

# MASALA ZONE

## 2 COURSE LUNCH MENU OR SMALL PLATE SELECTION + UNLIMITED APEROL SPRITZ OR PIMMS & LEMONADE

OR PROSECCO OR BLOODY MARY - £40 (FOR 2 HOURS)

CHOOSE A SMALL PLATE SELECTION OR A SMALL PLATE & ONE OF THE MAINS

### SMALL PLATES

Food bursting and bustling with local flavour and colour

#### Masala Papad <sup>V/VGN/GF</sup>

Papad drizzled with Indian salad & fresh coconut

#### Madras Chicken 65 <sup>GF</sup>

Crispy chicken, ginger & red chilli; a Chennai favourite

#### Bombay Sprouted Lentil Bhel – a Crispy Salad with Tamarind

<sup>V/VGN/GF/DF</sup>

Exciting & complex, dressing of three chutneys – from famous Chowpatty

#### Angrezi Cheese Balls with Green Chilli <sup>V</sup>

Angrezi means English. A favourite anglo-indian monsoon grazing snack. From the famous clubs

#### Gol Guppa Pops <sup>V/VGN/DF</sup>

An explosion of taste – fill them up yourself with a spicy cocktail & pop into your mouth

#### Lucknow Dahi Puri <sup>V</sup>

Crispy whole wheat hollows with mash, yoghurt, tamarind. From 8 generations of street food masters

#### Punjabi Vegetable Samosa <sup>V/VGN/DF</sup>

Homemade whole wheat pastry stuffed with spiced veg & served with chickpeas

#### Bombay Pao Bhaji <sup>V</sup>

Chilled up mash & veg – served with our home baked caramelised onion pao bread

### SMALL PLATE SELECTION

(minimum 2 persons)

Masala Papad, Bhel, Vegetable Samosa, Gol Guppa Pops, Dahi Puri, Pao Bhaji & Chicken 65 or Samosa Chaat (Chicken 65 unavailable after 3pm)

### MAINS

#### HOME THALI

This is how Indians eat at home. Each irresistible little dish adds its own magic to a perfectly balanced, nutritious meal.

- 4 oz of curry • Papadam & Chutney • 2 Vegetables
  - Dal (Lentil) • Rice or Naan (plain/butter) or 2 Chapattis
- All items except the curry change daily

Mixed Veg Peshawari Korma Thali <sup>V</sup>

Butter Chicken Thali

Goa Prawn Thali

Lamb Roghan Josh Thali

Spice levels for Curry Items

<sup>V</sup> Medium spice <sup>VV</sup> Highly spiced

<sup>V</sup> Veg options <sup>VGN</sup> Vegan options

<sup>GF</sup> Gluten free options

<sup>GF\*</sup> – Changes daily – Please speak to the manager

<sup>GF/VGN\*</sup> – Changes daily – Please speak to the manager

### MAINS

#### HOUSE BIRYANIS

##### Hyderabadi Mumtazi Veg Biryani <sup>V/GF</sup>

Mumtaz's unusual family recipe with fresh green herbs, saffron & turmeric - served with raita

##### Shahi Mughlai Chicken Biryani <sup>GF</sup>

Traditional north Indian spices with saffron & himalayan screwpine flower - served with raita

##### Traditional Lucknowi Lamb Biryani <sup>GF</sup>

Boneless lamb & spices slow cooked with basmati rice until the flavours infuse & the rice is cooked - served with raita

### CURRIES

Our curries map a mouth-watering journey across India's diverse regional cuisine. Each crafted with local knowledge and love for their individual traditions, to preserve their deliciously distinct character.

##### Mixed Veg Peshawari Korma <sup>V</sup>

Fresh veggies simmered in a rich spicy tomato, cashew nut, onion and yoghurt gravy

##### Paneer Makhanwalla <sup>V/GF</sup>

Indian cottage cheese in a tangy tomato based sauce

##### Butter Chicken <sup>GF</sup>

The proper Delhi masterpiece. Grilled chicken thigh tikka in slow cooked tomato curry, finished with sundried fenugreek. Indians only use thigh meat

##### Chicken Mangalore <sup>VV</sup>

Heat of red chilli and warming spices - black pepper, clove, ginger - is balanced out with coconut milk and lime to produce delicious & intense flavours

##### Chicken Saffron Korma <sup>GF</sup>

Zero chilli dish with highly – prized saffron, turmeric & cardamom

##### Lamb Rogan Josh <sup>GF</sup>

Staple dish of north India – Kashmiri chilli & a blend of 15 spices together with onion, fresh herbs, tomato are slow cooked over 4 hours for a rich & complex tasting lamb curry

##### Goa Prawn Curry <sup>GF</sup>

Fiery blend of spices stone ground, slow cooked and mellowed with coconut extract

### OTHER MAINS

##### Malai Chicken Tikka

Marinated in a sophisticated combination of spices including cardamom, fresh coriander stems & cashew nut with yoghurt & fresh cream

Each marinated, some overnight, with carefully blended spices, then grilled & cooked to order.

### EXTRAS <sup>V</sup>

Dal of the Day (Lentil) <sup>VGN\*/GF</sup>

3.25

Fresh Potato of the Day <sup>GF\*</sup>

4.00

Fresh Veg of the Day <sup>GF\*</sup>

4.00

Steamed Rice <sup>VGN/GF</sup>

3.50

Chapattis (2) <sup>VGN</sup>

3.50

Plain Naan

3.50

Garlic Naan

3.75

Service charge is discretionary but a recommended 12.5% is added to your total bill, all of which is distributed to our staff.

We regret that we are unable to serve customers with peanut allergy / intolerances at our restaurants. We cook extensively with nuts & there could be cross-contamination. We are therefore unable to advise that any dish is nut-free. We are unable to accept liability as a result of this.

