



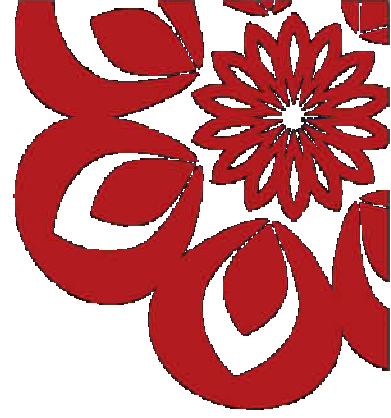
OUR PHILOSOPHY AT MASALA

Here at Masala we're passionate about food! Our dishes are made with the freshest and finest of ingredients, packed full of flavour to really tantalise your taste buds. What's more, our food does not contain any artificial flavours, colours or preservatives. Our Menu has been inspired by traditional, regional and family recipes from the North East province of Bangladesh as well as scattered influences from the Indian sub-continent.

Need a touch of inspiration? Ask one of our friendly and knowledgeable team members about what gets their mouth watering!

*So sit back, relax and soak up the atmosphere...
welcome to the Masala Experience!*

Appetisers



POPADUM

SPICY POPADUM

PICKLE TRAY

Mint sauce, onion salad, mango chutney

ONION BHAJI

A traditional starter of sliced onions, potatoes and poppy seeds, spiced and then deep fried to produce a light crispy coating. A firm favourite!

PRAWN PURI

Succulent prawns, pan fried, lightly spiced and served on a hot puri bread; hot meat and special tikka variations also available

HOT CHILLI FISH

Marinated pieces of fish in light crispy batter, tossed in hot chilli garlic. Wow!

TAWA SCALLOPS

Pan-fried scallops served with a delicious Bangladeshi potato base.

SHAHI CHICKEN / LAMB

Delicious chicken tikka or lamb tikka infused with sweet mango and fresh green peppers before being slowly cooked in a medium spicy sauce. A delight for the taste buds!

TANDOORI CHICKEN (On the bone) / CHICKEN TIKKA (Off the bone)

The secret is fresh quality chicken marinated in the morning and cooked to order in tandoori oven. Succulent and piquant, served with crisp salad and mint sauce.

TANDOORI PLATTER

Tender chicken, lean lamb pieces and sheesh kebab marinated, then cooked to order over the coals in our Tandoori oven. Served with an onion bhaji, crispy salad and yoghurt mint sauce.

VEGETABLE PLATTER

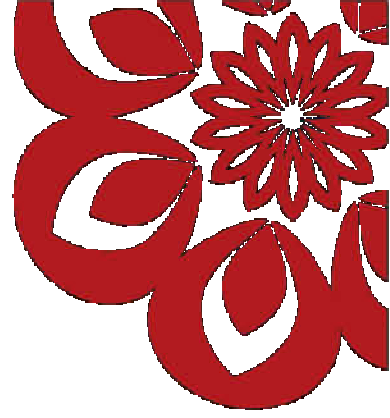
Onion bhajie, vegetable samosa, aloo pakora served with a crispy salad and mint sauce

SHAHI PANEER

Spiced Paneer(Indian cheese) cooked in a delicious sweet mango sauce with roasted peppers and onion

Main Course

House Specialties



Chicken Tikka Masala

The ultimate Anglo-Indian dish. Breast of Chicken lightly spiced & freshly cooked in a mild creamy sauce. No artificial food colouring

Lamb Tikka Pasanda

Tender pieces of lamb marinated in herbs and spices in yogurt and cooked in tomato based sauce with cream.

Special Garlic Tikka Karahi (Medium / Hot)

Cooked in a special Tandoori sauce with mushrooms, green peppers, onions and tomatoes served on a sizzling wok. An immensely popular dish

Maas Jalfry

Pan fried telapia fish cooked in a bed of spices with green chilli, onions, tomatoes, mushrooms and mixed peppers

Chandpuri Maas

Escalope of wild sea bass pan fried and served on a potato fondant in a spicy broth.

Murghi Masala

Tandoori chicken strips cooked in a spicy sauce with minced lamb and green chillies to provide a distinctive flavour.

Saag

Tender pieces of chicken tikka or lamb tikka in spicy and herbs tossed with fresh spinach and garlic

Jal Jhool

Spring chicken or lean lamb tikka cooked with fresh scotch bonnets. A great choice for fans of the hot and spicy!

Sultani

Tender pieces of chicken tikka or lamb tikka cooked in a mild spices in a creamy mushroom white wine sauce

Main Course

Continued...

Shashlik

Lightly seasoned spring chicken or fresh lamb, barbecued on the coals of our tandoori oven, and served with roasted onions and peppers drizzled with tangy sauce, low calorie dish.

Tandoori Mix Grill

An assortment of delicacies cooked in our tandoori oven. A flavourful feast of tandoori chicken, seekh kebab, chicken tikka and lamb tikka. Served with a vegetable curry sauce, pilau rice and plain naan.

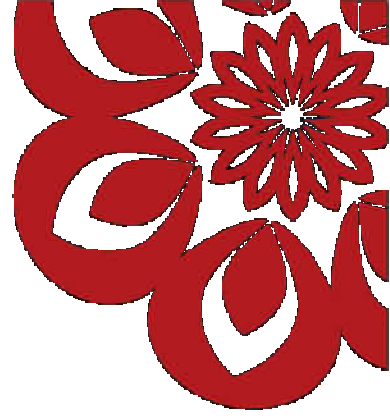
Moghul Paneer (Mild / Medium / Hot)

Paneer marinated overnight in our chefs secret recipe, cooked with chick peas, peppers and onions in spicy sauce.

Rangpuri Chops

Aromatic spices and chillies are grown in this region of Bangladesh. Lamb chops marinated in garam masala with yogurt and cooked in the clay oven with roasted peppers to give slight smoky flavour.

All our house specialties are individually prepared to order and require some additional preparation time. But the little extra wait will be well worth while. Please note that some of our dishes contain nuts so please ask your waiter if you need more information.



Traditional Favourites

We are pleased to present a renowned selection of traditional dishes which have proven to be firm favourites with diners.

Choose your sauce...

JALFREZY

Fresh green chillies, green peppers and onions to medium hot strength sauce

BALTI

Onions, green peppers, tomatoes in a medium strength sauce, old time favourite

ROGAN JOSH

Onions & tomatoes in a delicately spiced medium strength sauce topped with juicy tomatoes

DUPIAZA

A medium quantity of onions seasoned and freshly treated with spices & herbs to produce a medium hot taste

MADRAS

A popular dish which consists of a rich spicy taste, prepared extensively with chilli

DHANSAK

A beautiful combination of spices cooked with pineapples and lentils

KORMA

Mild spices with fresh cream and coconut

Now choose meat, seafood or vegetables...

CHICKEN

CHICKEN TIKKA

LAMB

LAMB TIKKA

PRAWN

KING PRAWN

VEGETABLES

Side Dishes

MATTER PANEER (*Indian Cheese*)

BOMBAY ALOO

TARKA DAAL

SAAG ALOO (*Spinach & Potato*)

SAAG PANEER (*Spinach & Indian Cheese*)

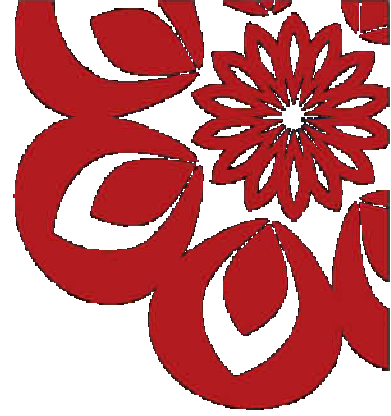
BHINDI BHAJI (*Okra*)

BRINJAL BHAJI (*Aubergine*)

ALOO GOBI (*Potato & Cauliflower*)

MIXED VEGETABLE BHAJEE

CURRY SAUCE



Rice Selection

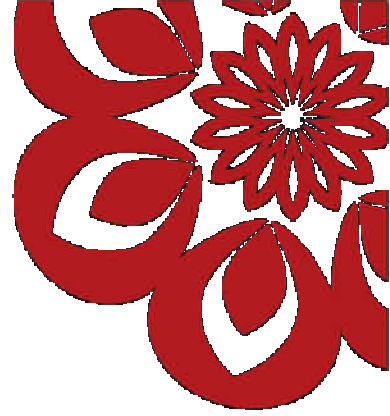
STEAMED RICE
PILAU RICE
MUSHROOM RICE
EGG FRIED RICE
ONION RICE
LEMON RICE
KEEMA FRIED RICE
VEGETABLE RICE
LEMON & CHILLI RICE
SPECIAL RICE

Bread Selection

PLAIN NAN
CHEESE NAN
KEEMA NAN (*Mince Meat*)
GARLIC NAN
PESHWARI NAN (*Sweet*)
CHEESE & GARLIC NAN
GARLIC & TOMATO NAN
CHAPPATTI
TANDOORI ROTI
PARATHA

Extras

RAITHA
GREEN SALAD
CHIPS





Masala Desserts Menu

Stressed spelled backwards is Desserts. Coincidence I think not...

Fantastica

Vanilla & Caramel ice cream, with chocolate balls, toffee pieces & caramel sauce

Strawberry Flute

Glass filled with strawberry flavoured dairy ice cream, topped with mixed berries

Chocolate Indulgence Pot

Chocolate ice cream topped with indulgent rich chocolate sauce and topped with white chocolate curls

Pistachio Kulfi

Delicious Indian Ice Cream made from whole milk, cream, nuts & fruits

Ice Cream

Choice of either mint flavour or chocolate & vanilla flavoured ice cream topped with a chocolate flavoured sauce

Bluebells Real Dairy Ice Cream

A mixture of mint flavours gives a cool ice cream with chocolate mint crisp pieces

Coffee

Floater Coffee

Liqueur Coffee