

मसकली

# MASAKALI

INDIAN FINE DINING + COCKTAILS

## CHAKHNA

Our Chakhnas are a refreshing take on the Indian bar snacks, inspired by what Indians love munching with every drink and pint

- PAPADUMS BASKET** ..... £4.25  
A crispy assortment of papadums served with a variety of chutneys and dips, perfect for starting your meal with a satisfying crunch and a burst of flavour.
- MASALA PAPADUM** ..... £2.75  
Popular Indian appetizer that combines the crispiness of papadum with spicy and tangy toppings
- ROASTED MASALA PEANUTS** ..... £5.25  
Blend of crispy peanuts coated in a flavourful mix of spices, offering the perfect balance of heat and tanginess

## CHAATS

Finger licking good snacks from the streets of India, you won't be able to stop at just one

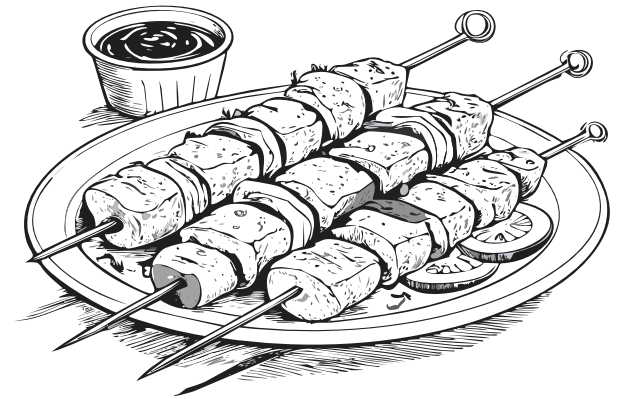
- PANI PURI** ..... £7.25  
Crispy puffed tarts filled with spiced potatoes and chickpeas, served with Mint & Coriander water.
- KALE PAKORA CHAAT** ..... £8.25  
Crispy kale fritters, chilled yogurt mousse, tamarind & herb chutney, salsa and sev.
- CHARMINAR SAMOSA CHAAT** ..... £8.25  
Crispy, flavorful samosas served with a tangy, spicy chat topping for a burst of authentic Indian street food taste.



## STARTERS

Regional selection of tapas, cutlets and snacks with a showcasing pan Indian

- BETROOT CHOP** ..... £9.25  
Beetroot croquette served with goat cheese aioli
- BHINDI KURKURE** ..... £9.25  
Tasty and super crispy fries made with tender okra pods, gram flour & spices
- CAULI KEMPU BANG BANG** ..... £9.25  
Crispy tempura cauliflower coated with our own spicy curry mayo
- HARA BHARA KEBAB** ..... £9.25  
A tasty vegetarian kebab made with spinach, peas, and potatoes, lightly spiced and served with mint chutney.
- ONION BHAJI** ..... £6.75  
Crispy, golden-brown onion fritters made from thinly sliced onions coated in a spiced chickpea flour batter and deep-fried until crunchy.
- VEGETABLE SAMOSA** ..... £6.25  
Crispy pastry filled with spiced mixed vegetables, deep-fried to golden perfection. A tasty and popular snack!
- PANEER 65** ..... £11.25  
Crispy, spicy cubes of paneer marinated in aromatic spices & fried to golden perfection.
- CHILLI PANEER** ..... £11.25  
Cubes of paneer sautéed with bell peppers, onions, spicy chili sauce, creating a deliciously tangy and spicy dish that's perfect as an appetizer or side.
- VEGETABLE MANCHURIAN** ..... £11.25  
Crispy vegetable balls tossed in a tangy, Savory Indo-Chinese sauce, packed with Flavors of garlic, ginger, and soy
- SALT & PEPPER MUSHROOM** ..... £11.25  
Golden-fried mushrooms tossed with zesty blend of salt, cracked pepper & aromatic spices, finished with a sprinkle of fresh herbs for a delightful crunch and flavour-packed bite.
- CHICKEN LOLLIPOPS** ..... £12.25  
Succulent chicken wings marinated & fried to perfection, served on the bone for a fun, flavourful treat. Crispy on the outside and juicy on the inside, these lollipops are great for sharing!
- CHICKEN 65** ..... £12.25  
A crispy, spicy fried chicken dish from South India, often served as an appetizer. It's typically marinated in spices and can be tossed in a medium-spiced yogurt sauce for added flavour.
- GONGURA SPICY WINGS** ..... £12.25  
Chicken wings tossed in a fiery Gongura (sorrel leaf) sauce, bursting with tangy heat and authentic South Indian flavour
- CHILLI CHICKEN** ..... £12.25  
A spicy Indo-Chinese dish featuring crispy fried chicken pieces stir-fried with bell peppers and onions in a tangy sauce.
- STREET STYLE CHICKEN PAKORA** ..... £12.25  
Popular and flavorful Indian street food snack made with bite-sized chicken pieces coated in chefs secret flour batter and deep fried until crispy and golden brown
- MUTTON GHEE ROAST** ..... £13.25  
Made with tender mutton pieces cooked in a spicy aromatic masala, enriched with ghee (clarified butter). Rich & flavorful south Indian Dish
- AMRITSARI FRIED FISH** ..... £13.25  
Is a popular Punjabi dish known for its crispy and flavorful coating, delivered from a unique blend of spices, gram flour and yogurt
- TAWA FISH** ..... £13.25  
Fresh fish fillets lightly marinated in Indian spices and pan-seared on a tawa for a smoky, flavorful finish.
- SOUTHERN CRUNCH PRAWNS** ..... £13.25  
Crispy deep-fried prawns coated in a flavourful batter, served as a delicious appetizer or snack. Perfectly crunchy and full of taste!



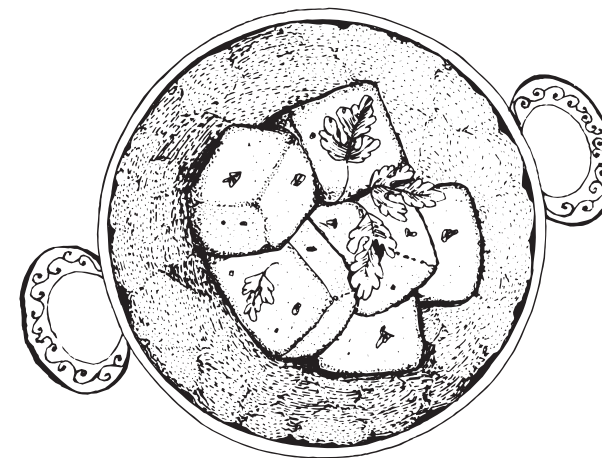
## TIMELESS KEBABS

- CLASSIC PANEER TIKKA** ..... £12.25  
Marinated cubes of paneer grilled to perfection, featuring a flavourful blend of spices and herbs.
- MALAI PANEER TIKKA** ..... £12.25  
Tender pieces of paneer marinated in rich & creamy blend of spices, grilled to perfection. This dish is known for its soft texture & flavourful aroma, making it delightful vegetarian appetizer!
- MALAI BROCCOLI** ..... £11.25  
Is a creamy and flavorful Indian dish where Broccoli florets are marinated in rich & creamy sauce made from malai (cream), yogurt and spices and cooked in Clay Oven.
- MASAKALI SPECIAL VEGETARIAN PLATTER** ..... £18.25  
A sumptuous selection of vegetarian delights, including classic paneer tikka, creamy malai broccoli, Hara Bhara Kebab, and crispy onion bhajis, served with an assortment of signature dips. Perfect for sharing!
- CLASSIC CHICKEN TIKKA** ..... £12.25  
Succulent pieces of chicken marinated in rich blend of yogurt & spices, then grilled to perfection. Served with mint chutney & fresh vegetables. Flavourful & popular appetizer!
- ACHARI CHICKEN TIKKA** ..... £12.25  
Aromatic pickle-like flavored chicken tikka.
- MURGH MALAI KEBAB** ..... £12.25  
Tender pieces of chicken marinated in a creamy blend of yogurt, spices, and herbs, then grilled to perfection. This dish is known for its rich flavour and melt-in-your-mouth texture, served with a side of mint chutney!
- HOUSE TANDOORI CHICKEN** ..... £12.25  
Juicy pieces of chicken marinated in a blend of yogurt and spices, cooked in a traditional tandoor for a smoky flavour. Served with fresh salad and mint chutney, this dish is a classic favourite!
- KASHMIRI SEEKH KEBAB** ..... £12.25  
Popular dish originated from Kashmir region made with mince lamb and aromatic herbs and spices & a sour cream filling in the center.
- TANDOORI PERI-PERI LAMB CHOPS** ..... £14.25  
A fusion dish that combines the flavors of Indian tandoori cooking with a fiery heat of peri-peri seasoning.
- CAROM SPICED SALMON** ..... £14.25  
Grilled salmon seasoned with aromatic carom seeds and a blend of spices, creating a flavourful and succulent dish. Served with a side of tangy sauce, it's a delightful option for seafood lovers!
- MASAKALI SPECIAL TANDOOR MIX GRILL** ..... £24.25  
A delightful assortment of marinated chicken, lamb, and fish, grilled in a traditional tandoor for rich flavours and smoky aromas. Served with a variety of dips and fresh salad, this dish is perfect for sharing!

## CURRIES

<b>DEEWANI HANDI</b> .....	<b>£13.25</b>
<i>Mix vegetables simmered in mildly spiced onion and cashew gravy.</i>	
<b>36 HOURS DAL MAKHANI</b> .....	<b>£12.25</b>
<i>A classic slow cooked dal, flavorful and rich with a generous dose of butter.</i>	
<b>LASOONI DAL TADKA</b> .....	<b>£11.25</b>
<i>A flavorful lentil dish tempered with garlic and spices, cooked to perfection. Served with a hint of freshness. It's a delicious accompaniment to rice or bread.</i>	
<b>SMOKED PANEER MAKHANI</b> .....	<b>£13.25</b>
<i>Paneer with tikka masala gravy &amp; smoked butter.</i>	
<b>APRICOT KOFTA CURRY</b> .....	<b>£13.25</b>
<i>Apricot stuffed ricotta &amp; paneer dumpling cooked in cashew gravy.</i>	
<b>ALOO GOBHI</b> .....	<b>£12.25</b>
<i>A classic Indian dish made with tender potatoes and cauliflower cooked with spices, offering a flavorful and comforting vegetarian option.</i>	
<b>BHINDI DO PYAZA</b> .....	<b>£13.25</b>
<i>A flavorful dish made with tender okra sautéed with onions and spices, offering a delightful taste and texture.</i>	
<b>PALAK PANEER</b> .....	<b>£13.25</b>
<i>A classic North Indian dish featuring soft paneer cubes simmered in a creamy, spiced spinach gravy.</i>	
<b>BAGARA BAINGAN</b> .....	<b>£12.25</b>
<i>A rich and flavourful dish featuring tender eggplant cooked in a spiced peanut and sesame sauce.</i>	
<b>KADAI MUSHROOM</b> .....	<b>£12.25</b>
<i>A delicious dish of mushrooms cooked with bell peppers and onions in a spiced tomato gravy, flavoured with aromatic spices.</i>	
<b>VEGETABLE JALFREZI</b> .....	<b>£13.25</b>
<i>A vibrant mix of vegetables cooked in a spicy and tangy tomato based sauce with aromatic spices.</i>	
<b>OLD DELHI BUTTER CHICKEN</b> .....	<b>£14.25</b>
<i>Chicken cooked with spiced tomato gravy and butter &amp; Creamy sauce.</i>	

<b>ANDHRA STYLE CHICKEN CURRY</b> .....	<b>£14.25</b>
<i>Spicy and flavourful home style chicken (On Bone) curry (if you prefer Boneless Chicken, please mention to order taker)</i>	
<b>CHICKEN TIKKA MASALA</b> .....	<b>£14.25</b>
<i>Tender pieces of marinated chicken cooked in a rich, creamy tomato based sauce, infused with aromatic spices.</i>	
<b>MUGHLAI CHICKEN KORMA</b> .....	<b>£14.25</b>
<i>A rich and creamy chicken curry made with a blend of aromatic spices, yogurt, and nuts, creating a luxurious sauce.</i>	
<b>KADAI CHICKEN</b> .....	<b>£14.25</b>
<i>Tender chicken cooked in a spiced tomato-based gravy with bell peppers, onions, and a blend of aromatic spices.</i>	
<b>CHICKEN VINDALOO</b> .....	<b>£14.25</b>
<i>A spicy and tangy chicken curry made with a blend of vinegar, garlic, and traditional spices. This bold dish is known for its heat and flavour</i>	
<b>LAMB ROGANJOSH</b> .....	<b>£15.75</b>
<i>A classic Kashmiri dish featuring tender lamb slow cooked in a rich and aromatic sauce made with yogurt, spices, and herbs.</i>	
<b>METHI MUTTON</b> .....	<b>£15.75</b>
<i>tender pieces of mutton (goat or lamb) cooked in a rich gravy infused with the earthy taste of fresh fenugreek leaves (methi).</i>	
<b>LAMB KORMA</b> .....	<b>£16.25</b>
<i>Succulent pieces of lamb in a velvety, aromatic sauce with hints of saffron, cardamom, and cream.</i>	
<b>FISH MOLEE</b> .....	<b>£15.25</b>
<i>It's a delicately flavored fish stew that combines the richness of coconut milk with the tanginess of tomatoes and subtle heat of spices. A traditional dish from Kerala region of south India.</i>	
<b>GOAN PRAWN CURRY</b> .....	<b>£16.25</b>
<i>Succulent prawns cooked in a rich coconut milk sauce with a blend of spices and tangy tamarind, capturing the vibrant flavours of Goa.</i>	



## BREADS, RICE AND SIDES

<b>NAAN</b> .....	<b>£3.75</b>
Plain   Butter	
<b>GARLIC NAAN</b> .....	<b>£4.25</b>
<b>TANDOORI ROTI</b> .....	<b>£3.75</b>
Plain   Butter	
<b>PESHAWARI NAAN</b> .....	<b>£5.75</b>
<i>A soft, fluffy, and slightly sweet Indian flatbread stuffed with a delicious filling of crushed nuts, raisins, and aromatic spices)</i>	
<b>STEAMED BASMATI RICE</b> .....	<b>£4.25</b>
<b>SAFFRON PULAV RICE</b> .....	<b>£5.75</b>
<b>JEERA RICE</b> .....	<b>£5.75</b>
<b>RAITA</b> .....	<b>£4.25</b>
<b>KACHUMBAR</b> .....	<b>£4.25</b>

## SIGNATURE KULCHAS & BIRYANI

<b>KULCHA</b> .....	<b>£ 8.25</b>
ONION   POTATO   PANEER	
<i>Kulcha is a type of leavened Indian bread that is popular in North India, particularly in the Punjab region. It is like naan but has a different texture and taste and baked in Clay Tandoor with your choice of filling.</i>	
<b>HYDERABADI CHICKEN BIRYANI</b> .....	<b>£14.75</b>
<i>This is a Kachhi Biryani, meaning partially cooked rice is layered over the marinated raw meat and slow cooked with covering the edges of Vessel to avoid losing the fragrance and is Originated in the kitchens of Nizam of Hyderabad.</i>	
<b>VEGETABLE DUM BIRYANI</b> .....	<b>£14.25</b>
<i>Aromatic basmati rice layered with mixed vegetables and fragrant spices, slow cooked to perfection using the traditional "dum" method. Served with raita, this dish offers a rich and flavourful vegetarian experience.</i>	
<b>LAMB BIRYANI</b> .....	<b>£16.25</b>
<i>A traditional and aromatic rice dish where tender pieces of lamb are marinated in a mix of spices, yogurt, and herbs, then slow cooked with basmati rice in a sealed pot (dum) to lock in the Flavors.</i>	

## WOK – WONDERS

<b>SCHEZWAN CHICKEN FRIED RICE</b> .....	<b>£12.25</b>
<i>Spicy fried rice stir-fried with tender chicken and vibrant vegetables, seasoned with Schezwan sauce for a flavourful kick.</i>	
<b>VEG FRIED RICE</b> .....	<b>£12.25</b>
<i>A delicious mix of stir-fried rice with assorted fresh vegetables, lightly seasoned for a satisfying vegetarian option.</i>	
<b>EGG FRIED RICE</b> .....	<b>£11.75</b>
<i>Fluffy fried rice tossed with scrambled eggs and a blend of vegetables, seasoned for a comforting and hearty dish.</i>	
<b>VEGETABLE HAKKA NOODLES</b> .....	<b>£12.25</b>
<i>Stir-fried noodles tossed with colourful vegetables and flavoured with a hint of soy sauce, offering a delicious taste of Indo-Chinese cuisine.</i>	
<b>CHICKEN NOODLES</b> .....	<b>£12.25</b>
<i>Tender chicken stir-fried with noodles and fresh vegetables, seasoned with savoury sauces for a delightful meal.</i>	

## DESSERT

<b>RASMALAI TRES LECHES</b> .....	<b>£7.25</b>
<i>Ghee elaichi (cardamom) cake with saffron milk, rose &amp; pistachio.</i>	
<b>APRICOT DELIGHT</b> .....	<b>£7.25</b>
<i>Sweet and fruity dessert made with deseeded dried apricots and nuts &amp; dressed in chefs' recipe sweet cream.</i>	
<b>MANGO ANGOORI RABDI</b> .....	<b>£6.75</b>
<i>A rich and creamy dessert made with thickened milk, flavoured with fresh mango puree and topped with soft, bite-sized angoori (mini rasgullas). A delightful treat with a tropical twist!</i>	
<b>KULFI ROYALE WITH RABDI</b> .....	<b>£6.75</b>
<i>Creamy kulfi served with rich, sweet rabdi, topped with nuts for a perfect, indulgent dessert.</i>	

Please ask us about allergens – information available on request. Our food is cooked in kitchens where nuts, dairy and wheat are used.  
A discretionary service charge of 10% will be added to your bill towards welfare of the staff.