

MENU

OPENING HOURS

12.00 PM
10.30 PM

APPETIZER & ENTRIES

PAPADAM £0.99

SOMERSET MASALA £8.95
SPECIAL MIXED PLATTER-
FOR ONE

Mustard Dairy - A collection of rack of lamb, onion bhaji, malai darchicken and king prawn specially selected by our chef.

SEAFOOD PLATTER £8.95

Dairy - Seafood platter with marinated king prawn cooked in tandoori, sealed scallops & sea bas.



TIKKA

Breast Chicken marinated over night with yogurt and various tandoori spices, cooked in tandoori.

> Chicken £4.95

> Lamb £5.25

TANDOORI CHICKEN £5.45

Chicken on the bone marinated with tandoori spices and yogurt sauce, grilled in tandoori.

ZAFRONI ZINGA £6.95

Indian ocean jumbo king prawns marinated with dill, garlic, cashew nuts, cream, cheese and greek yogurt, cooked in the tandoori, served with green chutney, mangoes and pomegranates relish.

ONION BHAJI £4.45

Sliced onions incorporated into a dough mixed with herbs and gram, flour, deep-fried until golden brown.

LAMB CHOP £7.95

Weish mountain rack of lamb marinated with tandoori spices, presented with salad and in house sauce

ALOO TIKKI CHAAT £5.25

A crispy indian potato patty flavoured with spices & topped with yogurt chutney.

PANEER TIKKA SHASHLIK £5.95

Cubes of soft & creamy Indian cottage cheese marinade, on skewers with onion & peppers finished in our day oven.

PATIA PURI

Marinated tiger Prawn or chicken sauteed with garlic, butter, curry leaves, shredded ginger, onions, tomatoes, coarse pepper and a touch of lemon juice, then filled in to the deep-fried puri

> Chicken £5.95

> Prawn £6.95

MALAI DAR DESHI MURGH £5.95

Marinated supreme chicken coated with mozzarella cheese and garlic. Grilled in the tandoor.

MALAI DAR DESHI MURGH £5.95

Marinated supreme chicken coated with mozzarella cheese and garlic. Grilled in the tandoor.

PANEER CHILLI £5.95

Cottage cheese cooked with onion ginger, garlic, capsicum, spring onion, green chilli, stir fried.

VEGETABLE SAMOSA £4.95

Crispy pasty dough filling with onion, garlic, cummin seeds, crusted potato, green peas, gram massala

PYAZ PAKODI CHAAT £5.25

Spiced onion dumpling served with chickpeas, red onion and a dazzling array of assorted chutneys.

VEG MIX PLATTER £6.95

Vegetable samosa, vegetable spring roll, onion bhaji, paneer tikka.

**IF YOU HAVE ANY DIETARY REQUIREMENTS OR ALLERGIES PLEASE
SPEAK TO OUR FRIENDLY STAFF**

MENU

OPENING
HOURS

12.00 PM
10.30 PM

TANDOORI KI SWAAD - TASTE OF TANDOOR

MASALA MIX GRILL **£14.95**

Freshly prepared graded spices with a combination of tandoori chicken tikka, lamb tikka, king prawn and a piece of tandoori chicken.

LASOONI GOSHT **£11.95**

Lamb marinated with cashew nuts, cream, yogurt, garlic, lemon juice and fragrance of fresh mint leaves. Grilled in tandoor.

TANDOORI CHICKEN **£10.95**

Chicken on the bone marinated with tandoori spices and yogurt sauce, grilled in tandoori.

CHICKEN TIKKA **£10.95**

Sliced pieces of breast chicken marinated over night with yogurt and various tandoori spices. Cooked in tandoor. Served with micro leaves Served on a sizzling platter.

LAMB TIKKA **£11.95**

Sliced pieces of lamb marinated over night with yogurt and various tandoori spices. Cooked in tandoor.

SHASHLIK

Pieces of Chicken/Lamb marinated with yogurt and special chefs own combined spices barbecue with mixed peppers, onions and tomatoes. Drizzled with fresh lemon, clarified butter, garlics, coriander.

> Chicken **£11.95**

> Lamb **£11.95**

SHASHLIK KING PRAWN **£14.95**

Pieces of King Prawn marinated with yogurt and special chefs own combined spices barbecue with mixed peppers, onions and tomatoes. Drizzled with fresh lemon, clarified butter, garlics, coriander.



MASALA SPECIAL

TIKKA MASSALA

Chunks of chicken/lamb tikka cooked in a creamy mild sauce with tomatoes, onions and cashew nut gravy.

> Chicken **£10.95**

> Lamb **£11.95**

> King Prawn **£12.95**

BUTTER CHICKEN **£11.95**

Marinated shredded chicken cooked tandoor, simmered in butter cashew nut and rich tomato sauce, presented with kastoori methi and cream.

KARAHI

Chicken/lamb cooked with garlic, ginger, onion and tomatoes with tempering of crush coriander seeds and spicy red.

> Chicken **£10.95**

> Lamb **£10.95**

> King Prawn **£12.95**

JALFREZI

a fiery hot dish cooked with fresh green chillies, capsicum and chopped onions.

> Chicken **£10.95**

> Lamb **£11.95**

> King Prawn **£12.95**

GARLIC CHILLI

a Sliced pieces of chicken/ lamb sauteed with garlic, lemon juice and touch of cajun powder, completed with a garlic chilli.

> Chicken **£10.95**

> Lamb **£11.95**

> King Prawn **£12.95**

**IF YOU HAVE ANY DIETARY REQUIREMENTS OR ALLERGIES PLEASE
SPEAK TO OUR FRIENDLY STAFF**

MENU

OPENING
HOURS

12.00 PM
10.30 PM

MASALA SIGNATURE COLLECTION

SHABNAM CHINGRI £14.95

(Medium) An authentic dish from Kerala with shelled fresh water baby lobster prepared with saffron, Keralian spices and coconut milk, Tempered with mustered seeds, shredded ginger and curry, leaves.

MASALA - DAR SEARED RACK OF LAMB CHOP £14.95

Weish mountain rack of lamb marinated for 24 hrs with tandoori spices. Presented with seasonal vegetables using clarified garlic butter.

KERALIAN FISH CURRY £14.95

Fresh fleet Sebring cooked in ginger, curry leaves, green chillies, turmeric, tomato, green mango and coconut milk.

MURGH MALABAR CURRY £10.95

Juicy chunks of chicken sautéed with curry leaves, ginger and mustard seeds. Coco: added to create a blend of sweet, sour and hot taste.

MURGH 65 £13.95

A very famous dish from South India created in 1965. Marinated pieces of chickendeep-fried. Then tempered with ginger, curry leaves and mustard.

LAMB SHANK £14.95

(LUCKNOW STYLE) Free rango New Zealand tender lamb shanks preserved over night in various spices, cooked very gradually in a ginger sauce with a hint of mint, complimented with peas rice.

DESHI MURGH KI NAWABI BOTTI £14.95

(MEDIUM) Marinated organic sliced pieces of chicken coated with cheddar cheese and chopped garlic, skewered in tandoori oven, A dedicated tomato and cashew nut sauce. Served with corlander and jeera rice.

SHAHI MURGH LABABDA £13.95

OLD DESHI STYLE - (MEDIUM) Tender chicken soaked in spicy creamy yogurt sauce. Cooked in tandoor after that cooked in tomato, cashew nut.

LAL GOSHT £13.95

(HYDERABADI STYLE) A South Indian dish made for the famous Mughal of Hyderabad. Lamb marinated with Yogurt and a fragrance of mint overnight. Cooked with green chillies, curry leaves then added fried onions nd garam masala.

DALCHA LAMB £13.95

(LUCKNOW STYLE) Marinated tender lamb grilled in tandoor. Cooked with channa dall, red onions, green chillies, bell peppers, curry leaves and a hint of ginger and fresh mint.

MOZAADAR LAZIZ

Succulent chicken/Lamb cooked in a rich sauce with the unique aroma of the Bengal naga chillies and kaffir lime leaves.

> Chicken £10.95

> Lamb £11.45

BEEF KALA BHUNA £13.95

A famous meat delicacy from Bangladesh. Mouthwatering diced beef simmered on a low flame with aromatic spices, garnished with fresh coriander leaves.

MEZBANI BEEF CURRY £13.95

The pride of Chittagong! Mezbani is a popular social festival where people are invited to enjoy a meal of white rice and beef cooked with garlic, ginger, sliced onion, Kashmiri red chilli, turmeric, coriander, mustard seed.



IF YOU HAVE ANY DIETARY REQUIREMENTS OR ALLERGIES PLEASE
SPEAK TO OUR FRIENDLY STAFF

MENU

**OPENING
HOURS**

12.00 PM
10.30 PM

KHANA KHAZANA - OLD FASHIONED DISHES

>CHICKEN	£10.95	>LAMB TIKKA	£11.95	>VEGETABLE	£9.95
>CHICKEN TIKKA	£11.45	>KING PRAWN	£12.95		
>LAMB	£10.95	>VEGAN	£10.95		

PICK YOUR DISH -PRICE OPTIONS ABOVE

KORMA

A traditional mild dish prepared with cashew nut, cream and coconut milk.

MADRAS

A Fairy hot dish cooked with special curry powder, red chillies, curry leaves, black pepper and splash of lemon juice.

BHOONA

A cooked with onions, garlic, tomatoes and mixed spices, extensively treated to provide a dish of medium strength.

SAGWALA

served spices cooked with spinach, added cashew nut and onion gravy.

ROGAN JOSH

A traditional moghul dish made with selected spices and tomatoes.

DANSAK

A delicious parsee dish consisting lentils, lemon juice, sugar and touch of methi leaves.

VINDALOO

A very hot dish cooked with heavy use of chilli powder, special curry powder, red chillies, black pepper, splash of malt binegar and a piece of potato.

BALTI

A delightful flavoursome dish made with onions, ginger, garlic & touch of balti paste.

HYDERABADI DUM BIRYANI

(Note - we decorate biryani with pastry for eating in customers) An authentic rice dish cooked separately and flavoured with ghee and spices like star anise, cinnamon, cardomom and cloves, the (chicken/ lamb/ king prawn/vegetable) is cooked separately with onions, garlic, ginger, fresh coriander leaves, when the gravy thickness, the rice and the (chicken/ lamb/ king prawn/ vegetable) are layered, topped with caramelized onions and sprinkled with ghee and saffron water.

CHICKEN BIRYANI	£12.95	KING PRAWN BIRYANI	£13.95
CHICKEN TIKKA BIRYANI	£13.45	VEGETABLE BIRYANI	£12.95
LAMB BIRYANI	£12.95	VEGAN BIRYANI	£12.95
LAMB TIKKA BIRYANI	£13.95		
CHEF SPECIAL MIX BIRYANI	£14.95		



**IF YOU HAVE ANY DIETARY REQUIREMENTS OR ALLERGIES PLEASE
SPEAK TO OUR FRIENDLY STAFF**

MENU

OPENING
HOURS

12.00 PM
10.30 PM

SHAAKAHARI

> SIDE £5.45

> MAIN £9.95

PICK YOUR DISH -PRICE OPTIONS ABOVE

CHHOLE PALAK

Chick peas with fresh spinach cooked with garlic, butter, tomatoes and whole cumin's.

SAAG ALOO

Baby potatoes and fresh spinach prepared with onions, tomatoes and garlic.

SAAG PANEER

Fresh spinach and Indian cottage cheese cooked with onions, tomatoes and garlic.

DALL PALAK DHINGRI

Lentils, fresh spinach, cooked with whole jeera, curry leaves, herbs and spices.

SAAG BHAJI

Sauteed spinach cooked with chopped onions, garlic and butter.

BOMBAY ALOO

Baby potatoes sauteed with tempered cumin seeds, curry leaves, onions, garlic and a touch of coriander leaves.

ALOO GOBI

Baby potatoes and cauliflower cooked with onion, garlic, ginger, tomatoes and a touch of garam masala.

MIXED VEGETABLE BHAJI

Seasonal mixed fresh vegetables prepared with ginger, garlic, onions and butter.

MUTTER PANEER

Green peas and Indian cottage cheese cooked with tomatoes, onions and cashew nuts gravy.

ALOO MUTTER

Baby potatoes and green peas cooked with onions, tomatoes gravy and touch of coriander.

BRINJOL BHAJI

Baby Aubergines cooked with onions, tomatoes and touch of spicy bhoona sauce.

TARKA DALL

Lentils tempered with fried garlic.

CHANA MASSALA

A traditional punjabi dish cooked with chickpeas, onions, garlic and various spices.

SALAD AND RAITA

GREEN SALAD

£3.50

Onion rings, sliced tomatoes, cucumbers and micro mixed leaves, served with salad dressing.

MIXED RAITA

£3.50

Chopped pieces of cucumbers, tomatoes, onions and coriander mixed with yogurt.

PINEAPPLE RAITA

£3.50

Chopped pieces of pineapple mixed with spicy yogurt.

IF YOU HAVE ANY DIETARY REQUIREMENTS OR ALLERGIES PLEASE
SPEAK TO OUR FRIENDLY STAFF

MENU

OPENING HOURS

12.00 PM
10.30 PM

CHAWAL - RICE

PILAU RICE	£3.95	EGG FRIED RICE	£4.25
SADA CHAWAL	£3.50	JEERA RICE	£4.25
<i>Boiled rice.</i>		VEGETABLE RICE	£4.25
SPECIAL FRIED RICE	£4.50	GARLIC RICE	£4.25
<i>Mushrooms, green peas, spring onions, peppers.</i>			
MUSHROOM RICE	£4.25		

NAAN - BREAD

PLAIN NAAN	£3.75	CHEESE NAAN	£3.95
KEEMA NAAN	£3.95	CHILLI NAAN	£3.95
PESHWARI NAAN	£3.95	TANDOORI ROTI	£3.95
<i>(Coconut, almonds and cream)</i>		<i>Thin flat prepared in tandoori.</i>	
KULCHA NAAN	£3.95	LACHA PARATHA	£3.95
<i>Stuffed potatoes, onions, green peas and paneer.</i>			
GARLIC NAAN	£3.95	CHAPATI	£2.95
CHEESE NAAN	£3.95	CHIPS	£2.95



CHILDRENS MENU

CHICKEN NUGGETS & CHIPS	£4.95	PLAIN CHIPS	£2.50
FISH FINGERS & CHIPS	£4.95	NUTELLA NAN	£3.95

IF YOU HAVE ANY DIETARY REQUIREMENTS OR ALLERGIES PLEASE
SPEAK TO OUR FRIENDLY STAFF