

CHILLI FLAKE

SOUTH ASIAN CUISINE

Banquet Restaurant South Asian Cuisine

69 Clarence Road, Bristol BS1 6RP
Tel:

Check online for Chilli Flake special offers
online ordering / table bookings -
www.chilliflake.co.uk

Banquet Night Weds & Thurs

- Starter • Main Course •
- Side dish • Rice or Nan •

£10.95 Per Person

EATING IN RESTAURANT

ALSO AVAILABLE FOR TAKEAWAY (NO DISCOUNT)

Any Meal as a King Prawn Dish **Extra £5.00**

Any other special dish prepared if required

Parties catered for

*We hope you have enjoyed your meal
If you have, please tell your friends to visit us*

The management reserve the right to refuse admission

FOOD ALLERGIES AND INTOLERANCE

**We prepare gluten or any other allergen free foods.
To prepare allergen free foods please ask before you order**

Open 7 Days a week - 5.00pm to 11.00pm
Including Bank Holidays

All major cards accepted.



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Before ordering please speak to our staff about your requirements.

STARTERS

- Onion Bhaji** Slices of onion with spices crushed into balls & deep fried in butter.
Samosa (Meat or Vegetable) Spiced pastry triangles stuffed with minced meat or vegetable filling. Deep fried.
Aloo Chat Diced potato cooked with chat masalla spices.
Chicken Chat Succulent diced chicken cooked with chat masalla spices.
Lamb Kebab Exotic patties made of minced lamb and garam splits together with garlic and ginger root, seasoned with fresh herbs and fried in a little ghee.
Chicken Pakura Chicken tikka mixed with special batter sauce, fried into small fritters.
Chicken Tikka Tender boneless chicken marinated in yoghurt with herbs and spices, barbecued in clay oven.
Lamb Tikka Tender pieces of lamb marinated in yoghurt with herbs and spices, barbecued in clay oven.
Tandoori Mixed Kebab Chicken tikka, lamb tikka and sheesh kebab.
Prawn on Puree Succulent small shrimps simmered in light spices, served on a puree (chapati).
Ponir Tikka Home-made cheese cooked with special batter, fried into small fritters.
Chicken Kebab Chicken, onion, garlic, parsley, coriander & spices, shaped into balls & shallow fried.
Beef Kebab Lean ground beef, onion, garlic, parsley, coriander & spices, shaped into balls & shallow fried.
Falafels Kebab chickpeas, leeks, onion, coriander, garlic & ginger mixed with spices, shaped into balls & shallow fried.

TANDOORI SPECIALITIES

Sizzling Tandoori charcoal grilled dishes, marinated in fresh spices, herbs and yoghurt, cooked in skewers and garnished with fried onions, peppers and fresh coriander, served with salad and mint sauce.

- Sheesh Kebab** Minced lamb spiced with fresh coriander, garlic, ginger, green chillies and onions cooked in the tandoori. Served sizzling hot.
Chicken Tikka Tender pieces of boneless chicken, marinated in yoghurt with delicate herbs and spices, barbecued on a skewer over the tandoori.
Lamb Tikka Tender pieces of lamb, marinated in yoghurt with delicate herbs and spices, barbecued on a skewer over the tandoori.
Tandoori Chicken (Half) Half a tender chicken marinated in special recipe and grilled in the tandoori.
Chicken or Lamb Shashlik Tender pieces of chicken or lamb marinated in specially selected herbs and spices barbecued in the clay oven with onions, tomatoes, capsicum, and mushroom. Mild
Tandoori Mixed Grill Pieces of tandoori chicken, chicken tikka, lamb tikka, sheesh kebab.

MEDIUM DISHES

Choose:- **Chicken, Chicken Tikka, Lamb, Lamb Tikka, Prawn or Vegetables**

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| Cylon
A pretty hot dish in a medium sauce, cooked with coconut, fresh lemon, fresh coriander, herbs & spices added to give it a tangy touch and extra heat | Bhoona
A blend of aromatic herbs & spices cooked in a thick sauce with chopped onions, tomatoes and green peppers, garnished with a touch of coriander, red onions and spring onions |
| Malaya
A mild dish, cooked in a medium thick sauce with fresh coriander, herbs, spices and pineapple | Rogan
Cooked in a medium sauce, topped with plenty of fresh tomatoes, masala sauce, coriander, garlic and ginger |
| Jalfrazi
Cooked in a hot strength sauce, with chopped green peppers, tomatoes, onions, green chilli, fresh coriander, with a touch of garam masala | Duplaza
Prepared with cubed onions, green peppers, coriander, herbs and spices, to provide thought to onion lovers |
| Achari
Bengal tangy pickle spices, a little hot | Sagwala
A medium hot dish, cooked with fresh spinach, onions, tomatoes, green peppers, coriander, a touch of garam masala blended spices and flavoured with green herbs |
| Pathia
A dish that is slightly hot, cooked in a sweet and sour sauce with tomato puree, fresh onions, lemon juice, herbs, spices topped with coriander, red onions and spring onions | Dansak
Cooked with slightly hot, sweet & sour taste with lentils creating a mouth watering taste |
| Methi
Cooked in a medium spiced thick sauce, a sprinkle of fenugreek leaves | |

Any Meal as a King Prawn Dish **Extra £5.00**

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TRADITIONAL CURRY DISHES

Choose:- **Chicken, Chicken Tikka, Lamb, Lamb Tikka, Prawn or Vegetables**

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| Curry
A basic dish, cooked in a sauce with a touch of rich spices, suitable for all tastes. | Madras
A popular rich dish, with a hot and sour taste, extensively prepared with chilli, lemon juice and tomato puree. |
| Korma
A very mild creamy dish, cooked with ground almond, coconut, fresh cream and butter sugar. | Vindaloo
A famously rich dish, very hot in taste with lemon and potato. Ginger and chilli being two of the hot spices added to give an extremely hot taste. |

BIRYANI

Biryani dishes are served with pilau rice and a separate vegetable curry

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| Vegetable Biryani | Chicken Biryani |
| Lamb Biryani | Prawn Biryani |
| Chicken Tikka Biryani | Lamb Tikka Biryani |
| Chef's Special Biryani | |

SPECIAL NAG CHILLI DISHES FROM BANGLADESH

Very tasty flavour, medium hot curry

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|----------------------------------|---------------------------------------|
| Chicken Nag | Chicken and Mushroom Nag |
| Chicken and Vegetable Nag | Chicken and Sag Nag |
| Chicken and Chana Nag | Lamb Nag |
| Lamb and Mushroom Nag | Lamb and Sag Nag |
| Chicken Tikka Nag | Chicken Tikka and Mushroom Nag |
| Prawn Nag | Dansak Nag |
| Dansak and Mushroom Nag | |

CHEF'S RECOMMENDATIONS

- Chicken Rosuni** Medium or hot. Highly spiced, cooked with fresh chopped garlic & fresh coriander
Garlic Chilli Masala Chicken with green chilli in a spiced sauce
Chicken Tikka Masala Succulent boneless chicken cooked in special masala sauce with spices
Lamb Tikka Masala Lamb cooked in special masala sauce with spices
Korahi Kebab Jalfrazi Pieces of chicken tikka cooked in hot & spicy sauce with onions, tomatoes and capsicum, garnished with fresh green chillies
Korahi Kebab Patia Tender pieces of chicken tikka cooked in hot, sweet & sour sauce with Tomatoes & Onions
Korahi Kebab Dansak Pieces of chicken tikka and lentils cooked in hot, sweet & sour sauce
Butter Chicken Tender pieces of chicken tikka cooked with butter & fresh cream
Korahi Chicken Tender pieces of chicken cooked with chopped onions, sliced ginger, capsicum, tomatoes, fresh herbs in a special korahi sauce. Medium hot
Korahi Lamb Tender pieces of lamb cooked with chopped onions, sliced ginger, capsicum, tomatoes, fresh herbs in a special korahi sauce. Medium hot
Chicken or Lamb Passanda Mild tender fillets of chicken cooked in a special sauce garnished with almonds, pistachio & sultanas
Chicken Achari Bengol tangy pickle spices, a little hot
Chicken Sag Dall Chicken cooked with pieces of galic, lentils & spinach
Lemon Chicken / Lamb Shatkora Chicken or lamb fused with Bengol lemon slices, cooked in a bhuna sauce
Handi Chicken or Lamb Chicken or lamb cooked in a traditional Indian style with special spices, lime green chillies and onions. Balti taste, fairly hot.
Kochi Chicken Chicken tikka with mixed vegetables, red peppers and onions
Tawa Chicken Special grilled chicken cooked with onions and mixed peppers. Highly popular in India. Slightly hot

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BALTI SPECIAL DISHES

Balti is the traditional home cooking style dish, cooked with onions, tomatoes and green peppers with our chef's special balti sauce

Chicken or Lamb Balti
Prawn Balti
Chicken or Lamb Tikka Balti
Sag Aloo Balti
Special Balti

Chicken Tikka Masala Balti
Lamb Tikka Masala Balti
Vegetable balti
Prawn Sag Balti

VEGETARIAN DISHES

Vegetable Curry
Vegetable Nagashari
Vegetable Rogan *Vegetables cooked with glazed tomatoes, green herbs and spices*
Vegetable Madras *Vegetables cooked in fairly hot spice*
Vegetable Vindaloo *Vegetables cooked in very hot spice*
Vegetable Jalfrezi *Vegetables cooked with capsicum, onions and fresh green chillies*
Vegetable Korma *Vegetables cooked with ground almonds in a creamy sauce*
Vegetable Patia *Vegetables cooked in slightly sweet, sour and hot sauce*
Vegetable Balti *Vegetables cooked with kasmiri spices, onions, tomatoes, capsicum and fresh coriander*
Vegetable Passanda *Vegetables cooked in fresh cultured yoghurt and mixed with nuts*

PANEER SPECIAL

Paneer Tikka Main *Indian cottage cheese cubes, marinated in spices, cooked on skewers with capsicums, onions, tomatoes, grilled in a tandoor & seasoned with lemon juice and chaat masala.*
Paneer Korma *Cooked with Indian cottage cheese, fresh cream, green chillies, tomatoes, cardamoms, cinnamon, cashew nuts and fresh coriander leaves.*
Paneer Bhuna *Indian cottage cheese is combined with an amazing bhuna masala, onions, tomatoes, curry leaves, mustard seeds, ginger garlic paste, green chillies, red chillies & coriander.*
Paneer Tikka Masala *Paneer Tikka Masala is a gourmet dish which is very flavorful. Marinated paneer with tomato gravy, cumin, bay leaves & coriander*

VEGETABLES

Sag Aloo -	<i>Spinach & potatoes</i>	Sag Paneer -	<i>Home-made cheese & spinach</i>
Sag Bhaji -	<i>Fresh spinach</i>	Bombay Aloo -	<i>Spicy potato</i>
Mushroom Bhaji -	<i>Spicy mushrooms</i>	Kobi Bhaji -	<i>Cauliflower</i>
Aloo Kobi -	<i>Potatoes & cauliflower</i>	Tarka Daal -	<i>Lentils with garlic & butter</i>
Chana Aloo -	<i>Chick Peas & Potatoes</i>		

SUNDRIES & BREAD

Boiled Rice		Pilau Rice	<i>Basmati</i>	
Fried Rice		Vegetable Rice		
Egg Rice		Mushroom Rice		
Nan	<i>Unleavened bread</i>	Keema Nan	<i>Stuffed with mincemeat</i>	
Peshwari Nan	<i>Stuffed with nuts</i>	Garlic Nan		
Papadom		Masala Papadom	<i>Spicy</i>	£0.70
Pickle Tray		Chips		£2.95

ENGLISH DISHES

Chicken Omelette and Chips
Fried Omelette and Chips

Mushroom Omelette and Chips

Any Meal as a King Prawn Dish Extra £5.00

Wine With Indian Food

Perhaps it is because the Indian sub-continent has no wine of its own that idea became current that wine should not be drunk with Indian or Bangladeshi food. However, Belgium, Holland, the Scandinavian countries and Britain - in the practical sense - do not have domestic wines but all follow the civilised European habit of drinking wine with their native dishes. On the other hand the prejudice might arise from the too great veneration in which wine is held in English speaking countries, placing it on a supposed level of flavour unmatched by food and therefore suggesting that, if wine is held in English speaking countries, placing it on a supposed level of flavour unmatched by food and therefore suggesting that, if wine is to be drunk, food should be specially chosen to accompany it. Not all wines have the subtlety, delicacy and complexity which require them to be so exquisitely nurtured, there would be very few wine drinkers instead of millions. The idea that the subtle flavours of wine are annihilated on the palate by the virulence of the spice used in the Indian Cuisine is a typical piece of wine snobbery. No one is surprised to be offered wine with dishes like Chilli Con Carne, Paella, Goulash or Steak au Poivre, so it is perfectly possible to choose wines which make good partners for Chicken Kurma or Lamb Passanda. The kinds of wines which go well with Bangladeshi food and other distinctly flavoured dishes are those whose virtues are not swamped by other flavours. This means that highly tannic wines and extra delicate wines are out. The wines which go with the more subtly flavoured dishes of the Yatton Tandoori kitchen are those with plenty of fruit showing robust wines with individual tastes which have neither too much tannic or too much acidity.

Ian Crawford
Wine & Food Critic

HOUSE WINE

CAVE DE MASSE DRY WHITE (France)	£12.95
<i>This dry white wine is fresh and fruity with a full, clean, crisp palate</i>	
CAVE DE MASSE MEDIUM DRY WHITE (France)	£12.95
<i>Sweet and fruity in character, with a dry clean finish.</i>	
CAVE DE MASSE DRY RED (France)	£12.95
<i>A well balanced wine, not too dry and good flavour and maturity.</i>	
CAVE DE MASSE ROSE (France)	£14.95
<i>A typical Rose style wine, light and fruity with some fruity sweetness.</i>	
By the glass	£3.95

WHITE WINE

FAUSTINO RIVERO RIOJA BLANCO (Spain)	£19.95
<i>Part of the Rioja revolution. Very aromatic, with fruity aromas of apple and bananas.</i>	
BERRI ESTATES CHARDONNAY (Australia)	£19.95
<i>Classic fresh, lemony Chardonnay with crisp and ripe acidity.</i>	
CA'DEL LAGO PINOT GRIGIO (Italy)	£20.95
<i>A delicious balance of pear drops, white peaches and hints of elderflower. Crisp and fresh with a lovely balance of fruit acidity.</i>	
ERRAZURIZ SAUVIGNON BLANC (Chile)	£19.95
<i>A stylish dry white, crisp and fresh with tropical fruit flavours and a long lingering finish.</i>	
WHISPERING HILLS CHARDONNAY (California)	£19.95
<i>A well-balanced, fruity Chardonnay with a touch of oak ageing to round off the palate.</i>	
CULLINAN VIEW CHENIN BLANC (South Africa)	£19.95
<i>South Africa's most popular grape variety. Youthful, fruity character and a fresh, zesty acidity. Very well balanced.</i>	
JACOB'S CREEK CHARDONNAY (Australia)	£19.95
<i>Generous citrus fruit flavours are enhanced with creamy nutty yeast characters providing both richness and structure. The wine finishes soft, crisp and clean.</i>	

RED WINE

LA CAMPAGNE MERLOT (France)	£19.95
<i>A rich juicy Merlot, with lots of full plummy fruit and soft, rounded tannins.</i>	
FAUSTINO RIVERO RIOJA TINTO (Spain)	£19.95
<i>A delightful Rioja with red berry aromas and hints of liquorice on the palate.</i>	
BERRI ESTATES SHIRAZ (Australia)	£19.95
<i>A spicy, fruity Shiraz with dark berry fruit flavours and juicy soft tannins, mingled with a light touch of oak on the finish.</i>	
ERRAZURIZ CABERNET SAUVIGNON (Chile)	£19.95
<i>A fine example of Chilean Cabernet Sauvignon. Rich and flavoursome with oak ageing giving added complexity.</i>	
WHISPERING HILLS MERLOT (California)	£19.95
<i>Soft, supple, plummy fruit flavours enhanced by a touch of oak ageing.</i>	
CULLINAN VIEW PINOTAGE (South Africa)	£19.95
<i>Produced from South Africa's own grape variety. Lovely fruit flavours with a smoky character and soft rounded tannins.</i>	
JACOB'S CREEK (Australia)	£19.95
<i>Intense flavours of cherry and fruits of the forest, with a long, fruity finish.</i>	

ROSE WINE

ANJOU ROSE (France)	£18.95
<i>The most popular french Rosé wine, produced in the centre of the Loire Valley. Fresh, Fruity and medium sweet.</i>	
WHISPERING HILLS WHITE ZINFANDEL (California)	£18.95
<i>A refreshing wine with a hint of sweetness. Bright aromas and flavours of strawberry and cranberry, balanced with fresh acidity and a crisp finish.</i>	
MATEUS ROSE (Portugal)	£18.95
<i>The world's famous Rosé wine - fresh, fruity and light sparkling.</i>	
Available by the glass	£4.25

SPARKLING WINE & CHAMPAGNE

As Madame Bollinger said:

"I drink it when I'm happy and when I'm sad.

Sometimes I drink it when I'm alone.

When I have company I consider it obligatory.

I trifle with it if I am not hungry, and drink it when I am.

Otherwise I never touch it - Unless I'm thirsty".

PROSECCO EMOTIVO (Italy)	£24.95
<i>A classic Prosecco with lively aromas of intense vine fruits. Naturally balanced and graceful with a fresh effervescence, velvety smoothness and harmonious finish.</i>	
ZONIN PROSECCO (Italy) 200ml	£5.95
<i>Fruity and aromatic with hints of wisteria flowers and a delicate almond note.</i>	
MOET & CHANDON NV BRUT IMPERIAL NV	£44.95
<i>All the character of a Grande Marque Champagne in what is undoubtedly the best known brand.</i>	

DRAUGHT, BOTTLED BEERS & CIDERS

COBRA	HALF PINT	£2.30		PINT	£3.95
KINGFISHER	HALF PINT	£2.30		PINT	£3.95
CIDER	HALF PINT	£2.30		PINT	£3.95
STELLA	3.30ml	BOTTLE			£3.10
BANGLA	3.30ml	BOTTLE			£3.10
BUDWEISER	3.30ml	BOTTLE			£3.10
TIGER	3.30ml	BOTTLE			£3.10

SOFT DRINKS

J20	BOTTLE	£2.95			
COKE	HALF PINT	£1.85		PINT	£3.00
DIET COKE	HALF PINT	£1.85		PINT	£3.00
LEMONADE	HALF PINT	£1.85		PINT	£3.00
FRUIT JUICES	HALF PINT	£1.85		PINT	£3.00
MINERALS (STILL OR SPARKLING)	PER BOTTLE	£3.95			
TONIC WATER	HALF PINT	£1.85		PINT	£3.00
SODA WATER	HALF PINT	£1.85		PINT	£3.00

APERITIFS (with minerals 99p extra)

MARTINI (Sweet)	£3.50	MARTINI (Dry)	£3.50
CINZANO	£3.50	DUBONET	£3.50
CAMPARI	£3.50	PERNOD	£3.50

SPIRITS

GIN	£3.50	VODKA	£3.50
RUM	£3.50	BACARDI	£3.50

BRANDY

MARTELL	£3.50	COURVOISIER	£3.50
REMY MARTIN	£3.50		

LIQUEURS

COINTREAU	£3.95	TIA MARIA	£3.95
DRAMBUIE	£3.95	BENEDICTINE	£3.95
GRAND MARNIER	£3.95	MALIBU	£3.95
BAILEYS	£3.95	PAAN	£3.95
ARCHERS	£3.95	SAMBUCA	£3.95

PORT

SANDEMAN	£3.95	COCKBURNS	£3.95
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SHERRY

HARVEYS BRISTOL CREAM	£3.95	HARVEYS CLUB AMONTILLADO	£3.95
TIO PEPE	£3.95		

WHISKY

BELLS	£3.95	GLENFIDDICH	£3.95
JAMESON	£3.95	JACK DANIELS	£3.95
SOUTHERN COMFORT	£3.95		