

Swagat | Welcome

Rose Of Bengal welcomes you on a journey through a wide range of exotic flavours and subtle tastes that represent the rich heritage of India. Enjoy the elegance of fine dining as we delicately prepare each dish that boasts its own distinctive flavour and aroma. Only fresh ingredients are used to tempt your appetite.

The fragrant and pungent spices of India are blended fresh daily in an exacting, centuries old craft, indispensable to Indian cuisine. The surrounding graceful décor allows you to experience the heart of India's cuisine.

Consider our home yours as you receive our unique hospitality and a satisfying and pleasant meal.

We trust you will enjoy our service and return with family and friends to share this experience.

Our Chef | Kirti Rawat

Kirti Rawat is acknowledged as one of the finest Indian chefs working in the UK today. His exquisite cooking has received tributes from many national and international food critics.

Gaining his early experience in 4-star and 5-star restaurants in Mumbai and Aurangabad in Northern India, Kirti moved to the renowned Omar Khayam restaurant in Singapore in 1983 where he perfected his skills in the Tandoori and Moghlai cooking styles.

A return to India in 1986 to work at the 5-star Hotel Centaur in Mumbai was followed by a spell in Kenya before again returning to India where his reputation grew further.

The extent of that reputation was confirmed in 1998 when Kirti was asked to act as the Personal Chef to the President of India, Krishna Narayan, on a tour of Germany.

Arriving in England in 1999 Kirti soon gained an excellent name for himself and has been instrumental in raising the standards everywhere he has worked. Kirti will be delighted to welcome you to Rose of Bengal and looks forward to cooking for you.

Head Chef Kirti Rawat presents his creative, yet uncompromisingly indigenous menu, which is a result of meticulous work done by him in his 30 year long career as a chef.

Meet the Team



Starters

1. Papadom (Indian crisp)	£0.85
2. Spiced Papadom (Indian crisp)	£0.85
3. Onion Bhajee (2 pieces) V	£3.45
Fresh onion deep-fried, mildly spiced	
4. Meat or Vegetable Samosa (2 pieces)	£3.95
Light and crispy triangles filled with meat or vegetable.	
5. Chicken or Lamb Tikka	£5.45 / £5.95
6. Sheek Kabab Gilafi (Lamb)	£4.95
Tender lamb minced with fresh coriander, herbs & spices cooked in the clay oven.	
7. Maysoor Chilli Chicken	£5.95
Shredded chicken, stir fried with chilli, tomato, onion and cucumber in South Indian spice.	
8. Mix Starter	£7.95
A mixer of sheek kebab, chicken tikka, lamb tikka, duck tikka and onion bhajee served with salad.	
9. Tandoori Chicken (Quarter)	£5.45
Young spring chicken in yoghurt with delicious herbs & spices cooked in tandoori oven.	
10. Chicken Chat	£5.45
Small juicy pieces of spiced chicken – slightly hot.	
11. Bombay Aloo Chat V	£3.95
Potato tossed with unique sweet, hot and tangy sauce.	
12. Prawn Puri	£6.95
Prawn cooked in a tangy curry sauce, folded in a traditional puri.	
13. King Prawn Puri	£7.95
King Prawn cooked in a tangy curry sauce, folded in a traditional puri.	
14. Maysoor Chilli King Prawn	£7.95
Tiger prawn marinated in South Indian spice and deep fried, then stir fried with onion, green chilli, tomato and lemon juice.	
15. Fish Amritsari	£5.95
Fish marinated in chef's spices and deep fried.	
16. Duck Tikka	£5.95
Marinated in Tandoori spices and cooked in Tandoor.	
17. Nazakat	£6.95
Delicately spiced chicken or lamb skewered and grilled in tandoor, glazed with garlic.	
18. Golda Sukka	£7.95
King prawn tossed in a hot, sweet and tangy tamarind sauce, with onion, capsicum and chillies.	

Tandoor & Grill

These dishes are marinated in freshly ground aromatic herbs & spices, barbecued in the clay oven.

19. Tandoori Chicken	£9.95
On the bone spring chicken marinated in yoghurt with delicious herbs & spices, cooked in tandoori oven.	
20. Chicken Tikka	£9.95
Diced boneless chicken marinated in mildly spiced yoghurt and cooked in tandoori oven on skewers.	
21. Lamb Tikka	£10.95
Diced boneless lamb marinated in mildly spiced yoghurt and cooked in tandoori oven on skewers.	
22. Chicken or Lamb Shaslik	£11.95 / 12.95
Pieces of marinated chicken or lamb cooked on skewers with onion, capsicum and tomatoes.	
23. Maas Ka Soola	£11.95
Boneless diced lamb with a spicy garlic marinade and cooked in tandoor - a speciality from the deserts of Rajasthan!	
24. Tandoori Mixed Grill	£14.95
Chicken and lamb tikka, tandoori chicken and sheek kebab served with nan bread.	
25. King Prawn Kebab	£14.95
King prawns, crushed garlic, tandoori spices, carom seeds, saffron and barbecued in the tandoor.	
26. Duck Shaslik	£12.95
Pieces of marinated duck cooked on skewers with onion, capsicum and tomatoes.	
27. Mixed Shaslik	£15.95
Pieces of marinated chicken, lamb and a king prawn cooked on skewers with onion, capsicum and tomatoes.	
28. Chingri-E-Bahar	£16.95
Tandoori king prawns finished with goan masala sauce, capsicum, tomatoes, onion, green chilli & pineapple.	

Rose Of Bengal Specialities

29. Makhani Chicken Tikka N	£11.95
Chicken tikka cooked in a garlic, tomato, cashewnut and sweet creamy sauce.	
30. Lazeez Chicken or Lamb Korma N	£11.95
Lazeez exudes luxury in urdu and this mild dish aromatically spiced comes in a silky smooth sauce.	
31. Lahori Korai Chicken or Lamb or Duck	£10.95
Cooked in a spicy lahori sauce with onions and peppers.	
32. Chicken or Lamb or Duck Chettinad N	£11.95
A speciality from the Madras region. Curry cooked in ground coconut, curry leaves, star aniseed, mustard and coriander sauce.	
33. Chicken or Lamb or Duck Rajothi	£11.95
Tandoori tikka tossed with onions, capsicum, green chilli, cooked in a bhuna sauce and topped with mushroom.	
34. Chicken or Lamb or Duck Xacuti	£11.95
A classic full flavoured curry cooked in a roasted coconut, star aniseed, mustard & coriander sauce.	
35. Satkora Chicken	£10.95
Cooked with pickled satkora (Indian lime) in a bhuna type aromatic medium hot spicy sauce, very popular dish of Sylhet region of Bangladesh.	
36. Sarse Chicken	£10.95
Chicken or lamb cooked with ginger, onion, coriander and mustard seeds in a fairly hot medium consistency sauce.	
37. Hydrabadi Lamb Shank	£14.95
Superb cut of lamb cooked in the traditional Hydrabadi flavour.	
38. Green Bengal Chicken	£10.95
Cooked with green pepper, fresh mint, coriander, green chilli, mixed spices and lime juice – popular in Bangladesh, hot and spicy.	
39. Amere Chicken N	£10.95
Chicken cooked with mango pulp, onion, garlic, fresh coriander and spices – finished with fresh cream. Contains nuts.	
40. King Prawn Exotica N	£13.95
An exquisite dish, blending lush mangoes to provide a rich exotic flavour. Contains nuts.	
41. Garlic Chicken Tikka	£10.95
Chicken or lamb cooked in a garlic flavoured sauce with tomato, herbs, spices and fresh garlic.	
42. Kashmiri Lamb Rogan Josh	£11.95
Superb cut of lamb braised with a mixture of Kashmiri spices, chilli and saffron.	
43. Tandoori King Prawn Masala N	£14.95
King prawn cooked in specially prepared masala sauce.	
44. Goan Fish Curry	£11.95
Fish curry cooked in Goan spices with coconut milk.	
45. Tawa Talapia	£12.95
This flavoursome fish, seared to perfection, lightly spiced with ginger and garlic to compliment its natural flavour.	
46. Chicken Pasanda N	£10.95
Pasanda dishes are cooked with almond and cream.	
47. Chicken Tikka Masala N	£10.95
Cooked in specially prepared masala sauce.	
48. Naga Chicken or Lamb	£10.95
Chicken or lamb cooked to a medium dry consistency with a sauce made with Naga Moris (hottest chilli available in Bangladesh) selected spices from our chef to give you an unforgettable experience of Bangladeshi curry.	

For ordering Lamb / Duck please add £1.00 Extra

King Prawn £3.00

Tandoori King Prawn £4.00 Extra



Classic Curry Dishes

Chicken	£9.45
Lamb	£9.95
Tikka - Chicken / Lamb	£10.95 / £11.95
Prawn	£10.95
King Prawn	£12.95
Tandoori King Prawn	£14.95
49. Bombay	
Cooked with egg and potatoes in a hot and spicy sauce.	
50. Vindaloo	
Cooked with potatoes in a very highly flavoured hot sauce.	
51. Bhuna	
Cooked with a combination of spices fried together with onions and herbs to provide a dish of medium strength and drier consistency as compared with curry.	
52. Dupiaza	
Prepared using lots of fresh onion and seasoning, and a subtle blend of fresh herbs & spices to produce a mouthwatering taste.	
53. Rogan	
A characteristic dish derived from the use of tomatoes and onions fried in spiced oil.	
54. Madras	
Cooked with hot spices in a rich spicy sauce.	
55. Jalfreze	
An interesting blend of ginger, garlic, fried onions and green chillies with capsicums, producing a traditional Indian taste.	
56. Dhansak	
Cooked with lentils and herbs in our exotic hot, sweet and sour sauce.	
57. Pathia	
Cooked in a sweet, sour and spicy hot sauce.	
58. Korma	
Cooked in a very mild sauce, made with coconut, almond and fresh cream. Recommended for beginners in Indian cuisine.	

Balti Specialities

These dishes are specially prepared by our chef, cooked in a wok to bring out the flavour and texture of secret herbs & spices – served with nan bread.

59. Vegetable Balti	£9.95
60. Balti Bengal Chicken or Lamb	£12.95
Cooked with chunks of onion, capsicum and tomatoes.	
61. Balti Chilli Chicken Masala	£12.95
With fresh green chillies for a hot taste. Contains nuts.	
62. Garlic Chilli Chicken Balti	£12.95
63. Chicken or Lamb Tikka Balti	£11.95 / £12.95
64. Chicken or Lamb Balti	£11.95 / £12.95
65. Prawn Balti	£12.95
66. Tandoori King Prawn Balti	£15.95
67. King Prawn Balti	£14.95

For ordering Lamb / Duck please add £1.00 Extra
Almost any meal on this menu can be prepared in the Balti style.

Please ask when you order.

Biryani

Biryani dishes are cooked with fried basmati rice, medium hot, served with vegetable curry. Contains raisins.

68. Chicken or Lamb Biryani	£10.95 / 11.95
69. Chicken or Lamb Tikka Biryani	£11.95 / 12.95
70. Prawn Biryani	£12.95
71. King Prawn Biryani	£13.95
72. Vegetable Biryani	£9.95
73. Mushroom Biryani	£9.95
74. Rose of Bengal Biryani Supreme	£14.95
Combination of meat, chicken and prawn.	

Vegetables

Bhajees are fresh vegetables, sautéed with a lightly spiced flavour.
Available as Main Courses at £8.95

75. Chana Masala (Chick peas cooked in spices)	£4.95
76. Brinjal Bhajee	£4.95
Aubergine cooked with tomatoes, onions, garlic & coriander in a medium sauce.	
77. Dhingri Sag	£4.95
Mushrooms in creamed spinach, flavoured with garlic and cumin.	
78. Gobi 	£4.95
Cauliflower florets tossed with onions & sesame seeds.	
79. Dubkiwale Aloo 	£4.95
Potatoes cooked in an onion & tomato sauce with cumin & chilli.	
80. Mushroom Bhajee	£4.95
Mushroom cooked with onions and tomato in mixed spices.	
81. Sag Bhajee	£4.95
Spinach with onions and garlic, cooked over a slow flame.	
82. Vegetable Curry	£4.95
Fresh mixed vegetables cooked in a spicy sauce.	
83. Sag Pioneer 	£5.95
Spinach cooked with onions, garlic, cubes of homemade cheese and spices.	
84. Garlic Mushroom	£4.95
Chopped mushroom fried with onions, garlic and fresh coriander in spicy garlic sauce.	
85. Okra Bhajee	£4.95
Fresh Okra cooked in mixed spices.	
86. Sag Aloo	£4.95
Spinach and potatoes cooked with mixed herbs & spices.	
87. Tarka Dall	£4.95
Lentils cooked with spices and fresh garlic.	
88. Subz Kaju Thoran 	£5.95
Vegetables & cashew nuts with coconut, mustard seeds & chilli.	
89. Onion Bhajee (4 pieces)	£4.95
A mix of thinly sliced onions, gram flour, fresh coriander and mixed herbs, deep fried.	
90. Aloo Gobi 	£4.95
Potatoes and cauliflower cooked with herbs & spices.	
91. Bombay Potatoes	£4.95
Potato cooked in special blend of spices.	

Sundries

92. Plain Boiled Rice	£3.45
93. Pulao Rice (Basmati)	£3.75
94. Lemon Rice (With lemon mustard seeds and curry leaves)	£3.95
95. Mushroom Fried Rice	£4.45
96. Special Fried Rice (With egg and peas)	£4.45
97. Peas Pulao Rice	£3.95
98. Peshwari Rice (With raisins, onion and coconut) 	£4.45
99. Chilli Rice (With fresh chilli and onion) 	£4.45
100. Raitha (Choice of cucumber or onion)	£1.95
101. Chutney and Pickle (Per portion)	£0.75

Homemade Breads

102. Plain Nan	£2.95
Leavened bread cooked in the tandoori oven.	
103. Stuffed Nan (Stuffed with mixed vegetable) 	£3.75
104. Garlic Nan (With fresh garlic)	£3.75
105. Peshwari Nan 	£3.95
Stuffed with sultana and nuts.	
106. Lemon Nan (With fresh lemon pieces)	£3.75
107. Keema Nan (Stuffed with minced meat)	£3.75
108. Chapati	£2.45
A thin Indian bread made from wheat flour.	
109. Paratha (Buttered and layered bread)	£3.95
110. Cheese Nan	£3.95

Quality Promise

All our food is fresh and cooked to order.

If there is a dish you would like which is not listed on the menu, kindly enquire from the manager and, if possible in the time available, we will be pleased to prepare it for you.

"We focus on real Indian food as eaten in India"

balanced meals, fresh vegetables & healthy eating



ALLERGIES & INTOLERANCES

Please be advised some of our dishes may contain the following Allergens:

Gluten, Milk, Soya, Egg, Fish, Lupin, Celery, Peanut, Tree Nuts, Sesame, Mustard, Sulphites, Molluscs, Crustaceans. Fish dishes may contain bones. Please speak to a member of staff when ordering if you have an allergy.

Mild  Medium  Hot  Very Hot 
Vegetarian  Nuts 

Home Delivery Available

Subject to availability, please check when ordering.

Delivery charge may apply

10% Discount

On all takeaway orders, collection only

Not in conjunction with any other offers

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