



MENU

294 High Street, Orpington BR6

0NF

☎01689 60 1429

bookings@masaladabbas.co.uk

info@masaladabbas.co.uk

www.masaladabbas.co.uk

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

MEETHA (DESSERT)

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

Penderyn Independence Madeira cask single malt

A 10% discretionary service charge will be added to your bill. Dishes may contain or have been in contact with nuts. We also can serve vegan. Most of the dishes can be served mild or hot. Please let a member of staff know of any allergies or dietary requirements. GF - Gluten Free DF - Dairy Free V - Vegan N - Contains Nuts GM – Genetically Modified



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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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