

# **STARTERS**

## **STARTERS - VEGETARIAN**

Achari Paneer Shashlik GF

Tandoori Paneer with Peppers and Onions marinated in garlic, yoghurt, pickle and a blend of spices 8.95

Idli Sambar GF V Steamed Rice and Lentil cakes served in Sambar 5.95

Sambar Vada GF V Savoury fried lentil dumplings served in Sambar 6.45

Veg Manchurian DF V Assorted vegetable balls tossed with onion, chili, garlic and soybean sauce 6.95

Kurkure Onion Pakora DF V True Onion Bhaji, The Indian way 5.95

Batata Vada DF GF V Spicy Potato mash tempered with mustard, garlic pattie dipped in Chickpea batter and deep fried 5.95

Vada Pav Spicy Potato mash with garlic dipped in Chickpea batter and deep fried served in a burger bun with Garlic dry chutney and mint sauce 6.95 Punjabi Samosa (2 Pcs). V 4.95

Mixed Veg Starter Onion Pakora, Achari Paneer, Batata Vada 8.95

## THE CHAAT CORNER

Punjabi Samosa Chaat Favourite Indian street food, served on crushed chickpeas, tangy chutneys and yogurt, with special MD spices 6.45

Aloo Tikki Chaat GF Popular Indian Street Food, Potato Patties served on Spiced Chickpeas, tangy Chutneys and Yoghurt 6.45

Uttappam (Plain / Onion / Chilli-Coriander) (2 Pcs) GF DF V South Indian Pizza style savoury pancake made from rice and lentil topped with your choice of topping, served with chutneys and Sambar (a lentil and vegetable stew 8.45

## STARTERS - POULTRY, MEAT AND SEA FOOD

Mirchi Chicken GF Strips of fried chicken thigh tossed with chilli, garlic, mixed bell peppers and onions 7.95

Tarragon Chicken Tikka GF Diced chicken supreme marinated with Tarragon & Coriander paste and tandoori spices 7.95

Chicken Tikka GF Pieces of Chicken thigh marinated in a special spice blend and cooked in the Tandoor 7.95

Gilafi Lamb Seekh GF Rustic minced lamb marinated with special MD spices finished with a cover of onions and peppers 8.45

Koliwada Prawns GF Mumbai style crispy fried prawns with tomato chutney and pickled black radish 9.45

Saufiyani Salmon GF Scottish Salmon, flavoured with a blend of royal cumin, dill and yoghurt 10.95

Mixed Tandoori Starter GF Chicken Tikka, Tarragon Chicken, Lamb Seekh, 10.95



## **MAINS** - VEGETARIAN

Bagara Baingan aur Mirchi GF N Baby Eggplant and Green Chillies in a tangy peanut, white sesame seed, coconut, tamarind sauce 9.95

#### Haveli Kofta GF N Assorted mixed vegetables dumplings with MD spices served in a rich North Indian style sauce 9.95

Ava Petti Panasa Kura GF V Andhra style green jackfruit curry seasoned with mustard 9.95

Chatpate Aloo GF DF V Potatoes cooked with a blend of MD spices 7.95

Subj-Miloni GF V Fresh assorted vegetables & Spinach cooked with MD spices 7.95

Panchmirch Paneer GF N Cottage Cheese pieces, Onions, Capsicum cooked with a special mix of MD spices 8.95 Paneer Butter Masala GF N Cottage Cheese pieces simmered in a rich sauce of tomato, onion, ginger, Cashewnut and butter blended with a special mix of MD spices, finished with fresh cream 8.95

Palak Paneer GF Cottage cheese and spinach cooked with MD spices, tomatoes and onions 8.95

Punjabi Chole GF DF VG Chickpeas cooked in a thick, typical Punjabi sauce of dry mango powder and chilies 6.95

Lehsuni Dal Panchratni GF DF V Traditional Rajasthani lentil delicacy – a delicious and nutritious fusion of different types of lentils, tempered with garlic oil 7.95

Dal Makhani GF Thick black lentil, flavoured with tomato and cream, simmered for hours on a low flame 8.45

# **MAINS** - POULTRY, MEAT AND SEAFOOD

Malabar Pepper Chicken GF Chicken thighs cooked in a spicy black pepper, onion, cardamom and coconut sauce 10.45

Dill and Spinach Chicken GF Chicken cooked with creamed spinach and dill 10.45

Kothamalli Pudina Kozhi Kari GF DF Pondicherry style chicken cooked in a blend of MD spices, coriander and mint 10.45

Butter Chicken GF N Tandoori Chicken Tikka simmered in a tomato & butter sauce laced with cream 10.45

Kashmiri Rogan Josh GF Tender pieces of lamb cooked with Kashmiri red chillies 11.95 Lamb Xacutti GF Lamb cooked in a Goan style sauce of red chilli, poppy seeds, and aniseeds 12.95

Maacher Jhol GF A traditional Bengali and Odiya spicy fish (Tilapia) in yoghurt & Coconut milk stew seasoned with turmeric, garlic, onions, grated ginger and seasoned with Mustard Oil 11.95

Jhinga Kalimirch GF DF King prawn tossed with bell peppers and crushed black pepper 10.95

Mixed Tandoori Platter GF Chicken Tikka, Tarragon Chicken, Lamb Seekh, 13.95



## **BIRYANIS & RICE**

### Vegetable Dum Biryani GF

Long grained Basmati Rice layered and cooked with a mix of seasonal vegetables on dum with aromatic spices. Served with mixed Raita 10.45

#### Kathal Dum Biryani GF

Long grained Basmati Rice layered and cooked with raw jackfruit on dum with aromatic spices. Served with mixed Raita 10.95

#### Hyderabadi Dum Biryani – Chicken GF

Long grained Basmati rice layered and cooked with Chicken pieces on dum with aromatic spices, served Raita 11.95

### Hyderabadi Dum Biryani – Lamb GF

Long grained Basmati rice layered and cooked with lamb pieces on dum with aromatic spices, served with Raita 13.45

Saada Chawal GF DF Steamed Basmati Rice 3.15

Zafrani Pulao GF Basmati rice cooked with aromatic spices and saffron 3.45

#### Tamarind Rice GF DF

Steamed rice mixed with cooked tamarind sauce and tempered with mustard, Chana dal, asafoetida, curry leaves, red chillies and peanuts 3.95

### **INDIAN BREADS**

Tandoori Roti DF Wholemeal flat bread 2.45

Butter Naan Leavened flat bread with melted butter on top 2.75

Plain Naan Leavened flat bread 2.45

Garlic Naan Leavened flat bread with garlic 2.95

Chilli Garlic Naan Leavened bread with green chillies and garlic pieces 3.15 Aloo stuffed Naan Bread stuffed with spiced potato 3.65

Keema Naan Bread stuffed with spiced lamb mince 3.95

Sweet Naan Naan stuffed with coconut and almonds 3.95

Laccha Paratha Special layered bread made with refined flour 3.65

Cheese Naan Naan stuffed with mild cheddar cheese 3.75



Raita GF 2.95

Papad Basket 3.65

### ACCOMPANIMENTS

Selection of Chutneys GF 1.45 Onion Laccha (Sliced Onions) 1.95 Punjabi Style Mixed Green Salad GF DF 3.65

## FOR THE DIEHARD BRITISH CURRY FANS

Chicken Korma GF N 9.95	Chicken Madras GF DF 9.95
Lamb Korma GF N 11.95	Lamb Madras GF DF 11.95
Prawn Korma GF N 12.95	King Prawn Madras GF DF 12.95
Chicken Jalfrezi GF 10.45	Chicken Dhansak GF 9.95
Lamb Jalfrezi GF 11.95	Lamb Dhansak GF 11.95
Lamb Vindaloo GF DF 11.95	
Chicken Vindaloo GF DF 9.95	King Prawn Dhansak GF 12.95



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# DESSERTS

GAJRELA A rich Indian Carrot pudding with Cardamom & Nuts– an all-time favourite 5.95

MATKA KULFI Traditional Indian Ice Cream from the Northern Parts of India 5.95

> GULAB JAMUN Soft milk dough balls 5.95