

Masti.

INDIAN STREET FOOD.



FIZZ

Glass Bottle

PROSECCO SPUMANTE 9.50 32.00

Borgo SanLeo

Light, fruity bubbles, pear, apple, floral hints, refreshing finish (Italy)

WHITE WINE

175ml Glass Bottle

CHARDONNAY 6.50 24.00

Canalicchio

Fresh citrus, green apple, light oak, crisp acidity, clean finish (Italy)

SAUVIGNON BLANC **Señora Rosa** 25.00

Fresh and fruity with refreshing citrus notes, soft and easy drinking (Chile)

VIIGNIER LOS Gansos 26.00

Apricot, peach, honeysuckle, soft texture, aromatic and rounded

RIESLING SUMO CAT 27.00

Off-dry, lime, peach, floral aromas, bright acidity, zesty finish (Germany)

PINOT GRIGIO Botter 28.00

Fresh and softly dry with apple and pear fruit flavours (Italy)

ROSÉ WINE

Glass Bottle

CABERNET ROSE

Señora Rosa

6.50 24.00

A lovely refreshing Rosé, bursting with ripe fruit flavours and a soft dry finish (Chile)

RED WINE

Glass Bottle

MERLOT Señora Rosa 6.50 24.00

Medium-bodied, soft, easy drinking, fresh, fruity flavours leading into a smooth finish (Chile)

MATTI MONTEPULCIANO 25.00

Juicy dark fruit, plum, soft tannins, gentle spice, smooth finish (Italy)

TEMPRANILLO Montado 26.00

A deliciously rich and round juicy red (Spain)

MALBEC Hanger & Flank 27.00

An intense red-violet colour, juicy with aromas of cherry and plum with a splash of oak (Argentina)

PINOT NOIR Always on Friday 28.00

Subtle and softly dry, medium-bodied with lush, ripe fruit flavours (Portugal)

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 AND CIDER

Kingfisher Lager Half 3.65

Kingfisher Lager Pint 6.75

Cobra 4.50

Peroni 4.50

Stewart Brewing IPA 4.50

Madri 4.50

Thistly Cross Traditional Cider 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 5.95

Mango / Sweet / Salty

MILKSHAKE 5.95

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	VG GF	90 p
CUCUMBER RAITA	GF VG	1.95
PICKLE TRAY	GF	3.45

STARTERS

VEG PAKORA	VG GF	5.25
Mixed veg with fresh Indian herbs in batter, then fried		
ONION BHAJI	VG GF	5.25
Sliced onions, fresh coriander and roasted cumin in a crispy batter		
CHICKEN PAKORA	GF	5.75
Succulent pieces of chicken breast marinated in batter, then deep fried		
FISH PAKORA	GF	6.25
White fish, marinated in Indian spices, then fried. served with chilli sauce		
VEG SAMOSA	VG	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	GF	6.95
White fish in a crispy batter with spring onions, coriander and chilli		
CHILLI CHICKEN	GF	6.95
Small pieces of chicken marinated in spicy batter and cooked with spring onions, coriander and chilli		

MASTI HOUSE TAPAS TANDOORI STARTERS / MAINS

	Starter	Mains
TANDOORI PRAWN	GF 8.75	23.95
King prawn marinated with spices and cooked in tandoor		
CHICKEN TIKKA	GF 7.25	21.95
Succulent pieces of chicken breast marinated with ginger, fresh coriander, yoghurt, then cooked in a clay oven		
SEEKH KEBAB	GF 7.25	21.95
Chicken and lamb mince, onions, fresh coriander and herbs, cooked in a clay oven		
LAMB CHOPS	GF 8.95	23.95
Char-grilled lamb chops, marinated with ground spices		
MIXED GRILL	GF 23.95	
2 Chicken Tikka, 2 Tandoori prawn, 2 Seek Kabab and 2 Lamb Chops, served with salad and mint Sauce		

CHICKEN TAPAS DISHES

BUTTER CHICKEN	GF	8.95
Most famous north Indian dish cooked with cream, butter and fresh tomatoes		
KADAH CHICKEN	GF	8.95
Chicken breast cooked with caramelised onions, tomatoes, peppers, chillies and fresh coriander with a touch of cream		
CHICKEN RAILWAY CURRY	GF	9.95
Chicken breast cooked with onions, tomatoes, coconut, chillies and fresh coriander with a cream		

CHICKEN TIKKA MASALA	GF	8.95
Charcoal grilled chicken tikka, cooked with tomatoes, ginger and coriander in a creamy sauce		
SAAG CHICKEN	GF	8.95
Pieces of chicken, cooked with fresh spinach and ground spices		
CHILLI GARLIC CHICKEN	GF	8.95
Strips of chicken breast cooked with tomatoes, onions, green chillies in a hot & sweet sauce		
NORTH INDIAN CHILLI GARLIC CHICKEN	GF	8.95
Grilled chicken cooked with fresh garlic, green chillies and onions		

MASTI HOUSE SPECIAL CURRY

LAMB MASALA ON THE BONE	10.95
Home made style Lamb on the bone	
CHICKEN MASALA ON THE BONE	9.95
Home made style chicken on the bone	

FISH TAPAS SPECIALITY

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

LAMB TAPAS DISHES

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

TRADITIONAL TAPAS DISHES

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

TRADITIONAL TAPAS DUM BIRYANI

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

VEGETABLE TAPAS DISHES

MIXED VEGETABLE	GF	8.25
Cooked with fresh herbs, tomatoes & onions		
KADAH PANEER	GF	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	GF	8.25
Fresh spinach cooked with fresh herbs & paneer		
ALOO GOBI	VG GF	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	VG GF	7.95
Spiced yellow lentils cooked with cumin, onions, garlic and fresh coriander		
MUSHROOM BHAJI	VG GF	8.25
Curried mushrooms cooked with onions, fresh herbs and spices to a perfectly smooth flavour		
CHANNA MASALA	VG GF	8.25
Chickpeas cooked with onions, tomatoes & herbs		
BHINDI MASALA	VG GF	8.25
Okra cooked with fresh herbs, onions and tomatoes		

KID’S MENU

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

ACCOMPANIMENTS

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

DESSERTS

ICE CREAM	GF	4.95
Vanilla / Strawberry / Chocolate		
KULFI	GF	4.95
Mango / Pistachio		
CHOCOLATE FUDGE CAKE		6.95
GULAB JAMUN		5.95
Vanilla 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.

VG Vegan | GF Gluten-Free