

294 High Street, Orpington, BR6 0NF 201689 60 1429 bookings@masaladabbas.co.uk info@masaladabbas.co.uk www.masaladabbas.co.uk

### **NIBBLES WITH YOUR DRINKS**

Masala Peanuts N 3.75 Bhelpuri N 4.00 Papad Basket GF 3.75 Jhal Muri N 3.75

### **STARTERS - VEGETARIAN**

#### HOT STARTERS

Gongura (Sorrell) Paneer Sula GF Sorrell stuffed Paneer with Peppers and Onions marinated in garlic, yoghurt, pickle and a blend of spices 9.45

Beetroot Cutlet DF (1Pc) Grated beetroot and vegetables, mint, flavorful blend of spices served with smoked beetroot yoghurt. 6.45

Sambar Vada GF V (1Pc) Savory fried lentil dumplings served in Sambar 4.95

Idli Sambar GF V. (1Pc) Steamed Rice Cakes served in Sambar 4.95

Veg Manchurian V Assorted vegetable balls tossed with onion, chili, garlic and soybean sauce 6.45

Tandoori Malaai Broccoli GF Grilled Broccoli florets marinated in a cream sauce and spices 7.45

Country Curly Kale & Onion Pakora V (2Pcs) The True Onion Bhaji, The Indian way 6.45

Achari Tandoori Soya Chaap GF,V Marinated in blend of MD spices and grilled Soya chunks 7.95

#### THE CHAAT CORNER

Punjabi Samosa Chaat (1 Pc) Favourite Indian street food, served on crushed chickpeas, tangy chutneys and yogurt, with special MD spices 4.95

#### 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 6.95

Aloo Tikki Chaat GF (1Pc) Popular Indian Street Food, Potato Patties served on Spiced Chickpeas, tangy chutneys and yoghurt 4.95

#### Chana Papdi Chaat

Crispy wheat fritters served with spiced chickpeas, diced potatoes, tangy chutneys and yoghurt 5.45



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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 7.95

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

Chicken Malai Tikka GF Morsels of Chicken Breast marinated in cream cheese, cooked in the tandoor 7.95

Masala Lamb Seekh Kebab GF Rustic minced lamb marinated with special MD spices 8.45 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 King Prawns 8.95

Kerala Tiger Prawn, Paratha Tiger Prawns tossed with red onions, curry leaves, with flat bread 9.45

**Premium Kashmiri Lamb Chops** GF 1 / 2 Pcs Tender lamb chops marinated with Kashmiri chilli, ginger & spices served with chilli mint chutney 9.45 / 15.95

Fisherman's Paradise Salmon GF 2 Pcs Scottish Salmon, marinated with Royal Cumin, Yoghurt and Dill 11.95

Amritsari Fish GF Crispy fried Tilapia with Carom & Coriander seeds 6.95

## MAINS - VEGETARIAN

Hyderabadi Baingan Mirchi ka Saalan GF V N S Spiced Aubergine cooked in a **sesame**, **peanut**, tamarind and coconut milk sauce with a blend of spices 9.95

Paneer Broccoli Cauliflower Shahi Lababdar Chargrilled paneer, broccoli & cauliflower served in a Lababdar sauce 9.95

Vankaya Pulusu koora (Tamarind aubergine) GF V Diced Aubergine cooked in a chillies, tamarind and jaggery sauce with a blend of spices 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 M Andhra style green jackfruit curry seasoned with mustard 9.95 Bhindi Do Pyaaza GF V Okra and Onions stir fried with MD spices 9.95

Subzi Miloni GF (V) Fresh assorted seasonal vegetables & Spinach cooked with MD spices 8.95

Panchmirch Paneer GF Diced cottage cheese, peppers and onions tossed in a blend of spices and chilli powder 9.95

Paneer Lababdar GF N Diced cottage Cheese cooked in tomato, onion, ginger, butter, cashew with a special mix of MD spices, with fresh cream 9.95

Palak Paneer GF Cottage cheese and spinach cooked with MD spices, tomatoes and onions 9.95



Punjabi Chole GF V

Chickpeas cooked in a thick, typical Punjabi sauce of dry mango powder and chilies 7.45 / 8.95

Rajasthani Panchmel Dal GF V

Traditional Rajasthani delicacy – a delicious and nutritious fusion of 5 different types of lentils, tempered with garlic oil 7.45 /8.95

#### Dal Bukhara GF

Thick black lentil, flavoured with tomato, ginger, whole spices and cream, simmered for hours on a low flame 9.95

Sambar GF V

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Mixed lentil and vegetable stew with tamarind 9.95

Aloo & Saag GF (V) Potatoes cooked in Spinach with a blend of spices 6.95 / 8.95

Hing Jeera Ka Aloo GF (V) Potatoes cooked with asafoetida, cumin and a blend of MD spices 6.95 / 8.95

Chana Palak GF, (V) Curried Chickpeas & Spinach 8.95

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

Malabar Pepper Chicken GF Chicken thighs cooked in a spicy black pepper, onion, cardamom and coconut sauce 12.25

Dill and Spinach Chicken GF Chicken breast cooked with creamed spinach and dill 12.25

Kozhi Malli arachi GF DF Kerala Syrian Christian style chicken cooked in a blend of MD spices, coriander, mint and coconut 12.25

Butter Chicken GF N Tandoori Chicken Tikka simmered in a tomato & butter sauce laced with cream 12.25

Methi Chicken GF Chicken cooked in a Fenugreek sauce 12.25

Chettinadu Vaattu (Duck) GF Breast of Duck cooked in a traditional Chettinadu style with aromatic spices, curry leaves, tamarind and coconut milk 15.95 Railway Lamb Rogan Josh GF Tender pieces of lamb cooked with Caramelised Onions, tomato & finished 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

Methi Ghosht GF Lamb cooked in a Fenugreek sauce. 12.95

Maacher Jhol GF M A traditional Bengali and Odiya spicy fish (Tilapia) in Tamarind, lemon. Mustard powder & coconut milk stew seasoned with turmeric, garlic, onions, grated ginger and seasoned with Mustard Oil 11.95

Macchi ka Saalan GF N Salmon marinated in a blend of spices grilled in the Tandoor, served in a peanut, sesame, tamarind and coconut saalan sauce 15.45

Kadhai Jhinga (King Prawns) King Prawns tossed with peppers and kadhai masala GF DF 12.95



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### FOR THE DIEHARD BRITISH CURRY FANS

Chicken Korma GF N 12.25 King Prawn Korma GF N 12.95 Chicken Dhansak GF DF 12.25 Chicken Tikka Masala N 12.25 Lamb Korma GF N 12.95 Lamb Dhansak GF DF 12.95 King Prawn Dhansak GF (DF) 12.95 Chicken Jalfrezi GF 12.25 Lamb Jalfrezi GF 12.95 King Prawn Jalfrezi GF 12.95

### FROM THE TANDOOR & GRILL

Punjabi Premium Lamb Chops GF 3 Pcs Served with cumin garlic potatoes, 21.95

Saufiyani Salmon GF 3 Pcs Scottish Salmon, flavoured with a blend of royal cumin, dill and yoghurt 15.95

Dak Bangla Murgi Roast – Half / Full Spiced roast chicken on the bone, grilled onion, tomatoes. 11.95 / 17.95 Lime & Lemon Chicken Shaslik Pieces of Chicken breast and Vegetables marinated in a lime leaf. Lemon grass and special spice blend 14.95

MD Tandoori Meat Platter GF Chicken Tikka, Lime 'n Iemon Chicken, Lamb Seekh, 2 pcs each 14.95

Tandoori Soya Chaap Large GF, V Marinated and grilled Soya chunks 14.45

### **BIRYANIS & RICE**

Vegetable Biryani GF Long grained Basmati rice layered and cooked with a mix of seasonal vegetables with aromatic spices. Served with Raita 10.95

Kathal Makhana Biryani GF Long grained Basmati rice layered and cooked with green jackfruit & Lotus seeds with aromatic spices. Served with Raita 10.95

Tawa Chicken Biryani GF Long grained Basmati rice layered and cooked with chicken pieces with aromatic spices, served with Raita 13.25 Hyderabadi Lamb Biryani GF Long grained Basmati rice layered and cooked with lamb pieces with aromatic spices, served with Raita 13.95

Zafrani Cumin Pulao GF Basmati rice cooked with aromatic spices, cumin and saffron 3.95

Saada Chawal GF DF Steamed Basmati rice 3.75

Tamarind Rice GF DF Steamed rice mixed with tamarind sauce tempered with mustard, asafoetida, curry leaves, and peanuts 4.50



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### **INDIAN BREADS**

Tandoori Roti v Wholemeal flat bread 2.95

Plain Naan / Butter / Garlic / Chilli Garlic Leavened flat bread 2.95 /3.25 /3.50/3.50

Aloo / Keema / Cheese stuffed Kulcha Stuffed Flat bread 3.75 / 4.70 / 4.25 Sweet Naan Leavened flat bread stuffed with coconut and almond 4.50

Missi Roti GF V Bread made with a mix of spiced chickpea flour and cornflour 4.25

Laccha Paratha Special layered bread made with refined flour 4.25

### ACCOMPANIMENTS

Selection of Chutneys GF 1.45

Pot of Pickle 1.00; Extra Chutney 1.00

Onion Laccha, Lime, Chillies GF V 2.15

Punjabi Style Mixed Green Salad GF V 3.75

Raita GF 2.95

Plain Yoghurt 3.50

### **KIDS MENU**

CHICKEN NUGGETS & FRENCH FRIES DF 7.95

BUTTER IDLI WITH COCONUT CHUTNEY GF 6.95

CHICKEN KORMA & RICE N 8.25

DAL & RICE V GF DF 7.95



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#### DAWAT - an invitation (SET MENU)

@ 36/Person; 56 with wine pairing

#### AVAILABLE AT LUNCH AND DINNER

1<sup>st</sup> Course

Bhel v

Railway commuters' snack of puffed rice, Peanuts, Pickle & Mustard Oil

2<sup>nd</sup> Course

Spice Market Samosa Chaat Served on a bed of spiced chickpeas, doused with tangy tamarind sauce, sweet yoghurt and refreshing mint sauce

3<sup>rd</sup> Course

Tandoori Malai Broccoli, Achari Gobhi, Soya Chaap v Served with tomato chutney

Or

Chicken Tikka, Malai Chicken Tikka, Lime & Lemon Chicken Tikka Served with coriander and mint chutney

4<sup>th</sup> Course

Achari Tandoori Paneer Served on a bed of spinach and chickpeas sauce

Or

Slow braised leg of Lamb 'Rogan Josh'

Zafrani Pulao, Tandoori Butter Naan

5<sup>th</sup> Course

Spiced Chocolate & Cumin Brick



### ALL ITEMS ON THIS PAGE AVAILABLE at LUNCH ONLY (12 - 2:45 PM)

MASALA DOSA GF V

Rice and Lentil pancake stuffed with spiced and tempered potato mash, served with Coconut chutney and Sambar 7.50

IDLI SAMBAR GF V 2 Steamed Rice and Lentil cakes served in Sambar 6.95

VADA SAMBAR GF V 2 Savoury fried lentil dumplings served in Sambar 6.95

CHOLE BHATURE (1 Bhatura) Curried Chickpeas and Fried Flat Bread 7.50 EXTRA BHATURA 4.25; EXTRA ONION, LIME, CHILLIES 2.15

EXTRA SAMBAR – 2.00; EXTRA CHUTNEY – 1.00

## 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 16.95 VEG MANCHURIAN PANCHMIRCH PANEER MAKAI PALAK TADKA DAL BUTTER NAAN ZAFRANI PULAO GULAB JAMOON MD Vegan Thali 16.95

VEG MANCHURIAN BHINDI DO PYAZA MAKAI PALAK TADKA DAL TANDOORI ROTI SAADA CHAWAL SORBET MD Chicken Thali 17.95 MALAI CHICKEN BUTTER CHICKEN MAKAI PALAK TADKA DAL BUTTER NAAN ZAFRANI PULAO GULAB JAMOON

MD Lamb Thali 18.95 SEEKH KABAB LABB ROGAN JOSH MAKAI PALAK TADKA DAL BUTTER NAAN ZAFRANI PULAO GULAB JAMOON



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NASHTA – AFTERNOON TEA WITH AN INDIAN FLAVOUR @16.50 PER PERSON

SERVED BETWEEN 2:30 - 4:30 PM ON ALL DAYS EXCEPT TUESDAY

Available by PRE-BOOKING ONLY

Samosa Chat, Vegetable Pakora, Chutneys

Paneer Tikka or Chicken Tikka Pav

Cumin Chocolate Brick & Passion Fruit Cheese cake

Masala Chai



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### DESSERTS

#### MANGO & CARDAMOM BRULE 6.95

MATKA KULFI Traditional Indian Ice Cream from the Northern Parts of India 6.95

SPICED CHOCOLATE AND CUMIN BRICK 6.95

GAJRELA WITH VANILLA ICE CREAM

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

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 GFV Mango 5.95