# **FLY HIGH** ON FLAVOUŔ

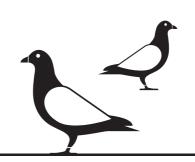




8

8

9



10

11

10

**15** 

#### Note:

- 1. Please speak to our staff for allergen information. Dishes may contain traces of allergen/nuts & any fish dishes may contain bones despite our best efforts.
- 2. Prices include VAT and a discretionary service charge of 12.5% will be added to your bill.

# **NIBBLES**

MASALA PAPADUM BASKET (VG) 4.5

Papadum with spiced salsa.

**CHANA GARLIC (VG)** 

6.5

8.5

Spiced chickpeas with garlic, chilli flakes & curry leaves.

**FISH AMRITSARI BITES** 

Small cubes of fried fish are tossed in carom-spiced batter.



SOUP

SHOTS

2 FOR £4.5

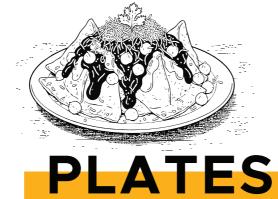
## **RASAM SHOTS (VG)**

Spiced tomato broth in a shot glass.

#### **CHICKEN MUSHROOM**

Chicken & mushroom broth with truffle.

# **SMALL**



#### **CHARMINAR SAMOSA CHAAT**

Samosas with tamarind chutney, mint yogurt, chickpeas, and sev.

#### **AVOCADO & KALE CHAAT**

Kale with avocado, tamarind chutney, pomegranate.

## **BEETROOT LEGACY (VG)**

Beetroot & pine nut croquettes with beetroot hummus and herb garnish.

#### DAHI KA KEBAB (V)

Soft yogurt & paneer patties, pan-fried, lightly spiced, served with green. chut-

#### **KURKURE BHINDI (V)**

Fried okra with seasoning and served with honey-chilli mayo.

#### **COCONUT-COATED CHICKEN FRY**

Chicken in a spiced coconut & gram flour crust, served with curried mayo.

#### **CHILLI GARLIC CORIANDER WINGS**

Fried wings in chili-garlic coriander.

# STARTERS

CAULI KEMPU BANG BANG	
Tempura cauliflower with curry may	0.
MIRCHI PANEER HERA PHERI	
Spicy paneer with peppers & chillies.	
MASALA DOSA	
Golden rice-lentil crepe with spiced potato & chutney.	
CHICKEN UTHAPPAM	
Rice–lentil pancake with chicken, southern spice, and chutney.	
GONGURA WINGS	
Wings tossed in tangy Andhra-style gongura paste.	
CHICKEN LOLLIPOP	
Spicy fried chicken wings with garlic chilli glaze.	
PEPPERY CHICKEN	
Chicken with black pepper, soy, chilli Deppers & sesame.	es,
AUTTON CUEF DOACT	

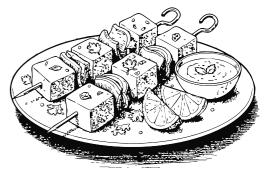
9	PEPPERY CHICKEN
	Chicken with black pepper, soy, chillie peppers & sesame.
3	<b>MUTTON GHEE ROAST</b>
	Slow cooked mutton in spicy Mangalorean masala with ghee.

## **ROASTED GOAN SEA BASS ROLLS**

Goan spiced sea bass with coconut-tomato fondue.

**PRAWN SUKKA** 

Spiced coconut prawns, dry-cooked with curry leaves.



# **TANDOOR**

BASIL PANNER TIKKA (V) Char grilled paneer in creamy blue cheese.	14
TANDOORI BROCCOLI (V) Clay oven roasted broccoli with malai.	11
CLASSIC CHICKEN TIKKA  Chicken marinated in yogurt, ginger, garlic & spices.	13
CHICKEN BHATTI KEBAB  Bhatti-style spicy tandoori chicken with onions & mint chutney.	14
MALAI MURG KEBAB  Grilled chicken with creamy cardamom-cheese marinade.	15
LAMB BHARA Spiced Lamb Chops in mustard oil & yogurt, served with pickled onions and radish-coriander chutney.	19
SCOTTISH SEA TROUT LEMON	17

**VERBENA AND DILL TIKKA** 

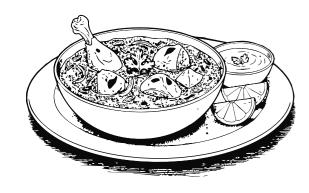
salsa and microgreens.

Scottish sea trout in yogurt, lemon

verbena & spices, with orange-cucumber

MASAKALI 2 मसकली 2 MASAKALI 2 मसकली 2 MASAKALI 2 मसकली 2 MASAKALI 🗸 मसकली 🗗 MASAKALI 🗗 मसकली 🗗 MASAKALI 💐 मसकली





**TANDOORI PRAWNS** 

& garlic, char-grilled.

**TANDOOR RATAN** 

Tiger prawns marinated in yogurt, chilli

Tandoori platter: chicken, malai, lamb,

prawns & paneer with onions & chutneys.

<b>36-HOUR DAL MAKHANI</b>
A Rich, buttery slow-cooked dal.

## **DAL TADKA** Ghee-Infused Yellow Lentils with Spices.

**APRICOT KOFTA CURRY** Apricot-stuffed ricotta & paneer

dumpling cooked in lababdar gravy.

## **PINDI CHOLE**

Chickpeas simmered with onions, tomatoes & spices - Delhi Style.

#### **SMOKED PANEER MAKHANI**

Cottage cheese with tikka masala gravy & smoked butter.

#### **OLD DELHI BUTTER CHICKEN**

Chicken cooked with spiced tomato gravy and butter & creamy sauce.

#### **CHICKEN LABABDAR**

Chicken cooked in rich tomato-onion gravy with aromatic spices.

#### **MURGHA MUSALLAM**

21

38

12

11

16

14

16

16

16

Chicken tomato base with tandoori pieces, garnished with boiled eggs, cream & butter.

#### **METHI MUTTON CURRY**

Slow-cooked mutton with fenugreek, onions & warming spices.

#### **LAMB RARA**

Slow-cooked lamb and spiced minced lamb in rich tomato-onion gravy.

#### FISH MOILEE

Kerala Fish Curry poached in coconut milk with ginger, chillies & curry leaves.

#### **GOAN PRAWN CURRY**

Prawns in tangy coconut gravy with kokum & Goan spices.

#### PALAK-COURGETTE KICHADI

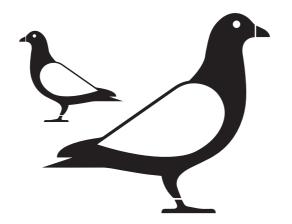
Rice, lentils, spinach & courgette cooked with spices, served with aubergine vindaloo and crisp spinach.

## **GUSHT GOOZAN NI SIB ZAMINI TARD**

{Venison saliboti} slow-cooked in a Irani style tomato-onion gravy infused with ginger, garlic, red chillies, and warm spices garnished served with crispy straw potatostraw potato.

#### Note:

- 1. Please speak to our staff for allergen information. Dishes may contain traces of allergen/nuts & any fish dishes may contain bones despite our best efforts.
- 2. Prices include VAT and a discretionary service charge of 12.5% will be added to your bill.



# BIRYANI

## **ROYAL TIGER BIRYANI MSK SPECIAL**

**17** 

18

19

18

19

16

22

Basmati rice layered with marinated tiger prawns, quail egg, chicken malai, and lamb chops, cooked with saffron, whole spices, caramelized onions, fresh herbs, served with raita.

#### PANEER TIKKA BIRYANI

Basmati rice with marinated paneer, caramelized onions, saffron & spices.

## **VEGETABLE BIRYANI (VG)**

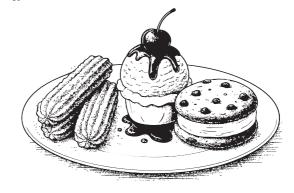
Vegetables and basmati rice cooked together with saffron, herbs, and spices.

#### HYDERABADI CHICKEN BIRYANI

Fragrant basmati rice with marinated chicken, slow-cooked in a dum-style, served with raita.

#### **LAMB BIRYANI**

Lamb with caramelized onions and spices, layered with saffron basmati rice.



# SIDES **SAFFRON PULAO RICE** STEAMED BASMATI RICE **JEERA RICE CUCUMBER RAITA KACHUMBER**

BREAD/

RICE/

4.5

4.5

5.5

# DESSERT

<b>GULAB JAMUN CHURROS</b>	8
Crispy churros, gulab jamun, cinnamon sugar, rose syrup & saffron cream.	
APRICOT DELIGHT	8
Sweet dried apricots with nuts in the chef's cream.	
RASMALAI TRES LECHES	8
Ghee elaichi cake with saffron milk, rose & pistachio.	

CE CREAM SELECTION	6
/anilla   chocolate   strawberry	

MASAKALI 2 मसकली 2 MASAKALI 2 मसकली 2 MASAKALI 2 मसकली 2 MASAKALI 2 मसकली 2

MASAKALI 🛷 मसकली 🛷

MASAKALI 🛂 मसकली 🛂

45

16

**15** 

18

21

NAAN

Plain | Butter | Garlic

**TANDOORI ROTI** 

**PESHAWAR NAAN** 

Plain | Butter

raspberry meringue & chocolate sauce.

**BOURNVITA SANDWICH** 

Ice cream layered with sponge,



8