

the blue lagoon

We are delighted to welcome you to



Taste Beyond

The cuisine served here at The Blue Lagoon is inspired by the second city of Bangladesh called Sylhet. However we still have many of your firm favorites alongside a careful selection of Chefs Specialities.

All beautifully prepared and remaining true to the regional cuisine of Bangladesh & India. The variety of starters and accompaniments chosen by our Chef, combined to create a glorious fusion of flavours and exotic palate of sub - continent to compliment your main course. All our dishes are prepared with extra care, using the finest ingredients and an authentic combination of spices. All spices are freshly ground in our kitchen, ensuring pure and high quality.

Please allow extra time for the preparation of your meal, most dishes have a slow method of cooking, we believe you will experience the difference. We are all dedicated to ensuring you enjoy your meal from The Blue Lagoon, and hope to see you again and again in the near future.

Your satisfaction is our reputation.

The Management

ALLERGY KEY:

N : Contains Nuts **V** : Suitable for Vegetarians
🔥 : Strength of Chilli

ALLERGIES

Some of our menu items contain allergens, including, gluten, nuts, milk, egg, fish, shellfish, soya, celery, mustard, sulphites, sesame and lupin.

Please ask a member of staff for more information.

Spice Of Today

All first courses are served with salad dressings.

Vegetarian Platter (for 2 person)	9.95
Consisting of onion bhajee, vegetable somosa, vegetable pakora & grilled paneer.	
Fusion Platter (for 2 person)	10.95
Consisting of chicken tikka, lamb tikka, chicken kebab, grilled salmon.	
Onion Bhaji 	3.95
Spiced onions & potatoes deep fried in batter.	
Samosa (Veg or Lamb)	3.95
Pastry filled with minced lamb or veg, deep fried.	
Melon Seasonal	3.95
Chot Photi	3.95
Spiced chickpeas & potatoes in a tamarind sauce.	
Aloo Garlic Mushroom 	3.95
Potato & mushrooms stir fried with onions, garlic.	
Pakora (Chicken or Paneer Garlic)	4.45
Deep fried chicken or Indian cheese smothered in batter.	
Chat (Chicken, Prawns or Potato)	4.45
Diced onions, potato & cucumber cooked with one of the above.	
Grilled Ponir	4.45
Fairly spiced ponir marinated in yoghurt then grilled in tandoori oven	
Ponir Shashlik	4.45
Indian cheese barbecued with green and red peppers.	
Tandoori Chicken	4.45
On the bone chicken marinated in spices, cooked over charcoal.	
Tikka (Chicken or Lamb)	4.45
Chicken or Lamb fillet marinated in spices then cooked over charcoal.	
Sheek (Chicken or Lamb)	4.45
Minced Lamb or chicken spiced with herbs & flame grilled.	
Shashlick (Chicken, Lamb or Paneer)	4.95
Marinated in spices then cooked over charcoal with onions peppers and tomatoes.	
Peppered Paprika	4.95
Roasted pepper stuffed with chicken, lamb or vegetable.	
Enda Kebab	4.95
Boiled egg coated with minced lamb and garnished with fried egg.	
Puree (Chicken, Prawns or Potato)	4.95
Deep fried leavened bread garnished with one of the above.	
Grilled Lamb Chops 	4.95
Fairly spiced lamb chops marinated in yoghurt then grilled in tandoori oven	
Duck Tikka	5.45
Marinated duck with herbs & spices then flame grilled over charcoal.	
Tetul Shoffree (Chicken or Lamb)	5.45
Meat balls cooked in mango & tamarind sauce.	

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Seafood Starters

Fish Platter (for 2 person)	10.95
Consisting of BBQ king prawn, grilled salmon & peppered Telapia.	
Barbecue Telapia Mass	5.45
Lightly spiced Bangladeshi fish steak barbecued in a clay oven.	
Barbecue King Prawns	5.95
Medium spiced king prawns barbecued in a clay oven.	
Peppered Grilled Salmon	5.95
Fresh salmon fillet, lightly spiced flame grilled over charcoal.	
Grilled Trout	5.45
Fresh trout fillet highly spiced then flame grilled over charcoal.	
BBQ Sea Bass	5.95
Prawns served with a salad dressing in cocktail sauce.	
King Prawn Phatia Puree	6.45
Deep fried leavened bread garnished with king prawn.	
King Prawns Bora 🍷	6.45
Fairly spiced king prawns deep fried in batter.	
King Prawns Aam	6.45
King prawns cooked with cream & sweet mango, served on a bread.	
Chingri Vakhi 🍷	5.95
Fairly spiced prawns stuffed in a roasted pepper.	



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Flame Grilled Barbecue Speciality

All dishes are marinated in our own special mixture of herbs and spices, then slowly flame grilled on skewers in a charcoal clay oven, served with fresh crisp salad.

Tandoori Chicken	8.45
Grilled Paneer	8.45
Tikka (Chicken or Lamb)	8.95
Shashlick (Chicken, Lamb or Paneer)	9.45
Chicken Paneer Shashlik	9.95
Duck Tikka	9.95
Duck Shashlick	9.95
Barbecued Bangladeshi Fish Steak	10.45
Peppered Grilled Salmon	11.45
Barbecue Fusions A feast of chefs special mixture	12.95
King Prawn Shashlick	14.95
Barbecued King Prawn	14.95

Tawa Specialties

Tawa has proved very popular, having its own distinctive flavour. A wild but elegant combination of herbs, spices and tamarind, garnished with coriander.

Tawa Vegetable	7.95
Tawa Paneer	9.95
Tawa (Chicken or Lamb)	9.95
Tawa Prawn	9.95
Tawa Duck	10.45
Tawa Salmon	10.45
Tawa Rezella (Chicken or Lamb) 	10.95
Garnished with cheese.	
Chef's Special Tawa	14.95
A fusion of chicken, lamb, prawn & mushroom.	
Tawa Tandoori King Prawn	14.95

Bombay Stir-Fry

- Exclusive to the Blue Lagoon -

Oriental sauce and spices stir fried with sliced green peppers, onions, carrots, mushroom, peas and bean sprouts. Served with fresh crisp salad dressing.

Vegetable Stir Fry 	9.45
Chicken Stir Fry	10.45
Lamb Stir Fry	10.45
Duck Stir Fry	11.95
King Prawn Stir Fry	14.95
Salmon Stir Fry	13.95

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Shank of Lamb

(Dine in only)

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|---|-------|
| Shank Tarkari | 14.95 |
| Spiced infused shank cooked with medium spices. | |
| Shank Zara | 14.95 |
| Spiced infused shank cooked with dry vegetables in medium spice. | |
| Shank Keema 🌶️🌶️ | 14.95 |
| Spiced infused shank cooked with minced lamb and green chillies in a slightly hot semi dry sauce. | |

Duck Specialities

- | | |
|---|------|
| Bhuna Duck | 9.95 |
| An appetising spicy dish cooked with diced duck, finely chopped onions, green peppers and tomato in a rich medium dry sauce garnished with coriander. | |
| Duck Tarkari | 9.95 |
| Diced duck cooked in a wonderful onion sauce. | |
| Zara Methi Duck | 9.95 |
| Diced duck medium cooked with fresh tomatoes, fenugreek, herbs and spices in a medium dry sauce. | |
| Shatkora Duck | 9.95 |
| Diced tender duck cooked with a delightful shatkora fruit (citrus fruit from Bangladesh) giving it a scented pungent lemon flavour. | |
| Duck Khata Masalla | 9.95 |
| Finely cut strips of duck cooked in spicy herbs simmered in a medium sauce, balanced with fresh ginger and garlic, then garnished with fresh coriander. | |

Korai Delicacy 🌶️

Highly spiced with chunky onion and green peppers, garnished and flavoured with grilled garlic, producing a strong tasting dish.

- | | |
|-------------------------------------|-------|
| Vegetable 🌱 | 7.95 |
| Chicken | 9.95 |
| Lamb | 9.95 |
| Prawn | 9.95 |
| Duck | 9.95 |
| Rezella (Chicken or Lamb) 🌶️ | 10.95 |
| Garnished with cheese. | |
| King Prawn | 14.95 |

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Spice Of Today

- Grilled Paneer Jalfrezi** 8.95
Cooked in a hot spicy sauce with onions, tomatoes & peppers, garnished with green chillies.
- Mango Kurma** (Chicken or Lamb)  8.95
Mild dish cooked with mango, cream and nuts.
- Chocolate Kurma** (Chicken or Lamb)  8.95
A unique mild dish for chocoholics, cooked with chocolate, cream and nuts.
- Rangila Khana** (Chicken or Lamb)  8.95
Widely flavoured Goan dish cooked with fresh spinach, simmered in a medium hot sauce with fresh ginger & fenugreek leaves.
- Begun Baja** (Chicken or Lamb) 8.95
Fresh aubergine, onions & tomatoes diced and cooked with garlic, ginger, garnished with coriander.
- Khata Masalla** (Chicken or Lamb) 8.95
Finely cut strips of lamb or chicken cooked in spicy herbs simmered in a medium sauce, balanced with fresh ginger & garlic, then garnished with fresh coriander.
- Enda Khana** (Chicken or Lamb) 8.95
A medium curry cooked with boiled egg, tomatoes, herbs & spices, garnished with fresh coriander.
- Shatkora** (Chicken or Lamb) 8.95
Cooked with delightful shatkora fruit (citrus fruit from Bangladesh) giving it a scented pungent lemon flavour.
- Noor Ki Naga** (Chicken or Lamb)    8.95
Prepared with the hottest chillies from Sylhet, garnished with fresh coriander
Be a devil before you order this dish.
- Jalalee Khana** (Chicken or Lamb) 8.95
Cubes of succulent chicken or lamb marinated in mildly spiced herbs. Simmered in a sweet and sour buttered sauce, with a touch of tamarind and garam masalla.
- Jumri** (Chicken or Lamb)   8.95
A mouth watering dish from Bangladesh, cooked with kidney beans, hot paprika & fresh chillies.
- Imle** (Chicken or Lamb) 8.95
Flame grilled chicken or lamb spiced with bay leaves, garam masalla, baby tomatoes & tamarind creating a tangy & spicy flavour.
- Kofta Khana** (Chicken or Lamb) 8.95
Spicy minced chicken or lamb balls cooked in an exotic sauce, medium spiced.
- Saqi** (Chicken or Lamb) 8.95
Rich creamy dish consisting of barbecued lamb or chicken, simmered in coconut milk, ground ginger & mint to create an exotic dish.
- Dak Narayana Khana Special**    11.45
Lamb chops cooked in a semi dry style sauce garnished coriander.
This dish is for spicy lovers.

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Spice of Today

Sylheti Vegetable Jalfrezi 🌶️🌶️	7.95
Cooked in a hot spicy sauce with onions, tomatoes and peppers, garnished with green chillies	
Methi (Chicken or Lamb)	8.95
Cooked in medium sauce garnished with fenugreek leaves giving a subtle taste.	
Muglai Chicken	8.95
Finely chopped chicken cooked with minced lamb, in a medium to mild sauce.	
Sylheti Jalfrezi (Chicken or Lamb) 🌶️🌶️	8.95
Cooked in a hot spicy sauce with onions, tomatoes and peppers, garnished with green chillies	
Tikka Bhuna (Chicken or Lamb)	8.95
Finely chopped onions, green peppers and tomato in a rich medium dry sauce garnished with coriander.	
Tikka Masalla (Chicken or Lamb) N	8.95
Marinated in an authentic masalla sauce, garnished with fresh cream & nuts.	
Pasanda (Chicken or Lamb) N	8.95
Tender fillets of lamb or chicken cooked in mild delicate rich sauce garnished with almonds and pistachio.	
Garlic Chilli Masalla (Chicken or Lamb) 🌶️🌶️	8.95
Slices of chicken cooked with garlic and Sylheti chilli in a hot sauce.	
Hari Mirch (Chicken or Lamb) 🌶️🌶️🌶️	8.95
Prepared using Bangladeshi Naga chilli creating a very hot flavour. Be a devil and order this dish, you will not be disappointed.	
Jeera (Chicken or Lamb)	8.95
Roasted cumin seeds and garam masalla cooked with onions & capsicum in a semi dry sauce.	
Butter (Chicken or Lamb) N	8.95
Mild, rich and creamy cooked in a silky buttered sauce.	
Bengal (Chicken or Lamb)	8.95
Medium dish cooked with egg, tomato & potato then garnished with coriander.	
Bangladesh Special	11.45
Combination of chicken, lamb, prawn and mushroom spiced with herbs and garnished with coriander and sliced egg.	
Murghi Masalla N	11.45
On the bone cooked with minced lamb, herbs & spices in a medium sauce. Garnished with sliced egg & cream.	
Murghi Keema 🌶️	11.45
Marinated chicken, cooked with minced lamb, garnished with tomato, coriander & garden peas.	
BBQ King Prawn Masalla N	14.95
Marinated in an authentic masalla sauce, garnished with fresh cream & nuts.	
Sylheti King Prawn Jalfrezi 🌶️🌶️	14.95
Cooked in a hot spicy sauce with onions, tomatoes and peppers, garnished with green chillies	

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Balti Lovers

A very popular dish from the Midlands. The combination of herbs and spices makes this dish very tastefully spicy. Garnished with onions, flavoursome tomatoes and coriander.

Add any vegetable for an extra £1.00

Vegetable V	7.95
Chicken	8.45
Lamb	8.45
Keema	8.45
Prawn	8.45
Grilled Paneer	8.45
Tikka (Chicken or Lamb)	8.45
Chicken and Lamb	8.45
Chicken Gosht Chicken Cooked with mince Lamb	8.45
Garlic Chilli Masalla (Chicken or Lamb) 🔥🔥	8.45
Potato, Mushroom, Spinach & Dall V	8.45
Duck	9.45
Fusion Balti A fusion of chicken, lamb, prawn & mushroom.	11.95
King Prawn	14.95

Classic Biryani

Complete main meal cooked with the finest basmati rice, spiced to a delicate taste, garnished with fresh tomatoes and cucumber, complemented by a vegetable curry.

Keema Biryani	7.95
Vegetable Biryani V	7.95
Lamb Biryani	8.95
Chicken Biryani	8.95
Prawn Biryani	8.95
Chicken and Lamb Biryani	9.45
Chicken Vegetable Biryani	9.45
Chicken and Potato Biryani	9.45
Chicken and Mushroom Biryani	9.45
Chicken Tikka Biryani	9.45
Prawn and Chicken Biryani	9.45
Lamb and Potato Biryani	9.45
Sylheti Special Biryani	10.95
King Prawn Biryani	14.95



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Bengal Seafood Specialties

- Salmon Tarkari** 10.95
Cooked in a medium luscious sauce garnished with fresh coriander.
- Salmon Shatkora** 10.95
Salmon cooked with delightful shatkora fruit (citrus fruit from Bangladesh) giving it a scented pungent lemon flavour.
- Salmon Aloo Tenga** 10.95
Grilled Salmon cooked with roasted potato, ripe tomato and tamarind sauce delivering a beautiful taste.
- Thelapia Tarkari** 10.95
Bangladeshi fish fillet cooked in a soothing medium sauce garnished with fresh coriander.
- Thelapia Bhuna** 10.95
Bangladeshi fish fillet cooked with onions, tomatoes, green peppers in a pleasing medium dry sauce.
- Thelapia Shatkora** 10.95
Bangladeshi fish fillet cooked with delightful shatkora fruit (citrus fruit from Bangladesh) giving it a scented pungent lemon flavour.
- Thelapia Aloo Tenga** 10.95
Bangladeshi fish fillet cooked with roasted potato, ripe tomato and tamarind sauce delivering a beautiful taste.
- King Prawn Rangilla Khana** 14.95 
Widely flavoured Goan dish cooked with fresh spinach smeared in medium hot sauce with fresh ginger and fenugreek leaves.
- King Prawn Shatkora** 14.95
Tandoori king prawn cooked with delightful shatkora fruit (citrus fruit from Bangladesh) giving it a scented pungent lemon flavour.
- Sea Bass Tharkari** 13.95
Cooked in a soothing medium sauce garnished with fresh coriander.
- Sea Bass Shatkora** 13.95
Sea Bass cooked with delightful shatkora fruit (citrus fruit from Bangladesh) giving it a scented pungent lemon flavour.
- Sea Bass Imli** 13.95
Cooked with bayleaf, garam masala, tomato and tamarind creating a tangy flavour.



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Old Time Favourite

Vegetable 	7.95	Keema (Minced Lamb)	8.45
Chicken	8.45	Tikka	8.45
Lamb	8.45	Duck	9.45
Prawn	8.45	King Prawn	14.95

Add any vegetable for an extra £1.00

Curry

Medium curry cooked in an onion sauce garnished with coriander.

Madras

Hot curry cooked in onion sauce with a touch of lemon juice, garnished with coriander.

Pathia

Cooked in a condensed succulent hot, sweet and sour sauce garnished with fresh coriander

Korma

Very mild dish cooked with nuts and coconut cream in a luxurious creamy sauce.

Sagwalla

Spinach shallow cooked with fresh herbs and medium spices.

Piazza

Cooked with diced onions, peppers and tomato in a glorious medium dry sauce

Bhuna

An appetising spicy dish cooked with finely chopped onions, green peppers and tomato in a rich medium dry sauce garnished with coriander.

Dal Masalla

Slightly hot and sour cooked in a delicious lentils sauce, fenugreek garnished with coriander.

Rogon Josh

A stimulating dish prepared with herbs richly garnished with tomato, fenugreek, onions and green peppers.

Dansak

Hot, sweet sour cooked in a tongue tingling lentils sauce with pineapple and fenugreek.

Children's Menu (Dine in only)

Served with boiled rice, pilau rice or chips.

Chicken Kurma 	7.95
Mild Chicken Curry	7.95
Chicken Tikka Masalla 	7.95
Mild Prawn Curry	7.95
Mild Vegetable Curry 	7.95
Chicken Tikka	7.95
Fried Chicken	7.95

European Dishes

Served with fries and vegetables.

Fried Chicken	7.95
Fried Scampi	7.95
Omelette (various)	7.95
Sirloin Steak	12.95
Sirloin Masalla Steak  (served with stir fry vegetables)	12.95

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Vegetable Side Dishes

Vegetable Bhaji	4.95
Bombay Potatoes 	4.95
Spinach Makon (with Indian cheese)	4.95
Mushroom Bhaji	4.95
Potato & Cauliflower Bhaji	4.95
Okra Bhaji (ladies finger)	4.95
Potato Mushroom Bhaji	4.95
Chick Peas Bhaji (chick peas)	4.95
Cauliflower Bhaji	4.95
Spinach & Potato Bhaji	4.95
Aubergine Bhaji	4.95
Tarka Dhall (lentils & garlic)	4.95
Niramisha (finely chopped mixed veg) 	4.95
Red Kidney Bean Bhaji 	4.95
Vegetable Dhall Bhaji 	4.95
Mator Paneer	4.95

Sundries

Plain Popadoms	0.90
Spiced Popadoms	0.90
Mixed Raita	2.00
Chutney Dips (Per tray)	2.00
Mix Side Salad	2.00
Mix Seasoned Salad	2.00
Chips	2.50
Chilli Chips 	2.50

Breads

Chapatti	1.95
Tandoori Roti	2.25
Stuffed Porata 	2.45
Garlic Nan	2.95
Garlic Chilli Nan	2.95
Stuffed Nan 	2.95
Chilli Nan 	2.95
Nan	2.95
Keema Nan	3.50
Cheese Nan	3.50
Peshwari Nan (fruity) 	3.50
Tikka Nan 	3.45

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Rice

Steamed Rice	2.95
Pilau Rice	2.95
Fried Rice	2.95
Garlic Fried Rice	2.95
Mushrooms Fried Rice	3.50
Egg Fried Rice	3.50
Vegetable Pilau V	3.50
Spinach Pilau	3.50
Potato Pilau	3.50
Sylheti Fried Rice V	3.50
Special Pilau Rice (boiled egg & peas)	3.50
Coconut Rice	3.50
Chicken Fried Rice	3.95

Set Meals (Dining In Only)

Dinner for 1 Person

18.90

Papadum & Dips
Fusion Platter
Chicken Bhuna
Potato & Spinach
Steamed Rice
Chapatti & Coffee

Dinner for 2 Persons

35.90

Papadum & Dips
Fusion Platter for 2 persons
Lamb Khata Masalla
Chicken Tikka Massalla **N**
Spinach Makon
Pilua Rice
Nan & Coffee

Dinner for 4 Persons **70.90**

Papadum & Dips
Fusion Platter (for 4 persons)
Chicken Tikka Enda Khana
Lamb Tikka Masalla **N**
Duck Tarkari
Chefs Special Tawa
Potato & Mushroom Bhaji
Spinach Makon
2 Pilau Rice, 2 Nan & Coffee

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