

# Masti.

## INDIAN STREET FOOD.



### FIZZ

	Glass	Bottle
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<b>PROSECCO SPUMANTE</b>	<b>8.50</b>	<b>29.00</b>
<b>Vigna Dogarina Brut</b>		
<i>Fruity and fresh with lots of lively bubbles (Italy)</i>		

### WHITE WINE

	175ml Glass	Bottle
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<b>SAUVIGNON BLANC</b>	<b>6.50</b>	<b>23.00</b>
<b>Señora Rosa</b>		
<i>Fresh and fruity with refreshing citrus notes, soft and easy drinking (Chile)</i>		

<b>PINOT GRIGIO Botter</b>	<b>23.50</b>	
<i>Fresh and softly dry with apple and pear fruit flavours (Italy)</i>		

<b>CHENIN BLANC Veldt Range</b>	<b>24.00</b>	
<i>South Africa's classic white grape varietal. This Chenin Blanc has mouth-watering tropical fruits and a refreshing, fresh finish (South Africa)</i>		

<b>CHARDONNAY Sea Change</b>	<b>25.50</b>	
<i>Full of peach and stone fruit characters, this easy drinking Chardonnay ticks all the boxes (Italy)</i>		

<b>RIESLING The Pitmaster</b>	<b>26.50</b>	
<i>Off-dry, fragrant and fruity, excellent with spicy food (Germany)</i>		

### ROSÉ WINE

	Glass	Bottle
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<b>CABERNET ROSÉ</b>		
<b>Señora Rosa</b>	<b>6.50</b>	<b>23.00</b>
<i>A lovely refreshing Rosé, bursting with ripe fruit flavours and a soft dry finish (Chile)</i>		

### RED WINE

	Glass	Bottle
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<b>MERLOT Señora Rosa</b>	<b>6.50</b>	<b>23.00</b>
<i>Medium-bodied, soft, easy drinking, fresh, fruity flavours leading into a smooth finish (Chile)</i>		

<b>SHIRAZ Red Rock</b>	<b>23.50</b>	
<i>Brimming with plum, cherry and blackberry flavours, mouth-filling and balanced (Australia)</i>		

<b>TEMPRANILLO Montado</b>	<b>24.00</b>	
<i>A deliciously rich and round juicy red (Spain)</i>		

<b>MALBEC Hanger &amp; Flank</b>	<b>24.50</b>	
<i>An intense red-violet colour, juicy with aromas of cherry and plum with a splash of oak (Argentina)</i>		

<b>PINOT NOIR Always on Friday</b>	<b>26.00</b>	
<i>Subtle and softly dry, medium-bodied with lush, ripe fruit flavours (Portugal)</i>		

### SPIRITS

Bacardi Rum	4.75
Rum	4.75
Gordon's Gin	4.75
Bombay Sapphire Gin	4.75
Absolut Vodka	4.75
Add Mixer	1.50

### LIQUEURS

Sambuca	4.75
Baileys	4.75
Drambuie	4.75
Tia Maria	4.75
Amaretto	4.75

### WHISKIES

J.W. Black Label	4.75
Jameson	4.75
Glenfiddich	4.75
Laphroaig	4.75
Jack Daniel's	4.75

### BEERS

Kingfisher Lager	Half 3.65
Kingfisher Lager	Pint 6.75
Cobra	4.50
Peroni	4.50
Stewart Brewing IPA	4.50
Budweiser	4.50

### COCKTAILS

Strawberry Daiquiri	7.95
Mojito	7.95
Espresso Martini	7.95

### SOFT DRINKS

COKE	3.25
DIET COKE	3.25
APPLETISER	3.25
ELDERFLOWER	3.25
GINGER BEER	3.25
SPRITE	3.25
LEMONADE	3.25
FANTA	3.25
IRN BRU	3.25
J20	3.25

Apple & Mango /  
Orange & Passionfruit

APPLE JUICE	3.25
MANGO JUICE	3.25
CRANBERRY JUICE	3.25
ORANGE JUICE	3.25
STILL WATER	3.10
SPARKING WATER	3.10
SODA WATER	3.10
TONIC WATER	3.10
ORANGE SQUASH	3.10
BLACKCURRANT SQUASH	3.10

### MOCKTAILS

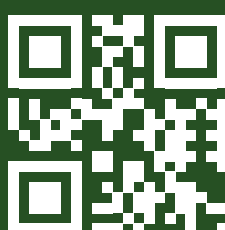
STRAWBERRY DREAM	6.95
STRAWBERRY MOJITO	6.95
MOJITO	6.95
MANGO SUNRISE	6.95
MASTI SPECIAL	6.95

### LASSI/MILKSHAKES

LASSI	5.80
Mango / Sweet / Salty	
MILKSHAKE	5.80
Vanilla / Strawberry / Chocolate	

### HOT DRINKS

TEA	2.25
GREEN TEA	3.25
PEPPERMINT TEA	3.25
COFFEE	3.25
AMERICANO	3.25
ESPRESSO SINGLE	3.25
ESPRESSO DOUBLE	3.25
HOT CHOCOLATE	3.25
CAPPUCCINO	3.25
LATTE	3.25



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.

APPETISERS

POPADOM	90p
CUCUMBER RAITA	1.95
PICKLE TRAY	3.45

STARTERS

VEG PAKORA	5.25
Mixed veg with fresh Indian herbs in batter, then fried	
ONION BHAJI	5.25
Sliced onions, fresh coriander and roasted cumin in a crispy batter	
CHICKEN PAKORA	5.75
Succulent pieces of chicken breast marinated in batter, then deep fried	
FISH PAKORA	6.25
White fish, marinated in Indian spices, then fried. served with chilli sauce	
VEG SAMOSA	5.25
Deep fried pastry with a spiced mixed vegetable filling	
SAMOSA CHAAT	5.95
Vegetable samosa, green chutney, yoghurt and chickpeas masala	
CHILLI FISH	6.95
White fish in a crispy batter with spring onions, coriander and chilli	
CHILLI CHICKEN	6.95
Small pieces of chicken marinated in spicy batter and cooked with spring onions, coriander and chilli	

MASTI HOUSE TAPAS TANDOORI STARTERS

TANDOORI PRAWN	8.75
King prawn marinated with spices and cooked in tandoor	
CHICKEN TIKKA	7.25
Succulent pieces of chicken breast marinated with ginger, fresh coriander, yoghurt, then cooked in a clay oven	
SEEKH KEBAB	7.25
Chicken and lamb mince, onions, fresh coriander and herbs, cooked in a clay oven	
LAMB CHOPS	8.95
Char-grilled lamb chops, marinated with ground spices	

CHICKEN TAPAS DISHES

BUTTER CHICKEN	8.95
Most famous north Indian dish cooked with cream, butter and fresh tomatoes	
KADAHI CHICKEN	8.95
Chicken breast cooked with caramelised onions, tomatoes, peppers, chillies and fresh coriander with a touch of cream	
CHICKEN TIKKA MASALA	8.95
Charcoal grilled chicken tikka, cooked with tomatoes, ginger and coriander in a creamy sauce	

CHICKEN MASALA ON THE BONE	9.95
Home made style chicken on the bone	
SAAG CHICKEN	8.95
Pieces of chicken, cooked with fresh spinach and ground spices	
CHILLI GARLIC CHICKEN	8.95
Strips of chicken breast cooked with tomatoes, onions, green chillies in a hot & sweet sauce	
NORTH INDIAN CHILLI GARLIC CHICKEN	8.95
Grilled chicken cooked with fresh garlic, green chillies and onions	

FISH TAPAS SPECIALITY

GOAN FISH CURRY	10.95
Cooked in a sauce with curry leaves, mustard, coconut, tomatoes and onions	
PRAWN KALI MIRCH	10.95
Prawns cooked in a mustard sauce and spiced with black pepper and Indian spices	

LAMB TAPAS DISHES

LAMB CURRY	9.85
A popular Indian dish, cooked with red onions,fennel seeds, nutmeg and coriander	
LAMB ACHARI	9.85
Diced lamb cooked with garlic, tomatoes, onions, green chillies and ginger	
LAMB KADAHI	9.85
Lamb, cooked with caramelised onions, tomatoes bell pepper, green chilli and fresh coriander	
LAMB BHINDIWALA	9.85
Slow cooked lamb, cooked with caramelised onions, okra, tomatoes and a special blend of herbs and spices	
LAMB SAAG	9.85
Pieces of lamb, cooked with fresh spinach and ground spices	

TRADITIONAL TAPAS DISHES

VEGETABLE	8.75
CHICKEN	9.25
LAMB	9.85
PRAWN	10.95
• KORMA • ROGAN JOSH • MADRAS • BHUNA • PATIA • JALFREZI	

TRADITIONAL TAPAS DHAM BIRYANI

Aromatic basmati rice, cooked in a truly traditional Hyderabad style, served with a choice of raita or curry sauce	
VEGETABLE	8.75
CHICKEN	9.25
LAMB	9.85
PRAWN	10.95

VEGETABLE TAPAS DISHES

MIXED VEGETABLE	8.25
Cooked with fresh herbs, tomatoes & onions	
KADAHI PANEER	8.25
Cubes of home made cheese cooked with caramelised onions, tomatoes, pepper, green chillies, & fresh coriander with a touch of cream on top	
SAAG PANEER	8.25
Fresh spinach cooked with fresh herbs & paneer	
ALOO GOBI	8.25
Potato and cauliflower cooked in a traditional Indian style	
DAAL MAKHNI	8.25
Black lentils cooked with cream, butter & Indian spices	
TARKA DAAL	7.95
Spiced yellow lentils cooked with cumin, onions, garlic and fresh coriander	
MUSHROOM BHAJI	8.25
Curried mushrooms cooked with onions, fresh herbs and spices to a perfectly smooth flavour	
CHANNA MASALA	8.25
Chickpeas cooked with onions, tomatoes & herbs	
BHINDI MASALA	8.25
Okra cooked with fresh herbs, onions and tomatoes	

KID'S MENU

CHICKEN NUGGETS & CHIPS	6.95
CHICKEN/LAMB KORMA	6.95
Served with rice or naan bread	

ACCOMPANIMENTS

STEAMED RICE	2.95
PILAU RICE	3.75
MUSHROOM RICE	3.95
CHIPS	2.60
PLAIN CHAPATTI	1.75
ROTI	2.60
PLAIN NAAN	3.10
GARLIC NAAN	3.25
PESHWARI NAAN	3.45
KEEMA NAAN	3.95
CHILLI CHEESE NAAN	3.95

DESSERTS

ICE CREAM	4.95
Vanilla / Strawberry / Chocolate	
KULFI	4.95
Mango / Pistachio	
CHOCOLATE FUDGE CAKE	6.95
GULAB JAMUN	5.95
Sorbet ice cream	

ALLERGY WARNING

Some of the dishes served may contain vegetable oil, nuts, wheat and dairy products. If you suffer from any allergies to these products or any other ingredients, you should seek the advice of the management before ordering.