

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 aswell as scattered influences from the Indian subcontinent.

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!

Awards & Accolades

WINNER Best International Restaurant

(Derby Food & Drinks Award 2017)

WINNER Best Curry House in Derbyshire

(Derby Telegraph 2014)

WINNER Best Customer Service

(Derby Food & Drinks Award 2014)

WINNER Best Customer Service

(Derby Food & Drinks Award 2013)

FINALIST Best Indian Restaurant

(Derby Telegraph 2013)

5* FOOD HYGIENE SCORE

Appetisers

POPADUM £0.80

SPICY POPADUM £0.90

PICKLE TRAY £1.95

ONION BHAJI £3.95

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

KING PRAWN PURI £5.95

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

HOT CHILLI FISH £5.50

Marinated pieces of fish in light crispy batter, served with a hot chilli sauce. Wow!

TRIO SAMOSA £4.50

Why taste one of them when you can taste them all? Consisting of vegetable, lamb and fish samosa, served with crisp salad and mint sauce.

ALOO BORA £4.50

Mashed potato cakes lightly spiced then encased in breadcrumbs, served with a crispy salad

SHAHI CHICKEN / LAMB / PANEER / FISH £5.50

infused with sweet mango and fresh green & red peppers before being slowly cooked in a medium spiced sauce. A delight for the taste buds!

TANDOORI CHICKEN / CHICKEN TIKKA £4.95

(On the bone)

(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 LAMB CHOPS £5.95

Trio of lamb chops coated in our special marinade and cooked until tender and crispy over charcoal.

VEGETABLE PLATTER £4.95

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

TANDOORI PLATTER £5.50

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

TAWA SCALLOPS £8.95

Pan-fried scallops served with a delicious Bangladeshi potato base

House Specialties

CHICKEN LAZEEZA £11.95

Seasoned, barbecued spring chicken cooked in our special spicy but sweet chutney sauce. A dish packed full of flavour, a personal favourite of the boss.

HANDI GHOST £11.95

Tender pieces of lamb cooked in a medium spiced sauce then sealed in traditional pot.

DESI LAMB £12.95

Lean lamb off the bone cooked slowly in a rich spicy sauce. A village dish from northern Bangladesh - taste it

GARLIC CHILLI CHICKEN £11.95

An exquisite indulgence of chicken, herbs, spices, garlic and fresh coriander. A firm favourite with all of our staff. No further recommendation required.

SPECIAL GARLIC KARAHI £11.95

Tender pieces of chicken tikka or lamb cooked in a special tandoori sauce with mushrooms, green peppers, onion s and tomatoes served on a sizzling wok. An immensely popular dish

MURGHI MASALA £11.95

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

SAAG £11.95

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

JAL JHOOL £11.95

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

MOGHUL PANEER (Mild / Medium / Hot) £11.95

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

CHICKEN TIKKA MASALA £10.95

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

CHICKEN CHASNI £11.95

If you haven't heard of this one, chances are that you've never enjoyed a curry in Scotland, this dish is sweeping across the Highlands, very similar to a Korma but Chasni has a unique sweet and sour flavour.

PASANDA £11.95

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

SULTANI £12.95

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

SHASHLIK £12.95

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 £15.95

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

Seafood Specialities

FISH PALAK £14.95

Bangladeshi fish cooked with fresh spinach and garlic.

CHINGRI JHOOL £14.95

Fresh king prawns cooked quickly in an open pan with green chillies, onions and fresh spices. Simple and sensational.

CHANDPURI MAAS £14.95

Wild sea bass pan fried and served on a potato fondant in a spicy broth.

JALPURI MAAS £14.95

Celebrity TV Chef Rick Stein cooked this dish while on his trip in Bangladesh. Choose either salmon, cod or telapia fish

LAL MASER TARKARI £14.95

A beautifully balanced dish of fresh flavours. Aromatic curry leaves and moist, tender pieces of salmon, in an intriguingly spiced sauce. How is each flavour preserved? Only chef has the answer.

Traditional Favourites

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

Choose your sauce...

KORMA

Mild spices with fresh cream and coconut

DHANSAK

A beautiful combination of spices cooked with pineapples and lentils

BHUNA

A highly flavoured dish full of spices, fairly dry and cooked to a medium strength sauce

ROGAN JOSH

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

BALTI

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

DUPIAZA

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

PATHIA

A hot, sweet, sour curry prepared with onions and tomatoes

JALFREZY

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

MADRAS

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

VINDALOO

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

Now choose meat, seafood or vegetables...

CHICKEN £8.50

LAMB £9.50

PRAWN £9.50

VEGETABLE £7.50

FISH £11.95

CHICKEN TIKKA £8.95

LAMB TIKKA £9.95

KING PRAWN £11.95

PANEER £8.50

Side Dishes

Main Courses £8.95 and Side Dishes £4.50

TARKA DAAL

MATTER PANEER (*Indian Cheese*)

MIXED VEGETABLE BHAJIE

BHINDI BHAJIE (*Okra*)

ALOO BHAJIE (*Potato*)

SAAG PANEER (*Spinach & Indian Cheese*)

BOMBAY ALOO

SAAG ALOO (*Spinach & Potato*)

BRINJAL BHAJIE (*Aubergine*)

ALOO GOBI (*Potato & Cauliflower*)

MULA BHAJIE (*Radish*)

CURRY SAUCE

Rice Selection

STEAMED RICE £2.75
PILAU RICE £2.95
MUSHROOM RICE £3.50
EGG FRIED RICE £3.50
VEGETABLE RICE £3.50
SPECIAL RICE £3.95

ONION RICE £3.50
LEMON RICE £3.50
KEEMA FRIED RICE £3.50
LEMON & CHILLI RICE £3.75
MUSHROOM & PEAS RICE £3.75

Bread Selection

PLAIN NAN £2.95
KEEMA NAN (*Mince Meat*) £3.25
PESHWARI NAN (*Sweet*) £3.25
GARLIC & TOMATO NAN £3.50
CHEESE & GARLIC NAN £3.50
PARATA £3.00

CHEESE NAN £3.25
GARLIC NAN £3.25
CHILLI NAN £3.25
TANDOORI ROTI £2.00
CHAPPATTI £1.50
CHEESE PARATA £3.95

Extras

RAITHA £1.95
CHIPS £2.30

GREEN SALAD £1.95

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MASALA DERBY