vegetable	5.50

Kurma

Chicken, meat or prawns dipped and washed in milk and cooked very mildly in butter, cream and coconut. A very mild dish.

Chicken	5.75	King Prawn	8.50
Lamb	5.75	Tikka (Chicken/Lamb)	6.75
Prawn	5.75	Vegetable	5.50

Moglai

A typical combination of Indian mild spices with pineapple, fresh cream and egg.

Chicken	5.75	King Prawn	8.50
Lamb	5.75	Tikka (Chicken/Lamb)	6.75
Prawn	5.75	Vegetable	5.50

Bhuna

A thoroughly garnished dish with onions, capsicum tomatoes, and selected spices, extensively treated to provide medium strength.

Chicken	5.75	King Prawn	8.50
Lamb	5.75	Tikka (Chicken/Lamb)	6.75
Prawn	5.75	Vegetable	5.50

Dupiaza

A medium quantity of onions applied with dozens of spices to provide a taste that is medium hot. A suitable dish to go with chapatti, paratha or puree. Persian origin.

Chicken	5.75	King Prawn	8.50
Lamb	5.75	Tikka (Chicken/Lamb)	6.75
Prawn	5.75	Vegetable	5.50

Musammon

Dry, well cooked dish with sliced green beans garnished with egg and tomatoes.

Chicken	5.85	King Prawn	8.50
Lamb	5.85	Tikka (Chicken/Lamb)	6.75
Prawn	5.85	Vegetable	5.50

Rogon Josh

Spiced with herbs and garnished with fried tomatoes and onions (most tasteful dish, slightly hot)

Chicken	5.75	King Prawn	8.50
Lamb	5.75	Tikka (Chicken/Lamb)	6.75
Prawn	5.75	Vegetable	5.50

Dansak

Cooked in fairly hot sweet and sour sauce with lentils and pineapple

Chicken	5.75	King Prawn	8.50
Lamb	5.75	Tikka (Chicken/Lamb)	6.75
Prawn	5.75	Vegetable	5.50

Chilli Masala

A delightful Indian dish cooked with capsicum and tomatoes, flavoured with rich chilli sauce

Chicken	6.25	King Prawn	7.95
Lamb	6.25	Tikka (Chicken/Lamb)	6.95
Prawn	6.25	Vegetable	5.25

Madras

A most popular dish of rich, hot and sour tastes. Extensively prepared with chilli, lemon juice and fresh tomato

Chicken	5.75	King Prawn	8.50
Lamb	5.75	Tikka (Chicken/Lamb)	6.75
Prawn	5.75	Vegetable	5.50

Vindaloo

A fabulously hot taste with black pepper, lemon, ginger and chilli. This is the most extravagant, hot dish

Chicken	5.75	King Prawn	8.50
Lamb	5.75	Tikka (Chicken/Lamb)	6.75
Prawn	5.75	Vegetable	5.50

Ceylon

Cooked with coconut. Fairly hot.

Chicken	5.85	King Prawn	8.50
Lamb	5.85	Tikka (Chicken/Lamb)	6.75
Prawn	5.85	Vegetable	5.50

Pathia

Hot and sweet

Chicken	5.75	King Prawn	8.50
Lamb	5.75	Tikka (Chicken/Lamb)	6.75
Prawn	5.75	Vegetable	5.50

South Indian Garlic Dishes

A very popular dish from Southern India, steam cooked in fresh garlic, sauce and garnished with coriander. A very tasty dish, good for the health and heart.

Chicken/Lamb Tikka	7.50	Chicken/Lamb Tikka Chilli	7.50
Tandoori Chicken	7.50	Tandoori Chicken Chilli	7.50
King Prawn	8.50	King Prawn Chilli	8.50
Prawn	7.50	Prawn Chilli	7.50
Mixed Vegetable	6.50	Mixed Vegetable Chilli	6.50

English Dishes

All dishes are served with chips and a side salad.

Steak (Grilled)	8.95	Roast Chicken	6.95
Scampi	6.95	Omelette (Plain)	6.50
Chicken Maryland	6.95	Omelette (Chicken, lamb or prawn)	6.95

Vegetable Side Dishes

Vegetable Curry (Mixed)	3.10	Mushroom Curry	3.10
Vegetable Bhajee (Mixed)	3.10	Brinjal Bhajee	3.10
Mushroom Bhajee	3.10	Bindi Bhajee	3.10
Cauliflower Bhajee	3.10	Dall (Tarka or plain)	3.10
Aloo Gobi (Potato and cauliflower)	3.10	Bombay Potato	3.10
Sag Bhajee	3.10	Sag Aloo	3.10
Sag Paneer	3.25	Chana Masala	3.10
Brinjal Paneer	3.25	Dall Samba (With mixed vegetables)	3.25
Nawabi Vegetable (Cooked with mushroom, cauliflower, cheese and spice)	3.25		

Sundries

Aloo Paratha	1.70	Green Salad	1.95
Paratha	1.25	Stuffed Paratha	1.95
Puree	1.00	Chips (per portion)	1.40
Popadom (plain or spicy)	0.50	Chutney Tray (extra, each)	0.50
Chapati	1.00	Onion or Cucumber Rathia	1.75

Rice

Plain	1.95	Fried (with butter and onion)	2.25
Pilau (Saffron coloured, spicy)	2.10	Vegetable Pilau	2.25
Egg Fried	2.25	Keema Fried	2.35
Mushroom Pilau	2.25	Special Pilau	2.50
Garlic Fried	2.25	Lemon Fried	2.25

Nan

Plain	1.95	Keema (spiced meat)	2.20
Peshwari (cashew and almond)	2.20	Stuffed (spicy veg)	2.20
Garlic	2.20	Kulcha (cheese and onion)	2.35
Garlic and Honey	2.35	Special	2.50
Moglai (slightly hot)	2.35	<i>Others available on request</i>	

Set Meals

Meal for 2		Meal for 4	
2 papadoms with chutney		4 papadoms with chutney	52.95
2 Mixed kebab	28.95	4 Mixed kebab	
2 Main Courses		4 Main Courses	
1 Vegetable Side dish		2 Vegetable Side dish	
2 Pilau Rice		4 Pilau Rice	
1 Nan		2 Nan	

Note: King Prawn dishes please add £2.50 per dish

Note: King Prawn dishes please add £2.50 per dish



Bilash
Indian Cuisine

17 High Street
Builth Wells
Powys, LD2 3DN

Tel: 01982 551 786

www.bilash.net