

## appetiser

POPADOM  
GREEN SALAD

0.90  
2.50

CUCUMBER RAITA  
PICKLE TRAY

1.95  
3.45

## starters

<b>VEG PAKORA</b> mix veg with fresh Indian herbs in batter, then fried	4.95
<b>ONION BHAJI</b> sliced onions, fresh coriander and roasted cumin in a crispy batter	4.95
<b>CHICKEN PAKORA</b> succulent pieces of chicken breast marinated in batter, then deep fried	4.95
<b>FISH PAKORA</b> white fish, marinated in Indian spices, then fried. served with chilli sauce	5.95
<b>VEG SAMOSA</b> deep fried pastry with spiced mix veg filling	4.95
<b>SAMOSA CHAAT</b> vegetable samosa, green chutney, yoghurt and chickpeas masala	5.95
<b>CHILLI FISH</b> white fish in a crispy batter with spring onions, coriander and chilli	6.95
<b>CHILLI CHICKEN</b> small pieces of chicken marinated in spicy batter and cooked with spring onions, coriander and chilli	6.95

## masti house tandoori starters

<b>TANDOORI PRAWN</b> king prawn marinated with spices & cooked in tandoor	7.95
<b>CHICKEN TIKKA</b> succulent pieces of chicken breast marinated with ginger, fresh coriander, yoghurt, then cooked in a clay oven	5.95
<b>SEEKH KEBAB</b> chicken and lamb mince, onions, fresh coriander and herbs, cooked in a clay oven	6.95
<b>LAMB CHOPS</b> char-grilled lamb chops, marinated with ground spices	7.95

## chicken dishes

<b>BUTTER CHICKEN</b> most famous north Indian dish cooked with cream, butter, cashewnuts & fresh tomatoes	7.95
<b>KADHI CHICKEN</b> chicken breast cooked with caramelised onions, tomatoes, peppers, chillies & fresh coriander with a touch of cream	7.95
<b>CHICKEN TIKKA MASALA</b> charcoal grilled chicken tikka, cooked with tomatoes, ginger and coriander in a creamy sauce	7.95
<b>CHICKEN MASALA ON THE BONE</b> Home made style chicken on the bone	7.95
<b>SAAG CHICKEN</b> pieces of chicken, cooked with fresh spinach and ground spices	7.95
<b>CHILLI GARLIC CHICKEN</b> strips of chicken breast cooked with tomatoes, onions, green chillies in a hot & sweet sauce	7.95
<b>NORTH INDIAN CHILLI GARLIC CHICKEN</b> chicken breast cooked with fresh garlic, green chillies and onions	7.95

## accompaniments

<b>STEAMED RICE</b>	2.10
<b>PILAU RICE</b>	3.25
<b>MUSHROOM RICE</b>	3.95
<b>CHIPS</b>	1.95

## lamb dishes

<b>LAMB CURRY</b> a popular Indian dish, cooked with red onions, fennel seeds, nutmeg and coriander	8.95
<b>LAMB ACHARI</b> diced lamb cooked with garlic, tomatoes, onions, green chillies & ginger	8.95
<b>LAMB KADHAI</b> lamb, cooked with caramelised onions, tomatoes, bell pepper, green chilli and fresh coriander	8.95
<b>LAMB BHINDIWALA</b> slow cooked lamb, cooked with caramelised onions, okra, tomatoes and a special blend of herbs and spices	9.95
<b>LAMB SAAG</b> pieces of lamb, cooked with fresh spinach and ground spices	8.95

## fish speciality

<b>GOAN FISH CURRY</b> cooked in a sauce with curry leaves, mustard, coconut, tomatoes and onions	8.95
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## traditional dishes

<b>VEGETABLE</b>	7.95
<b>CHICKEN</b>	7.95
<b>LAMB</b>	8.95
• <b>KORMA</b> • <b>MADRAS</b> • <b>PATIA</b>	
• <b>ROGAN JOSH</b> • <b>BHUNA</b> • <b>JALFREZI</b>	

## traditional dham biryani

aromatic basmati rice, cooked in a truly traditional Hyderabad style. served with a choice of raita or curry sauce	
<b>VEGETABLE</b>	6.95
<b>CHICKEN</b>	7.95
<b>LAMB</b>	8.95

## vegetable main course

<b>MIX VEG</b> cooked with fresh herbs, tomatoes & onions	7.95
<b>KADAH PANEEER</b> cubes of home made cheese cooked with caramelised onions, tomatoes, pepper, green chillies, & fresh coriander with a touch of cream on top	7.95
<b>SAAG PANEEER</b> fresh spinach cooked with fresh herbs & paneer	7.95
<b>ALOO GOBI</b> potato and cauliflower cooked in a traditional Indian style	6.95
<b>DAAL MAKHNI</b> black lentils cooked with cream, butter & Indian spices	7.95
<b>TARKA DAAL</b> spiced yellow lentils cooked with cumin, onions, garlic and fresh coriander	7.95
<b>MUSHROOM BHAJI</b> curried mushrooms cooked with onions, fresh herbs and spices to a perfectly smooth flavour	6.95
<b>CHANNA MASALA</b> chickpeas cooked with onions, tomatoes & herbs	6.95
<b>BHINDI MASALA</b> okra cooked with fresh herbs, onions & tomatoes	7.95

<b>PLAIN CHAPATTI</b>	1.55
<b>ROTI</b>	1.95
<b>PLAIN NAAN</b>	2.95
<b>GARLIC NAAN</b>	3.45
<b>PESHWARI NAAN</b>	3.45
<b>KEEMA NAAN</b>	3.95
<b>CHILLI CHEESE NAAN</b>	3.95

## drinks

<b>COKE</b>	2.95
<b>DIET COKE</b>	2.95
<b>APPLETISER</b>	2.95
<b>ELDERFLOWER</b>	2.95
<b>GINGER BEER</b>	2.95
<b>SPRITE</b>	2.95
<b>LEMONADE</b>	2.95
<b>FANTA</b>	2.95
<b>IRN BRU</b>	2.95
<b>J20</b> apple & mango / orange & passionfruit	2.95
<b>APPLE JUICE</b>	2.95
<b>MANGO JUICE</b>	2.95
<b>CRANBERRY JUICE</b>	2.95
<b>ORANGE JUICE</b>	2.95
<b>STILL WATER</b>	1.95
<b>SPARKLING WATER</b>	1.95
<b>SODA WATER</b>	2.95
<b>TONIC WATER</b>	2.95
<b>ORANGE SQUASH</b>	1.95
<b>BLACKCURRANT SQUASH</b>	1.95

## mocktails

<b>STRAWBERRY DREAM</b>	5.95
<b>STRAWBERRY MOJITO</b>	5.95
<b>MOJITO</b>	5.95
<b>MANGO SUNRISE</b>	5.95
<b>MASTI SPECIAL</b>	6.95

## lassi / milkshakes

<b>LASSI</b> mango / sweet / salty	3.95
<b>MILKSHAKE</b> vanilla / strawberry / chocolate	3.95

## hot drinks

<b>TEA</b>	1.95
<b>GREEN TEA</b>	2.95
<b>PEPPERMINT TEA</b>	2.95
<b>COFFEE</b>	2.95
<b>AMERICANO</b>	2.95
<b>ESPRESSO SINGLE</b>	2.95
<b>ESPRESSO DOUBLE</b>	2.95
<b>HOT CHOCOLATE</b>	2.95
<b>MOCHACCINO</b>	2.95
<b>CAPPUCCINO</b>	2.95
<b>LATTE</b>	2.95

## desserts

<b>ICE CREAM</b> vanilla / strawberry / chocolate	2.95
<b>KULFI</b> mango / pistachio	3.95
<b>CHOCOLATE FUDGE CAKE</b>	4.95
<b>RASPBERRY CHEESECAKE</b>	4.95
<b>GULAB JAMUN</b>	3.95
<b>BANANA SPLIT</b>	4.95

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.