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.	

we would recommend that y	ou nave	2 5 of 4 distres between 2 people		PILAU RICE	3.25
appetisers		lamb tanas dishas		MUSHROOM RICE	3.95
* *		lamb tapas dishes		CHIPS PLAIN CHAPATTI	1.95 1.55
POPADOM	90p	LAMB CURRY A popular Indian dish, cooked	8.95	ROTI	1.95
CUCUMBER RAITA	1.95	with red onions, fennel seeds,		PLAIN NAAN	2.95
PICKLE TRAY	3.45	nutmeg and coriander		GARLIC NAAN	2.95
starters		LAMB ACHARI Diced lamb cooked with garlic, tomatoes,	8.95	PESHWARI NAAN	3.45
Starters		onions, green chillies & ginger		KEEMAN NAAN	3.95
VEG PAKORA	4.95	LAMB KADHAI	8.95	CHILLI CHEESE NAAN	3.95
Mixed veg with fresh Indian herbs in batter, then fried		Lamb, cooked with caramelised onions, tomatoes bell pepper, green chilli		drinks	
ONION BHAJI	4.95	and fresh coriander			
Sliced onions, fresh coriander and roasted cumin in a crispy batter		LAMB BHINDIWALA Slow cooked lamb, cooked with	8.95	COKE	2.95
CHICKEN PAKORA	4.95	caramelised onions, okra, tomatoes and		DIET COKE Appletiser	2.95 2.95
Succulent pieces of chicken breast		a special blend of herbs and spices LAMB SAAG	8.95	ELDERFLOWER	2.95
marinated in batter, then deep fried FISH PAKORA	5.95	Pieces of lamb, cooked with	0.90	GINGER BEER	2.95
White fish, marinated in Indian spices,	5.95	fresh spinach and ground spices		SPRITE	2.95
then fried. served with chilli sauce		figh topog apogiality		LEMONADE	2.95
VEG SAMOSA Deep fried pastry with spiced	4.95	fish tapas speciality		FANTA	2.95
mix veg filling		GOAN FISH CURRY	8.95	IRN BRU	2.95
SAMOSA CHAAT	5.95	Cooked in a sauce with curry leaves, mustard, coconut, tomatoes and onions		J20 Apple & Mango / Orange & Passionfruit	2.95
Vegetable samosa, green chutney, yoghurt and chickpeas masala				APPLE JUICE	2.95
CHILLI FISH	6.95	traditional tapas dishe	es	MANGO JUICE	2.95
White fish in a crispy batter with spring	0.00	VEGETABLE		CRANBERRY JUICE	2.95
onions, coriander and chilli	0.05	CHICKEN	7.95 7.95	ORANGE JUICE	2.95
CHILLI CHICKEN Small pieces of chicken marinated	6.95	LAMB	7.95 8.95	STILL WATER	1.95
in spicy batter and cooked with		KORMA • ROGAN JOSH • MADRAS	0.93	SPARKING WATER	1.95
spring onions, coriander and chilli		BHUNA • PATIA • JALFREZI		SODA WATER	2.95
masti house tapas		- BIIONA - FATTA - SALTINEZI		TONIC WATER ORANGE SQUASH	2.95
		traditional tapas		BLACKCURRANT SQUASH	1.95 1.95
tandoori starters		dham biryani		BLACKCONNANT SQUASH	1.90
TANDOORI PRAWN	7.95	Aromatic basmati rice, cooked in a truly		mocktails	
King prawn marinated with spices and cooked in tandoor		traditional Hyderabadi style, served with a		STRAWBERRY DREAM	5.95
CHICKEN TIKKA	5.95	choice of raita or curry sauce		STRAWBERRY MOJITO	5.95
Succulent pieces of chicken breast marinated with ginger, fresh coriander,		VEGETABLE	6.95	MOJITO	5.95
yoghurt, then cooked in a clay oven		CHICKEN	7.95	MANGO SUNRISE	5.95
SEEKH KEBAB	6.95	LAMB	8.95	MASTI SPECIAL	5.95
Chicken and lamb mince, onions, fresh coriander and herbs, cooked in a clay oven				laasi /millahalaa	
LAMB CHOPS	7.95	vegetable tapas dishes	5	lassi/milkshakes	
Char-grilled lamb chops, marinated with ground spices		MIXED VEGETABLE	7.95	LASSI	3.95
mannated with ground spices		Cooked with fresh herbs, tomatoes & onions		Mango / Sweet / Salty MILKSHAKE	3.95
chicken tapas dishes		KADAHI PANEER	7.95	Vanilla / Strawberry / Chocolate	0.55
•	7.05	Cubes of home made cheese cooked with caramelised onions, tomatoes,		least defeales	
BUTTER CHICKEN Most famous north Indian dish cooked with	7.95	pepper, green chillies, & fresh coriander		hot drinks	
cream, butter, cashew nuts & fresh tomatoes		with a touch of cream on top	7.05	TEA	1.95
KADHI CHICKEN	7.95	SAAG PANEER Fresh spinach cooked with	7.95	GREEN TEA	2.95
Chicken breast cooked with caramelised onions, tomatoes, peppers, chillies and fresh		fresh herbs & paneer		PEPPERMINT TEA	2.95
coriander with a touch of cream		ALOO GOBI	6.95	COFFEE	2.95
CHICKEN TIKKA MASALA Charcoal grilled chicken tikka,	7.95	Potato and cauliflower cooked in a traditional Indian style		AMERICANO ESPRESSO SINGLE	2.95 2.95
cooked with tomatoes, ginger and		DAAL MAKHNI	7.95	ESPRESSO DOUBLE	2.95
coriander in a creamy sauce		Black lentils cooked with cream, butter & Indian spices		HOT CHOCOLATE	2.95
CHICKEN MASALA ON THE BONE	7.95	TARKA DAAL	7.95	CAPPUCCINO	2.95
Home made style chicken on the bone		Spiced yellow lentils cooked with cumin,	7100	LATTE	2.95
SAAG CHICKEN	7.95	onions, garlic and fresh coriander	6.05	1	
Pieces of chicken, cooked with fresh spinach and ground spices		MUSHROOM BHAJI Curried mushrooms cooked with onions,	6.95	desserts	
CHILLI GARLIC CHICKEN	7.95	fresh herbs and spices to a perfectly		ICE CREAM	2.95
Strips of chicken breast cooked		smooth flavour CHANNA MASALA	6.95	Vanilla / Strawberry / Chocolate	
with tomatoes, onions, green chillies in a hot & sweet sauce		Chickpeas cooked with onions,	0.90	KULFI Mango / Pistachio	3.95
NORTH INDIAN		tomatoes & herbs		CHOCOLATE FUDGE CAKE	4.95
	7.95		7.95	RASPBERRY CHEESECAKE	4.95
green chillies and onions		onions and tomatoes		GULAB JAMUN	4.95
NORTH INDIAN CHILLI GARLIC CHICKEN Grilled chicken cooked with fresh garlic,	7.95	tomatoes & herbs BHINDI MASALA Okra cooked with fresh herbs,	7.95	RASPBERRY CHEESECAKE	4

accompaniments

2.10

STEAMED RICE