



294 High Street, Orpington BR6 0NF

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[www.masaladabbas.co.uk](http://www.masaladabbas.co.uk)

## MENU

### **TASTING MENU – NON-VEGETARIAN 39.95 PP; 59.95 with wines** **(Available only for the entire table)**

**Last orders - lunch by 12:30 pm; dinner by Sun & Mon – 6:30 pm; Wed - Sat – 7:45 pm**

#### 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*

#### MITHAI (DESSERT)

*KHAJOOR (DATES) HALWA, MANGO SORBET & KHOYA (EVAPORATED MILK) BURFI*

*Penderyn Independence Madeira cask single malt*

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**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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## MENU

### TASTING MENU – VEGETARIAN 34.95 PP; 54.95 with wines

(Available only for the entire table)

Last orders - lunch by 12:30 pm; dinner by Sun & Mon – 6:30 pm; Wed - Sat – 7:45 pm

#### SHURUAAT (THE BEGINNING)

*CHEF'S CHOICE*

#### 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*

#### 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)

*KHAJLOOR (DATES) HALWA, MANGO SORBET & KHOYA (EVAPORATED MILK) BURFI*

*Penderyn Independence Madeira cask single malt*

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