

# Mains

## VEGETARIAN

- **Aloo Bhengan Masala**  
Fresh baby aubergines cooked with potatoes and herbs.
- **Aloo Gobi Mattar**  
Cauliflower and potatoes with peas cooked with garlic, onions, herbs and spices.
- **Arbi Masala**  
Taro root vegetable coated with Indian spice powders and an onion, ginger and garlic paste.
- **Bombay Aloo**  
Baby potatoes cooked in tomatoes and seasoned with mustard seeds.
- **Chana Masala**  
Chickpeas cooked with herbs and spices.
- **Kashmiri Dum Aloo**  
Boiled baby potatoes cooked in a delicious gravy cooked over a very low flame in a sealed container.
- **Mixed Daal**  
A selection of lentils cooked with herbs and spices.
- **Palak Kofta**  
Fresh vegetable balls fried and served with spinach.
- **Paneer Bhurji**  
Scrambled paneer, cooked and simmered in a spicy tomato gravy tarka.
- **Saag**  
Saag is a leaf vegetable dish which is made from spinach and mustard greens along with added spices
- **Stir Fried Vegetables**  
A selection of vegetables stir fried in a spicy herb sauce.
- **Vegetable Green Curry**  
Seasonal Southeast Asian vegetables in a traditional Thai Green Curry.
- **Vegetable Korma**  
A very mild dish which is cooked with fresh vegetables, cream and ground almond.
- **Aloo Chana**  
Chickpeas cooked with potatoes, herbs and spices.
- **Aloo Mattar Curry**  
Green peas and potatoes cooked in a traditional spicy sauce.
- **Bhengan Masala**  
Fresh aubergine lightly fried in oil, seasoned and cooked in an onion and tomato gravy.
- **Bombay Mushroom Masala**  
Fried mushrooms, mixed in a tomato based tarka.
- **Daal Makhani**  
Black lentils and kidney beans cooked in a spicy gravy sauce with butter and cream.
- **Masoor Daal**  
Masoor Dal is a popular lentil based dish from North Indian Cuisine.
- **Mixed Vegetable Makhani**  
A selection of vegetables cooked in a garlic, onions, herbs and spices.
- **Palak Paneer / Aloo**  
Cottage cheese/potatoes and fresh spinach cooked in a spicy sauce.
- **Rajmah**  
Kidney beans steamed with tomatoes, ginger, garlic, onions and spices.
- **Shahi Bhengan Bharta**  
Aubergines baked in a tandoor, cooked with onions and spices.
- **Stuffed Karela**  
Bitter gourd stuffed with a mixture of many Indian herbs and spices.
- **Vegetable Jalfrezi**  
Fresh mixed vegetables stir fried with chopped tomato, bell peppers, ginger, garlic, onion & herbs.
- **Vegetable Noodles**  
Fresh vegetables boiled, then stir fried with noodles.
- **Aloo Gobi**  
Cauliflower and potatoes cooked with garlic, onions, herbs and spices.
- **Amchuri Bhindi**  
Okra cooked in a unique tang of amchur and chaat masala.
- **Bhindi Masala**  
Fresh okra cooked with herbs and spices, onions, garlic, ginger and coriander.
- **Chana Daal Tinda**  
Split chickpeas with Indian baby pumpkin cooked in a spicy sauce.
- **Daal Tarka**  
Split chickpea and red split lentil slowly cooked with herbs and spices.
- **Mattar Paneer**  
Cottage cheese and peas cooked with fresh ginger, garlic, onions and coriander.
- **Palak Daal**  
Classic daal infused with spinach.
- **Palak Sweetcorn / Mushrooms**  
Freshly cooked sweetcorn and mushroom served with spinach.
- **Royal Jeera Aloo**  
Baby potatoes tossed in cumin seeds.
- **Shahi Paneer**  
Cottage cheese with single cream in a mild spicy sauce.
- **Tinda**  
Baby pumpkin cooked in a spicy sauce.
- **Vegetable Kofta Curry**  
Fresh vegetable balls fried and served in a special sauce.
- **Vegetable Red Curry**  
Seasonal Southeast Asian vegetables in a traditional Thai Red Curry.

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

### Masala Creations

Unit 17D Dominion Industrial Estate  
Dominion Road, Southall, London, UB2 5DP

### Call us:

020 8606 8996

### Email Us:

[sales@masalacreations.com](mailto:sales@masalacreations.com)

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# Mains

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## NON-VEGETARIAN

- **Butter Chicken**  
Chicken marinated and cooked in a tandoori oven, then lightly simmered in a tomato and yoghurt sauce, garnished with cream.
- **Chicken Bhuna**  
A thick textured chicken dish with aromatic spices and herbs.
- **Chicken / Lamb Tikka Masala**  
Chicken / lamb, ginger, garlic, green chillies, herbs in a thick sauce.
- **Chilli Chicken / Lamb**  
Chicken/Lamb cooked with herbs and extra spices, onions, garlic, ginger and coriander.
- **Fish Madras**  
Tender fish cooked in an onion and tomato gravy.
- **Goan Chicken Curry**  
Chicken mixed with fresh coriander and mint, infused with exotic spices.
- **Gobi Keema**  
Lamb Keema with grated cauliflower cooked with spices.
- **Gosht Katta Masala**  
Succulent lamb cooked with onion and garlic infused with masala sauce, with our own blend of garam masala.
- **Jalfrezi Chicken / Lamb**  
A special combination of fresh onions, peppers and selected herbs and spices.
- **Jhinga Malai Curry**  
King prawns, cooked with authentic South Indian roasted curry powder and coconut milk.
- **Karahi Chicken / Lamb**  
Chicken/lamb cooked in a tomato and onion gravy with mixed peppers.
- **Karahi Gosht**  
Medium hot lamb cooked in spices and tossed dry in an iron karahi.
- **Kashmiri Chicken / Lamb**  
Chicken/lamb cooked in a blend of tomatoes, onions, spices and special Kashmiri sauce.
- **Keema Mattar**  
Minced lamb cooked in a tomato and onion gravy with green peas.
- **Korma Chicken / Lamb**  
A very mild meat dish which is cooked with fresh cream and ground almond.
- **Lamb Dopiazza**  
Lamb cooked with onions and spices.
- **Lamb Kofta Curry**  
Minced meat rolled into balls and served in a spicy sauce.
- **Madras Chicken / Lamb**  
Chicken/lamb cooked in authentic spices and ground coconut.
- **Malabar Prawn Curry**  
Succulent king prawns in a rich creamy coconut sauce, with a hint of garlic, ginger and mustard seeds.
- **Masala Chicken / Lamb**  
Chicken/lamb cooked in a mixture of tomato base, spices and fresh green chillies with coriander.
- **Methi Chicken / Lamb**  
Chicken/lamb cooked in fresh fenugreek with tomato, onion and masala gravy.
- **Palak Chicken / Lamb**  
Chicken/lamb cooked with fresh spinach and special spices.
- **Palak Lamb**  
Lamb cooked with fresh spinach and special spices.
- **Prawn Masala**  
Tropical prawns cooked in a mixture of spices and fresh green chillies with coriander.
- **Red Fort Gosht**  
Diced lamb with a rich pepper based onion and yoghurt gravy. A Delhi classic with Afghan roots.
- **Rogan Gosht**  
Lamb cooked with tomatoes green, and served in a spicy sauce.
- **Rogan Josh**  
Mild lamb cooked in a blend of yoghurt and crushed cashew nuts with cream.
- **Vindaloo Chicken / Lamb**  
Chicken/lamb cooked in a hot spicy tomato and onion gravy.
- **16 Spiced Butter Chicken**  
Boneless chicken in a traditional tikka marinade, broiled in tandoor cooked in red deghi mirch and tomato gravy.

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