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BANDOOK®

OPENING HOURS

Monday - Sunday: 12pm - 3pm & 5pm - 10pm
Friday & Saturday: All day dining 12pm - 10pm

The word “Bandook” literally means “gun” or “rifle” in the Hindi/Urdu/Bengali language and originates 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. As Bandook the restaurant, we’d like to think we meet the criteria. Paying homage to Indian heritage with our superlative Indian street food cooking, affable service and calming environs. 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 **4.50** LIMCA **4.50**

CHAATS

THE SUBCONTINENT LOVES THEM,
WE LOVE THEM & YOU’LL LOVE THEM TOO!

Typically served in India by roadside food stalls and food carts.

PANI PURI *VG • DF* **5.00**

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* **7.00**

Crunchy kale coated in gram flour, deep-fried. Diced onion, tomato, tamarind chutney, Greek yoghurt and mint glaze.

BANDOOK CHAAT *V* **8.00**

Signature Chaat using grated potato basket laced with cool Greek yoghurt, fresh pomegranate, lentil dumplings. Topped with a trio of chutneys.

SAMOSA CHAAT *V* **7.00**

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

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

Puffed rice coated in mustard oil, tomato, diced onions, coriander and mint chutney. Fresh pomegranate garnish.

MANGO SALAD *VG • GF • DF NEW* **6.00**

Julienne mango, mixed bell peppers, julienne carrot, onions, chilli flakes. Topped with lemon and mango dressing.

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

BATATA VADA PAV *V* **7.50**

A Bombay Street food staple. Deep-fried potato dumpling lightly spiced. Served inside a soft buttered brioche bun. Sprinkled with red spicy masala.

KEEMA PAV **7.50**

Soft buttered brioche bun. Served with curried minced lamb.

PAV BHAJI *V* **6.00**

Soft buttered brioche bun. Served with Bombay inspired mixed vegetable masala mash.

TACO DOSA

Traditional South-Indian pancake made using fermented batter from ponni rice and urad daal served to you as a taco. Drumstick sambar and tomato chutney.

CHETTINAD PULLED DUCK *GF • DF* **14.00**

MINCED LAMB *GF* **13.00**

VEGETARIAN MASALA *VG • GF • DF* **12.00**

SMALL PLATES

BIG ON FLAVOUR

PUNJABI LAMB CHOPS *GF* **13.00**

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**

BANDOOK CHICKEN WINGS *GF* **7.50**

Tandoori chicken wings tossed in the pan with a ‘fiery’ Bandook sauce.

MUMBAIKAR’S BREAD PAKORA *V • D NEW* **7.00**

Bread sandwich filled with mozzarella cheese, lightly spiced mashed potato. Coated in gram flour, deep-fried. Served with Masala ketchup. Contains dairy & gluten.

TOFU CHILLI BITES *VG • GF • DF* **7.80**

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

SQUID KOLIWADA *GF • DF* **7.80**

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

TANDOORI MALAI BROCCOLI *V • D NEW* **7.50**

Broccoli florets marinated in hung yoghurt, real cream cheese, Indian herbs & spices. Roasted in the clay oven to a crisp and creamy perfection.

KERALA CHICKEN 65 *DF NEW* **8.00**

South-Indian favourite, chicken supreme marinated with curry leaves, aromatic spices, Kashmiri chilli powder, deep-fried. Garnished with chaat masala.

CHATPATA SOYA CHAAP *VG NEW* **7.00**

Kebab-like chunks of soya cooked in the tandoor, marinated with both ground and fresh spices. Served with a green chutney.

CHILLI PANEER *V • GF* **7.50**

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

PAKORAS *VG • GF • DF* **6.00**

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

BOMBAY PRAWNS *N • GF • DF* **8.50**

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

AMRITSARI FISH *GF • DF* **7.00**

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

GOBI 65 *VG • GF • DF* **7.00**

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

CHICKEN GILAFI SEEKH *GF • D* **8.00**

Chicken mince seekh kebabs with garlic and ginger, mint leaves along with Indian spices covered with bell peppers and onion. Cooked in the clay oven.

LAL MIRCH KA PANEER TIKKA *V • D* **8.00**

Cottage cheese stuffed with grated cheese, spring onion marinated in hang curd along with red chilli and spices.

KURKURIT BHINDI *VG • GF • DF* **6.00**

Okra fries in gram flour coating.

CURRY BOWLS

NOTHING BUT HEARTY...

GRANDMA’S CHICKEN CURRY *GF • DF* **15.00**

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

RAILWAY LAMB CURRY *GF • DF* **16.00**

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* **15.00**

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

KERALAN MOILEE *VG • GF • DF* **14.00**

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

PANEER TIKKA MASALA *V • GF* **13.00**

Grilled paneer with rich tomato and cream sauce.

MANGALOREAN PRAWN GASSI *GF NEW* **17.00**

Tiger prawns cooked in a tangy sauce using coconut milk, fennel seeds, tamarind, tomato, onions.

SOYA LABABDAR *V • GF NEW* **13.50**

Mock Chicken using soya cooked in a rich sauce using, bell peppers, chopped onions, garlic, ginger, Indian spices.

BHAINGAN ACHARI *V • GF • D NEW* **13.50**

Chopped eggplant, onions, in a tangy pickle sauce.

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** Paneer **9.50**

SOMERSET TANDOORI MURGH (half) *GF* **14.50**

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

KASHMIRI CHICKEN TIKKA *GF, D NEW* **12.00**

Boneless succulent chicken marinated in hung yoghurt, crushed pink pepper, kashmiri chilli, ground spices. Cooked in the clay oven.

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

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.

BIRYANIS

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

LUCKNOWI PARDA LAMB BIRYANI *GF* **16.50**

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

JACKFRUIT & EDAMAME BIRYANI *V • GF NEW* **15.00**

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

SIDES

DAAL MAKHANI *V • GF* **5.50**

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

GUNPOWDER CHIPS *VG • GF • DF* **4.50**

Try them once and you’ll keep coming back for more! Home-made fiery powder!

PUNJABI SAMOSA *V* **5.50**

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

KABULI CHANA *VG • GF • DF* **5.50**

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

BEETROOT RAITA *V • GF NEW* **4.00**

KACHUMBER SALAD *VG • GF* **4.50**

ONION CHILLI SALAD *VG* **3.00**

PALAK MAKAI *V • D NEW* **5.50**

Creamy spinach puree with baby corn flavoured with garlic and cumin. Contains dairy.

RICE & BREADS

PILAU RICE *V • DF* **3.50** RUMALI ROTI *V • D* **3.50**

STEAMED RICE *VG • GF • DF* **3.00** Delicately soft, served to you like a folded handkerchief.

PLAIN NAAN *V* **3.00** MISSI ROTI *VG • GF* **3.00**

GARLIC NAAN *V* **3.50** Contains soya milk.

PESHWARI NAAN *V • N* **4.50** LACHA PARATHA *V* **3.50**

TANDOORI ROTI *V* **3.00** BREADBASKET *V* **7.50**

KEEMA NAAN **5.00** Naan, Garlic Naan, Roti

Soft Naan stuffed with lamb mince

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.