

MASALA
— CITY —
RESTAURANT | BAR



- MENU -

an adventure in indian cuisine



welcome to

MASALA CITY

Restaurant of the Year 2024.

Masala' – the exotic blend of spices, is the key to the creation of an exquisite Indian dish. At Masala City we are proud to have the age old skills and techniques, using 'masala' in the most exciting and creative way to deliver the best curry experience for our guests.

Masala City is a family run business, acquiring the knowledge and art of cooking through generations. Our aim is to serve our customers the true experience and flavour of India & South Asia through a careful selection of most exciting curry dishes from the continent.

The exquisite flavours in our dishes are attained through the use of exciting blend of spices, exclusively sourced ingredients and classic cooking techniques. Both traditional styles of cooking and creative flair are celebrated within our menu allowing us to offer a wide range of dishes to choose from.

Relax, entertain, and enjoy whilst our intuitively attentive staff enhance the dining experience of our valued guests at Masala City.



Many Indian dishes contain nuts in the recipe Please inform us at the time of ordering if you have any intolerances or allergies.

Fish may contain bones.

12.5% Service Charge Optional





starters

ONION BHAJI

£7.50

A popular dish in England. It combines spices, gram flour and sliced onion to create fritters. Enjoyed as a starter or snack. It is served with mint yoghurt and salad.

SAMOSA

£7.50

Vegetable or Lamb

A fried pastry with savoury fillings such as spiced potato, vegetable or minced meat. A triangular shape pastry served with aubergine chutney and salad.

CHAAT PUREE

Chicken

£9

Prawns

£9

King Prawns

£9

A blend of spices, garlic, ginger, tamarind sauce, cucumber chunks, fresh coriander leaves. Served with crispy fried bread.

SAG ROLL

£9

Masala city's signature dish

A combination of spinach, cheese, egg yolk, coated with potatoes, pane with crumb. Served with sweet coconut and cashew nut cream sauce, garnished with mango coulis.

TIKKA

£9

Chicken or Lamb

Originated from the Mughal Empire in the Indian Subcontinent. Traditionally served with small pieces of boneless chicken marinated in spices, yoghurt and herbs. Baked on skewers. Served with salad and mint chutney.

MIXED STARTER

£9

A combination of onion bhaji, succulent chicken tikka, crispy triangular shaped samosa, spiced marinated crispy prawn. Served with salad and tomato chutney.

CRISPY MALABAR PRAWN

£9

Prawn pane with fine panku style breadcrumb.



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house specials

SATRAKI (Medium)

£21

Chicken /Lamb/Paneer/Vegetable

Commonly known as Satark, this dish originated in Hill tax in Chittagong. It is chicken or lamb cooked with garlic, ginger, curry leaf, mixed spices, fresh coriander and garnished with sautéed garlic mushroom. A wonderful combination of flavours.

MURGHI TORKARI *Recommended* (Spicy/Madras Hot)

£21

Chicken /Lamb/Paneer/Vegetable

A true delight. Marinated in tamarind (a sweet fruit), roasted garlic, chilli, ajowan, cooked with onion, peppers and kasturi methi. If you fancy flavour and heat don't hesitate just go for it.

NAGA SUBWAL *Recommended* (Madras Hot)

£21

Chicken /Lamb/Paneer/Vegetable

My grandmothers beloved recipe, the definition of home style cooking. Originated in Chandpur (land of naga chilli) in Bangladesh. It is cooked with onion, naga chilli, garlic, ginger, curry leaf, mixed spices and herbs. This combination of spices makes an exotic, mouth-watering, exciting hot flavour.

BUTTER MASALA (Medium/Hot)

£21

Chicken /Lamb/Paneer/Vegetable

This is a very popular dish all over India. There are different variations of it from area to area. The dish is cooked with tomato, onion, methi leaves, chilli powder, cumin, coriander and hint of gram masala, mixed with cashew nuts, butter and cream. This makes a beautiful creamy hot dish.

ALMASHRIKI (Medium)

£21

Chicken /Lamb/Paneer/Vegetable

This dish originated from riverside area Faridpur. It combines garlic, ginger, methi, mixed spices. Garnished with spinach and cashew nuts.

TANDOORI JALFREZI COCKTAIL (Madras Hot)

£21

An exquisite fusion of flavours cooked with onion, green chilli, peppers, fenugreek leaves, turmeric, cumin, coriander, mixed with chicken tikka, lamb tikka, and sheik kebab.



SPICY TIGER KING PRAWN (Madras Hot)

£21

A blend of spices with a hint of tamarind, chilli, fresh coriander, garlic and ginger. This dish is very popular in Chittagong, a sea side town in Bangladesh

BENGALI CHILLI *Recommended* (Vindaloo Hot)

£21

Chicken /Lamb/Paneer/Vegetable

A combination of many chillies: green, pickled, naga and dry crushed chilli with garlic, ginger, turmeric, coriander, cumin and gram masala. The ultimate blend of chillies and spices.

KING PRAWN SAG

£21

A fresh flavour of king prawn with curry leaf, garlic, onion, turmeric, fresh coriander and spinach. A beautiful dish very popular all around India and Bangladesh.

SAGUFTA CHICKEN OR LAMB

£21

A favoured dish in the villages of Bangladesh. Chicken or lamb tikka cooked with minced lamb, onion, garlic, methi leaves, gram masala and mixed spices, garnished with fresh coriander.

JAL JAL BALTI (Spicy)

£21

Baluchistan's most wonderful and traditional dish. A combination of chicken, onion, garlic, turmeric, coriander, cumin and balti masala making an amazing flavourful dish.

MEAT BALL

£21

A combination of mixed lamb, onion, garlic, turmeric, coriander, cumin and balti masala making an amazing flavourful dish. Medium sauce. Spicy and Madras hot.



tandoori specials



TANDOORI MIXED GRILL

£22

From the Indian Subcontinent, now popular across the globe. Tandoori Mixed Grill combines tandoori chicken, boneless succulent chicken and lamb tikka, with ginger and cumin flavoured sheik kebab. Served on a sizzler with seared onions and salad.

SHASLIK

Chicken /Lamb/Mixed

£25 King Prawn

£22

A great option for those looking for a healthier dish. Chicken, lamb or prawns marinated with garlic, ginger, cumin, coriander and gram masala. Cooked with tomatoes, capsicum and onion. Served on a sizzler with seared onions and peppers.

TIKKA Chicken/Lamb/Paneer

£21

Originating from the Mughal Empire in the Indian Subcontinent. Traditionally served with small pieces of boneless chicken or lamb marinated in spices, yoghurt and herbs. Served on a sizzler with salad and chutney.

SALMON TIKKA

£22

Mouth-watering salmon combined with delicate spices: garlic, ginger, coriander and cumin, plus a hint of yoghurt. It makes a fabulous healthy dish. Served with salad and delicious tomato chutney.



main courses

TIKKA MASALA CITY Chicken/Lamb/Prawn/Paneer

£19

Britain's No.1 all time favourite dish. Cooked with coconut, almonds, tomato, fenugreek leaves, coriander, cumin and gram masala with butter and cream.

CLASSIC KORMA Chicken/Lamb/Prawn/Paneer

£19

This dish is incredibly popular in the UK. A combination of aromatic coconut, and cashew nut with butter and cream create a wonderful, nutty and creamy dish.

PALAK PESHWARI Chicken/Lamb/Prawn/Paneer

£19

An innovative creation of Masala city. A combination of coconut and almond, mango, gram masala, coriander powder and a hint of cream. A very mild dish garnished with spinach.

PANJABI KORI Chicken/Lamb/Prawn/Paneer (Madras Hot)

£19

A combination of peppers, chilli, garlic, kasturi methi, a masala blend, curry leaf and fresh coriander. Served sizzling.

NARAWAYNI Chicken/Lamb/Prawn/Paneer (Medium)

£19

A delicate blend of tempting spices: onion, garlic, ginger and herbs coated with a sweet chilli dressing.

CORIANDER DELIGHT Chicken/Lamb/Prawn/Paneer

£19

A classic dish with a dominant presence of fresh coriander leaves, mango, roasted garlic, cumin and gram masala.

PASSANDA Chicken/Lamb/Prawn/Paneer

£19

Delicate, light and creamy almond and coconut and almond, soaked in barry cordl ginger, coriander and cumin blended with a butter cream sauce.

MAKANI Chicken/Lamb/Prawn/Paneer

£19

Almond and coconut and almond, based curry cooked with kasturi methi, spices and a hint of mango. A wonderful combination of flavours.

GARLIC CHILLI Chicken /Lamb/Paneer/Vegetable

£19

With all the flavours of Asia. Cooked with garlic, ginger, chilli, curry leaf, tomato and mixed spices, it makes a fantastic flavoursome dish.



classic dishes

	VEGETABLE	CHICKEN	LAMB	PRAWN
CURRY A tenderly cooked saucy curry with traditional Indian spices.	£16	£17	£19	£21
MADRAS A well spiced "fairly hot" curry.	£16	£17	£19	£21
BHUNA A drier curry packed with spicy flavours.	£16	£17	£19	£21
DUPIAZA Cooked in a thick sauce, garnished with onions.	£16	£17	£19	£21
ROGAN Medium hot dish cooked with herbs and tomatoes.	£16	£17	£19	£21
SAG Delicately spiced dish cooked with spinach.	£16	£17	£19	£21
DANSHAK Hot, sweet and sour lentil based curry.	£16	£17	£19	£21
PATIA Hot, sweet and sour dish.	£16	£17	£19	£21
RASUNE A garlic lovers paradise, full of surprises. Combining fresh, roasted and pickled garlic, with a blend of spices and herbs.	£16	£17	£19	£21
JALFRAZI Served sizzling and cooked with garlic, ginger, capsicums, tomatoes, onions, whole green chillies and spices.	£16	£17	£19	£21

balti

BALTI PABNA Chicken or lamb cooked with onions, fenugreek leaves and special Balti spices.	£18
BALTI MULTI VEG A traditional Balti mix of seasonal vegetables in a thick sauce.	£16
MIXED BALTI Chicken, lamb and prawns cooked with onions, fenugreek leaves and special Balti spices.	£20
CHICKEN OR LAMB TIKKA BALTI Chicken or lamb tikka cooked with onions, fenugreek leaves and special Balti spices.	£19

biryani dishes

Made with pure basmati rice and served with a side of vegetable curry.

CHICKEN OR LAMB BIRYANI	£21
CHICKEN OR LAMB TIKKA BIRYANI	£22
VEGETABLE BIRYANI	£18

side dishes

BOMBAY ALOO <i>Potato with Mixed spice and Herbs</i>	£9
SAG ALOO <i>Potato with Spinach Mixed spice</i>	£9
SAG PONEER <i>Creamy Coconut and Nut Sauce</i>	£9
SAG BHAJI <i>Spinach with Mixed spice and herbs</i>	£9
MUSHROOM BHAJI <i>Cooked with Mixed spice and herbs</i>	£9
BRINGEL BHAJI <i>Aubergine Cooked with Mixed spice and herbs</i>	£9
BHINDI BHAJI <i>Okra Cooked with Mixed spice and herbs</i>	£9
TARKA DALL <i>Red Lentils Cooked with Garlic and Coriander</i>	£9
VEGETABLE CURRY	£9
CHIPS	£4.50

rice dishes

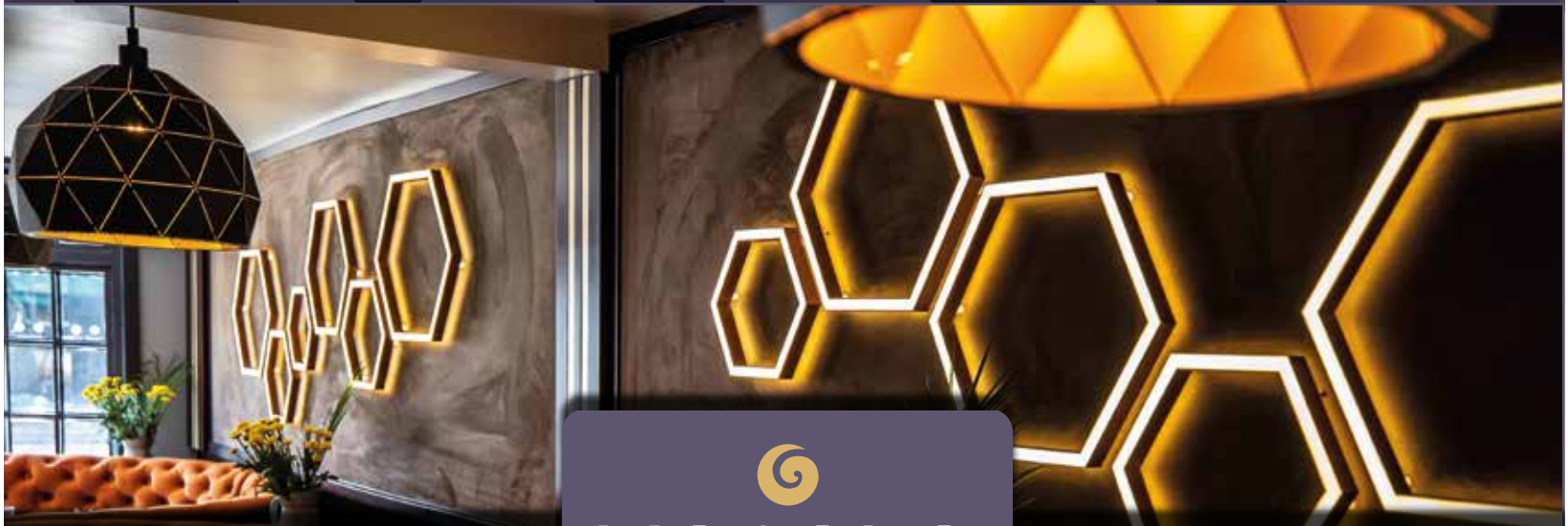
STEAMED RICE	£7
PILAU RICE	£8
SPECIAL FRIED RICE <i>Cooked with mixed Vegetable and Egg</i>	£9
LEMON RICE	£9
GARLIC RICE	£9
MUSHROOM RICE	£9



bread

PLAIN NAAN	£5
GARLIC NAAN	£6.50
KEEMA NAAN	£7
PESHWARI NAAN	£7
CHEESE NAAN	£7.50
CORRIANDER NAAN	£7.50
CHAPATI	£4.50
TANDOORI ROTI	£4.50
CHICKEN TIKKA, CHEESE & GARLIC NAAN	£9
CHICKEN TIKKA, CHEESE NAAN	£9
GARLIC AND CHEESE NAAN	£6
PAPADAMS	£1.50
CHUTNEY TRAY	£5





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www.masalacity.co.uk

