

Starters

VEGETARIAN

- **Aloo Papri Chaat**
A mouth watering mixture of crispy flour crackers with chopped potatoes, chickpeas and onions, topped with yoghurt and sweet tamarind sauce.
- **Aloo Tikki**
Small, round, lightly fried patty, stuffed with potatoes and natural spices.
- **Aloo Tikki Chaat**
Lightly fried round potato patties with an option of stuffed cheese or daal, with a mild blend of spices.
- **Aloo Tikki Chana**
Small round lightly fried patty stuffed with potatoes and natural spices served with chickpea curry.
- **Bhel Puri Chaat**
A mouth watering mixture of crispy flour crackers, puffed rice, served with chopped potatoes, chickpeas and onions, topped with yoghurt and sweet tamarind sauce.
- **Cheese Balls***
Mashed potato mixture stuffed with cheese coated with breadcrumbs.
- **Chilli Garlic Mogo**
Deep fried cassava cooked in our secret masala sauce and wok fried with chilli and garlic.
- **Chilli Paneer**
An Indo-Chinese appetiser, made from cured cheese, in sweets, sour and spicy chilli sauce.
- **Crispy Mogo**
Deep fried cassava dusted with aromatic masala seasoning.
- **Garlic Mushrooms**
Crispy coated mushrooms dipped in garlic sauce and deep fried.
- **Gobi Manchurian**
Cauliflower florets in tempura batter coated with a classic Indo-Chinese sauce.
- **Hakka Noodles**
South Eastern Chinese noodles with an Indian touch.
- V **Hara Bhara Kebabs**
Made with green vegetables, potatoes and deep fried.
- **Honey Sesame Mogo**
Deep fried cassava with honey glaze and sesame seed garnish.
- **Manchurian Mushrooms**
Battered mushrooms infused with a classic Indo-Chinese sauce.
- **Mini Spring Rolls**
Chinese style crisp vegetables wrapped in filo pastry.
- **Mogo Masala**
Crispy cassava tossed in our secret masala sauce.
- **Paneer Hariyali Tikka**
Mouth-watering cubes of cottage cheese covered with a green masala and cooked in a tandoor.
- **Paneer Pakora**
Cottage cheese with tomato and chutney dipped in batter and deep fried.
- **Paneer Tikka**
Mouth-watering cubes of cottage cheese marinated in tandoori masala and cooked in a tandoor.
- **Paneer Tikka Shashlik***
Mouth-watering cubes of cottage cheese with peppers cooked on a skewer; can be served on a skewer.
- **Stuffed Jalapeño Peppers***
Large breaded jalapeño stuffed with cream cheese.
- **Tandoori Paneer**
Tantalising cubes of cottage cheese cooked in a tandoori oven.
- **Tempura Vegetables**
Cauliflower, baby corn, dwarf beans, mango tout all battered in tempura.
- **Vegetable Pakora**
Fresh vegetables with herbs and spices, dipped in batter and deep fried.
- **Vegetable Parcels**
Filo pastry parcels filled with vegetables.
- **Vegetable Samosa**
Crispy triangular shaped pastries with a spicy vegetable filling.
- **Vegetable Samosa Chaat**
Crispy triangular shaped pastries with a spicy vegetable filling chickpeas and onions, topped with yoghurt and sweet tamarind sauce.

Starters

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NON-VEGETARIAN

- **Achari Chicken Tikka**
Diced boneless chicken marinated in yoghurt with pickle spices, cooked on skewers in a charcoal fire clay oven.
- **Chicken Manchurian**
Tender pieces of chicken marinated Chinese style.
- **Chilli Chicken**
From the street of Delhi, a popular Indo – Chinese dish.
- **Grilled Chicken**
Mild pieces of chicken breast marinated in herbs.
- **Hakka Chicken Noodles**
South eastern Chinese noodles with chicken with an Indian touch.
- **Jeera Hing Wings***
Cumin and hing spiced, marinated buffalo wings
- **Malai Chicken Tikka**
Diced boneless chicken marinated in yoghurt and cream cheese and spices, cooked on skewers in a charcoal fire clay oven.
- **Satay Chicken**
Satay spiced chicken on a stick, served with peanut dip.
- **Tandoori King Prawns***
King Prawns marinated in special spices and cooked over charcoal.
- **Tava Kebabs**
Tender minced lamb with onions, coriander and green chillies cooked over charcoal finished on Tava with special sauce, peppers and onions.
- **Amritsari Fish**
Deep fried coley fish marinated in delicious herbs and spice with ground flour and lemon juice.
- **Chicken Tikka**
Pieces of boneless chicken breast, marinated in yoghurt with spices, cooked on skewers in a tandoori oven.
- **Devils Lamb**
Fiery boneless chunks of lamb grilled, cooked in a wok at high heat in spices peppers & onions.
- **Grilled Salmon Tikka***
Chunks of salmon grilled, skewered coated in a taste bud marinade.
- **Hariyali Chicken**
Cubes of chicken covered in a marinade of ginger-garlic, fresh mint and various other spices, topped with fresh yoghurt.
- **Lamb Chops***
Lamb chops marinated in special spices and cooked over charcoal.
- **Masala Spring Chops***
Slowly braised succulent baby chops served with spicy mashed potatoes.
- **Sheekh Kebabs**
Tender minced lamb with onions, coriander and green chillies cooked over charcoal on skewers.
- **Tandoori Tiger Prawns***
Tiger Prawns marinated in special spices and cooked over charcoal.
- **Tempura Prawns***
King Prawn sticks in tempura batter.
- **Chicken Kebabs**
Tender minced chicken with onions, coriander and green chillies, cooked over charcoal on skewers.
- **Chicken Wings (ON/OFF THE BONE)***
Chicken wings marinated with our secret masala mix, cooked on a skewer in a tandoori oven.
- **Duck Spring Rolls***
Shredded duck with spring onion and hoisin sauce in filo pastry roll.
- **Garlic Tiger Prawns***
Wild Catch Tiger prawns with subtle hint of garlic.
- **Jeera Chicken**
Chicken cooked with roasted cumin seeds.
- **Lamb Tikka**
Diced boneless lamb marinated with spices and herbs, cooked on skewers in a tandoori oven.
- **Samosa – Meat / Chicken Tikka or Keema**
Crispy triangular shaped pastries with a spicy meat filling.
- **Sticky Wings (ON/OFF THE BONE)***
Chicken marinated in mild sweet sticky sauce, cooked on a skewer in a tandoori oven.
- **Tandoori Tropical Prawns***
A mixture of different types of Prawns marinated in special spices and cooked over charcoal.

* Additional charges may apply

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