



### Welcome to Brick Lane

We at Brick Lane specialise in British style Indian curries and tandoori dishes. You'll find all the usual classic favourites on our menu such as the UK's unofficial national dish, the Chicken Tikka Masala.

We also have Baltis, Kormas, Bhunas and some that are less well known.

Using only fresh breast chicken and Australian lamb to bring that authentic British style curry straight from the UK's curry capital Brick Lane in London to Dubai.

Brick Lane was the first truly authentic British Indian takeaway to arrive in Dubai, since our arrival in 2009, we have managed to garner a fantastic reputation from our loyal and enthusiastic customers.

Located in Al Barsha, our experienced drivers are able to deliver within an hour in any part of new Dubai.

Call or visit us to experience a professional and polite service from our team of telephone operators.



Location:  
City House, Al Barsha 1,  
Behind Sharaf DG Metro Station.  
04-399-6786  
bricklanedubai.com  
facebook.com/bricklanedubai

Home delivery available on orders over 60 dhs.  
Delivery charges for non-local areas advised on request.

Local areas are within 1 mile radius. Minimum order required for all other areas.

Terms and Conditions apply for usage of Entertainer Vouchers.

Any compliments, complaints or suggestions are much appreciated.

### OTHER SPECIALTIES

#### CEYLON 39

A thick and hot curry originating from Sri Lanka, madras strength gravy with coconut cream, ground almond powder and freshly squeezed lemon juice.

#### SHAZNI 39

A hot madras strength curry, popular in Scotland, using our own special sweet sauce.

#### ROYALE 41

Succulent strips of either chicken or lamb tikka in a rich red onion and mushroom gravy with peppercorns and fresh cream.

#### CHICKEN MAROC 39

Cooked tagine style, succulent chicken or lamb stewed with chick peas, apricots and sultanas, in an aromatic cinnamon sauce with a sprinkling of almonds.

#### THAI GREEN CURRY 39

Due to popular demand we've added this classic Thai favourite, chicken or prawns cooked in our Thai green paste, with fresh lime juice and coconut milk.

#### FARSI 39

Chicken or lamb in a spinach and lentil curry with fresh tomatoes.

#### CHICKEN ANTALYA 39

Curry with aubergines, chick peas topped with yoghurt and honey.

All our main dishes are available in a vegetarian option at 36Dhs.

The following options are available at an additional cost.

- Chicken Tikka +3 Dhs.
- Lamb Tikka +4 Dhs.
- Prawns +5 Dhs.
- King Prawn +10 Dhs.

### SET MEALS

#### SET MEAL FOR 2

- 2 Papadums 2 Chutney
- 1 Onion Bhaji
- 1 Sheek Kebab
- (Yogurt Sauce & Salad)
- 1 Chicken Tikka Balti
- 1 Lamb Rogan Josh
- 1 Sag Aloo
- 1 Pilau Rice
- 1 Naan

120

#### SET MEAL FOR 4

- 4 Papadums 4 Chutney
- 2 Chicken Tikka
- 2 Veg Samosas
- (Yogurt Sauce & Salad)
- 2 Chicken Tikka Masala
- 1 Lamb Balti
- 1 Lamb Rogan Josh
- 2 Aloo gobi
- 2 Pilau Rice
- 2 Naan

230



### EXTRAS

#### PAPADOM 3

#### CHUTNEYS

#### Chutney tray 12

(Onion, Mango, Mint sauce, Lime pickle & Red Onion)

- Onion chutney 3 Mint sauce 3
- Mango chutney 3 Red onion chutney 3
- Lime pickle 3

#### RAITA 8

Yoghurt based accompaniment with cucumber.

#### Vegetable Curry Sauce 15

#### Plain Curry Sauce 14

### DRINKS

#### CANNED SOFT DRINKS

- Canned drinks 4
- Small bottled water 4
- Large bottled water 8
- Large bottled coke 10

#### DESSERTS

- Gulab Jamun 12
- Kulfi 12

\*Prices and menu items are subject to change without prior notice.

'Celebrating 8 years in Dubai'

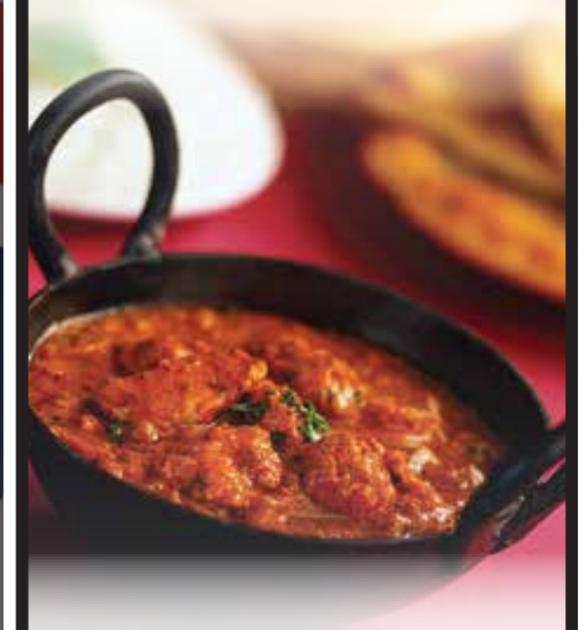
# BRICK LANE

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## INDIAN TAKE AWAY

### AUTHENTIC BRITISH INDIAN CURRIES

### SPECIALISING IN TANDOORI & BALTI DISHES



Opening Times  
Daily 4:00pm - 11:00pm

FREE LOCAL HOME DELIVERY

Location:  
City House, Al Barsha 1,  
Behind Sharaf DG Metro Station.

04-399-6786  
bricklanedubai.com

## STARTERS

<b>ONION BHAJIS</b>	12
Onion fritters prepared in a mildly spiced batter.	
<b>VEGETABLE SAMOSA</b>	12
<b>MEAT SAMOSA</b>	14
Freshly prepared triangular pastry parcels filled with either minced lamb or vegetables.	
<b>CHICKEN TIKKA</b>	15
<b>LAMB TIKKA</b>	17
marinated in various herbs and spices then barbecued in the tandoori oven.	
<b>PRAWN COCKTAIL</b>	19
Fresh prawns in marie rose sauce served on an iceberg lettuce salad.	
<b>MIXED KEBAB</b>	18
Onion bhaji, samosa, seekh kebab.	
<b>CHICKEN PAKORA</b>	18
Lightly spiced chicken tikka pieces prepared in batter.	
<b>VEGETABLE PAKORA</b>	14
Mix vegetables prepared in batter.	
<b>TANDOORI CHICKEN</b>	18
Chicken on the bone marinated in spices and cooked in the tandoori oven.	
<b>TANDOORI LAMB CHOPS</b>	26
Lamb chops marinated in spices and cooked in the tandoori oven.	
<b>SEEKH KEBAB</b>	18
Spiced minced lamb cooked in the tandoori oven using skewers.	
<b>RESHMI KEBAB</b>	19
Minced lamb with lentils and spices in an omelette wrap.	
<b>CHICKEN CHAT WITH PURI</b>	19
Finely diced pieces of chicken spiced with chat masala, served on a puri.	
<b>BUTTERED PRAWNS WITH PURI</b>	19
Prawns spiced and cooked in ghee and cream, served on a puri.	
<b>ALOO CHAT</b>	15
Potato cubes, lightly spiced with chat masala, served on a puri.	
<b>CHANNA PANEER WITH PURI</b>	18
Tender chick peas gently spiced topped with cheese served on a puri.	
<b>KING PRAWN BUTTERFLY</b>	28
Lightly spiced king prawns in batter, coated in breadcrumbs then deep fried.	
<b>MULLIGATAWNY SOUP</b>	11
Lentil soup mildly spiced with lemon and turmeric.	

## TANDOORI DISHES

<b>TANDOORI DISHES</b>	
The meat or prawns are first marinated in the tandoori masala sauce which is made up of over 20 ingredients, including yoghurt, lemon juice, mint, and mustard, which gives it that distinctive tangy taste. It is then barbecued over charcoal in the tandoori oven. This is a dry dish and comes with a separate medium curry sauce and salad.	
<b>TANDOORI CHICKEN</b>	41
<b>CHICKEN OR LAMB TIKKA</b>	41
<b>TANDOORI MIXED</b>	41
Includes tandoori chicken, chicken tikka, lamb tikka and seekh kebab.	
<b>SHASHLIK</b>	41
Chicken or Lamb tikka marinated then barbecued in a tandoori oven with whole onions, peppers and tomatoes, served with a medium sauce.	

## TRADITIONAL CLASSICS

<b>CHICKEN TIKKA MASALA</b>	41
The UK's unofficial national dish, this dish has many different guises. We at Brick Lane present the most popular version, the tikka meat is first prepared in the tandoori oven and then added to the gravy consisting of the tandoori masala sauce. The addition of single cream and almond powder gives it that mild flavour. This is a sweet and creamy dish.	
<b>ROGAN JOSH</b>	39
Another British classic, a traditional medium curry base is garnished with a rich tomato and onion topping, finished with a sprinkling of cashew nuts.	
<b>BALTI</b>	38
This dish gets its name from the cast iron dish in which the curry is cooked in. Indian five spices (mustard, nigella, fennel, cumin seeds and fenugreek) are first sauteed in ghee and garlic. The meat is then added and cooked to a medium strength curry.	
<b>BALTI AMB</b>	39
The classic balti flavours married with slices of ripe mango.	
<b>BHUNA</b>	38
The traditional curry house favourite, medium spiced curry with a thick onion gravy sauce.	
<b>KORMA</b>	41
The most popular of the mild dishes prepared with single cream, coconut milk, almond powder and mixture of herbs and fragrant spices.	
<b>KASHMIRI</b>	41
A mild and fruity dish which includes lychees, banana slices and mango chutney.	
<b>PASANDA</b>	41
Chicken or lamb tikka prepared with cream, almond powder, sultanas, yoghurt & a splash of white vinegar.	
<b>MAKANWALLA</b>	41
Diced tikka meat of your choice prepared in cheese and cream, a very mild dish.	
<b>CHICKEN NAWAB</b>	39
Tender pieces of chicken cooked in a bhuna style with sliced mushrooms.	
<b>DHANSAK</b>	38
Prepared with lentils, a dash of lemon topped off with pineapple chunks, slightly sweet and sour.	
<b>BUTTER CHICKEN</b>	41
A fairly new dish rapidly gaining popularity, mild and creamy, topped with a touch of butter and cooked in a masala sauce.	
<b>SAG GOSHT</b>	39
Tender pieces of succulent lamb cooked with spinach, delicately spiced with mild flavours such as cumin and cinnamon.	
<b>CHICKEN MUGHLAI</b>	41
Tandoori chicken is stripped off the bone then cooked in a rich sauce, garnished with paneer cheese and cashew nuts, topped off with a dash of single cream.	
<b>DAAL GOSHT</b>	38
Lamb prepared with red lentils and lemon juice in a medium curry sauce.	
<b>GARLIC CHICKEN</b>	38
Tender pieces of chicken cooked in a mild sauce with plenty of freshly sliced garlic, garnished with coriander and fenugreek leaves.	

<b>ACHARI</b>	38
A lamb or chicken curry dish cooked with lime pickle.	
<b>KOFTA BHUNA</b>	41
Spicy lamb meatballs cooked with onions, peppers and tomatoes in a medium strength curry sauce.	
<b>MUTTON KARAHI</b>	38
A popular dish in this region. Slow cooked boneless mutton in a medium curry sauce with capsicum, onions and ginger.	
<b>PANEER TIKKA MASALA</b>	41
Cubes of paneer cheese cooked in a tikka masala sauce.	
<b>BUTTER PANEER</b>	41
Cubes of paneer cheese cooked in a butter masala sauce.	
<b>MADRAS</b>	39
The iconic Indian restaurant hot curry, with freshly squeezed lemon juice and tomatoes.	
<b>VINDALOO</b>	39
Very hot dish made with a sauce of onions, red peppers, fresh tomatoes, chillies and is topped off with sprinkling of coriander.	
<b>DUPIAZA</b>	38
Literally translates as two onions, a fairly spicy dish topped off with two caramelised shallots giving it a slightly sweet taste.	
<b>PATHIA</b>	38
Slightly hot, sweet and sour dish, with a hint of coconut and almond.	
<b>BENGAL</b>	38
Lamb, chicken or prawn curry dish, prepared with French green beans and tomatoes, fairly hot.	
<b>GOAN CHICKEN</b>	38
A hot and creamy dish, prepared with classic goan spices, with a hint of coconut, mustard and lemon.	
<b>CAPSILLA</b>	39
A rich and hot curry, with lots of freshly cut onions, capsicum, lemon peel, green chillies and coriander leaves.	
<b>CHILLI MASALA</b>	39
Madras hot, cooked with sliced green chillies in a sweet chilli sauce.	
<b>CHICKEN JALFREZI</b>	41
Jalfrezi translates as hot and fried. Tender pieces of chicken cooked with fried green peppers, tomatoes and onions topped off with fresh green chillies.	
<b>REZATHA</b>	43
A rich and hot curry. Firstly a thick gravy sauce is created blending minced lamb, chicken tikka, red peppers, tomatoes and onions, then finally topped off with hot green chillies.	
<b>PHALL</b>	43
Chicken or lamb cooked to phall strength with three types of chillies.	
<b>BIRIANI DISHES</b>	
Prepared with basmati pilau rice this is a grand dish, garnished with onions, tomatoes, coconut and sultanas, topped with an omelette, and served with an accompanying vegetable curry sauce.	
<b>Lamb, Chicken Or Prawn Biriani</b>	41
<b>Chicken Or Lamb Tikka Biriani</b>	43
<b>Vegetable Biriani (No Omelette)</b>	39
<b>Mixed Biriani</b>	43
Chicken, Lamb and Prawns.	

## HOT DISHES

## SIDE DISHES

STRONGLY RECOMMENDED WITH MAIN DISHES			
<b>Vegetable Bhaji</b>	16	<b>Sag Aloo</b>	18
<b>Bombay Aloo</b>	16	Spinach leaves with potatoes.	
<b>Aloo Gobi</b>	18	<b>Sag Paneer</b>	18
Potatoes and cauliflower.		Spinach leaves with paneer cheese.	
<b>Sag Bhaji</b>	16	<b>Tarka Daal</b>	16
Spinach leaves prepared with onions.		Lentils in a garlic and herb sauce.	
<b>Mushroom Bhaji</b>	18	<b>Uri Bhaji</b>	18
Cauliflower Bhaji		French green beans.	
<b>Bhindi Bhaji</b>	16	<b>Chana Bhaji</b>	16
Ladies fingers / okra.		<b>Aloo Chana</b> 16	
		Chick peas with potatoes.	

## SUNDRIES

The majority of our main courses do not include rice or bread, allowing you to choose your favourite accompaniment for the dish. A selection of breads and rice dishes to be enjoyed with your main course.	
<b>PILAU RICE</b>	14
Basmati rice cooked with aromatic spices.	
<b>STEAMED RICE</b>	12
<b>VEGETABLE PILAU</b>	16
<b>MUSHROOM PILAU</b>	16
<b>KEEMA PILAU</b>	19
Basmati rice with minced lamb.	
<b>EGG PILAU</b>	16
<b>KASHMIRI PILAU</b>	19
Basmati rice with pineapple chunks, banana flakes, lychee and sliced mango.	
<b>PEAS PILAU</b>	15
<b>CHIPS</b>	9
<b>NAAN</b>	9
A delicious, slightly sweet and buttery leavened bread baked on the wall of a tandoor.	
<b>PESHWARI NAAN</b>	12
Fruity unleavened bread with sultanas and coconut.	
<b>KEEMA NAAN</b>	14
Naan with minced meat.	
<b>ALOO NAAN</b>	11
Naan with a potato filling.	
<b>CHEESE NAAN</b>	13
Naan filled with cheddar cheese.	
<b>GARLIC NAAN</b>	11
<b>GARLIC AND CHEESE NAAN</b>	15
<b>CHAPATI</b>	7
Bread made from wholewheat flour cooked on a griddle.	
<b>PARATHA</b>	12
Flaky, unleavened flat bread flavoured with ghee also cooked on a griddle.	
<b>ALOO PARATHA</b>	14
Paratha with potato filling.	
<b>PURI</b>	6
Thin circular pieces of bread made from flour.	