

## Side Dishes

### RICE & BIRYANI

- ☐ **Boiled Rice**  
Basmati rice.
- ☐ **Coconut Rice**  
Mixture of fine basmati and wild rice, cooked with coconut milk and butter.
- ☐ **Hyderabadi Dum Pilau**  
Colourful rice with ginger, garlic and onions.
- ☐ **Peas Pilau**  
Cooked rice with peas, onion and seasoning.
- ☐ **Saffron Rice\***  
Boiled basmati rice, seasoned with saffron.
- ☐ **Vegetable Biryani\***  
Fresh vegetables sautéed in herbs with basmati rice.
- ☐ **Chicken Biryani\***  
Basmati rice, boneless chicken sautéed in herbs and spices.
- ☐ **Coriander & Mint Pilau**  
Basmati rice cooked with fresh coriander and mint.
- ☐ **Lamb Biryani\***  
Basmati rice and boneless pieces of lamb sautéed in herbs and spices.
- ☐ **Plain Pilau Rice**  
Plain basmati rice flavoured with roasted cumin seeds.
- ☐ **Spicy Rice**  
Rice cooked with onions, peppers, sweetcorn and a hint of chilli.
- ☐ **Vegetable Fried Rice**  
finely chopped green beans, onion, peppers, cabbage and carrots, wokked and spiced with rice.
- ☐ **Chinese Fried Rice**  
Boiled basmati rice stir fried.
- ☐ **Egg Fried Rice**  
Classic rice dish.
- ☐ **Lemon Rice**  
Curry leaves and mustard seeds with lemon juice.
- ☐ **Prawn Biryani\***  
King prawns sautéed in herbs with basmati rice.
- ☐ **Sticky Rice**  
Boiled jasmine rice

### NAANS & ROTI'S

- ☐ **Chilli Naan**  
Plain naan, topped with diced chilli.
- ☐ **Kulcha Naan**  
Plain naan topped and stuffed with diced onions and peppers.
- ☐ **Puri**  
Unleavened bread, deep fried.
- ☐ **Stuffed Paratha\***  
Unleavened bread layered, whole wheat, with various fillings.
- ☐ **Coriander Naan**  
Plain naan topped with coriander.
- ☐ **Lachedar Paratha**  
Unleavened bread, pleated and cooked.
- ☐ **Pudina Paratha**  
Unleavened bread layered whole wheat filled with mint.
- ☐ **Tandoori Naan**  
Unleavened bread touched with butter.
- ☐ **Garlic Naan**  
Plain naan topped with garlic.
- ☐ **Peshwari Naan**  
Unleavened bread stuffed almonds grated coconut and salt.
- ☐ **Roti**  
Chapatti cooked on a flat pan / tava.
- ☐ **Tandoori Roti**  
Chapatti made in a clay oven.

[www.masalacreations.com](http://www.masalacreations.com)

## Side Dishes

(...continued)

### RAITA

- ☐ **Aloo Raita**  
Yoghurt made with small boiled potatoes.
- ☐ **Bhalla Raita**  
Yoghurt made with lentil mixture balls.
- ☐ **Bhundi Raita**  
Yoghurt with bhundi (small yellow balls) made from gram flour and fried.
- ☐ **Carrot & Onion Raita**  
Yoghurt with shredded carrots and chopped onion.
- ☐ **Cucumber Raita**  
Natural yoghurt served with grated cucumber.
- ☐ **Cucumber & Jeera Raita**  
Yoghurt with cumin seeds and pieces of grated cucumber.
- ☐ **Cucumber & Onion Raita**  
Yoghurt served with onion and grated cucumber.
- ☐ **Cucumber & Tomato Raita**  
Yoghurt with fresh pieces of tomatoes and grated cucumbers.
- ☐ **Daal Bhalle**  
Natural yoghurt made with lentil mixture balls.
- ☐ **Pineapple Raita**  
Natural yoghurt with pineapple "small yellow balls" made from gram flour and fried.
- ☐ **Plain Raita**  
Plain yoghurt.
- ☐ **Yoghurt Bhalle**  
Natural yoghurt made with corn and rice mixture balls.

### SALADS & PICKLES

- ☐ **Chutneys**  
Chilli Sauce // Fresh Yoghurt Mint Sauce // Special Homemade Chilli Chutney.
- ☐ **Mixed Salad**  
Mixture of tomatoes, onions, cucumber, lettuce, lemons and green chillies.
- ☐ **Pasta Salad**  
Mixture of tomatoes, onions, cucumber and boiled pasta.
- ☐ **Pickles**  
Mixed Mango // Lemon & Green Chillies.

\* Additional charges may apply