

Welcome to our Indian restaurant, where culinary traditions meet modern flair. Our menu has been thoughtfully crafted by our head chef, who brings over 30 years of culinary experience & has traveled to many countries, enriching our dishes with global influences.

Embark on a gastronomic journey across the diverse regions of India. From the aromatic spices of the North to the tangy and spicy flavors of the South, each dish is prepared with the finest ingredients and a passion for excellence.

We invite you to savor our exquisite appetizers, indulge in our hearty main courses, and finish your meal with our delightful desserts. Whether you are seeking a familiar favorite or an adventurous new taste, our menu offers something for every palate.

#### ALLERGY AWARENESS:

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If you have any allergies, please notify us when placing your order. Our dishes may contain the following allergens: gluten, nuts, dairy, peanuts, soya, mustard, sesame, lupin, eggs, crustaceans, squid, fish and fish bones, and molluscs.

Please be aware that customers with allergies consume our food at their own risk.



#### £11.95 ONE COURSE

**£13.95** TWO COURSE

**£17.95** THREE COURSE

ALL MAIN DISHES ARE SERVED WITH RICE AND NAAN BREAD



#### SHEEK KEBAB

Char grilled sheek of minced lamb with a delicate sprinkling of herbs and aromatic spices.

### CHICKEN TIKKA

Bite sized chicken tikka marinated with yoghurt, cheese, royal cumin and cardamon, grilled over charcoal. Served with mint yoghurt sauce.

### PANEER TIKKA (V)

Chunks of Indian cottage cheese soaked overnight in sweet and sour vinaigrette, marinated in yoghurt, fenugreek and black onion seed. Barbecued in the tandoori oven.

#### **MEAT SAMOSA**

Triangular pastry filled with minced meat cooked lightly spiced.

# ALOO CHAT PUREE

Potato cooked in chat masala and wrapped in a puree bread.

# **ONION BHAJI (V)**

World famous snack of crispy onion deep fried in a coating of gram flour.



# CHICKEN OR LAMB DANSAK

Chicken or lamb cooked with lentils, herbs and spices.

#### CHICKEN OR LAMB SAAG )

Chicken or lamb cooked with spinach, herbs and spices.

# CHICKEN MADRAS

Boneless chicken cooked in a spicy sauce.

#### CHICKEN OR LAMB BHUNA

Chicken or lamb cooked in a dry medium sauce.

# PANEER TIKKA MASALA (V)

Indian cottage cheese cooked in a smooth sauce.

# CHICKEN KORMA

Chicken pieces slow cooked in a smooth, creamy sauce.

CHICKEN TIKKA MASALA )

Succulent chicken tikka cooked in a smooth sauce.

#### CHICKEN JALFREZI 🤌

Strips of chicken cooked with peppers and tomatoes, garnished with green chillies, lime and coriander.

#### **CHICKEN BALTI**

Our very own take on the famous Balti recipe.

#### CHANA MASALA (V)

Chickpeas cooked with a special spice mix.

#### **VEGETABLE KARAHI (V)**

Cooked with a light delicate blend of herbs & spices.

Medium J Hot J Very Hot V (Vegeterian)

Any alterations to dishes £1.25



# **COCONUT ICE CREAM**

COFFEE

TEA

# **MASALA TEA**

Medium Medium



#### **TANDOORI PLATTER**

(MIN. ORDER - 2 PERSONS)

#### £9.25 (per person)

Chicken Tikka, Lamb Tikka, Fish Tikka, King Prawn and Sheek Kebab. Served on a sharing platter.

#### MIXED PLATTER

(MINIMUM ORDER FOR 2 PERSON)

#### £8.95 (per person)

Chicken Tikka, Paneer Tikka, Vegetable Samosa, Onion Bhaji and Sheek Kebab. Served on a sharing platter.

#### **VEGETABLE PLATTER (V)**

(MINIMUM ORDER FOR 2 PERSON)

**£8.25** (per person) Paneer Tikka, Vegetable Samosa, Onion Bhaji

#### TANDOORI CHICKEN

**£6.95** per person India's foremost offering to world cuisine, succulent and perfectly charred in the tandoori oven.

#### SHEEK KEBAB £6.95

Char grilled sheek of minced lamb with a delicate sprinkling of herbs and aromatic spices.

#### LAMB CHOPS £10.25

Lamb chops marinated with yogurt, garlic, ginger, spices and fresh coriander.

#### CHICKEN OR LAMB TIKKA £6.95 \ £7.95

Bite sized chicken or lamb pieces marinated with yoghurt, cheese, royal cumin and cardamom delicately grilled over charcoal. Served with mint yoghurt sauce.

#### GREEN CHICKEN TIKKA £7.25

Chicken pieces marinated with garlic infused yoghurt, spinach paste, mint and fresh chillies.

#### DUCK TIKKA £7.95

Duck breast marinated with yoghurt, mustard, mixed herbs and spices. Grilled in the tandoori oven.

#### SALMON TIKKA £8.25

Prime cubes of salmon matured in a mildly spiced marinade of mustard oil, ginger, dill and fennel.

#### PANEER TIKKA (V) £5.75

Chunks of Indian cottage cheese soaked overnight in sweet and sour vinaigrette, marinated in pickled yoghurt, fenugreek and black onion seed. Barbecued in the tandoori oven.

#### TANDOORI KING PRAWN £8.75

Jumbo king prawns marinated in a rich blend of saffron, caraway seeds and yoghurt.

#### KING PRAWN BUTTERFLY £8.75

Bread crumb coated king prawn marinated in ginger, garlic and lime.

# KING PRAWN PUREE

£8.75

King prawn cooked in a light curry sauce and wrapped Karahin a puree.

#### GARLIC KING PRAWN

#### £8.75

Jumbo king prawns marinated in garlic & herbs, roast in the tandoori oven.

# SAMOSA (MEAT OR VEGETARIAN (V))

#### £5.75

Triangular pastry filled with meat or mixed vegetables.

#### **ONION BHAJI (V)**

#### £5.75

Popular snack of crispy onions deep-fried in a coating of gram flour.

# ALOO CHAT PUREE

#### £5.95

Potato cooked in tangy chat masala and wrapped in a puree bread.

Medium Hot Y Very Hot V (Vegeterian)

# C TANDOORI SELECTION

These vibrant and nutritious dishes are served with a salad and a cooling mint yogurt dip. The meats are marinated with fresh herbs and the finest spices, then grilled to perfection in the Tandoori oven, infusing them with rich flavour.

# TANDOORI CHICKEN (ON THE BONE)

#### £12.95

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Baby chicken marinated with yoghurt, mustard oil, ginger and garlic paste, and our chef's selection of herbs and spices.

# CHICKEN TIKKA

#### £12.95

Tender pieces of chicken or lamb marinated in a special selection of herbs and spices. Served with an Indian salsa salad.

### **GREEN CHICKEN TIKKA**

#### £13.25

Chicken marinated with yoghurt, olive oil, coriander paste, green chillies, garlic and ginger. Served with an Indian salsa salad.

# LAMB TIKKA

#### £14.25

Cubed pieces of lamb, marinated in a selection of herbs and spices. Served with an Indian salsa salad.

# CHICKEN SHASHLIK

#### £14.95

Chicken breast marinated in a special selection of spices, and cooked with tomatoes, peppers and onion. Served with an Indian salsa salad.

# LAMB SHASHLIK

#### £16.25

Tender pieces of lamb marinated in special selection of spices and cooked with tomatoes, pepper and onion. Served win an Indian salsa salad.

# DUCK SHASHLIK

#### £15.95

Duck breast marinated with yoghurt, mustard, mixed herbs and spices, and cooked with peppers onions and tomatoes. Served with an Indian salsa salad.

### **MIXED SHASHLIK**

#### £15.95

Chicken and lamb marinated in a special selection of spices and cooked with tomatoes, peppers, onions. Served with an Indian salsa salad.

# TANDOORI MIXED GRILL

#### £17.95

Chicken Tikka, Lamb Tikka, Sheek Kebab, Tandoori King Prawn and Tandoori Chicken.

#### TANDOORI KING PRAWN

#### £16.95

Jumbo prawns delicately marinated in mixed herbs, spices, black pepper and dill. Served with an Indian salsa salad.

# SALMON TIKKA

#### £16.95

Prime cubes of salmon matured in a mildly spiced marinade of mustard oil, ginger, dill and fennel.

# PANEER TIKKA (V)

#### £12.95

Chunks of Indian cottage cheese soaked overnight in sweet and sour vinaigrette, marinated in pickled yoghurt, fenugreek and black onion seed. Barbecued in the tandoori oven.

# LAMB CHOPS

#### £17.95

Lamb chops marinated with yogurt, garlic, ginger, spices and fresh coriander.

Medium Me

# CHEFS SPECIAL 20

Our chefs' years of dedication and expertise culminate in these exquisite specialty dishes. Each creation is a testament to their skill, showcasing the unique and signature flavors crafted by our master chef.

#### **ROYAL LAMB SHANK**

#### £18.95

Leg of lamb slow cooked overnight in a medium hot sauce, resulting in extremely tender morsels of meat and flavourful bone marrow.

# **CHICKEN OR LAMB JALFREZI**

#### £15.25 \ £16.25

Strips of chicken or lamb cooked with peppers & tomatoes, garnished with fresh green chillies, lime leaf and coriander.

# **DUCK JALFREZI )**

#### £15.25

Strips of duck cooked with peppers & tomatoes, garnished with green chillies, lime leaves and coriander.

### SOUTH INDIAN GARLIC CHILLI CHICKEN OR LAMB >>

#### £15.25

Barbecued chicken or lamb tikka cooked with green chillies and garlic.

# **BUTTER CHICKEN**

#### £15.25

Tandoori grilled tikka of chicken simmered in a cream, coconut, crushed almond, coconut and honey sauce.

# **CHICKEN XACUTIE** )

#### £15.25

Chicken cooked with coconut, red chillies, aromatic herbs and spices.

# CHICKEN OR LAMB BALTI

#### £15.25 \ £16.25

Our chef's special take on the world famous Balti recipe. Chicken or lamb cooked with tomatoes and a blend of spices.

#### KING PRAWN BALTI

#### £16.95

Our chef's special take on the world famous Balti recipe. Jumbo king prawns cooked with tomatoes and a blend of spices.

#### KING PRAWN MALABAR

#### £15.25

Jumbo king prawns cooked with curry leaves, mustard seeds, green chillies and coconut cream.

### KING PRAWN BADSHAHBAG >

#### £16.95

Jumbo king prawns cooked with green chillies, curry leaves, cherry tomatoes and spring onion.

# MIXED GRILL MIRCHI MASALA

#### £17.95

Tandoori Chicken, Chicken Tikka, Lamb Tikka and Sheek Kebab cooked in a thick, spicy masala sauce with red and green chillies.

# LAMB CHOP KARAHI £18.95

Lamb chops cooked in a semi-dry sauce with green and yellow peppers.

Medium Medium

# S CITY MASALA SPECIAL

### **ROYAL CHICKEN**

#### £15.25

Our signature dish of tender pieces of grilled chicken cooked with onion and garlic.

# SPICY CHICKEN >>>

#### £15.25

Chicken tikka cooked with green peppers and green chillies.

# NAAGA CHICKEN ) ) )

#### £15.25

Tender pieces of chicken cooked with hot naga chillies in a medium dry sauce.

# **GOA GARLIC LAMB**

**£16.95** Lamb cooked with garlic and mint in a thick sauce.

# MASALA GOSHT

#### £15.95 \ £16.95

Slow cooked tender pieces of lamb with potatoes, garlic and fresh herbs.

# **DUM GOSHT**

#### £16.95

On-the-bone lamb slow cooked with yogurt, sun dried red chillies, spices and fresh herbs.

# **ROYAL FISH (SEABASS)**

#### £16.95

Our signature tandoori grilled sea bass, with fried onions.

# MASALA FISH BHUNA

#### £16.95

Cooked in a home style; slowly with mixture of spices.

#### KING PRAWN NAWABI

#### £16.95

Shell-on whole king prawns (easily removed) marinated with garlic, ginger, onion, tomatoes and peppers.

CHICKEN OR LAMB TAWA

and spices, and served on a flat, sizzling dish.

and spices, cooked in a special pickled sauce.

Chicken or lamb cooked with a special mix of ingredients

**AACHARI GOSTH OR CHICKEN** 

Succulent pieces of lamb or chicken marinated in herbs

**ROYAL LAMB SHANK BIRYANI** 

cooked with our special spice mix and served as a

Our signature biriyani dish. Slow cooked lamb shank slow

£15.25 \ £16.25

£14.95 \ £15.95

flavoursome biriyani.

£25.95

Medium Medium

# S OLD FAVOURITES 2 c

If you're yearning for a taste of tradition, indulge in one of our best sellers. These timeless classics are lovingly crafted with recipes unique to City Masala. Have a special dish in mind that's not on our menu? Just let our friendly staff know, and our chef will be delighted to create it for you.

# CHICKEN OR LAMB TIKKA MASALA

#### £13.95 \ £14.95

Succulent chicken or lamb tikka in a smooth sauce.

# CHICKEN OR LAMB KORMA

#### £13.95 \ £14.95

Chicken or lamb pieces slow cooked in a smooth, creamy sauce.

# CHICKEN OR LAMB PASANDA

#### £13.95 \ £14.95

Sliced Lamb or chicken cooked with fresh cream ground cashew nuts and mild spices.

# CHICKEN OR LAMB KARAHI

#### £13.95 \ £14.95 Chicken or lamb cooked in a semi-dry

Chicken or lamb cooked in a semi-dry sauce with red, green and yellow peppers.

# CHICKEN OR LAMB ROGAN JOSH

£13.95 \ £14.95 Chicken or lamb cooked in a rich tomato-based sauce.

# CHICKEN OR LAMB BHUNA

**£13.95 \ £14.95** Chicken or lamb cooked in a semi-dry medium sauce.

# CHICKEN OR LAMB DUPIAZA

£13.95 \ £14.95 Chicken or lamb cooked with extra onions in a dry medium sauce

# CHICKEN OR LAMB SAAG

**£13.95 \ £14.95** Tender pieces of chicken or lamb cooked with spinach.

# CHICKEN OR LAMB DANSAK >

# £13.95 \ £14.95

Chicken or lamb cooked with lentils, herbs and spices.

£13.25

# CHICKEN OR LAMB BIRYANI

Jumbo King prawns in a blend of chilli and tamarind

CHICKEN OR LAMB MADRAS

Tender pieces of chicken or lamb cooked in a spicy sauce.

CHICKEN OR LAMB VINDALOO

Timeless classic of chicken or lamb cooked in a spicy sauce.

£15.95 \ £16.95

£13.95 \ £14.95

£13.95 \ £14.95

£15.95

£15.95

sauce.

KING PRAWN SAAG

Jumbo King Prawns cooked with spinach

KING PRAWN PATHIA

**VEGETABLE BIRIYANI (V)** 

#### CHICKEN OR LAMB TIKKA BIRIYANI £15.95 \ £16.95

# MIX BIRIYANI

**£16.95** King prawn, chicken and lamb

# KING PRAWN BIRIYANI

**£16.95** A complimentary vegetable curry will be served with all biriyani dishes.

Medium Me Medium Med

# S VEGETARIAN SPECIALS

Light and healthy, these dishes are ideal either as a perfect accompaniment to a main course, or as a full vegetarian option.

# MIXED VEGETABLE BHAJI

#### SIDE £6.95 MAIN £10.95

Mixed vegetables in a traditional sauce.

# SAAG BHAJI

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# SIDE £6.95 MAIN £10.95

Spinach cooked with garlic and mixed spices.

### **CAULIFLOWER BHAJI**

**£13.25** Cauliflower cooked with mixed spices

# BHINDI BHAJI SIDE £6.95 MAIN £10.95

Okra laced with a tangy melange of cumin seeds and lime, cooked with onion and tomato sauce.

# BRINJAL BHAJI SIDE £6.95 MAIN £10.95

Aubergines cooked with tomatoes and onions.

#### MUSHROOM BHAJI SIDE £6.95 MAIN £10.95

A semi dry dish of diced mushroom cooked with mixed spices.

# ALOO GOBI

SIDE £6.95 MAIN £10.95

Florets of cauliflower and potatoes cooked in a tomato and ginger flavoured sauce.

# BOMBAY ALOO

#### SIDE £6.95 MAIN £10.95

A delicacy of cumin tempered potatoes cooked with tomato, onion and a special spice mix.

# SAAG ALOO SIDE £6.95 MAIN £10.95

A delicacy of cumin tempered potatoes & spinach cooked with tomato, onion and a homemade spice mix.

# SAAG PANEER

**SIDE £6.95 MAIN £10.95** Indian cottage cheese cooked with spinach.

# MATTAR PANEER

SIDE £6.95 MAIN £10.95 Indian cheese cooked with peas & cream.

# CHANA MASALA

**SIDE £6.95 MAIN £10.95** Chickpeas cooked with a special spice mix.

# TARKA DAAL SIDE £6.95 MAIN £10.95

A chana and red lentil dish with garlic.

) Medium )) Hot )) Very Hot



### SHOBZI TAWA

**£11.95** Mixed vegetables, aubergine and spinach

#### **VEGETABLE KARAHI**

£11.95

# VEGETABLE DANSAK ) £11.95

PANEER TIKKA MASALA

£11.95

# PANEER JALFREZI

£11.95

Mix vegetable, aubergine and spinach

PANEER TIKKA

£11.95

AACHARI PANEER £11.95

Medium Medium Medium



# RICE

# STEAMED RICE (V) £3.95

Plain cooked white rice.

# PILAU RICE (V)

£4.25

With fresh saffron.

#### KEEMA RICE £4.95

Rice tossed in a wok with minced meat and spices.

# SPECIAL FRIED RICE (V) £4.95

With eggs, peas and spices.

# MUSHROOM RICE (V) £4.75 With mushrooms and light spices.

# LEMON RICE £4.95

Prepared with fresh lemons and light spices.

COCONUT RICE £4.95 Prepared with coconut and light spices.

# GARLIC RICE (V)

£4.95

CHILLI RICE (V) ) £4.95

# NAAN BREADS

PLAIN NAAN (V) £3.95 **GARLIC NAAN (V)** £4.25 **KEEMA NAAN** £4.25 **PESHAWARI NAAN (V)** £4.25 CHEESE NAAN (V) £4.25 CHILLI NAAN (V) £4.25 PARATHA (V) £4.25 **STUFFED PARATHA (V)** £4.25 **TANDOORI ROTI (V)** £4.25

CHAPATI (V) £3.25

# SIDE ORDERS

#### £1.25

Plain or spicy, served with a complimentary selection of dips (per portion).

RAITHA (V) £3.50

CHIPS (V)

£3.95

MASALA CHIPS (V) £5.25

🜶 Medium 🛛 🌶 Hot 👘 🌶 🜶 Very Hot

V (Vegeterian)





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