

Masala Grille

Appetizer Menu

Indian Appetizers

Chicken 65

Boneless pieces of chicken breast marinated with spices, curry leaves & deep fried in rice flour. 16.95 (GF*)

Pakoras

Vegetarian fritters made with shredded potatoes, onion, carrots & deep-fried in chickpea flour batter. 8.95 (12 pcs) (V)

Paneer Pakoras

Indian-style cheese marinated in mint and deep-fried with chickpea flour batter. 9.95 (G)

Fish Pakora

Basa fish deep fried in a chickpea flour batter, served with our mint coriander chutney. 12.95 (GF*)

Keema Samosas

Deep fried pastries stuffed with minced beef and peas. 10.95 (4 pcs) (G)

Vegetarian Samosas

Deep fried pastries stuffed with potatoes and peas. 8.95 (5 pcs) (G)

Samosa Chana Chaat

Pieces of samosa topped with chickpeas, yogurt & Indian chutneys. For vegan option ask for no yogurt 8.95 (2 pcs) (G)

Aloo Tikki Chaat

Potato patties stuffed with seasoned paneer and peas, topped with yogurt and Indian chutney. 8.95 (2 pcs) (G)

Hara Bhara Kebab

Vegetarian patties made of spinach, potatoes, lentils & Indian-style cheese. 8.95 (5 pcs)

Dahi Kebabs

Breaded patties with a lightly spiced yogurt and paneer filling. 8.95 (6 pcs) (G)

Goli Kebabs

Savoury cheese and corn balls in a crispy breading. 8.95 (8 pcs)

Masala Pappadam

Roasted lentil crackers, served with a side of katchumbar salad. 5.95 (5 pcs) (V) (GF*)

Satranji Pappadam

Basket of fried Indian-style coloured rice crackers 3.50 (V) (GF*)

Thai Appetizers

Vegetarian Spring Rolls

Seasoned vegetables deep-fried in a crispy wrap & served with a sweet Thai chili sauce. 8.95 (8 pcs) (V) (G)

Tiger Prawns with Tamarind

Marinated batter fried tigerprawns served with a tangy tamarind dipping sauce. 17.95(G)

Chicken Satay

Skewers of sliced chicken breast, marinated in exotic herbs & cooked in a peanut sauce. 11.95 (4 pcs)

Coconut Shrimp

Golden, sweet & crispy coconut-encrusted shrimp and served with a sweet Thai chile sauce. 16.95 (G)

Tandoori Appetizers

Jheenga Adraki

Mouthwatering spicy tiger-prawns flavoured with ginger & roasted in our clay oven. Served with coriander & mint chutney. 17.95

Doodhiya Murgh Tikka

Boneless chicken breast cubes marinated in a rich cream sauce, flavoured with cardamon & roasted in our clay oven. Served with coriander & mint chutney. 16.95

Tandoori Murgh Tikka

Boneless chicken breast cubes marinated with traditional tandoori spices & roasted in our clay oven. Served with coriander & mint chutney. 16.95

Paneer Tikka

Indian-style cheese, bellpeppers and onions marinated with traditional tandoori spices & roasted in our clay oven. Served with coriander & mint chutney. 16.95

Salads

Katchumbar Salad

An Indian-style salad made with diced cucumber, onion & tomatoes with a tangy lemon spiced dressing. 6.50(V)

Garden Salad

A bed of lettuce topped with cucumber, tomato & onion. Served with a balsamic vinaigrette. 5.95 (V)

Chickpea Salad (Chana Chaat)

Indian-style chickpea salad with diced tomato, cucumber & onion in a tangy lemon spiced dressing. 6.50 (V)

Buffet

Enjoy a family-style meal prepared by our chef featuring beef, chicken, paneer, vegetables, and lentil dishes, rice, pakoras and naan. 24.95

(V) - Vegan, (G) - Contains Gluten, (GF) - Gluten free, however the item or an ingredient may have been deep fried in the same oil as other gluten products*

Masala Grille

À la carte menu

In addition to our
Chef Special Daily Features

Chicken Dishes

Butter Chicken

All time favourite boneless chicken cooked in a buttery and creamy tomato based sauce. 17.95

Murgh Makhan Masala

For those who are looking for a savoury version of butter chicken. Chef recommended! 17.95

Murgh Korma

Boneless chicken cooked in a rich and creamy cashew nut sauce with a cardamon finish. 17.95

Murgh Falgoni

Boneless chicken simmered in a rich cashew nut sauce & tempered with garlic. 17.95

Hyderabadi Dum Ka Murgh

Boneless chicken breasts cooked in a cashew nut cream base sauce, flavoured with coconut. Chef favourite! 17.95

Kahrai Murgh

Marinated chicken tossed with bell peppers in a tomato onion sauce. 17.95

Dhaba Chicken Curry

Indian classic chicken dish made with potatoes & cooked in a traditional tomato onion based gravy, finished with ginger. 17.50 (GF*)

Murgh Vindaloo

Boneless chicken cooked in a chili garlic tomato onion gravy. 17.95

Murgh Tikka Masala

Tandoor-roasted boneless chicken cooked in a creamy tomato onion, cashew nut based sauce. 18.95

Chicken Goan Curry

Boneless chicken cooked in a savoury tomato onion coconut gravy. 17.95

Hakka Chili Chicken

Fried chicken pieces tossed with bell peppers, onions in a spicy & tangy tomato base sauce. 17.95 (G)

Thai Chicken Curry (Red or Green)

Chicken cooked in a flavourful coconut and kaffir lime based curry. 18.50

Stir-fry Chicken with Cashew nut

Chicken and cashew nut cooked in oyster and soya sauce. 17.95 (G)

Beef Dishes

Beef Vindaloo

Boneless beef cooked in a chili garlic tomato onion base gravy. 18.95

Beef Korma

Boneless beef cooked in a creamy cashew nut tomato onion gravy, finished with cardamon. 18.95

Kahrai Beef

Boneless beef, onion & bell peppers cooked in a tomato onion base gravy with a hot blend of species. 18.95

Aloo Gosht

An Indian-style beef and potato curry made in a classic tomato onion gravy, seasoned with spices. 18.50 (GF*)

Lamb Dishes

Lamb Vindaloo

Boneless lamb cooked in a chili garlic tomato onion base gravy. 23.50

Lamb Korma

Boneless lamb cooked in a creamy cashew nut tomato onion sauce, finished with cardamon. 23.50

Lamb Roganjosh

Boneless lamb slow cooked in a blend of fragrant traditional Indian spices. 23.50

Seafood Dishes

Fish Curry

Chickpea flour battered basa fish cooked in a tomato onion ginger gravy. 17.95

Fish Jhelfrezi

Chickpea flour battered basa fish cooked with bell peppers & onions in a tomato onion gravy. 17.95

Prawn Goan Curry

Tiger prawns cooked in a savoury tomato onion coconut gravy. 18.95 Can be made with fish for 17.95.

Thai Shrimp Curry (Red or Green)

Tiger prawns cooked in a flavourful coconut and kaffir lime based curry. 19.50

Stir-fry Prawns with Spring Onion & Mushrooms

Cooked with oyster and soya sauce. 18.95

All entrées are served with a portion of rice.

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Vegetable Dishes

Aloo Gobhi

Potatoes & cauliflower tossed with onion, tomato & fresh ginger. 14.95 (V) (GF*)

Gobhi Taka Tin

Cauliflower tossed with bell peppers in a tomato onion base gravy. 14.95 (V)

Bhindi Do Plaza

Okra cooked with onions tossed in a tomato onion gravy. 14.95

Chana Masala

Chickpeas in a tomato onion gravy. 12.95 (V)

Dal

Lentils tempered with Indian spices. 12.95 (V)
Varies daily and sometimes may also contain dairy.

Khumb Jhelfrezi

Mushrooms cooked with bell peppers & onions in a tomato onion base gravy. 14.95 (V)

Mixed Vegetable Neelgiri

Vegetables cooked with spinach and mint. 14.50 (V)

Mixed Vegetable Coconut Masala

Assorted vegetables cooked in a coconut & tomato onion gravy. 14.50 (V)

Mixed Vegetable Makhani

Cooked in a creamy tomato base sauce. 14.50

Mixed Vegetable Makhani Masala

For those who are looking more savoury version of mixed vegetable makhani. 14.50

Aloo Palak

Potatoes cooked with spinach. 14.50 (V) (GF*)

Jeera Aloo

Potatoes seasoned with cumin. 14.50 (V) (GF*)

Subz Miloni

Mixed vegetables cooked in a mild creamy cashew nut base sauce. 14.50

Thai Vegetable Curry (Red or Green)

Mixed vegetables cooked in a flavourful coconut & kaffir lime base curry. 15.50 (V)

Cauliflower & Beans with Cashew Nut

Cooked in a green Thai coconut milk base curry. 15.50 (V)

Sweet & Sour Vegetables with Cashew Nut

Assorted vegetables and cashew nuts cooked in a sweet & spicy Thai base sauce. 14.95 (V)

Mixed Vegetables with Quick Fried Basil

Cooked in oyster and soya sauce. 14.95 (G)

Paneer Dishes

Palak Makai Paneer

Spinach, corn & Indian-style cheese cooked in an onion tomato gravy. Also available without corn. 17.95

Mattar Paneer

Indian-style cheese and peas cooked in a mild creamy tomato cashew nut sauce. 17.95

Paneer Achari

Indian-style cheese cooked in a tomato, yogurt & cashew nut base sauce flavoured with Indian pickle spices. 17.95

Paneer Makhani

Indian-style cheese cooked in a creamy tomato based sauce. Chef recommended. 17.95

Paneer Makhani Masala

For those who are looking for more savoury version of paneer makhani. 17.95

Kahrai Paneer

Indian-style cheese cooked with bell peppers & onions in tomato onion based gravy. 17.95

Paneer Goan Curry

Indian-style cheese cooked in a savoury tomato onion coconut gravy. 17.95

Chili Paneer

Fried pieces of Indian-style cheese tossed with bell peppers, onions in a spicy & tangy tomato base sauce. 17.95 (G)

Paneer Tikka Masala

Indian-style cheese cooked in a creamy tomato onion cashew nut sauce. 17.95

Rice & Noodle Dishes

Biryani

Long grain basmati rice cooked with aromatic spices & a base item of your choice, served with a side of Raita: Vegetable 14.95 • Paneer 18.50 • Chicken 18.50 • Beef 19.50 • Lamb 23.95

Basmati Rice

Small 2.95 • Large 5.50

Pad Thai

Chicken, shrimp & egg cooked with rice noodles in a tamarind-base pad thai sauce, topped with nuts. 17.95 (GF)

Hakka Noodles

A spicy Indo-Chinese style stir-fry noodle dish made with chicken, shrimp, bell peppers, onions & carrots. 17.95

Sides

Naan

Plain (V) 3.25 • Butter 3.75 • Garlic (V) 4.25

Raita

Yogurt blended with Indian spices. 3.50
Also made with cucumber, tomato & onions. 5.50

Achaar

Indian-style spicy pickles. 1.95 (V)

Lachha Salad

Sliced onions dressed with lemon juice & Indian spices. 2.95 (V)