



The Masala

INDO BENGAL CUISINE

Restaurant Menu



The Masala

Indian cuisine dates back over 5000 years. Each region has its own traditions, religions and culture that influence its food. Indian food has been influenced by Mongolian, Persian and Chinese cuisine, among others. The common thread throughout the centuries remains the distinct mixing of spices that invariably give Indian cuisine its flavor and aroma..

Our menu is based on these regions, and with our experienced and talented chefs we are sure you will experience a variety of mouth watering taste and aromas.

All our fresh ingredients are sourced locally, which are combined with authentic and exotic spices from around the world.

The management team has over a decade of experience in running successful restaurants.

Our mission is to provide a stimulating range of high quality food and impeccable service in a friendly relaxed atmosphere.

ALLERGENS & INTOLERANCES

PLEASE NOTE: You must inform us of any allergy or intolerance before ordering. Most of our dishes contain certain allergens. Please enquire about your meal when ordering and we will be happy to advise you on your choices.

Saundries

MASALA SPECIAL RICE	£5.95	MASALA SPECIAL NAN	£4.95
(chicken, prawns, peas stir fried with fresh fragrant coriander)		(keema, chilli & cheese)	
CHILLI & CORIANDER RICE	£4.50	KEEMA NAAN	£3.95
KEEMA & GARLIC PILAU RICE	£4.95	MASALA KULCHA NAN(vegetable)	£3.95
PRAWN & CHILLI FRIED RICE	£4.95	PESHAWARI NAN	£3.50
CHICKEN & EGG FRIED RICE	£4.95	GARLIC NAN	£3.50
MUSHROOM PILAU RICE	£4.50	GARLIC & CHEESE NAN	£3.95
KEEMA PILAU RICE	£4.95	GARLIC & CORIANDER NAN	£3.95
VEGETABLE PILAU RICE	£4.50	TIKKA & CHEESE NAN	£4.50
CHICKEN FRIED RICE	£4.95	KEEMA & CHEESE NAN	£4.50
EGG FRIED RICE	£4.50	CHEESE & ONION NAN	£3.95
GARLIC FRIED RICE	£4.50	PLAIN NAN	£3.50
COCONUT RICE	£4.50	PARATHA (plain)	£4.95
PILAU RICE	£3.95	BATURA	£3.50
ONION FRIED RICE	£4.50	(yoghurt based lighty crispy thick bread)	
BOILED RICE (basmati)	£3.95	PARATHA (stuffed)	£5.50
		CHAPATI.....	£2.50
		CHIPS.....	£3.95
		PERI SALTED CHIPS	£4.95
		PAPADOMS (plain)	£0.90
		PAPADOMS (spicy)	£0.95
		CHUTNEY TRAY	£0.90(per person)



Tandoori, Balti, Biryani & Side Dishes

Tandoori Specialist

All tandoori dishes are marinated with spices, herbs and yoghurt cooked in clay oven & served with fresh salad & mint sauce.

TANDOORI MIX GRILL (comes with a plain nan)	£14.95
DUCK TIKKA	£13.95
CHICKEN TIKKA	£11.50
LAMB TIKKA	£12.50
PANEER TIKKA	£11.95
SALMON TIKKA	£14.95
TANDOORI CHICKEN	£11.95
TANDOORI KING PRAWNS	£14.95
CHICKEN SHASHLIK	£12.25
LAMB SHASHLIK	£12.95
PANEER SHASHLIK	£12.25
KING PRAWN SHASHLIK	£14.95
CHICKEN TIKKA MUSHROOM SHASHLIK	£12.95
TANDOORI FISH	£12.50
DESI LAMB CHOPS	£13.95

Balti Dishes

SPICY CHICKEN TIKKA MASALA BALTI	£12.25
Chicken tikka cooked in fresh cream, coconut, almond and crushed chilli. Slightly hot dish.	
SPECIAL MIX BALTI (chicken, lamb & prawns)	£12.95
TANDOORI MIX BALTI CHICKEN TIKKA, LAMB TIKKA & KING PRAWNS	£13.95
CHICKEN TIKKA BALTI	£12.25
LAMB TIKKA BALTI	£12.95
PRAWN BALTI	£11.95
KING PRAWN BALTI	£14.95
CHICKEN BALTI	£11.95
LAMB BALTI	£12.95
DUCK TIKKA BALTI	£13.95
MIX VEGETABLE BALTI	£11.50

All baltis are recommended with a nan bread.

Extra mushroom, sag or any assortment of vegetables can be added for £1.00. ask your server for recommendation.

Biryani Dishes

Exquisite recipe from mughal days combines your choice of items from below with fragrant basmati rice, cooked with light spices. Comes with medium vegetable curry.

HANDI BIRYANI (mixed tikkas, keema & tandoori chicken)	£13.95
CHICKEN TIKKA	£12.25
LAMB TIKKA	£13.50
CHICKEN	£11.95
LAMB	£12.95
PRAWN	£11.50
KING PRAWN	£14.95
TANDOORI CHICKEN	£10.95
MIX BIRYANI (chicken, lamb & prawn)	£11.95
CHEFS SPECIAL BIRYANI (chicken tikka, lamb tikka & king prawn Omelet on top)	£14.95
VEGETABLE BIRYANI	£11.50
Masala Enda (Egg) Biryani	£11.50

Vegetable Side Dishes

CHANA MASALA	£5.50
(boiled chick peas medium spiced)	
MIX VEGETABLE CURRY OR BHAJI	£5.50
DHALL SAAG (lentils & spinach)	£5.50
SAAG BHAJI (spinach)	£5.50
BHINDI BHAJI (okra)	£5.50
BOMBAY POTATOES	£5.50
TARKA DHALL (lentils)	£5.50
MUSHROOM BHAJI	£5.50
GOBI BHAJI (cauliflower)	£5.50
SAAG ALOO (spinach & potato)	£5.50
SAAG PANEER (spinach & cottage cheese)	£5.50
MOTOR PANEER (peas & cottage cheese)	£5.50
MISHTI LAO BHAJI (sweet pumpkin)	£5.50
BAINGON MOTUR (aubergine & green peas)	£5.50
SAAG KHUMBI (spinach & mushroom)	£5.50
ALOO GOBI (cauliflower & potato)	£5.50
ALOO BHINDI (potatoes & okra)	£5.50
STIR FRIED MUSHROOM MOTUR	£5.50

(mushroom and green peas)

Appetisers

Appetisers to share (for 2 or more people)

SHAHI PLATTER**£13.95**
An appetising range of full flavoured kebab. Including fish, chicken and lamb.

CHITTAGONG SEAFOOD PLATTER**£14.95**
Combination of Fish tikka, prawns and king prawns

VEGETARIAN PLATTER**£11.95**
Samosa, onion Bhaji and paneer tikka.

Appetisers Seafood

MUSSELS**£5.95**

SALMON TIKKA**£7.95**
Clay oven baked salmon steak coated in sprinkled turmeric & rock salt.

PRAWN COCKTAIL**£5.50**
Prawns bedded on salad, topped with chopped tomatoes, cucumber & cocktail sauce

TANDOORI FISH**£5.50**
Succulent fillet fish marinated & then stuffed with ground herbs & barbecued in the clay oven

FISH PAKORA**£5.50**
Diced fish fillets on a mildly spiced dough mixture & deep fried.

TANDOORI KING PRAWNS.....**£7.95**
Giant sized prawns, marinated in garam masala & green herbs & carefully skewered over the tandoor.

KING PRAWN BUTTERFLY.....**£6.95**
Slightly spiced king prawn covered in breadcrumbs & deep fried.

PRAWN ON PURI.....**£6.50**
prawn cooked in mild, spicy sauce with finely chopped onions, fresh tomatoes, coriander, various spices & herbs

KING PRAWN ON PURI**£7.95**
King prawn cooked in mild, spicy sauce with finely chopped onions, fresh tomatoes, coriander, various spices & herbs.

Appetisers Vegetables

MASALAS' VEG SOMOSA.....**£5.50**
Hand made freshly prepared mix vegetable triangular savouries.

SOMOSA CHATT**£5.50**
Maharashtrian street food savory, served with vegetable somosa chick peas and topped with medley of chutney and yoghurt dip.

SPICED POTATO GARLIC MUSHROOM.....**£5.50**
lightly spiced with masala Herbs and spices served with a batura bread.

ONION BHAJI**£3.95**
Chopped onions filled flour balls mixed with lentils & potato. Mildly spiced with ground herbs.

FRIED GARLIC MUSHROOM**£4.50**
Sauted Mushrooms swimming in a silky garlic butter sauce And fried onions.

VEGETABLE STUFFED PEPPER**£5.50**
Lightly spiced grilled green pepper stuffed with spicy vegetable with mushrooms & herbs.

PANEER TIKKA**£5.50**
Cubes of succulent (cottage cheese), medium spiced marinated & dry roasted in a clay oven.

Appetisers Chicken & Meat

MASALAS' LAMB SOMOSA**£5.95**
Hand made minced meat triangular savouries.

NARGIS KEBAB**£5.95**
Spiced minced lamb stuffed with boiled egg. Dressed with plain omelette

TANDOORI LAMB CHOPS**£6.95**
Highly spiced lamb chops, marinated & flamed cooked in a tandoori oven

IMLI IMLI IMLI.....**£6.95**
A hot, sweet & sour flavoured starter with chicken & lamb with prawns pan fried with chilli pepper & garlic. Served with slice of batura.

LAMB CHILLI GARLIC PURI.....**£7.50**
Marinated lamb spiced with fresh chilli. Served inside a Puri bread.

SPICY LAMB WRAP**£6.50**
Spicy minced lamb stir fried with spinach & garlic wrapped on a thin crispy thick bread.

TIKKA TIKKA WRAP**£6.95**
Chicken & lamb tikka stir fried with fresh onions & peppers, flavoured with chat masala.

CHICKEN TIKKA.....**£5.95**
Tender pieces of chicken marinated in special tikka paste & cooked in a tandoori oven.

LAMB TIKKA.....**£6.95**
Tender pieces of lamb marinated in special tikka paste & cooked in a tandoori oven

DUCK TIKKA**£7.95**
Tender pieces of duck marinated & cooked in a tandoori oven.

TANDOORI CHICKEN**£5.95**
Whole pieces of chicken on the bone, marinated & roasted in a tandoori oven.

MASALA SPECIAL KEBAB**£7.95**
A mixture of chicken tikka, minced lamb & tandoori king prawn. served with omelette on top.

SHEEK KEBAB**£5.95**
Spicy minced lamb cooked in a tandoori oven

SHAMI KEBAB**£5.95**
Minced lamb cooked flat on a pan

MIXED KEBAB.....**£6.95**
A mixture of chicken tikka, lamb tikka & seekh kebab

CHICKEN PAKORA**£5.50**
Diced piece of tikka on a highly spiced dough mixture & deep fried.

STUFFED PEPPER (chicken/meat)**£6.50**
Lightly spiced grilled green pepper stuffed with spicy chicken tikka or lamb tikka

CHICKEN/LAMB CHATT PURI.....**£6.95**
Succulent pieces of chosen tikka cooked with onions, tomatoes, herbs, spices & special chat masala on a crispy dough bread.

CHICKEN TIKKA GARLIC MUSHROOM**£5.95**
A truly tantalising starter with hint of chilli & tamarind. Served with a batura bread.



House Specialities & Chefs Signature Dishes

House Specialities

All house specialist dishes are prepared with marinated meat or paneer.

TIKKA MASALA CHICKEN/LAMB/PANEER£11.95
Clay oven cooked chosen tikka, recooked with fresh cream, almond and coconut to create a desirable taste.

MAKHANI CHICKEN/LAMB/PANEER£11.95
Marinated chosen tikka cooked with special sauce, made with fragrant spice, butter almond coconut and cream.

BUTTER CHICKEN/ LAMB/ PANEER£11.95
Marinated chicken tikka, cooked in exotic sauce with ground almonds, butter, coconut and fresh cream.

PASSANDA CHICKEN/LAMB/PANEER£11.95
Clay oven cooked chicken or lamb cured in yoghurt, almond, cream and coconut create a distinctive taste.

SHASHLICK BHUNA CHICKEN/LAMB/PANEER ..£12.25
Pieces of tikkas first slow roasted in clay oven with tomatoes, capsicum and onion and then cooked in delicious bhuna style sauce.

NAGA CHICKEN/LAMB/PANEER£12.25
Freshy marinated and cut in to cubes slow cooked with Bangladeshi extra hot Naga chilli, spices and herbs to create a rich and spicy taste.

SHIMLA MIRCHI CHICKEN/LAMB/PANEER ...£12.25
A carefully spiced dish with bay leaves & fresh garam masala, prepared with ginger. A homestyle dish, medium strength but recommended slightly hot

REZALAH CHICKEN/LAMB/PANEER£12.25
A classic dish from the North of Bengal, expertly spiced with selected herbs & spices, garnished with sauted tomatoes, fried onion, chilli peppers & fresh coriander

KARAI SPECIAL CHICKEN/LAMB/PANEER£12.25
Chicken tikka or lamb tikka cooked in a karai with special spiced chopped onions, tomatoes and capsicum to create an aromatic flavour.

CHILLI MASALA CHICKEN/ LAMB/PANEER£12.25
Cooked with green chillies, hot spices, herbs and fresh coriander. A beautiful flavoured dish for hot curry lovers.

JALFREZI CHICKEN/ LAMB/PANEER£12.25
Nation famous fairly hot dish created with fresh green chillies, sliced onions, red and green capsicum and fresh coriander.

ACHARI CHICKEN/ LAMB/PANEER£12.25
Home made spiced and herbs tikka cooked in a pickled sour thick sauce.

GARLIC TIKKA BHUNA CHICKEN/LAMB/PANEER£12.25
Fried garlic cooked with spice, herbs, and coriander.

NAWABI ALAM CHICKEN/LAMB/PANEER£12.95
Delicious chicken, lamb or paneer cooked in fresh bean, green chilli and garlic. Slightly Hot

Chef’s Signature Dishes

LAMB SHANK£14.95
An excellent presentation of a whole lamb shank, slow cooked with shallots fresh root ginger, fresh herbs & spices.

Cook in a slightly hot onion sauce with mince meat.
Served with Garlic Nan
MASALA SPECIAL£12.95
Slow Marinated chicken cooked with cream, almond, coconut, spinach, minced meat, cheese & garam masala.
Perfect upgrade for a tikka masala lovers.

ROSHUNI MIRCH CHICKEN£12.95
Freshly slow cooked chicken in garlic & ginger based sauce topped with fresh tomatoes and fresh chilli. Very popular dish, highly recommended. Madras Hot

DESI NAGA13.95
Very hot and spicy, cooked with chicken tikka & king prawns, aubergine and spinach in Bangladeshi naga pickle.

GARLIC CHICKEN TIKKA CHILLI TAWA£12.95
Pan cooked chicken, diced fried garlic and fresh chillis.
Slightly Hot

MIX JALFREZI£12.95
Chicken, lamb & prawn cooked with onions & green peppers together with a dozen spices & green herbs. Madras Hot

HOT & SPICY LAMB WITH POTATO£12.95
Lamb prepared in a tangy hot & spicy sauce garnished with potato.

SHAHI SPECIAL£12.95
Chicken tikka, lamb tikka, minced meat and prawns cooked in authentic tomato based medium sauce.

MASALA LAMB CHOPS SEPECIAL£13.95
Lamb chops cooked in chef’s sepecial sauce, slightly hot dish. Served with batura bread.

TANDOORI CHICKEN MASALA£13.95
Tandoori chicken on the bone then cooked with spiced minced meat and a boiled egg. Topped with special tandoori herbs and herbs. (Comes with rice and sag aloo)



Classics & Speciality Dishes

The Classics

Our selection of ‘Old Time Favourites’ - these dishes are recognised by everyone and have been enjoyed by generations of Indian food lovers. Your choice of dishes can be prepared with any of the following

Chicken£11.25
Lamb£11.50
Chicken tikka£11.50
Lamb tikka£12.25
Prawn£11.25
King prawn£14.95
Vegetable£10.95
Duck tikka£13.95
Paneer tikka£11.50

BHUNA
A thoroughly garnished dish with coriander, onions, capsicum, tomatoes & a fresh selection of spices
Medium dry, a well balanced dish

PATHIA
Cooked in medium spices producing a hot, sour & sweet taste

DOPIAZA
Cooked with chunky green peppers, caramelised onions & tempered seeds. Slightly hot taste

DHANSAK

A sweet, sour & hot dish, cooked with lentils & fresh pineapples. A chosen dish.
KORMA

A mild, sweet exotic creamy sauce cooked with almond, butter, coconut & cream. A good choice for beginners.
ROGAN JOSH

Tomato flavoured dish, medium dry cooked with fresh herbs & ground spices. Garnished with fresh chopped tomatoes, onions, coriander.

MADRAS
A hot dish cooked with finely chopped onions, tomatoes & fresh herbs.

SAGWALA
Medium hot dry dish cooked with spinach, tomato, onion & coriander.

VINDALOO
A perfect fiery dish for the people who likes a Madras and want to step it up.

PHALL
Just one way to describe it, there's NOTHING hotter.

English Dishes

Every dish includes fresh salad and chips
SIRLOIN STEAK£13.95
FRIED OR ROAST CHICKEN£9.95
OMLETTE (chicken, prawn or mushroom)£9.95
CHICKEN NUGGETS£9.95

Speciality Dishes Seafood

MASALA SCALLOP BUNJA14.95
Scallop cooked in authentic Spice, garlic, ginger and spinach. Slightly Hot

MASALA MUSSELS CURRY14.95
Delicious Mussels cooked in cheg’s special spicy & Cream. Medium Hot

TANDOORI KING PRAWN MASALA14.95
Clay oven cooked jumbo king prawns, caramelised with fresh cream, almond and coconut to create a desirable taste mild creamy taste.

SEAFOOD TROPICAL OF COXS BAZAAR£14.95
A King prawns, prawns, fish curry from the coast of coxs bazaar, Bangladesh. Slightly hot in spice.

ADA KING PRAWN JHALL£14.95
King prawn in ginger laced onion and sweet chilli sauce.

SAGGAR SPECIAL£14.95
King prawns cooked with tomatoes, onion, garlic and ginger, then wrapped with spinach and cheese sauce.

RASOON KI SALMON£14.95
The famous Bengali speciality pan fried salmon steak simmered in freshly ground spices cooked with caramelised garlic sauces.

KING PRAWN CHILLI GARLIC£14.95
King prawns in garlic and chilli sauce with fresh coriander. A slightly hot and spicy dish.

Speciality Dishes Chicken

HONEY MIRCH CHICKEN£11.95
Chicken breast in a sweet and spicy sauce using organic honey.

CORIANDER CHICKEN£11.95
An exception chicken curry in a smooth gravy well flavoured

CHICKEN JHAL£11.95
A Bangla version of jalfrezi diced breast pieces of chicken in a slightly hot and tangy sauce, flavoured with bell peppers.

CHICKEN MEVA MANGO£11.95
Diced pieces of chicken mildly spiced , cooked with mango, almond, coconut and cream. Mildly flavoured.

CHICKEN RASAM£11.95
Supreme pieces of chicken breast sauted in garlic and ginger paste, Bangla marrow spiced with freshly ground coriander seeds, turmeric and a hint of red chilli. Desi style dish, medium strength.

TAMARIND CHICKEN£11.95
Chicken tikka in a smooth sweet and sour taste blended with fresh tamarind.

BOMBAY CHICKEN£11.95
Cooked chicken with organic boiled egg, fresh potatoes, onion, garlic and ginger.

Speciality Dishes Lamb

PATRANI LAMB£12.50
Lamb cooked with butternut squash, special Asian herbs & spices, slightly hotter then medium

LAMB SHATKORA£12.50
Lamb cooked with fresh Bangladeshi lime(shatkora), slightly hotter, tangy in taste.

OLIVE TREE£12.50
Lamb cooked with olives and fresh curry leaves flavoured with mustard and ginger.

ZAFRANI LAMB£12.50
Medium spiced lamb cooked with baby aubergine.

ZEERA LAMB MADRAS£12.50
Lamb cooked with zeera (cumin seeds) with garlic and ginger with finely chopped coriander. A fiery fragrant dish. For the hot curry lovers.

BINDI GUSTH£12.50
Lady finger & tender pieces of lamb with selected okra prepared in a tomato & spicy

METHI GUSHT£12.50
Tender pieces lamb cooked with fenugreek and fragrant herbs and spices to give a delicious medium hot flavour.