

*Eat*

*Drink,*

*Relax*

Takeaway Menu

Free Delivery Service Available Minimum Order £14.50  
within 3 mile radius

15% Discount on Collection Orders

\* Catering available for any special occasion

\* Student Discounts (Dine-In Only)

\* Corporate Discounts (Dine-In Only)

(Discounts available at Managements Discretion)

7 - 8 Waterside, Evesham, WR11 1BS

T: 01386 429383 / 429385

OPENING HOURS

SUN - THUR: 5:30pm till 11.30pm

FRI - SAT: 5:30pm till 12.00am



[www.thebluelagooncuisine.com](http://www.thebluelagooncuisine.com)

[info@thebluelagooncuisine.com](mailto:info@thebluelagooncuisine.com)

A Restaurant of Excellence

*The  
blue lagoon*

*indian & bangladeshi fusion*



# The Blue Lagoon

We are delighted to welcome you to The Blue Lagoon.

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 grounded 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

Key:

Ⓝ : Contains Nuts

Ⓥ : Suitable for Vegetarians

🔥 : Strength of chilli





## First Course

All first courses are served with salad dressings.

### Old Time Favourites

<b>Fusion Platter – for 2 person</b>	<b>6.80</b>
Consisting of chicken-tikka, lamb-tikka, chicken-kebab, grill salmon.	
<b>King Prawn Phatia Puree</b>	<b>4.00</b>
Deep fried leavened bread garnished with king prawn.	
<b>Shashlick – Chicken or Lamb</b>	<b>3.50</b>
Marinated in spices then cooked over charcoal with onions peppers and tomatoes.	
<b>Peppered Paprika</b>	<b>3.50</b>
Roasted Pepper stuffed with chicken, lamb or vegetable.	
<b>Enda Kebab</b>	<b>3.50</b>
Boiled Egg coated with minced lamb & garnished with fried egg.	
<b>Puree – Prawns or Chicken or Potato</b>	<b>3.50</b>
Deep fried leavened bread garnished with one of the above.	
<b>Tandoori Chicken</b>	<b>3.20</b>
On the bone chicken marinated in spiced & cooked over charcoal.	
<b>Tikka – Chicken or Lamb</b>	<b>3.20</b>
Chicken or Lamb fillet marinated in spices then cooked over charcoal.	
<b>Sheek – Chicken or Lamb</b>	<b>3.20</b>
Minced Lamb or chicken spiced with herbs & flamed grilled in skewers over charcoal.	
<b>Pakora – Chicken or Ponic Garlic</b>	<b>3.20</b>
Deep fried chicken or Indian cheese smothered in batter.	
<b>Chat – Prawn or Chicken or Potato</b>	<b>3.20</b>
Diced onions, potato & cucumber cooked with one of the above, garnished with salad.	
<b>Onion Bhaji</b> 	<b>2.80</b>
Spiced onions & potatoes deep fried in batter.	
<b>Samosa – Veg or Lamb</b>	<b>2.80</b>
Pastry filled with minced lamb or veg & deep fried.	
<b>Prawn Cocktail</b>	<b>2.80</b>
Prawns served with salad dressings in cocktail sauce.	
<b>Melon – Seasonal</b>	<b>2.80</b>

### Spice Of Today

<b>Fish Platter – for 2 person</b>	<b>8.00</b>
Consisting of BBQ king prawn, grill salmon, & peppered Telapia.	
<b>Barbecue King Prawns</b>	<b>4.00</b>
Medium spiced King Prawns barbecued in a clay oven.	
<b>Peppered Grilled Salmon</b>	<b>4.00</b>
Fresh salmon fillet, lightly spiced flame grilled over charcoal.	
<b>Grilled Trout</b>	<b>4.00</b>
Fresh trout fillet highly spiced then flame grilled over charcoal.	
<b>Barbecue Telapia Mass</b>	<b>4.00</b>
Lightly spiced Bangladeshi fish steak barbecued in a clay oven.	
<b>King Prawns Bora</b> 	<b>4.00</b>
Fairly spiced king prawns deep fried in batter.	
<b>Telapia Biran</b>	<b>4.00</b>
Bangladeshi fish steak marinated with herbs & spices & barbecued.	
<b>King Prawns Aam</b>	<b>4.00</b>
King Prawns cooked with cream & sweet mango, served on a leavened bread.	
<b>Chingri Vakhi</b> 	<b>4.00</b>
Fairly spiced prawns stuffed in a roasted pepper.	
<b>Tetul Shoffree – Chicken or Lamb</b>	<b>3.50</b>
Meat balls cooked in mango & tamarind sauce.	
<b>Duck Tikka</b>	<b>3.50</b>
Marinated duck with herbs & spices then flame grilled over charcoal.	
<b>Grilled Lamb Chops</b> 	<b>3.50</b>
Fairly spiced lamb chops marinated in yoghurt then grilled in tandoori oven	
<b>Tuna Bora</b>	<b>3.20</b>
Lightly spiced tuna balls, deep fried in bread crumbs.	
<b>Chot Photi</b>	<b>2.80</b>
Spiced chickpeas & potatoes in a tamarind sauce.	
<b>Aloo Garlic Mushroom</b> 	<b>2.80</b>
Potato & mushrooms stir fried with onions, garlic.	

## 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.

Barbecue Fusions	9.50
A feast of chefs special mixture.	
Tikka – Chicken or Lamb	6.40
Tandoori Chicken	6.40
Duck Tikka	6.80
Shashlick – Chicken or Lamb	6.80
Duck Shashlick	7.20
King Prawn Shashlick	9.50
Chicken Paneer Shashlik	6.80
Peppered Grilled Salmon	8.00
Barbecued King Prawn	9.50
Barbecued Bangladeshi Fish Steak	8.00

### 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.

Chef's Special Tawa	8.50
A fusion of chicken, lamb, prawn & mushroom.	
Tawa – Chicken or Lamb	6.80
Tawa Prawn	6.80
Tawa Duck	7.50
Tawa Salmon	7.50
Tawa Tandoori King Prawn	9.50
Tawa Vegetable	6.00
Tawa Rezella – Chicken or Lamb	7.50
Garnished with cheese.	

## Bombay Stir-Fry

Exclusive to the Blue Lagoon

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

Chicken Stir Fry	7.50
Lamb Stir Fry	7.50
Duck Stir Fry	8.50
King Prawn Stir Fry	9.50
Salmon Stir Fry	9.50
Vegetable Stir Fry	6.80

### Duck Specialities

Bhuna Duck	7.50
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	7.50
Diced duck cooked in a wonderful onion sauce.	
Zara Methi Duck	7.50
Diced duck medium cooked with fresh tomatoes, fenugreek, herbs and spices in a medium dry sauce.	
Shatkora Duck	7.50
Diced tender duck cooked with delightful shatkora fruit (citrus fruit from Bangladesh) giving it a scented pungent lemon flavour.	
Duck Khata Masalla	7.50
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.	

### Shank of Lamb

(Dine in only)

Lamb Shank Tarkari	9.50
Spiced infused lamb shank cooked with medium spices.	
Lamb Shank Bhaja	9.50
Spiced infused lamb shank cooked with dry vegetables in medium spice.	
Sylheti Lamb Shank	9.50
Spiced infused lamb shank cooked with minced lamb and green chillies in a slightly hot semi dry sauce.	

## Vegetable Side Dishes

Vegetable Bhaji	2.70	Chick Peas Bhaji (chick peas)	2.70
Bombay Potatoes	2.70	Cauliflower Bhaji	2.70
Spinach Makon (with Indian cheese)	2.70	Spinach & Potato Bhaji	2.70
Mushroom Bhaji	2.70	Aubergine Bhaji	2.70
Potato & Cauliflower Bhaji	2.70	Tarka Dhall (lentils & garlic)	2.70
Okra Bhaji (ladies finger)	2.70	Niramisha (finely chopped mixed veg)	2.70
Potato Mushroom Bhaji	2.70	Red Kidney Bean Bhaji	2.70
		Vegetable Dhall Bhaji	2.70

### Breads

Nan	1.90
Peshwari (fruity)	2.25
Keema Nan	2.25
Tikka Nan	2.25
Garlic Nan	2.25
Garlic Chilli Nan	2.25
Stuffed Nan	2.25
Chilli Nan	2.25
Cheese Nan	2.25
Tandoori Roti	1.90
Stuffed Porata	2.25
Chapatti	1.20

### Rice

Steamed Rice	1.90
Pilau Rice	2.00
Fried Rice	2.00
Garlic Fried Rice	2.25
Mushrooms Fried Rice	2.25
Egg Fried Rice	2.25
Sylheti Fried Rice	2.25
Special Pilau Rice (boiled egg & peas)	2.25
Vegetable Pilau	2.25
Spinach Pilau	2.25
Potato Pilau	2.25

### Sundries

Plain Popadoms	0.50	Mix Side Salad	1.80
Spiced Popadoms	0.60	Mix Seasoned Salad	2.00
Mixed Raita	1.50	Chips	1.80
Chutney Dips (Per tray)	1.00	Chilli Chips	1.90

## Korai Delicast 🌶️

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

Chicken	6.80	King Prawn	9.50
Lamb	6.80	Vegetable 🌱	6.00
Prawn	6.80	Rezella – Chicken or Lamb 🌶️	7.50
Duck	7.50	Garnished with cheese.	

## Traditional Favorite

Chicken	6.00	Duck	7.50
Lamb	6.00	King Prawn	8.50
Prawn	6.00	Vegetable 🌱	5.50
Keema (Minced Lamb)	6.00	Tikka	6.50

### 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.

### Piazza

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

### Sagwalla

Spinach shallow cooked with fresh herbs and medium spices.

### Korma

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

## Main Course

### Old Time Favorites

Methi – Chicken or Lamb	6.50
Cooked in medium sauce garnished with fenugreek leaves giving a subtle taste.	
Muglai Chicken	6.50
Finely chopped chicken cooked with minced lamb, in a medium to mild sauce.	
Sylheti Jalfrezi – Chicken or Lamb 🌶️🌶️	6.50
Cooked in a hot spicy sauce with onions, tomatoes and peppers, garnished with green chillies	
Sylheti King Prawn Jalfrezi 🌶️🌶️	9.50
Cooked in a hot spicy sauce with onions, tomatoes and peppers, garnished with green chillies	
Sylheti Vegetable Jalfrezi 🌶️🌶️	6.00
Cooked in a hot spicy sauce with onions, tomatoes and peppers, garnished with green chillies	
Tikka Bhuna – Chicken or Lamb	6.50
Finely chopped onions, green peppers and tomato in a rich medium dry sauce garnished with coriander.	
Tikka Masalla – Chicken or Lamb 🌶️	6.50
Marinated in an authentic masalla sauce, garnished with fresh cream and nuts.	
Tandoori King Prawn Masalla 🌶️	9.50
Marinated in an authentic masalla sauce, garnished with fresh cream and nuts.	
Bangladesh Special	6.50
Combination of chicken, lamb, prawn and mushroom cooked in a medium sauce.	
Pasanda – Chicken or Lamb 🌶️	6.50
Tender fillets of lamb or chicken cooked in mild delicate rich sauce garnished with almonds and pistachio.	
Garlic Chilli Masalla – Chicken or Lamb 🌶️🌶️	6.50
Slices of chicken cooked with garlic and Sylheti chilli in a hot sauce.	
Hari Mirch – Chicken or Lamb 🌶️🌶️🌶️	6.50
Prepared using Bangladeshi Naga chilli creating a very hot flavour. Be a devil and order this dish, you wont be disappointed.	
Jeera – Chicken or Lamb	6.50
Roasted cumin seeds and garam masalla cooked with onions and capsicum in a semi dry sauce.	
Butter – Chicken or Lamb 🌶️	6.50
Mild, rich and creamy cooked in a silky buttered sauce.	
Bengal – Chicken or Lamb	6.50
Medium dish cooked with egg, tomato & potato, garnished with coriander.	
Masalla Chicken 🌶️	9.50
On the bone cooked with minced Lamb, herbs & spices in a medium sauce. Garnished with sliced egg & cream.	
Chicken Ghost 🌶️	6.80
Marinated in spices, then cooked with minced lamb, garnished with tomato & coriander.	

### Spice Of Today

Dak Narayana Khana 🌶️	6.80
Lamb chops cooked in a semi dry style sauce garnished coriander.	
Mango Kurma – Chicken or Lamb 🌶️	6.80
Mild dish cooked with mango, cream and nuts	
Chocolate Kurma – Chicken or Lamb 🌶️	6.80
A unique mild dish for chocoholics, cooked with chocolate, cream and nuts.	
Rangila Khana – Chicken or Lamb 🌶️	6.80
Widely flavoured Goan dish cooked with fresh spinach, simmered in a medium hot sauce with fresh ginger & fenugreek leaves.	
Begun Baja – Chicken or Lamb	6.80
Fresh aubergines onions & tomatoes diced and cooked with garlic, ginger, garnished with coriander.	
Khata Masalla – Chicken or Lamb	6.80
Finely cut strips of lamb or chicken cooked in spicy herbs simmered in a medium sauce, balanced with fresh ginger & garlic, then garnished fresh coriander.	
Enda Khana – Chicken or Lamb	6.80
A medium curry cooked with boiled egg, tomatoes, herbs & spices, garnished with fresh coriander.	
Shatkora – Chicken or Lamb	6.80
Cooked with delightful shatkora fruit (citrus fruit from Bangladesh) giving it a scented pungent lemon flavour.	
Noor Ki Naga – Chicken or Lamb 🌶️🌶️🌶️	6.80
Prepared with the hottest chillies from Sylhet, garnished with fresh coriander – Be a devil before you order this dish.	
Jalalee Khana – Chicken or Lamb	6.80
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 🌶️🌶️	6.80
A mouth watering dish from Bangladesh, cooked with kidney beans, hot paprika & fresh chillies.	
Imle– Chicken or Lamb	6.80
Flame grilled chicken or lamb spiced with bay leaves, garam masalla, baby tomatoes & tamarind creating a tangy & spicy flavour.	
Kofta Khana – Chicken or Lamb	6.80
Spicy minced chicken or lamb balls cooked in an exotic sauce, medium spiced.	
Saqi – Chicken or Lamb	6.80
Rich creamy dish consisting of barbecued lamb or chicken, simmered in coconut milk, ground ginger & mint to create an exotic dish.	

*the blue lagoon*

## Bengal Fish Specialties

<b>Salmon Tarkari</b> Cooked in a medium luscious sauce garnished with fresh coriander.	7.50
<b>Salmon Shatkora</b> Salmon cooked with delightful shatkora fruit (citrus fruit from Bangladesh) giving it a scented pungent lemon flavour.	7.50
<b>Salmon Aloo Tenga</b> 🍋🍋🍋 Grilled Salmon cooked with roasted potato, ripe tomato and tamarind sauce delivering a beautiful acidic taste.	7.50
<b>Thelapia Tarkari</b> Bangladeshi fish fillet cooked in a soothing medium sauce garnished with fresh coriander.	7.50
<b>Thelapia Bhuna</b> Bangladeshi fish fillet cooked with onions, tomatoes, green peppers in a pleasing medium dry sauce.	7.50
<b>Thelapia Shatkora</b> Bangladeshi fish fillet cooked with delightful shatkora fruit (citrus fruit from Bangladesh) giving it a scented pungent lemon flavour.	7.50

<b>Thelapia Aloo Tenga</b> Bangladeshi fish fillet cooked with roasted potato, ripe tomato and tamarind sauce delivering a beautiful acidic taste.	7.50
<b>King Prawn Rangilla Khana</b> 🍋 Widely flavoured Goan dish cooked with fresh spinach smeared in medium hot sauce with fresh ginger and fenugreek leaves.	9.50
<b>King Prawn Shatkora</b> Tandoori king prawn cooked with delightful shatkora fruit (citrus fruit from Bangladesh) giving it a scented pungent lemon flavour.	9.50
<b>Sea Bass Tharkari</b> Cooked in a soothing medium sauce garnished with fresh coriander.	8.50
<b>Sea Bass Shatkora</b> Sea Bass cooked with delightful shatkora fruit (citrus fruit from Bangladesh) giving it a scented pungent lemon flavour.	8.50
<b>Sea Bass Imli</b> Cooked with bayleaf, garam masala, tomato and tamarind creating a tangy flavour.	8.50

## 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.

<b>Fusion Balti</b> A fusion of chicken, lamb, prawn & mushroom.	8.50
<b>Chicken</b>	5.80
<b>Lamb</b>	5.80
<b>Prawn</b>	5.80
<b>King Prawn</b>	8.50
<b>Tikka Chicken or Lamb</b>	6.50
<b>Chicken and Lamb</b>	7.00
<b>Chicken Gosht</b> (Chicken cooked with mince Lamb)	6.50
<b>Garlic Chilli Masalla – Chicken or Lamb</b> 🍋🍋	6.50

<b>Chicken Tikka Mushroom</b>	6.50
<b>Chicken Tikka Okra</b>	6.50
<b>Chicken &amp; Potato</b>	6.50
<b>Chicken Aubergine</b>	6.50
<b>Chicken &amp; Mushroom Balti</b>	6.50
<b>Lamb &amp; Cauliflower</b>	6.50
<b>Duck Bhuna</b>	7.50
<b>Methi Duck</b>	7.50
<b>Vegetable</b> 🌿	5.50
<b>Potato, Mushroom, Spinach &amp; Dall</b> 🌿	6.00

## 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.

<b>Sylheti Special Biryani</b>	9.50
<b>Lamb Biryani</b>	6.80
<b>Chicken Biryani</b>	6.80
<b>Prawn Biryani</b>	6.80
<b>King Prawn Biryani</b>	9.50
<b>Keema Biryani</b>	6.80
<b>Vegetable Biryani</b> 🌿	6.80
<b>Chicken and Lamb Biryani</b>	7.80
<b>Chicken Vegetable Biryani</b>	7.80
<b>Chicken and Potato Biryani</b>	7.50
<b>Chicken and Mushroom Biryani</b>	7.50
<b>Chicken Tikka Biryani</b>	7.80
<b>Prawn and Chicken Biryani</b>	7.80
<b>Lamb and Potato Biryani</b>	7.50

## Set Meals (Dining in only)

Dinner for 1 Person 14.90	Dinner for 2 Persons 29.90	Dinner for 4 Persons 59.90
Papadum and dips	Papadum and Dips	Papadum and Dips
Fusion Platter	Fusion Platter for 2 persons	Fusion Platter for 4 persons
Chicken Bhuna	Lamb Khata Masalla	Chicken Tikka Enda Khana
Potato & Spinach	Chicken Tikka Massalla 🌿	Lamb Tikka Masalla 🌿
Steamed Rice	Spinach Makon	Duck Tarkari
Chapatti	Pilua Rice	Chefs Special Tawa
& Coffee	Nan	Potato & Mushroom Bhaji
	& Coffee	Spinach Makon
		2 Pilau Rice, 2 Nan
		& Coffee

Any of the above Set Meal dishes can be changed to your desired dish(s).

## Thalis (Dining in only)

<b>Vegetable Thali for 1 Person ~</b> 13.50 🌿	<b>Fusion Thali for 1 Person ~</b> 14.50
<b>Vegetable Bhuna, Spinach Makon</b>	<b>Lamb Bhuna</b>
<b>Vegetable Dhall</b>	<b>Jeera Chicken, Prawn Pathia</b>
<b>Potato &amp; Chick Peas</b>	<b>Potato &amp; Mushroom Bhaji</b>
<b>Rice &amp; Chapati</b>	<b>Pilau Rice &amp; Chapati</b>

Any of the above Thali selection can be changed to your desired dish(s).

## Childrens Menu (Dine in only)

<b>Chicken Kurma and Pilau Rice</b> 🌿	5.80
<b>Mild Chicken Curry and Pilau Rice</b>	5.80
<b>Chicken Tikka Masalla and Pilau Rice</b> 🌿	5.80
<b>Mild Prawn Curry and Pilau Rice</b>	5.80
<b>Mild Vegetable Curry and Steamed Rice</b> 🌿	5.80
<b>Chicken Tikka and Chips</b>	5.80
<b>Fried Chicken and Chips</b>	5.80

## European Dishes

Served with fries and vegetables.

<b>Sirloin Steak</b>	8.50
<b>Sirloin Masalla Steak</b> 🍋 (served with stir fry vegetables)	9.50
<b>Fried Chicken</b>	6.50
<b>Fried Scampi</b>	6.50
<b>Omelette (various)</b>	6.50