

Canapés

VEGETARIAN

- **Aloo Papri Chaat**
Served in: Martini Glasses / Bamboo Boats
A rich, sweet pastry made from layers of filo pastry filled with chopped nuts and held together with syrup and honey.
- **Aloo Paratha Skewers***
Traditional Indian flatbread stuffed with seasoned potatoes and onions, rolled and served on cocktail sticks.
- **Aloo Tikki Chaat**
Served in: Martini Glasses / Bamboo Boats
Crispy potato patties slightly spiced and fried, topped with chana masala along with plain yoghurt and tamarind sauce. Can be garnished with fresh onion and coriander.
- **Chilli Garlic Mushrooms w/ Noodles**
Button mushrooms cooked in a wok and served with noodles in a mini American style Chinese take away box.
- **Chilli Paneer**
An Indo-Chinese appetiser, made from cured cheese, in sweet, sour and spicy chilli sauce.
- **Cocktail Samosas**
Crispy triangular shaped filo pastries with a spicy vegetable filling.
- **Honey Sesame Mogo**
Deep fried cassava with honey glaze and sesame seed garnish.
- **Garlic Mushrooms**
Button mushrooms cooked in a wok and seasoned with garlic and chilli.
- **Gol Guppa / Pani Puri**
Fried hollow crisp puris stuffed with potatoes, chickpeas and lightly seasoned with yoghurt and tamarind sauce.
- **Masala Mogo Chips**
Aromatic cassava deep fried, tossed in masala and served in bamboo cones.
- **Mini Aloo Tikki Burger***
Classic Aloo Tikki served in a mini bap with tamarind relish and chilli chutney.
- **Mini Bread Pakora Fingers**
Spicy potato stuffed bread battered in gram flour and deep fried.
- **Mini Hara Bhara Kebabs**
Potatoes blended with spinach and a variety of green vegetables, deep fried with a kick of flavour.
- **Mini Spring Rolls**
Crispy filo pastry filled with mixed vegetables.
- **Noodles in Basket**
Stir fried vegetables and noodles in a mini American style Chinese takeaway box.
- **Paneer Tikka Shashlik**
Mouth-watering cubes of cottage cheese with peppers and onions cooked in the Tandoor for a smokey flavour; can be served on skewer sticks.
- **Papri Bruschetta**
Mini crisp flour crackers layered with cheese, thinly sliced onions and peppers with a teardrop of chilli sauce.
- **Pizza Samosa**
Crispy triangular shaped filo pastries filled with a classic vegetable pizza mixture.
- **Spicy Fresh Popcorn in Cones**
Popcorn - desi style.
- **Stuffed Jalapéno Pepper***
Large breaded jalapeño stuffed with cream cheese.
- **Vegetable Parcel**
Filo pastry parcels filled with vegetables.
- **Vegetable Shashlik**
Vegetables cooked in a tandoor; can be served on cocktail sticks.

Canapés

(...continued)

NON-VEGETARIAN

- **Amritsari Fish**
Coley fish marinated with aromatic herbs and spices, lightly deep fried in ground flour.
- **Chicken Poppers**
Small pieces of fillets seasoned chicken, fried and served in bamboo cones.
- **Honey Sesame (Chilli) Chicken**
Chicken fried in a light batter, coated with honey glaze and sesame seed garnish.
- **Mini Kebabs**
Tender minced lamb with onions, coriander and green chillies cooked over charcoal on skewers and can be served with cocktail sticks
- **Battered Prawns***
Deep fried battered prawns, which can be served on mini skewers.
- **Chilli Chicken Shashlik***
Chicken cooked in a sweet and sour sauce served with onions and peppers and can be served on a skewer.
- **Jeera Chicken Shashlik***
Cumin seeds and chicken served with onions and peppers on a mini skewer.
- **Peri Peri Chicken Skewer***
Spicy peri peri chicken served on skewers.
- **Chicken Pakora**
Chicken seasoned with herbs and spices, lightly fried with gram flour.
- **Fish & Chips***
Lightly spiced, deep fried fish and chips in a light batter, with an option of seasoning with aromatic spices.
- **Mini Jerk / Peri Peri Chicken Shashlik***
Seasoned jerk / peri peri chicken served with onions and peppers on a mini skewer.
- **Thai Chicken Parcel**
Filo pastry parcels filled with marinated chicken.

STALLS / INDIAN STREET FOOD

- **Bhel Puri**
Gol Guppa stuffed with Bhel Puri mix in Imli.
- **Burger Counter**
Lamb, Chicken , Aloo Tikki , Paneer fillings with baps, onions and sauces.
- **Chole Bhature**
Mouth-watering spicy, exotic dish combining chickpeas and fried bread.
- **Dahi Aloo Papdi Chaat**
Crisp flour crackers with chopped potatoes chickpeas and onions, topped with yoghurt and tamarind sauce.
- **Dahi Puri Chaat**
Mini puris stuffed with spiced potatoes and chickpeas with yoghurt and tamarind sauce.
- **Gol Guppa**
Round hollow puri, fried crisp and filled with a mixture of tamarind chutney, chili, chaat masala, potato, onion and chickpeas served on a shot glass of flavored water. Option of Yoghurt in Puri.
- **Pakora / Onion Bhaji**
Delectable deep fried onion and batter
- **Paneer / Chicken / Kebab Wraps**
Choice of filling wrapped in naan or tortilla.
- **Pav Bhaji**
Bombay fast food dish consisting of vegetable potato curry packed into a lightly buttered and toasted bread bap.
- **Ragda Patties**
Chana masala served on tavra with Aloo tikki surrounding the edges, tossed with a Bhel Puri mix for the crunchy texture, garnished with sev, chopped onions, fresh coriander and peanuts.
- **Rolls- Kebab, Chicken & Paneer**
Choice of naan, pitta bread or roti wraps stuffed with kebab, chicken or paneer and salad.
- **Vegetable Samosa Chaat**
Crispy triangular shaped filo pastries with a spicy vegetable filling chickpeas and onions, topped with yoghurt and sweet tamarind sauce.

WELCOME DRINKS

- **Cocktails & Mocktails**
Available on request.
- **Falooda***
Classic Indian dairy-based drink, served in shot or 10oz glass.
- **Fruit Juice**
CHOOSE FROM: Orange, Mango, Passion Fruit, Lychee, Guava, Watermelon, Pineapple, Pineapple & Coconut.

* Additional charges may apply

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COMPANY NO: 8316569

VAT NUMBER: 156849956

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.
- 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 Jalapeno 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.

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Starters

(...continued)

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.

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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 herb 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**
Cured 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**
Special 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**
Cured 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.

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Mains

(...continued)

NON-VEGETARIAN

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

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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.

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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.

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Desserts

PRE-PLATED TRIOS

- **Plate A**
 - Gulab Jamun Mini (x2)
 - Kulfi (Malai // Mango // Pistachio)
 - Shot Glass of Rabri Falooda
- **Plate B**
 - Rasmalai
 - Chocolats Mousse
 - Strawberry Trifle
- **Plate C**
 - Gajrela
 - Kheer
 - Strawberry Cheesecake
- **Plate D**
 - Kheer
 - Kulfi (Malai // Mango // Pistachio)
 - Rasmalai
- **Plate E**
 - Rasmalai
 - Strawberry Cheesecake
 - Trifle Sherry

ICE CREAM

- **Chocolate Ice Cream**
Chocolate flavoured ice cream
- **Gelato Ice Cream**
Available in a range of flavours
- **Strawberry Ice Cream**
Strawberry flavoured ice cream
- **Vanilla Ice Cream**
Vanilla flavoured ice cream

OTHER DESSERTS

- **Balushahi**
A flaky doughnut-like delicacy which is fried in pure butter ghee (clarified butter) and then immersed in a delicate icing sugar glaze.
- **Daal Halwa**
Made from lentils including sugar, butter and cream and garnished with a mixture of nuts.
- **Gajjar Halwa**
Carrot pudding made from finely grated carrots cooked in milk with a mixture of nuts.
- **Gulab Jamun**
Brown coloured deep fried milk cake balls with honey in a thick sugar syrup served hot or cold.
- **Halwa**
Royal // Pista // Badami // Habshi
- **Kheer**
Traditional Indian dessert cooked in milk with basmati rice and flavoured with almonds, nuts and raisins and topped with pistachios.
- **Kulfi (Malai // Mango // Pistachio)**
Authentic, homemade Indian ice cream, prepared from milk, cream and nuts.
- **Ladoo**
Besan // Motichoor
- **Mixed Barfi**
Pista // Anjeer // Chocolate // Coconut // Ice Cream // Plain // Malai & Coconut // Plain Special // Kajoo Pak
- **Patisa**
A delicious crunchy and crumbly flavour explosion in your mouth. Patisa is made from gram flour and garnished with almonds and pistachios.
- **Rasmalai**
Homemade cheese balls in sweetened milk and flavoured with rosewater and nuts.
- **Sakar Para**
A western Indian sweet dish made from milk and dough which served as small bit size pieces.
- **White Pedra**
White semi-soft pieces made from khoa, made with sugars and traditional flavours.

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Desserts

(...continued)

SWEET SAMOSAS

Apple & Cinnamon Samosas
A mixture of apple, cinnamon and syrup in a thin pastry.

Chocolate Samosas
Melted dark and milk chocolate in a thin pastry.

Mango Samosas
A mixture of mango and syrup in a thin pastry.

Raspberry Samosas
A mixture of raspberries and syrup in a thin pastry.

* Additional charges may apply

Premium Desserts

CHEESECAKES

A biscuit base, topped with cream cheese in a range of flavours.

- Mango
 Strawberry

MOUSSES

Light airy texture with a range of flavours available.

- Banoffee
 Cappuccinno
 Chocolate
 Coconut
- Lemon
 Lemon & Chantilly Cream
 Lemon Meringue
 Mango
- Matcha
 Passion Fruit
 Pomegranate & Hibiscus
 Raspberry
- Rhubarb & Strawberry
 Strawberry
 Tiramisu
 Vanilla
- White Chocolate

TARTS

Short crust pastry base, with a range of fillings.

- Apple
 Banoffee
 Brownie Pie Tart
 Carrot Cake
- Chocolate Gateau
 Fig
 Frangipane
Both cherries and apricot
 Hummingbird Cake
- Lemon
 Lemon Meringue
 Pear
 Pecan Pie

ARABIC DESSERTS

- Assorted Arabic Sweets
- Baklava
A rich, sweet pastry made from layers of filo pastry filled with chopped nuts and held together with syrup and honey.
- Maamoul
Small shortbread pastries filled with dates, pistachios or walnuts.
- Mouhalabieh
Soft pudding made from milk, fresh cream, cornstarch, orange blossoms and pistachios.
- Oum Ali
Puff pastry combined with a load of heavy cream with added nuts and dried fruits.

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Traditional Breakfasts

FAVOURITES

- Pakorras**
Fresh vegetables with herbs and spices, dipped in batter and deep fried.
- Samosas**
Crispy triangular shaped pastries with a spicy vegetable filling.
- Spring Rolls**
Crisp vegetables wrapped in filo pastry.

PARATHAS*

Flatbread made from wheat shaped as a circle.

- Aloo Paratha**
Potato stuffed paratha.
- Gobi Paratha**
Cauliflower stuffed paratha.
- Methi Paratha**
Made with methi, herbs and spices.
- Mixed Paratha**
Paratha with a mixture of aloo, mooli, methi and onions.
- Mooli Paratha**
Leak stuffed paratha.
- Paneer Paratha**
Paneer stuffed paratha.
- Plain Paratha**
Flatbread made from wheat shaped as a circle.
- Sweet Paratha**
Paratha made with sugar, common during desserts.

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 & 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.
- Cucumber Raita**
Natural yoghurt served with grated cucumber.
- Plain Raita**
Plain yoghurt.

PICKLE

- Imli**
Tamarind Chutney
- Pickle**
Mixed Mango // Lemon & Green Chillies

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Traditional Breakfast

(...continued)

PASTRIES

- Eggless Cinnamon Rolls**
Buttery pastry with cinnamon cooked in swirls.
- Eggless Croissants**
Buttery flaky pastry.
- Eggless Mixed Danish Pastry**
Range of classic Danish pastries.
- Eggless Muffins**
Yeast based large cup cakes.
- Eggless Pain au Chocolat**
Buttery, flaky pastry with a filling of chocolate
- Eggless Pain aux Raisins**
Buttery, flaky pastry with a filling of raisins.

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Gurdwara Lunch

MAIN DISHES

- **Aloo Bhengan Masala**
Fresh baby aubergines cooked with potatoes and herbs.
- **Aloo Gobi**
Cauliflower and potatoes cooked with garlic, onions, herbs and spices.
- **Arbi Masala**
Taro root vegetable coated with Indian spice powders and an onion, ginger and garlic paste.
- **Bhindi Masala**
Fresh okra cooked with herbs and spices, onions, garlic, ginger and coriander.
- **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 Vegetable Makhani**
A selection of vegetables cooked in a garlic, onions, herbs and spices.
- **Palak Paneer / Aloo**
Cured cheese/potatoes and fresh spinach cooked in a spicy sauce.
- **Rajmah**
Kidney beans steamed with tomatoes, ginger, garlic, onions and spices.
- **Shahi Paneer**
Cured 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.
- **Amchuri Bhindi**
Okra cooked in a unique tang of amchur and chaat masala.
- **Aloo Gobi Mattar**
Cauliflower and potatoes with peas cooked with garlic, onions, herbs and spices.
- **Bombay Aloo**
Baby potatoes cooked in tomatoes and seasoned with mustard seeds.
- **Bombay Mushroom Masala**
Fried mushrooms, mixed in a tomato based Thorika
- **Daal Makhani**
Black lentils and kidney beans cooked in a spicy gravy sauce with butter and cream.
- **Mattar Paneer**
Special 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.
- **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.
- **Chana Daal with 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.
- **Mixed Daal**
A selection of daal's cooked with herb and spices.
- **Palak Kofta**
Fresh vegetable balls fried and served with spinach.
- **Paneer Bhurji**
Cottage cheese dipped in batter and deep fried.
- **Shahi Bhengan Bhartha**
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.

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Gurdwara Lunch

(...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.
- Plain Raita**
Plain yoghurt.

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Stall Themes

CHINESE

- Dumplings**
Small cases of dough filled with mixed vegetables or chicken.
- Egg Fried Rice**
Classic rice dish cooked with egg.
- Noodles in a Basket**
Stir fried vegetables cooked with noodles.
- Prawns on Skewers or Battered**
Battered tropical prawns.
- Salt & Pepper Prawns**
Tropical prawns battered and lightly seasoned with salt and pepper.
- Spring Rolls**
Mini crisp filo pastries filled with a range of vegetables.
- Sticky Chinese Wings**
Chicken marinated in classic chinese recipe of a mild sweet sticky sauce.
- Sweet & Sour Chicken**
Chicken cooked in a classic Chinese sweet and sour sauce.
- Thai Chicken Parcels**
Filo pastry parcels filled with marinated chicken.
- Vegetable Shashlik**
Vegetables cooked in a tandoor served and can be served on cocktail sticks.

ITALIAN

- Italian Stuffed Peppers**
Peppers stuffed with vegetables and couscous / chicken.
- Italian Vegetable Soup**
A range of vegetables cooked with classic Italian herbs.
- Lasagne**
Classic Italian lasagne.
- Mozzarella Panini**
Ciabatta bread filled with mozzarella and tomato sauce.
- Mozzarella Sticks**
Mozzarella sticks covered in breadcrumbs.
- Pasta**
Cooked pasta in a classic tomato sauce
- Pizza**
Classic thin base topped with cheese and mozzarella.
- Pizza Pastry Canapes**
Mini pizzas made on a thin filo pastry.
- Spaghetti & Meatballs**
Cooked spaghetti with lamb meatballs seasoned with herbs in a tomato sauce.

AMERICAN

- Cheese Dough Balls**
Small balls of dough cooked and sprinkled with cheese.
- Cheesey Fries**
Potato fries topped with cheese.
- Chicken Burgers**
Minced chicken breast patties covered in breadcrumbs and deep fried.
- Chicken Poppers**
Small pieces of filets seasoned chicken fried and served in bamboo cones.
- Curly Fries**
Curly shaped potato fries.
- Hot Dogs**
Cooked pork sausages in a finger bun topped with ketchup.
- Lamb Burgers**
Minced lamb patties covered in breadcrumbs and deep fried.
- Macaroni & Cheese**
Macaroni pasta cooked with a cheese sauce.
- Mini Satay Chicken**
Satay spiced chicken on a stick, served with peanut dip.
- Sticky Buffalo Wings**
Buffalo wings marinated in our classic sticky sauce.

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Stall Themes

(...continued)

INDIAN

- **Bhel Puri**
Gol Guppa stuffed with Bhel Puri mix in Imli.
- **Burger Counter**
Lamb, Chicken , Aloo Tikki , Paneer fillings with baps, onions and sauces.
- **Chole Bhature**
Mouth-watering, spicy, exotic dish combining chickpeas and fried bread.
- **Dahi Aloo Papdi Chaat**
Crisp flour crackers with chopped potatoes chickpeas and onions topped with yoghurt and tamarind sauce.
- **Dahi Puri Chaat**
Mini puris stuffed with spiced potatoes and chickpeas with yoghurt and tamarind.
- **Gol Guppa**
Fried hollow crisp puris stuffed with potatoes, chickpeas and lightly seasoned with yoghurt and tamarind sauce.
- **Pakora / Onion Bhaji**
Delectable deep fried onion and batter.
- **Pav Bhaji**
Bombay fast food dish consisting of vegetable potato curry packed into a lightly buttered and toasted bread bap
- **Ragda Patties**
Chana Masala served on tava with aloo tikki surrounding the edges, tossed with a Bhel Puri mix for the crunchy texture.
- **Rolls- Kebab, Chicken & Paneer**
Choice of naan, pitta bread or roti wraps stuffed with kebab, chicken or paneer and salad.
- **Vegetable Samosa Chaat**
Crispy triangular shaped pastries with a spicy vegetable filling chickpeas and onions, topped with yoghurt and sweet tamarind sauce, garnished with sev, chopped onions, fresh coriander and peanuts.

MEXICAN

- **Chilli Con Carne**
Choice of Rice or Tacos.
- **Jalapeno Poppers**
Hollowed out peppers, stuffed with a mixture of cheese, spices, breaded and deep fried.
- **Mexican Salad**
A delicious side of Mexican Salad with a tangy lime, salt and chilli dressing.
- **Nachos**
Choice of Salsa, Sour Cream or Guacamole.
- **Onion Rings**
Onions coated in batter of spices and deep fried.
- **Paneer / Chicken / Kebab Wraps**
Choice of filling wrapped in naan or tortilla.
- **Spicy Rice**
Tantalising Mexican sautéed spicy rice.

* Additional charges may apply

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Afternoon Tea

All Canapés listed in the Canapés section are available as part of the Afternoon Tea Menu.

VEGETARIAN SANDWICHES

- Cheese & Tomato**
Layer of mild cheddar cheese with sliced tomatoes.
- Chilli Paneer**
Sandwich filled with our very own chilli paneer.
- Cucumber, Cheese & Pickle**
Sweet pickle spread with mild cheddar cheese and diced cucumbers.

NON-VEGETARIAN SANDWICHES

- Chicken Tikka & Sweetcorn**
Mixture of sliced chicken tikka pieces combined with sweetcorn and mayonnaise.
- Ham, Coleslaw & Pickle**
Sliced ham covered with a spread of coleslaw and sweet pickle.
- Sheekh Kebabs & Sweetcorn**
Mixture of sliced kebabs combined with sweetcorn and mayonnaise.

SOUP

- Chicken**
Simmered chicken in a soup of herbs and spices.
- Vegetable**
Both tasty and healthy, our vegetable soup is simmered in an array of herbs and spices.

SWEET BAKERY

- Croissant**
Buttery flaky pastry.
- Danish Pastry / Chocolate**
Multilayered laminated sweet pastry
- Muffins**
Individual-sized sweet bread product.
- Scones**
A single serving mini cake.

KID'S MENU

- Chicken Nuggets**
Chicken breast battered and cooked.
- Chips**
Cooked potato chips.
- Pasta**
Pasta with seasoned vegetables cooked in a tomato sauce.
- Pizza**
Available in veg and non-veg.
- Vegetables**
A range of cooked vegetables.
- Ketchup / Mayonnaise**

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Kid's Menu

- Chicken Nuggets**
Battered chicken deep fried.
- Chips**
Slices of fried potatoes.
- Cooked Vegetables**
Fresh mixed vegetables boiled.
- Magherita Pizza**
A classic fresh and simple pizza.
- Vegetable Pasta**
Fresh vegetables cooked in boiled pasta. Can be with tomato based sauce or without.
- Ketchup**
Tomato based condiment.
- Mayonnaise**
A thick creamy dressing.
- Strawberry Jelly**
A jelly-like consistency made with strawberries.
- Vanilla Ice Cream**
A sweetened vanilla flavoured frozen dessert.