



MENU

294 High Street, Orpington BR6
0NF
☎01689 60 1429
bookings@masaladabbas.co.uk
info@masaladabbas.co.uk
www.masaladabbas.co.uk

SMALL BITES WITH YOUR DRINKS

Masala Peanuts 3.65

Papad Basket 3.65

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

Tandoori Aloo GF V

Baby new potatoes marinated in a sweet and sour spice blend and cooked in the Tandoor. 5.95

Beetroot Cutlet DF

Grated beetroot and vegetables, mint, flavorful blend of spices served with smoked beetroot yoghurt. 6.95

Sambar Vada GF V

2 Savoury fried lentil dumplings served in Sambar 6.45

Veg Manchurian V

Assorted vegetable balls tossed with onion, chili, garlic and soybean sauce 6.95

Kurkure Onion Pakora V

True Onion Bhaji, The Indian way 6.95

THE CHAAT CORNER

Punjabi Samosa Chaat

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

Liquid Explosion V

Are you Ready for taste explosion? Tiny crisp puris filled with crushed chickpeas and sweet n sour tamarind chutneys with tangy Jal jeera 5.45

Aloo Tikki Chaat GF

Popular Indian Street Food, Potato Patties served on Spiced Chickpeas, tangy chutneys and yoghurt 6.45

Chana Papdi Chaat

Crispy wheat fritters served with spiced chickpeas, diced potatoes, tangy chutneys and yoghurt 5.95

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STARTERS - POULTRY, MEAT AND SEA FOOD

Mirchi Chicken GF DF

Strips of fried chicken thigh tossed with chilli, garlic, mixed peppers and onions 7.95

Lime & Lemon Chicken Shashlik GF

Diced chicken breast marinated with lime leaf with lemon grass and tandoori spices with peppers & onion 8.45

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 8.95

Crunchy Soft-shell Crab GF DF

Spicy battered and fried soft-shell crab with peppers, garlic and tempered MD special mayo 9.45

Koliwada Prawns GF DF

Mumbai style crispy fried prawns with tomato chutney and pickled black radish 8.95

Kashmiri Lamb Chops GF (2 Pcs)

Tender lamb loin chops marinated with Kashmiri chilli, ginger & spices served with chilli mint chutney 12.95

Saufiyani Salmon GF 2 Pcs

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

MAINS - VEGETARIAN

Vankaya Pulusu kooru (Tamarind aubergine)

GF DF V

Diced Aubergine cooked in a chillies, tamarind and jaggery sauce with a blend of spices 9.45

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 DF V

Andhra style green jackfruit curry seasoned with mustard 9.95

Hing Jeera Ka Aloo GF DF V

Potatoes cooked with asafoetida, cumin and a blend of MD spices 5.95 / 7.95

Bhindi Do Pyaaza GF DF V

Okra and Onions stir fried with MD spices 9.95

Tarkari Sadaabahaar GF V

Fresh assorted seasonal vegetables & Spinach cooked with MD spices 7.95

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 V

Chickpeas cooked in a thick, typical Punjabi sauce of dry mango powder and chillies 7.95

Rajasthani Panchmel Dal GF DF V

Traditional Rajasthani lentil delicacy – a delicious and nutritious fusion of 5 different types of lentils, tempered with garlic oil 5.95 / 7.95

Dal Bukhara GF

Thick black lentil, flavoured with tomato, ginger, whole spices and cream, simmered for hours on a low flame 8.95

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MAINS - POULTRY, MEAT AND SEAFOOD

Malabar Pepper Chicken GF

Chicken thighs cooked in a spicy black pepper, onion, cardamom and coconut sauce 10.95

Dill and Spinach Chicken GF

Chicken cooked with creamed spinach and dill 10.45

Kozhi Malliarachi GF DF

Kerala Syrian Christian style chicken cooked in a blend of MD spices, coriander, mint and coconut 10.95

Butter Chicken GF N

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

Chettinadu Vaattu (Duck) GF

Breast of Duck cooked in a traditional Chettinadu style with aromatic spices, curry leaves, tamarind and coconut milk 14.95

Kashmiri Rogan Josh GF

Tender pieces of lamb cooked with Kashmiri red chillies 12.95

Lamb Xacutti GF

Lamb cooked in a Goan style sauce of red chilli, poppy seeds, tamarind, coconut milk 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

Macchi ka Saalan N GF

Salmon marinated in a blend of spices grilled in the Tandoor, served in a peanut, sesame, tamarind and coconut saalan sauce 14.95

Jhinga Kalimirch GF DF

King prawn tossed with peppers and crushed black pepper 11.95

FROM THE TANDOOR

Lamb Chops 3 Pcs GF

Tender lamb chops marinated with Kashmiri chilli, ginger & spices served with chilli mint chutney 17.95

Saufiyani Salmon 3 Pcs GF

Scottish Salmon, flavoured with a blend of royal cumin, dill and yoghurt 15.95

Lime & Lemon Chicken Shaslik

Pieces of Chicken breast and Vegetables marinated in a lime leaf. Lemon grass and special spice blend and cooked in the Tandoor 14.95

MD Tandoori Meat Platter GF

Chicken Tikka, Lime 'n lemon Chicken, Lamb Seekh, 2 pcs each 14.95

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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 Raita 10.65

Kathal Dum Biryani GF

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

Hyderabadi Dum Biryani – Chicken GF

Long grained Basmati rice layered and cooked with chicken pieces on dum with aromatic spices, served with Raita 12.45

Hyderabadi Dum Biryani – Lamb GF

Long grained Basmati rice layered and cooked with lamb pieces on dum with aromatic spices, served with Raita 13.95

Zafrani Pulao GF

Basmati rice cooked with aromatic spices and saffron 3.65

Saada Chawal GF DF

Steamed Basmati rice 3.15

Tamarind Rice GF DF

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

INDIAN BREADS

Tandoori Roti DF

Wholemeal flat bread 2.25

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 flat bread with green chillies and garlic pieces 2.95

Aloo stuffed Naan

Leavened flat bread stuffed with spiced potato 3.65

Sweet Naan

Leavened flat bread stuffed with coconut and almonds 3.95

Cheese Naan

Leavened flat bread stuffed with mild cheddar cheese 3.65

Keema Naan

Leavened flat bread stuffed with spiced lamb mince 3.95

Missi Roti GF DF

Bread made with a mix of spiced chickpea flour and cornflour 3.25

Laccha Paratha

Special layered bread made with refined flour 3.45

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ACCOMPANIMENTS

Selection of Chutneys GF 1.45

Punjabi Style Mixed Green Salad GF V 3.65

Onion Laccha GF V 1.95

Raita GF 2.95

FOR THE DIEHARD BRITISH CURRY FANS

Chicken Korma GF N 10.95

Lamb Korma GF N 11.95

Chicken Dhansak GF DF 10.95

Lamb Dhansak GF DF 11.95

Chicken Jalfrezi GF 10.95

Lamb Jalfrezi GF 11.95

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AVAILABLE DURING LUNCH ONLY

MASALA DOSA GF V

Rice and Lentil pancake stuffed with spiced and tempered potato mash, served with Coconut chutney and Sambar 6.25

IDLI SAMBAR GF V

3 Steamed Rice and Lentil cakes served with Sambar 7.95

VADA SAMBAR GF V

3 Savoury fried lentil dumplings served in Sambar 7.45

MASALA DABBAS THALI for ONE (NOT FOR SHARING)

The Indian style Set lunch – a starter, mains, a vegetable, dal, naan and rice, a complete meal in a plate for one person (FOR Gluten Free and Dairy Free Options, please discuss with the Waiter)

MD Vegetarian Thali 15.95

VEG MANCHURIAN
PANCHMIRCH PANEER
MAKAI PALAK
TADKA DAL
BUTTER NAAN
ZAFRANI PULAO
GULAB JAMOON

MD Chicken Thali 16.95

MALAI CHICKEN
BUTTER CHICKEN
MAKAI PALAK
TADKA DAL
BUTTER NAAN
ZAFRANI PULAO
GULAB JAMOON

MD Vegan Thali 16.45

VEG MANCHURIAN
BHINDI DO PYAZA
TADKA DAL
TANDOORI ROTI
SAADA CHAWAL
SORBET

MD Lamb Thali 17.95

SEEKH KABAB
LABB ROGAN JOSH
MAKAI PALAK
TADKA DAL
BUTTER NAAN
ZAFRANI PULAO
GULAB JAMOON

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DESSERTS

GAJRELA WITH VANILLA ICE CREAM

A rich Indian Carrot pudding served with a scoop of Vanilla ice cream – an all-time favourite 5.95

MATKA KULFI

Traditional Indian Ice Cream from the Northern Parts of India 6.95

GULAB JAMUN WITH VANILLA ICE CREAM

Soft milk dough balls topped with Vanilla ice cream 5.95

SELECTION OF ICE CREAMS

Vanilla, Chocolate, Cinnamon 5.95

SORBET GF

Lemon, Blueberry, Mango 5.95

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KIDS MENU

CHICKEN NUGGETS & FRENCH FRIES. - 6.99

BUTTER IDLI WITH COCONUT CHUTNEY – 5.95

CHICKEN KORMA.& RICE– 7.45

DAL - 5.95

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TASTING MENU – NON-VEGETARIAN 39.95 PP; 59.95 with wines

SHURUAAT (THE BEGINNING)

CHEF'S CHOICE

KUCH CHATPATA (SOMETHING TANGY)

CHANA PAPDI CHAAT

Tekena Sauvignon Blanc, Italy

MURG KI DHUN (CHICKEN)

MURG DO TARIKE – LIME 'N LEMON CHICKEN & CORIANDER & MINT TAWA CHICKEN WITH CHILLI

CORIANDER DIP & KASUNDI YOGHURT

Riesling Alsace Tradition Organic Emile Boyer

SAMUNDAR KI GAHRAYI SE (FROM THE DEPTHS OF THE SEAS)

CHARGRILLED SCOTS SALMON WITH TADKA MAYO, CRAB CROQUETTE WITH BEETROOT KETCHUP

Flagstone Word of Mouth Viognier, Western Cape

PALATE CLEANSER

NIMBUPANI SORBET

PRADHAN SAMAROH (THE MAIN EVENT)

OVEN ROASTED LAMB RUMP, CHICKPEA SPINACH JOSH, PULAO RICE, NAAN

Santiago Pinot Noir, Chile

OR

OVEN ROASTED MASALA BREAST OF CHICKEN, CHICKPEA SPINACH JOSH, PULAO, NAAN

Brunello Lake Garda Merlot, Italy

MITHAI (DESSERT)

KHAJOOR (DATES) HALWA & KHOYA (EVAPORATED MILK) BURFI

Penderyn Independence Madeira cask single malt

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TASTING MENU – VEGETARIAN 34.95 PP; 54.95 with wines

SHURUAAT (THE BEGINNING)
CHEF'S CHICE

KUCH CHATPATA (SOMETHING TANGY)
CHANA PAPDI CHAAT
Tekena Sauvignon Blanc, Italy

TANDOOR SE (FROM THE TANDOOR)

ACHARI PANEER, TANDOORI BROCCOLI SERVED WITH SLOW ROASTED TOMATO CHUTNEY, MUSTARD
MULI (Radish)
Prosecco Superiore Valdobbiadene DOCG

TAWE SE (FROM THE GRIDDLE)

MINI UTTAPPAM, MINI PESARATTU WITH COCONUT CHUTNEY & BEETROOT KETCHUP
Santiago Pinot Noir, Chile

HALKI TALI HUYI (FROM THE FRYING PAN)

BEETROOT CRQUETTE, CRISPY MASALA BAINGAN BHAJA WITH CHILLI CORIANDER DIP & KASUNDI
YOGHURT
Flagstone Word of Mouth Vioginer, Western Cape

PALATE CLEANSER
NIMBUPANI SORBET

PRADHAN SAMAROH (THE MAIN EVENT)

MARINATED OVEN ROASTED CAPSICUM STUFFED WITH FLAVOURFUL VEG BIRYANI, ON A BED OF
CHICKPEA SPINACH JOSH, NAAN
Brunello Lake Garda Merlot DOC, Italy

MEETHA (DESSERT)
KHAJOOR (DATES) HALWA & KHOYA (EVAPORATED MILK) BURFI
Penderyn Independence Madeira cask single malt

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