



Everyday Food Menu



Starter



Kolija Singara

Beef liver, potatoes, flour and oil pastry, spices.

\$5



Fuchka

Flour and semolina crispy shells, potato and white pea spiced fillings, tamarind sauce.

\$10



Fuchka Shots

Flour and semolina crispy shells, potato and white pea spiced fillings, 6 different types of sweet, spicy, tangy sauces.

\$14



Chotpoti

Boiled white peas and potatoes, tangy chaat spices, herbs, tamarind sauce, boiled eggs crushed fuchka shells.

\$8



Dim Chop

Spiced potatoes, filled with boiled egg, coated breadcrumbs, fried till crispy goodness.

\$7

Charcoal Kabab (Dinner Only)

All Kabab order comes with Naan Bread & Salad



Beef Sheekh 250g

Tender beef pieces marinated with spices, Mustard oil then cooked in charcoal grill.

\$15



Lamb Sheekh 250g

Tender lamb pieces marinated with spices, Mustard oil then cooked in charcoal grill.

\$18



Chicken Tandoor 250g

Chicken pieces marinated in yogurt, tandoori spices, then cooked in tandoor.

\$12



Mix Platter

Assorted 2 chicken tandoor, 1 beef sheekh, 1 lamb sheekh, perfect for big groups to share.

\$39



Jali kabab

\$4



From Bain Marie



Chicken / Beef / Goat (Bain Marie)



Chicken Curry

Chicken curry with potatoes, spices, onions, aromatics.

\$15



Beef Curry

Tender beef pieces cooked with potatoes, spices, onions, aromatics.

\$15



Beef Nalli

Tender beef pieces bhuna with large beef marrow bone.

\$22



Goat Curry

Tender goat pieces cooked with spices, onions, aromatics.

\$15

Fish & Vegetables (Bain Marie)



Fish Bhuna with Seasonal Veg

Traditional Bengali Fish cooked with spices, onions, tomato & coriander along with seasonal veg.

\$15



Loitta Shutki Bhuna

Dried Fish cooked with spices, garlic, onions & coriander along with potato and egg plant.

\$10



Muri Ghonto

Yellow Lentil with Fish Head.

\$10



Mix Vegetables

Seasonal mix vegetables cooked with mild spices and lots of coriander.

\$10



Seasonal Vege Stir Fry

Bitter Melon / Okra / Spinach / Cauliflower / Cabbage.

\$10

Combo Offer

Comes with Rice & Daal



1 Veg + 1 Non-Veg (Dine in Only)

Selection of 1 Veg & 1 Non Veg from Bain Marie items.

\$15



1 Veg+ 2 Non-Veg (Dine in Only)

Selection of 1 Veg & 2 Non Veg from Bain Marie items.

\$18

**** All Bain Marie food are subject to availability**



Vaat Bhorta



Bhorta Specials



Begun Bhorta

Charred mashed eggplant, onions, herbs, mustard oil.

\$5



Tomato Bhorta

Smokey mashed tomatoes, dried red chilies, onion, coriander, mustard oil.

\$5



Aloo Bhorta

Mashed potatoes, fried onions, coriander, chilies, mustard oil.

\$5



Shutki Bhorta

Spicy shutki bhuna, onions, chilies, dried fish, garlic.

\$7



Mix Bhorta Platter

Assorted mix platter of different bhorta. A spicy goodness. Kindly ask our server what's special.

\$15

From A La Carte



Shorshe Elish (150g)

Hilsha fished baked with mustard paste in mustard oil with spices

\$22



Elish Do Peyaza (150g)

Hilsha fish cooked with extra onion and spices

\$22



Chingri Bhuna

Prawn cooked with onions bhuna curry. made with spices, onions.

\$20



Rupchada Bhuna

Pomfret cooked with onions bhuna curry. made with spices, onions, tomato & coriander.

\$20

Side Dishes



Garlic Naan

\$4



Porota

\$3



Steam Rice

\$3



Plain Naan

\$3



Daal

\$3



Pulao

\$8



Bangla Salad

\$6



Plain Khicuri

\$8



Chef Special



Bangladeshi Weekend Specials



Haleem

Tender beef, mix lentils and grains, house made special haleem spices, lots of fresh herbs and lemons.

\$10



Goat Rezala

Tender goat pieces cooked in a rich nut and yogurt based sauce.

\$18



Kala Bhuna

Tender beef pieces, slow cooked in traditional kala bhuna spices.

\$18



Morog Pulao

Fragrant chinigura rice tossed in with rich, creamy chicken roast, boiled egg, salad.

\$20



Goat Biryani

Tender goat meat pieces marinated in house special kacchi biriyani spice, ghee roasted potatoes, fragrant chinigura rice, cooked in dum.

\$22

Banquet Menu

Banquets are required to be ordered for the whole table.

To ensure consistent quality, our staff cannot alter the menu, with the exception of Vegetarian or Special Dietary requirements.

Banquet A

\$39pp

Starter

Chicken Tandoori & Naan
Bread & Salad

Main Course

Goat Kacchi Biryani with Jali
Kabab & Salad

Drinks: Borhani

Dessert: Doi

Banquet B

\$49pp

Starter

Beef/Lamb Kabab with Naan
Bread & Salad

Main Course

Pulao Rice, Chicken Roast,
Goat Rezala, Mixed
Vegetables & Salad

Drinks: Borhani

Dessert: Firni/Jorda



Breakfast Buffet



Weekend Buffet Breakfast (\$25 pp)



Tehari

Beef cooked in mustard oil with chinigura rice.



Sobji

Mix Vegetables cooked in simple spices, caramelised onions.



Daal w/ Giblets, Liver

Chana daal cooked with spices, onions, tomatoes and chicken giblets and liver.



Shuji Halwa

Semolina halwa, made with ghee, sugar, milk.



Paya

Slow cooked lamb paya broth in housemade special spices. Deliciousness.



Aloo Bhaji

Potato stir fried with onion, chilli & turmeric.



Dim Bhaji

Egg omelette with onion & chilli.



Porota

Flat bread fried in oil & ghee.



Milk Tea

1st SESSION

11:00am – 13:00pm

🕒 120 MINS

Kid 4~9 \$15

FOOD WASTAGE



Food wastage will be charged \$15 per person

SURCHARGE



Weekends & Public holidays will have a 10% surcharge

DRINKS



Drinks are not included



**Something
Sweet**



Dessert



Mishti Doi
Milk, sugar.

\$5



Roshmalai

\$6



Kalojaam / Golapjam

\$4



Weekend Firni

\$5



Weekend Jorda

\$5

Drinks



Borhani

\$5



Laal Cha

\$3



Salted Lassi

\$5



Milk Tea

\$4



Mango Lassi

\$5



Soft Drinks

\$3

**** Weekends & Public holidays will have a 10% surcharge**

We Are Open From Tuesday –Sunday | Monday Closed



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/bengalbitesau



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