

menu

Here at Masti, we have introduced Tapas style Indian Street Food dining. We would recommend that you have 3 or 4 dishes between 2 people.

appetiser

POPADOM	0.75
GREEN SALAD	2.50
CUCUMBER RAITA	1.95
PICKLE TRAY	2.95

starters

VEG PAKORA mix veg with fresh Indian herbs in batter, then fried	2.95
ONION BHAJI sliced onions, fresh coriander and roasted cumin in a crispy batter	2.95
CHICKEN PAKORA succulent pieces of chicken breast marinated in batter, then deep fried	3.75
FISH PAKORA white fish, marinated in Indian spices, then fried. served with chilli sauce	3.95
VEG SAMOSA deep fried pastry with spiced mix veg filling	3.45
SAMOSA CHAAT meat samosa, green chutney, yoghurt and chickpeas masala	4.95
DAHI KACHORI round ball of dough filled with daal and spices. served with yoghurt & chutney, garnished with coriander	4.95
CHILLI FISH white fish in a crispy batter with spring onions, coriander and chilli	4.95
CHILLI CHICKEN small pieces of chicken marinated in spicy batter and cooked with spring onions, coriander and chilli	4.95

masti house tandoori starters

TANDOORI PRAWN king prawn marinated with spices & cooked in tandoor	5.95
CHICKEN TIKKA succulent pieces of chicken breast marinated with ginger, fresh coriander, yoghurt, then cooked in a clay oven	3.95
SEEKH KEBAB chicken and lamb mince, onions, fresh coriander and herbs, cooked in a clay oven	4.95
LAMB CHOPS char-grilled lamb chops, marinated with ground spices & honey	5.95

chicken dishes

BUTTER CHICKEN most famous north Indian dish cooked with cream, butter, cashew nuts & fresh tomatoes with honey	8.95
KADHI CHICKEN chicken breast cooked with caramelised onions, tomatoes, peppers, chillies & fresh coriander with a touch of cream	8.95
CHICKEN TIKKA MASALA charcoal grilled chicken tikka, cooked with tomatoes, ginger and coriander in a creamy sauce	8.95
CHILLI GARLIC CHICKEN diced chicken breast cooked with curry leaves, tomatoes, onion, green chilli & ginger	8.95
CHICKEN MASALA ON THE BONE home made style chicken on the bone	8.95
SAAG CHICKEN pieces of chicken, cooked with fresh spinach and ground spices	8.95

traditional dham biryani

aromatic basmati rice, cooked in a truly traditional Hyderabad style. served with raita

VEGETABLE	7.95
CHICKEN	8.95
LAMB	9.95

lamb dishes

LAMB CURRY a popular Indian dish, cooked with red onions, fennel seeds, nutmeg and coriander	9.95
LAMB LASOONI diced lamb cooked with garlic, tomatoes, onions, green chillies & ginger	9.95
LAMB KADHAI lamb, cooked with caramelised onions, tomatoes, bell pepper, green chilli and fresh coriander	9.95
LAMB BHINDIWALA slow cooked lamb, cooked with caramelised onions, okra, tomatoes and a special blend of herbs and spices	9.95

fish speciality

GOAN FISH CURRY cooked in a sauce with curry leaves, mustard, coconut, tomatoes and onions	9.95
--	-------------

accompaniments

STEAMED RICE	2.50
PILAU RICE	2.95
MUSHROOM RICE	3.95
CHIPS	1.95
PLAIN CHAPATTI	1.30

vegetable main course

KADDAHI PANEER cubes of home made cheese cooked with caramelised onions, tomatoes, pepper, green chillies, & fresh coriander with a touch of cream on top	7.95
SAAG PANEER fresh spinach cooked with fresh herbs & paneer	7.95
ALOO GOBI potato and cauliflower cooked in a traditional Indian style	7.95
DAAL MAKHNI black lentils cooked with cream, butter & Indian spices	7.95
TARKA DAAL spiced yellow lentils cooked with cumin, onions, garlic and fresh coriander	7.95
MUSHROOM BHAJI curried mushrooms cooked with onions, fresh herbs and spices to a perfectly smooth flavour	7.95
CHANNA MASALA chickpeas cooked with onions, tomatoes & herbs	7.95
BHINDI MASALA okra cooked with fresh herbs, onions & tomatoes	7.95

soft drinks

COKE / DIET COKE	2.95	SPRITE	2.95
APPLETISER	2.95	LEMONADE	2.95
ELDERFLOWER	2.95	FANTA	2.95
GINGER BEER	2.95	IRN BRU	2.95
J20	2.95		
apple & mango / orange & passionfruit			

ROTI	1.95
PLAIN NAAN	2.95
GARLIC NAAN	2.95
PESHWARI NAAN	2.95
KEEMA NAAN	2.95
CHILLI CHEESE NAAN	2.95

0131 447 4777

