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BANDOOK®

OPENING HOURS

Monday: Closed,
Tuesday - Sunday: 12pm - 3pm & 5pm - 10pm

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!

SODA *Thirst quenching!*

Delve further into your Indian street food experience by washing it all down with one of India's most famous soft drinks

THUMBS UP **3.50** LIMCA **3.50**

CHAATS

AN ESSENTIAL OF INDIAN STREET FOOD

Typically served 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 grated potato basket laced with cool Greek yoghurt, fresh pomegranate, potato patties, diced onions & tomatoes, rice puffs. 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.

BENGAL JHALMURI *VG • GF • N* **5.00**

Puffed rice shallots, raw mango, coriander chutney and fresh pomegranate.

FRUIT CHAAT *V* **7.50**

Chaatelesious and refreshing! Seasonal fruit – the chef decides. Please ask your waiter for more info.

FROM THE PAV BHAJI WALAS OF BOMBAY TO BATH! A MUST TRY...

KEEMA PAV **6.50**

Soft buttered brioche bun. Served with curried mince lamb.

PAV BHAJI *V* **5.00**

Soft buttered bun. Served with curried vegetable mash.

TACO DOSA

Traditional South-Indian pancake made using fermented batter from ponnirice & black lentils served to you as a taco. Drumstick sambar and tomato chutney.

CHETTINAD PULLED DUCK *GF* **13.50**

MINCED LAMB *GF* **12.50**

VEGETARIAN MASALA *VG • GF* **11.50**

SMALL PLATES

BIG ON FLAVOUR

PUNJABI LAMB CHOPS *GF* **11.00**

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

DELHIWALE'S POCKET KEBAB

Street food lovers' favourite! Layered paratha encased like a pocket stuffed with chicken or paneer filling of your choice.

Chicken **8.50**

Paneer *V* **7.50**

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. Contains gluten.

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.

SQUID KOLIWADA *GF* **7.50**

Fishermen's (Koliwada's) favourite! Squid coated in chickpea flour and spices, deep fried. Tossed in the pan with onions and peppers.

TANDOORI BROCCOLI *VG • GF* **7.50**

Tandoor-grilled broccoli florets. Served with a homemade cauliflower chutney. Contains soya milk.

BOMBAY PRAWNS *N • GF* **8.50**

King prawns marinated in caraway, peanuts, sesame, tomato salsa.

AMRITSARI FISH *GF* **6.50**

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

GOBI 65 *VG • GF* **6.50**

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

CURRY BOWLS

NOTHING BUT HEARTY...

GRANDMA'S CHICKEN CURRY *GF* **14.50**

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

RAILWAY LAMB CURRY *GF* **15.50**

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

OLD DELHI STYLE BUTTER CHICKEN *GF* **14.50**

Char-grilled chicken, fresh tomato, fenugreek and fresh cream.

KERALAN MOILEE *VG • GF* **13.00**

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

PANEER TIKKA MASALA *V • GF* **12.50**

Grilled paneer with rich tomato and cream sauce.

BALCHAO KING PRAWN *GF* **16.00**

Sour fresh-water king prawn curry using spices synonymous with Goa.

LARGE PLATES

THE 1ST BOMBAY GRENADIERS EXPECTS LARGE, SO GIVE THEM LARGE!

NAANWICH

Indian Bread with a British Twist! Served with masala Ketchup.

Chicken Tikka **10.50**

Chilli Paneer **9.50**

SOMERSET TANDOORI MURGH (half) *GF* **14.00**

Somerset chicken (half) marinated with yoghurt, chilli and warm spices, cooked in the clay oven. Served with onion salad & mint chutney.

CHEF'S BLACKBOARD ALERT!

SEE OUR BLACKBOARD FOR SPECIALS OF THE DAY.

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

Our sharing plates will be brought to the table as its ready. We have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen free. A discretionary 10% service charge will be added to your bill. This is to simply reward our waiters for good service. At your say, we can always remove this charge, do let the waiter know.

BIRYANI'S

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

LUCKNOWI PARDA LAMB BIRYANI *GF* **16.00**

A Lucknowi inspired Biryani cooked with cubes of Lamb, served with bondi raita. If you would like the gluten-free option, ask the waiter.

JACKFRUIT BIRYANI *V • GF* **15.00**

Meatless and comforting! Layers of zafrani rice cooked with piquant jackfruit pieces. Served with bondi raita. If you would like to go vegan please inform the waiter.

SIDES

DAAL MAKHANI *V • GF* **5.00**

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

GUNPOWDER CHIPS *VG • GF* **4.50**

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

PUNJABI SAMOSA *V* **5.00**

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

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.

MOGO CHIPS *VG • GF* **4.50**

Spiced cassava, deep fried.

RAITA *V • GF* **3.50**

KACHUMBER SALAD *VG • GF* **4.50**

RICE & BREADS

PILAU RICE *V* **3.00** RUMALI ROTI *V* **3.50**

Delicately soft, served to you like a folded handkerchief.

STEAMED RICE *VG • GF* **2.50** MISSI ROTI **3.00**

Contains soya milk.

PLAIN NAAN *V* **3.00** LACHA PARATHA *V* **3.00**

BREADBASKET *V* **6.50**

Roti, Naan, Garlic Naan

DESSERTS

We hope you have enjoyed your experience so far! Finish your Bandook experience on a sweet note... please ask your waiter for the dessert menu.

V Vegetarian *VG* Vegan *GF* Gluten Free *N* Contains Nuts
For additional dietary and allergens please ask your waiter.