

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

Masala Creations

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

Call us:

020 8606 8996

Email Us:

sales@masalacreations.com

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Side Dishes

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RAITA

- Aloo Raita**
 Yoghurt made with small boiled potatoes.
- 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.

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

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