



मसकली
MASAKALI
INDIAN FINE DINING + COCKTAILS



CHRISTMAS MENU

£45pp

(A glass of House Wine, Prosecco, or a Pint of Beer for an additional £5 each)

– NIBBLES –

Chana Garlic

Cooked chickpeas tossed in spiced garlic oil with roasted garlic, chilli flakes, and crispy curry leaves. Finished with a hint of lemon zest and sea salt.

Fish Amritsari

Tender tilapia cubes fried in a carom-spiced batter, tossed with lemon-butter for a zesty finish.

– SOUP SHOTS (CHOOSE ONE) –

Rasam Shot – South Indian spiced tomato broth served warm in a shot glass.

Mushroom Shot – A velvety reduction of slow-cooked chicken broth and mushrooms, infused with truffle oil.

– STARTERS TO SHARE –

Dahi Ka Kebab – Soft yogurt and paneer patties, crisp on the outside and creamy inside, lightly spiced and pan-fried. Served with green chutney for a tangy kick.

Kurkure Bhindi – Thinly sliced, deep-fried okra dusted in chickpea flour and MASAKALI seasoning powder. Served with honey-chilli mayo.

Scottish Sea Trout – Fillets marinated overnight in a light yogurt base infused with fresh lemon verbena, dill, and Indian spices. Served with orange cucumber salsa and microgreens.

Lamb Bhara – French-trimmed lamb chops marinated with mustard oil, raw papaya, hung curd, and fresh coriander paste. Accompanied by pickled onions and white radish-crushed coriander chutney.

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– MAIN COURSE (CHOOSE ONE) –

All served with Rice/Naan

Gusht Guzan (with Roti or Rice) – Venison saliboti slow-cooked in Irani-style tomato-onion gravy with ginger, garlic, red chillies, and warm spices. Garnished with crispy straw potato.

Seabass Tawa Fiesta – Pan-seared sea bass fillet served with a baby-potato crush, topped with succulent prawns and fresh spring onions.

Methi Mutton Curry – Slow-cooked mutton with fenugreek, onions, and warming spices.

Goan Prawn Curry – Prawns in a tangy coconut gravy with kokum and Goan spices.

Apricot Kofta Curry (with Rice or Bread) – Apricot-stuffed ricotta and paneer dumplings cooked in rich lababdar gravy.

36-Hour Dal Makhani – A rich, buttery, slow-cooked dal.

– DESSERTS (CHOOSE ONE) –

Apricot Delight – Sweet and fruity dessert made with deseeded dried apricots and nuts, dressed in the chef's signature sweet cream.

Bonavita Sandwich – Layers of creamy Bonavita ice cream sandwiched between soft sponge cake, topped with a torched raspberry meringue crust and chocolate sauce.

Traditional Christmas Pudding – Rich, steamed festive pudding with dried fruits, nuts, and winter spices, served with velvety brandy sauce.

Dietary Information

Please ask our team for vegan options.

Kindly inform us of any allergens before ordering.

Service Charge

A 12.5% discretionary service charge will be added to your bill.

Masakali.co.uk

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