

PARTY MENU

£30 Per Person | Min. of 4 people

STARTER

ONION BHAJI V

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 Vegetable or Lamb

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

SAG ROLL V

Masala city's signature dish A combination of spinach, cheese, egg yolk, coated with potatoes, paneer with crumb. Served with sweet coconut and cashew nut cream sauce, garnished with mango coulis.

MIXED STARTER

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

MAIN

CHICKEN TIKKA MASALA

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

CHICKEN KORMA

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.

NAGA SUBWAL Chicken/Lamb/Paneer/Vegetable

My grandmother's 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) 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 a hint of gram masala, mixed with cashew nuts, butter and cream. This makes a beautiful creamy hot dish.

CURRY Chicken/Lamb/Paneer/Vegetable

A tenderly cooked saucy curry with traditional Indian spices.

RICE

- Steamed rice
- Pilau rice
- Mushroom rice

BREAD

- Garlic bread
- Plain bread
- Peshwari bread