

OPENING HOURS

Monday: CLOSED
Tuesday – Friday: 12 noon - 2.30pm & 5.30pm - 9.30pm
Saturday: 12 noon - 10pm • Sunday: 12 noon - 9pm

The word “**Bandook**” literally means “gun” or “rifle” in the Hindi/Urdu/Bengali language and takes its cue from when British soldiers used it widely when coming into contact with Indian troops during the Raj. Deeply entrenched within the culture of the Subcontinent, the word continues to be used throughout South Asia. Forceful, robust, potent, strident and powerful - Bandook Kitchen certainly meets the criteria. Paying homage to Indian heritage with our superlative Indian street food cooking, affable service and fabulous surroundings – welcome to Bandook, please take a seat!

CHAATS

AN ESSENTIAL OF INDIAN STREET FOOD

Typically served as an hors d'oeuvres in India by a roadside food stall or food carts.

PANI PURI *VG* 4.50

The Sepoy's took shots with these.... mouth-watering Pani Puri Shots! Puffed semolina shell, chickpeas. Served with jal jeera water.

KALE PAKORA CHAAT *V • GF* 6.50

Crunchy kale, onion, tomato, chickpea vermicelli and mint glaze.

BANDOOK CHAAT *V* 7.50

Signature chaat using Somerset grated potato basket laced with cool Greek yoghurt, fresh pomegranate, urad & moong dal batter, mashed potato mix. Topped with mint & tamarind chutney.

SAMOSA CHAAT *V* 6.50

You can't go wrong with a deconstructed Punjabi vegetable samosa. Topped with curried chickpeas, cool Greek yoghurt, tamarind & mint chutney, sev and fresh pomegranate..

SMALL PLATES

BIG ON FLAVOUR

PUNJABI LAMB CHOPS *GF* 11.00

Welsh lamb chops marinated with robust Punjabi spices. Served with mint chutney.

AGNEE FRY CHICKEN WINGS *GF* 7.50

Tandoori chicken wings tossed in the pan with a 'fiery' Naga sauce.

MUMBAIKAR'S BREAD PAKORA *V* 6.50

Stuffed potato masala sandwich coated in gram flour batter, deep fried. Served with coriander-mint chutney.

TOFU CHILLI *VG • GF* 6.50

Tofu stir-fry tossed with padron peppers, curry leaves, tempered mustard seeds and spices.

CHILLI PANEER *V • GF* 7.50

Cottage cheese, garlic, ginger, soy, chilli, sweet peppers.

PAKORAS *VG • GF* 5.50

Assorted seasonal vegetables coated in gram flour. Served with mint & coriander chutney.

CRISPY CHILLI SQUID *GF* 7.50

Fire it up! Served with papaya salad.

AMRITSARI FISH *GF* 6.50

Fish fritters. Popular street food dish of the Punjab. Served with mint chutney.

GOBI 65 *VG • GF* 5.50

Spicy cauliflower florets, deep fried. A vegan-take on the infamous chicken 65 originating from Hotel Buhari, Chennai.

BIRYANI'S

All biryanis are made with love, bursting with exotic Indian flavours – Do try for yourself!

BIRYANI OF THE DAY *GF*

CHICKEN 12.00

LAMB 14.00

The chef decides...

JACKFRUIT BIRYANI *VG • GF* 13.00

Meatless and comforting! Layers of zafrani rice cooked with piquant jackfruit pieces. Served with bondi raita.

CURRY BOWLS

NOTHING BUT HEARTY...

GRANDMA'S CHICKEN CURRY *GF* 13.50

Grandma-ji knows best! Bandook's famed signature, homestyle succulent spring chicken curry.

RAILWAY LAMB CURRY *GF* 14.50

All passengers aboard! During the British-Raj, first-class passengers were served this on long journeys. Authentic lamb curry.

KERALAN MOILEE *VG • GF* 11.00

A gently spiced Keralan favourite with aubergine in a lovely coconut milk sauce.

KATI ROLL

KOLKATA STREET FOODS MOST FAMED AND WE'RE ROLL-ING THEM OUT!

CHICKEN 8.00

LAMB 9.00

CHILLI PANEER 8.50

SIDES

DAAL MAKHANI *V • GF* 5.00

Loved by you. Urad dal, rajma, cream and spices.

GUNPOWDER CHIPS *VG • GF* 4.50

Try them once and you'll keep coming back for more!

KABULI CHANA *VG • GF* 4.00

Tea-soaked chickpea overnight, sauteed in onions and spices.

KURKURIT BHINDI *VG • GF* 5.00

Crunchy fried okra in gram flour coating. Served with cilantro chutney.

PUNJABI SAMOSA *V* 5.00

Handmade pastry filled with spiced potato mix. Served with tamarind chutney.

KACHUMBER SALAD *VG • GF* 4.50

LACHA PARATHA *V* 3.00

DESSERTS

GULAB JAMUN *V* 3.50

Succulently sweet doughballs fried and drenched in sugar syrup.

PARLE-G KULFI SANDWICH *V • N* 5.00

India's favourite ice-cream meets India's most loved biscuit! Pistachio, Malai and Rose.

OUR SUPPLIERS

We're proud to use the best of local suppliers to create our flavour-packed dishes and much-loved Indian street food classics.

VEGETABLES - Bristol Sweet Mart MEAT - Meatbox FISH - Clifton Seafood Company GROUND & WHOLE SPICES - Banyan Tree

As a small business we strive to save the planet and become more environmentally friendly.

Please help us. Re-use our bags and recycle our takeaway packaging if possible. Together we can save the world!

V Vegetarian *VG* Vegan

GF Gluten Free *N* Contains Nuts

For additional dietary and allergens please ask your waiter.