

CHEF SPECIALS

CEYLON 46 THAI GREEN CURRY 46

Originating From Sri Lanka, Madras Strength Gravy With Coconut Cream, Ground Almond And Freshly Squeezed Lemon Juice.

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.

SHAZNI 46 FARSI 48

A Hot Madras Strength Curry, Popular In Scotland, Using Our Own Special Sweet Sauce.

Chicken Or Lamb In A Spinach And Lentil Curry With Fresh Tomatoes.

ROYALE 49

Succulent Strips Of Either Chicken Or Lamb Tikka In A Rich Red Onion And Mushroom Gravy With Peppercorns And Fresh Cream.



RICE & BREADS

A selection of rice dishes to be enjoyed with your main course. Freshly baked breads all made in house in a traditional clay tandoori oven

PILAU RICE 16	KEEMA NAAN 18
<i>Basmati Rice Cooked With Aromatic Spices.</i>	<i>Naan With Minced Meat.</i>
STEAMED RICE 14	ALOO NAAN 14
VEGETABLE PILAU 18	<i>Naan With A Potato Filling.</i>
MUSHROOM PILAU 18	CHEESE NAAN 16
KEEMA PILAU 21	GARLIC NAAN 14
<i>Basmati Rice With Minced Lamb.</i>	GARLIC AND CHEESE NAAN 18
EGG PILAU 18	CHAPATI 8
KASHMIRI PILAU 21	<i>Bread Made From Wholewheat Flour Cooked On A Griddle.</i>
<i>Basmati Rice With Pineapple Chunks, Banana Flakes, Lychee And Sliced Mango.</i>	PARATHA 16
PEAS PILAU 17	<i>Flaky, unleavened Flat Bread Flavoured With Ghee also Cooked On A Griddle.</i>
CHIPS 12	ALOO PARATHA 18
NAAN 12	<i>Paratha With Potato Filling.</i>
<i>A Delicious, Slightly Sweet And Buttery Leavened Bread Baked On The Wall Of A Tandoor.</i>	PURI 7
PESHWARI NAAN 15	<i>Thin Circular Pieces Of Bread Made From Flour.</i>
<i>Fruity unleavened Bread With Sultanas And Coconut.</i>	

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

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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

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ALL PRICES ARE INCLUSIVE OF VAT 5%



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 infamous Chicken Tikka Masala. We also have Baltis, Kormas, Bhunas and some that are less well known.

Using only fresh breast chicken and Australian lamb, your food is cooked to order in a bid to ensure a great authentic taste of uk style curries unlike anywhere in Dubai.



DRINKS

Canned Drinks	6
Small Bottled Water	6
Large Bottled Water	12
Large Bottled Coke	18

DESSERTS

Gulab Jamun	15
Kulfi	15

All our main dishes are available in a vegetarian option at 40Dhs.

The following options are available at an additional cost.

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

Home delivery available on orders over 60 dhs.

Delivery charges for non-local areas advised on request.

We are open everyday except Christmas Day.

Any compliments, complaints or suggestions are much appreciated.

Terms and Conditions apply, with usage of Entertainer Vouchers.

PRICES MAY CHANGE WITHOUT PRIOR NOTICE

BRICK LANE



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BRITISH INDIAN TAKE AWAY

UK STYLE INDIAN CURRIES

SPECIALISING IN TANDOORI & BALTI DISHES



OPENING DAILY 4PM - 11PM

City House 1, St 38, Al Barsha 1

04-399-6786

bricklanedubai.com



Est. 2009



STARTERS

- ONION BHAJIS** 15
- VEGETABLE SAMOSA** 15
- MEAT SAMOSA** 18
- CHICKEN TIKKA** 18
- LAMB TIKKA** 19
- PRAWN COCKTAIL** 21
Fresh Prawns In Marie Rose Sauce Served On An Iceberg Lettuce Salad.
- MIXED KEBAB** 21
Onion Bhaji, Samosa, Seekh Kebab.
- CHICKEN PAKORA** 20
- VEGETABLE PAKORA** 18
- TANDOORI CHICKEN** 21
¾ Chicken Marinated And Cooked In Tandoori Oven.
- LAMB CHOPS** 32
- SEEKH KEBAB** 20
Spiced Lamb Skewers.
- RESHMI KEBAB** 21
Spiced Mince Lamb And Lentil Patty Wrapped In An Omelette.

TANDOORI DISHES

All Tandoori And Shashlik Dishes Are Barbecued Over Charcoal In A Clay Oven, And Served With A Salad And Separate Curry Sauce.

- TANDOORI CHICKEN** ½ 44
- CHICKEN TIKKA** 44
- LAMB TIKKA** 46
- TANDOORI MIXED** 49
Includes Tandoori Chicken, Lamb Tikka, Seekh Kebab And Chicken Tikka.
- SHASHLIK** 46
Barbecued With Green Peppers, Onions And Tomatoes.



PAPADOMS & PICKLES

- PAPADOM** 3
- ONION CHUTNEY** 3
- MANGO CHUTNEY** 3
- LIME PICKLE** 3
- MINT SAUCE** 3
- RED ONION CHUTNEY** 3
- CHUTNEY TRAY** 12
(Onion, Mango, Mint Sauce, Lime Pickle & Red Onion)
- RAITA** 8

- CHICKEN CHAAT on PURI** 22
Shredded Chicken Spiced With Chaat Masala Served On A Puri.
- BUTTER PRAWNS on PURI** 24
Cooked In Ghee & Cream, Served On A Puri.
- ALOO CHAAT on PURI** 18
Potato Chunks In Lightly Spiced With Chaat Masala Served On A Puri.
- CHANNA PANEER on PURI** 20
Chickpeas Gently Spiced With Paneer Cubes Served On A Puri.
- KING PRAWN BUTTERFLY** 29
King Prawns Prepared In Batter And Breadcrumbs.
- MULLIGATAWNY SOUP** 15
Creamy Lentil Soup Mildly Spiced With Lemon And Turmeric.

THE CLASSICS

- CHICKEN TIKKA MASALA** 48
The Most Popular Version Of This British Classic, Prepared In A Mild Masala Sauce, With Ground Almond And Cream. This Is A Sweet And Creamy Dish
- BALTI AMB** 45
The Classic Balti Flavours Married With Slices Of Ripe Mango.
- BHUNA** 43
The Traditional Curry House Favourite, Medium Spiced Curry With A Thick Onion Gravy Sauce.
- DHANSAK** 46
Prepared With Lentils, Dash Of Lemon And Pineapple Chunks, Slightly Sweet And Sour.
- ROGAN JOSH** 44
Another British Classic, A Traditional Medium Curry Made With A Rich Tomato Sauce, Topped With A Sprinkling Of Cashew Nuts.
- BALTI** 44
Prepared In A Cast Iron Dish, The so called 'Balti', With Indian Five Spices, Green peppers, onions, in ghee.



MILD DISHES

- KORMA** 48
Very Mild Dish, Made With Coconut Milk, Ground almond and Fragrant Herbs. This Is A Sweet and Creamy Dish.
- MAKANWALLA** 48
Creamy Buttery Dish Topped With Cheese.
- BUTTER CHICKEN** 48
Mild and creamy dish, topped with knob of butter in a Masala sauce.
- PANEER TIKKA MASALA** 48
Cubes Of Paneer Cheese Cooked In a Tikka Masala Sauce.
- BUTTER PANEER** 48
- KASHMIRI** 48
A Mild and Fruity Dish Which Includes Lychees, Banana Slices and Mango Puree.
- PASANDA** 48
Mild and Creamy Dish Prepared With a Dollop Of Yoghurt and White Vinegar.

MEDIUM DISHES

- DAAL GOSHT** 44
Medium curry sauce made with red lentils and squeeze of lemon.
- CHICKEN NAWAB** 46
Bhuna Style Dish With Sliced Fresh Mushrooms.
- GARLIC CHICKEN** 44
Garlic cooked 3 ways in a medium sauce.
- SAG GOSHT** 46
Succulent boneless lamb with fresh spinach leaves.
- KOFTA BHUNA** 48
Spicy Lamb Meatballs In a Smooth Onion, Pepper and Tomato Sauce.
- KARAHI** 46
Slow Cooked And Slightly Spicy Curry Sauce With Green Peppers, Onions.
- ACHARI** 44
A Lamb Or Chicken Curry Dish Made With Lime Pickle.
- CHICKEN MUGHLAI** 48
Stripped Tandoori Chicken In a Rich Sauce, Garnished With Paneer, Cashew Nuts and a Dash Of Cream.



HOT DISHES

- MADRAS** 46
The Iconic British Curry House Favourite. Hot and Spicy With Fresh Lemon.
- VINDALOO** 46
Very Hot Dish, Topped Off With Fresh Coriander.
- PHALL** 49
The infamous curry made to phall strength, using 3 types of chillies. Very very Hot!
- DUPIAZA** 44
Literally Translated as Two Onions, a Fairly Hot Dish Off With Two Caramelised Onions.
- PATHIA** 44
Slightly Hot, Sweet and Sour Dish, With a Touch Of Coconut and Ground Almond.
- THE NAGA** 52
Using The Infamous Naga Viper Chilli, Once Recorded As The Worlds Hottest Chilli. Not For The Faint Hearted. Exceptionally Hot!
- CHICKEN JALFREZI** 48
Tender Pieces Of Chicken Tikka, cooked With Fried Green Peppers And Onions, Topped Off With Fresh Red And Green Chillies.
- CHILLI MASALA** 46
Madras Strength, Cooked With Sliced Green Chillies And Sweet Chilli Sauce.
- CAPSILLA** 44
A Rich and Hot Curry, Lots Of Freshly Cut Onions, Green Chillies and Lemon Peel.
- REZATHA** 48
A Rich And Hot Curry Sauce Made With A Blend Of Minced Lamb, Peppers, Onions And Tomatoes. With A Choice Of Your Tikka Meat.
- GOAN CHICKEN** 46
Prepared With Classic Goan Spices, With Coconut Milk, Mustard and Lemon.



BIRIANI DISHES

Basmati Rice Dish With Sliced Almonds, Sultanas And Coconut, Topped With An Omelette And Garnished With Chopped Tomatoes. Served with a Complimentary curry sauce.

- CHICKEN** 44
- LAMB** 46
- PRAWNS** 49
- VEGETABLE BIRIANI** 44
(No Omelette)
- CHICKEN TIKKA** 48
- LAMB TIKKA** 49
- MIXED BIRIANI** 49
Chicken, Lamb And Prawns.

SIDE DISHES

- VEGETABLE BHAJI** 20
- BOMBAY ALOO** 20
- ALOO GOBI** 22
Potatoes And Cauliflower.
- SAG BHAJI** 22
Spinach Leaves Prepared With Onions.
- MUSHROOM BHAJI** 24
- CAULIFLOWER BHAJI** 22
- BHINDI BHAJI** 22
Ladies Fingers / Okra.
- SAG ALOO** 24
Spinach Leaves With Potatoes.
- SAG PANEER** 26
Spinach Leaves With Paneer Cheese.
- TARKA DAAL** 22
Lentils In A Garlic And Herb Sauce.
- URI BHAJI** 20
French Green Beans.
- CHANA BHAJI** 20
- ALOO CHANA** 22
Chick Peas With Potatoes.