



masala art

I N D I A N K I T C H E N

STARTERS

PAPADUM 60p

Traditional crisp served with mint sauce and mango chutney

VEGETABLE SAMOSA £1.95

Piping hot Indian triangular patties, stuffed with potatoes and vegetables

ONION BHAJI £2.95

Onion fritters wrapped in gram flour batter and deep-fried

HARRA KABAB £3.95

Finely chopped vegetable patty with grated cheese and homemade spices

CHICKEN WINGS £4.95

Crispy fried chicken wings marinated overnight in ginger and hot spices, grilled in a traditional clay oven

CHICKEN LOLLIPOP £4.95

Chicken marinated overnight in ginger and hot spices and deep fried

CHILLI PANEER £4.95

Pieces of tender sautéed cottage cheese in hot n sweet chilli sauce flavoured with slices of capsicum

PANEER TIKKA £4.95

Paneer cheese marinated in herbs and spices cooked in the tandoor

BOMBAY MIX £2.05

A spicy blend of peanuts and crisps

CHILLI MOGO £4.95

JEERA MOGO £4.95

PLAN MOGO £4.95

CHRISPY BHAJIA £4.95

Slices of potato in batter, fried and served with chutney

SOYA ACHARI TIKKA £6.95

Soya cooked in the tandoor and coated with tangy pickle



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FROM THE GRILL

SEEKH KABAB £4.50

Minced lamb with onion and spices skewered and cooked over charcoal

CHICKEN TIKKA £4.50

Boneless chicken breast marinated in home ground spices, saffron and chargrilled

LAMB TIKKA £4.50

Boneless lamb marinated in secret home ground spices and chargrilled

PANEER SHASHLIK £4.50

A refreshing combination of cottage cheese, onions, tomatoes and green peppers chargrilled

TANDOORI CHICKEN £4.50

The fire and spice of India. Four pieces of spring chicken marinated overnight in yogurt, ginger, ground spices and saffron roasted delicately in our tandoor.

FISH TIKKA £4.95

Pieces of fresh de-boned fish marinated in fresh Indian spices, barbecued in a chargrill oven

LAMB CHOPS £6.95

Lamb chops marinated in traditional spices and barbecued over charcoal

KING PRAWN £12.95

King prawns marinated with yogurt, spices and roasted to perfection in our tandoor

TANDOORI SALMON £5.95

Scottish salmon marinated and cooked in Tandoor, with tamarind dressing

MIXED GRILL £10.95

A hot favourite sizzling combo of chicken tikka, chicken wings, seekh kabab and lamb chops

SEAFOOD MIXED GRILL £11.95

A sizzling combo of King Prawns, soft shell crab, salmon tikka with tomatoes, onions & pepper



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MAIN COURSE

CHICKEN KORMA £6.95

Tender chicken pieces cooked and flavoured in a mild creamy sauce

CHICKEN KARAHI £6.95

Boneless morsels of chicken cooked in spices and flavoured with green coriander

CHICKEN TIKKA MASALA £6.95

Boneless pieces of chicken grilled and cooked in tomato gravy with butter, cream and homemade spices

ROGAN JOSH £6.95

Tender lamb pieces cooked with tomatoes, ginger, herbs and aromatic spices

KEEMA MUTTER £6.95

Minced lamb and green peas cooked with homemade spices and coriander

LAMB KARAHI £6.95

Full flavoured lamb dish made in a spice sauce with tomatoes and onions prepared in a traditional wok

BUTTER CHICKEN £6.95

Boneless chicken pieces partially grilled over charcoal and finished in tomato gravy with butter and cream

DHABA CURRY £6.95

Lamb pieces on the bone cooked on slow heat and in natural flavour

CHILLI CHICKEN £6.95

Stir-fired boneless pieces of chicken flavoured with pepper, soya sauce and a touch of the orient

KARAHI FISH £6.95

Pieces of fish cooked with green chillies, green peppers and homemade spices

PRAWN TIKKA MASALA £10.95

King prawns grilled and sautéed in tomato and cream sauce flavoured with fenugreek leaves



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VEGETABLE MAIN COURSE

Saag Paneer £5.50

Spinach and cottage cheese with ginger, spices and butter

Paneer Makhani £5.50

Cubes of fresh cottage cheese cooked in homemade spices with tomatoes and cream sauce

Paneer £5.50

Green peas and cottage cheese cooked and spiced with thin gravy

Saag Aloo £5.50

Spinach with potatoes salted and cooked in ginger and spices

Channa Masala £5.50

A tangy tribute to chick peas cooked and spiced

Bhindi Masala £5.50

Okra cooked with onion and spiced with dry mango powder

Bombay Aloo £5.50

Spicy potatoes with herbs

Aloo Gobi £5.50

Florets of cauliflower and potatoes stir fried with fenugreek and cooked on dum

Dal Makhani £5.95

Black lentils (urad dal) cooked overnight on the tandoor finished with butter and cream

Dal Tarka £5.50

Yellow lentils cooked with ginger mildly tempered with green chillies

CHINESE CHILLI PANEER £5.95

An Oriental treat made of cottage cheese in a spicy gravy flavoured with chillies and soy sauce

Raita £2.25

Cucumber, onions and tomatoes yogurt dip flavoured with mint, a welcome accompaniment to hot curry



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BIRYANI & RICES

Lamb Biryani £6.95

The finest basmati rice cooked with lamb and authentic spices

Chicken Biryani £6.95

Tender chicken pieces and finest basmati rice flavoured with saffron cooked in a sealed andi

Vegetarian Biryani £6.50

A unique combination of garden fresh vegetables and basmati rice

Mutter Pulao £3.50

Garden fresh peas mixed with fine grade basmati rice cooked with saffron

Egg Fried Rice £3.95

Stir fried rice, perfect accompaniment to chilli chicken

Plain Rice £2.95

Special pearl white boiled rice

King Prawn Biryani £11.95

King prawns cooked with the finest basmati rice and authentic spices

BREADS

Tandoori Roti £1.50
Unleavened bread made from wheat flour

Naan £1.60
Leavened bread from refined flour

Luccha Paratha £1.95
Rich bread made in several layers flavoured with butter

Onion Kulcha £1.95
Leavened bread stuffed with onion and coriander

Garlic Naan £1.95
Leavened bread flavoured with garlic and topped with butter

Aloo Paratha £1.95
Unleavened bread made from wheat flour stuffed with potatoes

Peshwari Naan £2.50
Leavened bread stuffed with nuts and raisins

Keema Naan £2.50
Leavened flour bread stuffed with minced lamb

Roomali Roti £2.50
Thin handkerchief type bread made from fine flour

DESSERTS

Rasmalai £2.25
Special sweet made from fresh cottage cheese and dipped in thick milk

Elaichi Jamun £2.00
Sweet dumplings in cardamom flavoured sugar syrup, served hot or cold

Kheer £2.00
Traditional Indian rice pudding with thickened milk sugar and nuts, cooked on slow heat

Ice Cream £2.25
Vanilla, strawberry and chocolate

Kulfi- Malai & Mango £2.25
Indian ice cream made from fresh milk