



Sylhet

01353 669 669

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www.sylhetrestaurant.co.uk

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Champagne

1. NV Brut Mosaïque, Champagne Jacquart £35.00
France, Champagne (12.5% abv)

A light, golden yellow colour with fine, long-lasting bubbles. The bouquet is lovely and fresh with fruity grape and pear hints mingling with intense notes of bread crust. Fresh and rather powerful on the palate creating a balanced overall impression with a lovely, long-lasting finish; spice bread and fruit flavours.

2. NV Brut Mosaïque Rosé, Champagne Jacquart £36.00
France, Champagne (12.5% abv)

Light bubbles wrapped in intense salmon pink. Red berry-fruit aromas of ripe redcurrants, cherries and wild strawberries give way to notes of plum. Fresh and full, with a fine finish.

Sparkling

3. NV Prosecco, Stelle d'Italia £19.00
Italy, Veneto (11% abv)

A lively crisp sparkling wine with a delicate lemony character and an aromatic, dry, refreshing finish.

4. NV Canal Grando Raboso Rose Sparkling £19.00
Italy, Veneto (11% abv)

Fresh aromas of pomegranate and redcurrants with notes of white flowers.

Red Wine

5. 2015 Carignan Vin de France, Le Rouleur £15.00
France, Languedoc (12% abv)

A bright cherry red colour packed with red berry aromas and hint of nutmeg. The palate is full-bodied and fruity.

6. 2016 Monte Llano Tinto Rioja, Ramón Bilbao £17.50
Spain, Rioja (14% abv)

Red violet colour, with purple hues. On the nose the wine leaves subtle aromas of fruit (blackcurrants, raspberries). On the palate it is fresh, structured and very fruity.

7. 2016 Cuma Organic Malbec, El Esteco £19.00
Argentina, Salta (13% abv)

A medium-full bodied wine bursting with notes of plums, dates, nuts, vanilla & hints of rosemary. Ripe, soft tannins on the palate give structure to the flavoursome palate.

8. 2014 Shiraz, Stormy Cape £18.50
South Africa, Western Cape (13.5% abv)

Generous berry fruit flavours are found on the ripe and enticing nose. The palate is medium bodied, soft and dry with a good concentration of blackcurrant fruit and spicy overtones.

9. 2017 Merlot Vinamar £20.00
Chile, Casablanca Valley (13% abv)

Red ruby colour with light purple hues, intense aroma of blackberry and plum. Medium body, soft tannins and a round finish.

10. 2013 The Stump Jump, Cabernet Sauvignon, d'Arenberg £21.00
South Australia (14.4% abv)

Sweet crème de cassis and mulberry, aromatic violets with a twist of blackcurrant leaf. The mint and leafy notes work as a nice counterpoint to the more luscious fruit.

Rosé Wine

11. 2015 Pinot Grigio Blush IGT Veneto, Il Sospiro £18.00
Italy, Veneto (12% abv)

Salmon pink in colour with an aromatic nose of freshly crushed cranberries and mineral elements. The palate is light, dry and crisp, with a delicious balance between zingy citrus and fruity red berry flavours. Very easy to drink, finishing clean and refreshing.

12. 2017 White Zinfandel, Anchor Step £19.00
USA, California (11% abv)

Full of vibrant peach, mango and melon aromas. Juicy strawberry and tropical fruit flavours with fresh acidity balancing the sweetness.



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White Wines

13. 2015 Blanc de Blancs, Vin de France, Le Rouleur £15.00
France, Languedoc (11.5% abv)

An attractive glossy, pale yellow with crispy, fresh citrus and floral aromas with lively herby apple flavours on the palate. Soft in texture with a persistent finish.

14. 2017 JourneyMaker Chenin Blanc £17.50
South Africa, Coastal Region (12.5% abv)

Packed with up-front tropical fruit. The nose charms with an abundance of guava and gooseberries, The palate follows through with fruit flavours, balanced by a crisp acidity to ensure a fresh and fruity style of wine.

15. 2015 Pinot Grigio, Via Nova £18.00
Italy, Veneto (12% abv)

Lemony on the nose, with a delicious balance in the mouth, this Pinot Grigio is a very easy-to-drink dry white with medium alcohol and a gorgeous lingering finish.

16. 2017 Reserve Chardonnay, Tooma River £19.00
South Eastern Australia (12% abv)

Delivering an unmistakably vibrant and fruit driven style. A deliciously refreshing glass by itself, this is also a great partner for flavoured fish, crustaceans or spicy Asian influenced dishes.

17. Sauvignon Blanc, Frost Pocket £21.00
New Zealand, Marlborough (13% abv)

Deliciously crisp and fresh, packed full of vibrant and long lasting lime, gooseberry and tropical fruit flavours.

18. 2015 Longue Roche Sauvignon Blanc, IGP Côtes de Gascogne £20.00
France, South West France (12% abv)

Grapefruit flavours, light and crisp. Very fruity and easy to drink.

19. 2017 Muscadet Sevre et Maine Sur Lie, La Divatte £20.00
France, Loire (13% abv)

Pale yellow colour with greenish highlights and an intense floral bouquet with overtones of spice and fruit. Its richness, balance and freshness make this wine an excellent example of appellation.

White by the glass

White Wine

20. 2015 Blanc de Blancs, Vin de France, Le Rouleur France, Languedoc (11.5% abv)

An attractive glossy, pale yellow with crispy, fresh citrus and floral aromas with lively herby apple flavours on the palate. Soft in texture with a persistent finish.

(175ml) £4.50
(250ml) £5.50

Red Wine

21. 2015 Carignan Vin de France, Le Rouleur France, Languedoc (12% abv)

A bright cherry red colour packed with red berry aromas and hint of nutmeg. The palate is full-bodied and fruity.

(175ml) £4.50
(250ml) £5.50

Rosé Wine

22. 2015 Pinot Grigio Blush IGT Veneto, Il Sospiro Italy, Veneto (12% abv)

Salmon pink in colour with an aromatic nose of freshly crushed cranberries and mineral elements. The palate is light, dry and crisp, with a delicious balance between zingy citrus and fruity red berry flavours. Very easy to drink, finishing clean and refreshing.

(175ml) £5.00
(250ml) £6.00

Please note we can provide a 125ml measure on 'Wine by the glass'



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Beers

Draught Lager

Cobra (4.5%)

½ pint	£2.90
1 pint	£4.90

Kingfisher (4.5%)

½ pint	£2.90
1 pint	£4.90

Bottled Beer

King Cobra (7.5%)

£9.00

Strong Indian Lager, 750ml

Something very large and very different from cobra. Double fermented unique and extra smooth lager.

Bangla (4.8%)

£5.00

Bangladesh Lager, 660ml

Tiger (4.8%)

£3.70

Singapore Lager, 330ml

Aspall Suffolk (5.5%)

£4.70

Cider, 500ml

Stowford Press (4.5%)

£4.70

Cider, 500ml

Soft drinks

Coke £2.50

Diet Coke £2.50

Lemonade/Sprite £2.50

Still Mineral Water

Small Bottle £2.50

Large Bottle £4.50

Sparkling Mineral Water

Small Bottle £2.50

Large Bottle £4.50

Orange Juice £2.50

Tonic Water £2.50

J20 £3.00

RESTAURANT OFFERS

£12.50

TUESDAY DINNER **SUNDAY LUNCH**

Any:
Starter,
Classic Curry (Chicken or Lamb),
Side dish (TO SHARE)

PLUS

Rice or Naan

EXTRA: Chicken Tikka £1, Prawns £2 and King Prawns £3



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Spirits

Bacardi Rum	£3.90
Bells Whiskey	£3.90
Captain Morgan Rum	£3.90
Martell Brandy	£3.90
Gordon's Gin	£3.90
Archers Peach Schnapps	£3.90
Jack Daniels Whiskey	£3.90
Jameson Irish Whiskey	£3.90
Southern Comfort	£3.90
Sambuca	£3.90
Smirnoff Vodka	£3.90
Baileys Irish Cream	£3.90
Martini Rosso & Extra Dry	£3.90
Tia Maria	£3.90
Malibu	£3.90
Harvey's Bristol Cream Sherry	£3.50
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Spirit + Mixer	£6.00

TAKE AWAY COLLECTION OFFERS

2 FREE Papadums
on orders over £20

FREE Onion Bhajis
on orders over £25

FREE Side dish
on orders over £30

FREE Bottle of Wine/1.5ltr Soft drink on
orders over £35

TAKE AWAY delivery charge
(5mile radius):£1.00



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Starters

PAPADUM / MASSALA PAPADUM each	£0.70
CHUTNEY Mango, Mixed, Mint or Onion	£0.70
ONION BHAJI	2 Balls £2.20 4 Balls £3.80
MEAT OR VEGETABLE SAMOSA	£3.90
SHAMEE KEBAB	£5.00
CHICKEN CHAT	£4.50
PRAWN ON PURI	£5.00
KING PRAWN ON PURI	£5.60
CHICKEN 65 Green Chillies, Curry Leaves	£5.00
CRAB PIRI PIRI Hot Chillies, Spring Onion	£5.00
VEGETABLE PLATTER Vegetable Samosa, Begun Pakura, Onion Bhaji	£4.50
TANDOORI PLATTER Chicken Tikka, Lamb Tikka, Sheek Kebab	£6.00



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Tandoori

	STARTER	MAIN
SHEEK KEBAB	£4.50	£9.00
CHICKEN OR LAMB TIKKA	£4.50	£9.00
TANDOORI CHICKEN	£4.50 (Quarter)	£8.50 (Half)
TANDOORI DUCK NEW	£4.50	£8.50
TANDOORI KING PRAWN		£13.50
SHASHLIK		
Marinated with peppers, onion and grilled in Tandoor Oven		
CHICKEN / LAMB		£10.00
KING PRAWN / DUCK NEW		£14.00
PONIR		£12.00
TANDOORI MIXED GRILL (with 1 naan)		£12.50
DELUXE TANDOORI MIXED GRILL (with 1 naan)		£13.50



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Sylhet Specials

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|---|--------|
| 1. SYLHET SPECIAL | £11.00 |
| Chicken or lamb cooked with spring onion, green pepper, pickled chilli & onion and fresh coriander for a unique taste. Medium or hot. | |
| 2. CHICKEN TIKKA MASSALA | £9.50 |
| 3. CHICKEN/LAMB PASANDA | £9.00 |
| 4. MURGH MOTORSHUTI | £11.00 |
| Served with Bombay potato and special rice. Boneless grilled chicken cooked with chick peas, chopped onions and green peppers. | |
| 5. SHASHLICK KORAI | £10.00 |
| Chicken or lamb cooked in a clay oven with green peppers, onions and tomatoes in a medium spicy sauce. | |
| 6. SHASHLICK BALTI | £10.00 |
| Chicken or lamb cooked in a clay oven with green peppers, onions and tomatoes in a medium balti sauce. | |
| 7. GOLDA CHINGRI JALOK | £14.00 |
| Medium spiced barbecue king prawn, cooked with fresh spinach, grated potato and mushroom, flake garlic and coriander. | |
| 8. SYLHETY MURGH | £11.00 |
| Medium or hot sliced chicken, cooked Desi style with Kashmiri masalla, ginger garlic paste, lime juice, yoghurt, tomato and fresh green chillies, coriander and boiled egg. | |
| 9. MURGH MERELAN | £10.00 |
| Chicken cooked in a mild sauce with mango, pistachio, almond, fresh mint, yoghurt and a dish of fresh cream. | |
| 10. SPECIAL DANSAK | £10.00 |
| Chicken or Lamb - Cooked with Bengal's aromatic lime, Shatkora, lentils and a combination of spices, fresh coriander and garlic. (with Naan or plain rice) | |
| 11. MIRCH MASSALA | £11.00 |
| Tandoori chicken cooked in a spicy massala sauce, garlic, ginger, fresh chillies, herbs and spices. | |
| 12. CHILLI CHICKEN MASSALA | £9.50 |
| Chef's own ingredients, medium or hot. | |
| 13. GARLIC SHASHLICK BALTI | £10.00 |
| Chicken or lamb cooked in a clay oven with garlic, green peppers, onions and tomatoes in a medium balti sauce. | |
| 14. NORTH INDIAN GARLIC CHILLI NEW | £11.50 |
| Cooked with garlic, ginger, green chilli, fresh coriander, spring onion and curry leaves. Medium hot dish. | |
| 15. ARCHER JALFREZI NEW | £11.50 |
| Chicken Tikka or Duck, hot with green chillies, with chef's own sauce. | |



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Classic Curries

CHICKEN	£7.70
LAMB	£8.50
PRAWN	£9.00
KING PRAWN	£11.50
CHICKEN TIKKA	£8.70
VEGETARIAN	£7.70
DUCK { NEW }	£10.00

CURRY

Medium

MALAI

Mild with mango

VINDALOO

Very hot with potato

CEYLON

Hot with coconut

ROGAN

Medium with tomato

DOPIAZA

Medium with onion, green peppers

ARCHER

Medium with Bangladeshi lime

KORMA

Mild with coconut

MADRAS

Fairly hot

JALFREZI

Hot with green chillies

BHUNA

Medium with tomato

SALEE

Medium with thin and crispy potato on top

SAAG

Medium with spinach

NAGA

The hottest with bangladeshi naga chilli!



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Balti, Korai, Pathia and Dansak

CHICKEN TIKKA	£10.00
CHICKEN	£9.00
LAMB	£9.20
PRAWN	£10.00
KING PRAWN	£12.00
VEGETARIAN	£8.50
DUCK {NEW}	£12.00

BALTI

Medium spiced, with onions, green peppers, plum tomato, and balti paste.

PATHIA

Well spiced HOT curry cooked with coconut, tomato

KORAI

Medium spiced, with onions, tomato, green & red peppers.

DANSAK

Well spiced HOT, sweet and sour, cooked with assorted lentils.

Biryani

Cooked with basmati rice, sultana & flaked almond. *(Served with mixed vegetable curry)*

VEGETABLE	£8.50
CHICKEN	£9.00
LAMB	£9.20
CHICKEN TIKKA	£10.00
KING PRAWN	£11.00
SPECIAL (Lamb, Chicken and Prawn)	£11.50
DUCK NEW	£11.50



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Side dishes

VEGETABLE CURRY / BHAJI	£4.20
CHANA MASSALA	£4.20
DALL MASSALA	£4.20
DALL SAMBA - Lentils & vegetable	£4.20
BOMBAY POTATO	£4.20
TARKA DALL	£4.20
SAG BHAJI / ALOO SAG	£4.20
MUSHROOM BHAJI	£4.20
BINDI BHAJI (Okra)	£4.20
BRINJAL BHAJI (Aubergine)	£4.20
CHANA SAG	£4.20
CHANA ALOO	£4.20
SAG / MOTOR PONIR	£4.20
GARLIC MUSHROOM	£4.20
ALOO KEEMA (Mince meat with potato)	£4.20

Extras

ONION OR CUCUMBER RAITHA	£2.00
SIDE SALAD	£2.00



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Rice

PLAIN Rice	£3.00
PILAU Rice	£3.70
ONION Rice	£3.70
EGG Rice	£3.70
PESHWARI Rice	£3.70
MUSHROOM Rice	£3.70
VEGETABLE Rice	£3.70
SPECIAL Rice	£3.70
GARLIC Rice	£3.70
CHILLI Rice	£3.70
CHANNA Rice (Chick peas)	£3.70
KEEMA Rice	£3.70

Bread

PLAIN Naan	£3.00
KEEMA Naan	£3.00
GARLIC Naan	£3.00
PESHWARI Naan	£3.00
CHILLI Naan	£3.00
VEGETABLE Naan	£3.00
CHAPATI	£1.90
PUREE	£1.90
PARATHA	£2.90
STUFFED PARATHA	£2.90
TANDOORI ROTI	£2.70



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