



- LUNCH MENU -

2 COURSES £13

3 COURSES £15



RESTAURANT | BAR

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LUNCH MENU

2 Courses £13 | 3 Courses £15

Starter

Onion Bhaji

A combination of spices, gram flour and sliced onions deep fried to create fritters.
Served with mint yoghurt and salad.

Samosa

Fried pastry with savoury fillings such as spiced potato, vegetable or minced meat.
Vegetable or Lamb, served with Aubergine chutney and salad

Crispy Malabar Prawn

Prawn panne with fine panku style breadcrumb.

Chicken Tikka

Small pieces of boneless chicken marinated in spices, yoghurt and herbs.
Baked in skewers, served with salad and mint chutney.

Main Course

Satraki (Medium)

Chicken/Lamb/Paneer/Vegetable

Cooked with garlic, ginger, curry leaf, mixed spices, fresh coriander and garnished with saluted garlic and mushrooms.
A wonderful combination of flavours.

Naga Subwal (Madras Hot)

Chicken/Lamb/Paneer/Vegetable

This is home style cooking. This dish originated in Chandpur in Bangladesh, where they grow lots of Naga chilli. I admire this dish as my Grandma used to make it. It is chicken or lamb cooked with onion, Naga chilli, garlic, ginger, curry leaf, mixed spices and herbs. It makes an exotic, mouth-watering, exciting hot flavour.

Tikka Masala City

Chicken/Lamb/Prawn/Paneer

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

Incredibly popular in the UK, a combination of aromatic coconut, cashew nut, all white spices with butter and cream creates a wonderful nutty, creamy, yummy dish.

Madras

Chicken/Lamb/Prawn/Paneer

Chicken dish originating from the Mughal Empire in the Indian Sub-continent. Traditionally served with small pieces of boneless chicken, marinated in spices, yoghurt and herbs. Baked in the oven and served with salad and chutney. .

Tandoori Chicken Tikka

Chicken dish originating from the Mughal Empire in the Indian Sub-continent. Traditionally served with small pieces of boneless chicken marinated in spices, yoghurt and herbs. Baked in the oven, served with salad and chutney.

Served with your choice of

Pilau Rice / Plain Rice

or

Butter Naan / Garlic Naan / Peshwari Naan

Dessert

Vanilla Ice Cream | Mango or Pistachio Kulfi