# MASALA TWIST





## **STARTERS**

STATTERS
Chutney Trays 1.50 per head
Mixed pickle, mint sauce, onion salad, mango chutney
Papadum <i>V</i> 1.20
Spicy Papadum / 1.30
Onion Bhaji V (fried savoury onion & potato snack) 5.50
Samosa Vegetable V 5.00 Meat 5.50
Pastry filled with savoury meat or vegetables
Chicken or Lamb Tikka Starter Chicken 6.00 Lamb 6.50
Boneless meat marinated then barbecued in a clay oven
Tandoori Chicken Starter 6.50
Sheek or Shami Kebab (Savoury minced meat) 7.00
Pakora Chicken 6.00 Vegetable 5.00
Dipped in savoury butter, deep fried
Prawn Cocktail 6.50
Fresh prawns served with salad and cocktail sauce
Prawn Puree 7.50
Spiced Prawns served on a crispy fried bread
King Prawn Butterfly 8.95
King Prawn Chat Puri 9.95
Chat Puri Chicken 6.95 Lamb 7.50
Freshly shredded spicy chicken or lamb cooked in a bhuna style
Garlic Mushroom 5.50
Lightly cooked mushrooms with fresh garlic
Mix Starter Meat 8.95 Vegetable 6.95
Soups Lentil or Mulligatawny 5.50
TANDOORI SPECIALITIES

## TANDOURI SPECIALITIES

All dishes are barbecued in an Indian clay oven and served with salad

Tandoori Chicken Half	11.95
Tender chicken marinated in yoghurt and spices then barbecued	
Tandoori Grill and Nan	17.50
Tandoori chicken, sheek kebab, meat tikka, chicken tikka, salad	
and nan	
Tikka Chicken	10.50
Chicken marinated with mild spices then barbecued	
Tandoori Lamb	11.95
Prime meat marinated with mild spices then barbecued	
Chicken Shashlik	14.95
Chargrilled chicken with onions and penners	

## **PRAWN DISHES**

King Prawn Chilli Kadoo Momtaj

King prawn cooked with diced pumpkin, ginger, game mixture	oi spices
then finished with fresh coriander	
King Prawn Korma (Mild, thick cream sauce)	16.95
King Prawn Bhuna (Medium, onion and tomato)	16.95
King Prawn (Madras, Vindaloo, Curry)	16.95
Prawn (Madras, Vindaloo)	11.95
Prawn Korma (Mild, cooked in fresh cream)	11.95
Prawn Sag (Medium, cooked with spinach)	11.95

#### HOUSE SPECIALITIES

HOUSE OF ECIALITIES		
	Masala Twist Special	17.95
	Grilled pieces of chicken and lamb tikka and prawn topped w	vith masala
	sauces served in a sizzler (Mild or Medium hot)	

Musslam Chicken or Lamb Chicken 14.95 Lamb 15.95 Chicken or lamb marinated in yoghurt, clay oven then gently cooked with minced meat, tomatoes, onions, green peppers and oriental

Akhni Twist 15.95 Rice prepared with mixture of chicken, meat, prawn and boiled eggs

served with homemade dhal (Len Honey Roast Spicy Chicken 14.95 or Lamb 15.95 Tender pieces of lamb or chicken pan fried in mild and spicy curry leaf

sauce topped with homemade yoghurt and drizzled in honey Kadoo Momtaj Chicken 14.95 Lamb 15.95 Chicken or Lamb cooked with diced pumpkin, ginger, garlic, mixture of

spices then finished with fresh coriander Tandoori Chilli Masala 14.95 Tandoori chicken cooked in hot blend of spices, onion, pepper and

fresh chillies

Naga Special A fiery curry or marinated chicken/lamb with herbs in a rich and unique aromatic sauce with bengali Naga chilli

Wrath of Khan (Extremely hot dish)	14.9
Lamb cooked with onions and ghee in an extremel	y hot sauce with
very hot chillies	
Fish Shurma (Medium Spicy)	14.9
Bangladeshi dish, fish cooked in medium spice wit	h onion, pepper,

garlic, sliced tomatoes and green chillies Bengal Fusion (Hot and Spicy) 14.95

Chicken & King Prawn in a fusion of peppers and chillies in hot sauce

## **VEGETARIAN SPECIALS V**

Rani Makhni (Medium/Mild) Aubergines and selected vegetables cooked in a nutty sauce	9.95
Kofta Ponir (Mild)	9.95
Vegetable balls cooked in light spices with homemade cheese cu	rd
Shabzi Korma (Very mild)	9.95
Vegetables cooked in light spices with fresh cream	
Lal Kadoo (Medium)	9.95
Diced pumpkin tossed in garlic, ginger, onion, peppers and mixtu herbs and spices then finished with coriander	re of
Turcurry Masala (Medium Spicy)	9.95
Selected vegetables cooked with ground nuts and mild masala sa	auce
Turcurry Jalfrezi (Medium Spicy)	9.95
Variety of vegetables cooked with ghee, onion, peppers and garlinginger and medium spices finished with fresh coriander	C,
Palak Beasi (Medium)	9.95
Spinach and butter beans cooked in garlic and ground spices	
Rajma (Medium)	9.95
French beans and chickpeas cooked in a fusion of spices, onions	

## Nirel Shabzi (Hot Dish) South Indian dish, selected vegetables cooked in a hot coconut sauce

Turcurry Rezala (Hot Dish) 9.95 Selected vegetables cooked in a specially prepared hot sauce

Kabi Cabi (Medium Spiced)

peppers and finished with fresh coriander

9.95 Cauliflower and sliced beans cooked with ginger, garlic, spring onions and lime juice

## **BIRYANI DISHES**

All biryani dishes are with pilau rice and served with vegetable curry

Vegetable Biryani V		11.95
Chicken Biryani		12.95
Lamb Biryani		13.95
Prawn Biryani		13.95
Tikka Biryani	Chicken 14.95	Lamb 15.95
King Prawn Biryani		17.95

## CHEF'S RECOMMENDATIONS

Lamb Pasanda Nawabi (Very Mild) Lamb cooked in fresh cream, cultured yoghurt and mixed groun	<b>12.9</b> 5 d
nuts in a nawabi style	40.05
Tikka Masala (Chicken or Lamb, mild)	12.95
Marinated meat barbecued then cooked with butter, yoghurt, gro nuts in a masala style sauce	ound
Marahaj King Prawn (Medium/Mild)	16.95
Succulent jumbo prawns barbecued then cooked with butter, on ground almonds and ground spices	ions,
Chicken Tikka Jalfrezi (Medium spicy)	12.95
Barbecued chicken spices cooked with ginger, garlic, onion, per fresh chillies, tomatoes and coriander	pers,
to the state of th	

12.95 Korai Ghost (Chicken or Lamb) Diced chicken or lamb pieces cooked with onions, peppers, garlic and tomatoes with herbs

Garlic Chicken (Spicy Dish) 12.95 Tender chicken pieces cooked with onions, peppers, and fresh garlic lightly spiced and finished with coriander

Tandoori Rezala (Hot dish) 12.95 Chicken pieces cooked in specially prepared tandoori hot sauce

Balti Special (Chicken or lamb) 12.95 Tender meat cooked with spring onions, lime juice, fresh coriander and balti spices

Shahi Korma (Very Mild) Tender pieces of chicken fried in light spices then cooked with mango

pulp, butter and creamy sauce

Shahi Butter Chicken (Very mild and creamy) Pieces of chicken tikka cooked in butter, almond creamy sauce

## **ALL TIME FAVOURITES**

#### Chicken £10.95 or Lamb £11.95 Also available as tikka - £2.00 extra

Curry Korma (Mild, cooked with fresh cream)

Malaya (Mild, with pineapple) Kashmir (Medium, cooked with fresh fruit)

Bhuna (Medium, cooked with onions & tomatoes)

Rogan (Mild, cooked with tomato sauce) Mushroom (Medium, with mushrooms)

**Dupiza** (Medium, cooked with diced onions)

Sag Ghost (Medium, with spinach) Madras/Vindaloo (Hot curry)

Ceylon (Hot, with coconut)

Dhansak (Hot, sweet & Sour with lentils)

Pathia (Sweet & Sour fairly hot curry with fresh coriander, onions &

# **VEGETABLE SIDE DISHES** *V*

Also available as main dishes - £2.00 extra

Sag Ponir (Spinach & cheese)	5.95
Motor Ponir (Peas & cheese)	5.95
Vegetable Curry	5.95
Vegetable Bhaji (Dry dish)	5.50
Bombay Aloo (Potatoes)	5.50
Mushroom Bhaji	5.50
Cauliflower Bhaji	5.50
Aloo Gobi (Potato & cauliflower)	5.95
Sag Bhaji (Spinach)	5.50
Sag Aloo (Potato & spinach)	5.95
Brinjal Bhaji (Aubergine)	5.50
Bhindi Bhaji (Okra)	5.50
Chana Masala (Chickpeas)	5.50
Tarka Dhall (Lentils with garlic)	5.50
Raitha (Yoghurt & cucumber)	4.50
Side Salad	3.50

## **RICE & SUNDRIES**

Rice dishes also available as extra large - £1.00 extra

Plain Rice	3.95
Pilau Rice	4.50
Muchroom Rice	5.50
Coconut Rice (Coconut & Raisins)	5.50
Special Fried Rice (Eggs & peas)	5.95
Spicy Rice (Green chillies & onions)	5.50
Egg Fried Rice	5.50
Oriental Rice (Egg & Prawn)	6.50
Chapati or Puri	3.50
Paratha	3.95
Stuffed Paratha (With vegetables)	4.50
Nan Bread	3.75
Garlic Nan	4.25
Vegetable Nan	4.95
Cheese Nan	4.95
Cheese & Chilli Nan	4.95
Keema Nan (With minced meat)	5.50
Peshwari Nan (With almond & coconut)	4.95
Omelette with Chips (Plain, mushroom or chicken)	8.50
Chips	3.95

## **SET DINNERS**

Vegetarian Feast (2 Persons) Vegetable Samosa, Onion Bhajis, Kabi Cabi, Turcurry Masala, Bombay Aloo, Tarka Dhal, 2 Pilau Rice & Garlic Nan	4
Nawabi Set Dinner (2 Persons) 2 Papadums, Onion Bhaji, Chicken Tikka Masala, Lamb Pasand Bombay Aloo, Sag Ponir, 2 Pilau Rice & Garlic Nan	<b>5</b> da,

Nawabi Set Dinner (4 Persons) 95.00 4 Papadums, Samosas, Onion Bhaji, Chicken Tikka Masala, Lamb Pasanda, Korai Ghost, Prawn Bhuna, Bombay Aloo, Sag Ponir, Mushroom Bhaji, 3 Pilau Rice & 2 Garlic Nan

#### **Allergy Awareness**

If you have a food allergy or a special dietary requirement please inform our staff prior to ordering and we will be happy to help and advise

Thank you

45.00

55.00

