

The background of the entire page is a dense, repeating pattern of tropical leaves. The leaves are rendered in various shades of green and gold, set against a dark, almost black background. The leaves include large, broad leaves and feathery fronds, creating a lush, jungle-like atmosphere. In the center of the page, there is a dark rectangular box with a thin gold border. Inside this box, the word "MASAANI" is written in a large, gold, serif font. Below it is a decorative gold flourish, and at the bottom of the box, the word "MENU" is written in a smaller, white, sans-serif font.

MASAANI



M E N U

APPETISER

POPADUM BASKET An assorted popadum basket served with a selection of mixed chutneys	£3.50
MASALA PEANUTS* Roasted peanuts in the Chef's special spices	£3.50

VEG STARTERS

ALOO PAPDI CHAAT Crispy pastry pieces topped with chickpeas and potatoes, served with tamarind chutney and yoghurt	£5.95
ALOO TIKKI CHAAT Lightly spiced potato patty served on a bed of chana masala	£6.95
PANI PURI Puffed wheat crisps served with potatoes, chickpeas and tamarind water	£6.50
ASPARAGUS AND BABY CORN CUTLETS Blend of asparagus, baby corn and potatoes spiced and breaded	£6.95
PANJABI VEGETABLE SAMOSAS Potato and peas cooked with Panjabi spices, wrapped in pastry and deep fried, served with tamarind chutney	£5.95
SAMOSA CHAAT Panjabi samosa with chana, mint chutney and tamarind chutney	£6.95
VEGETABLE SPRING ROLLS Thin pastry sheets wrapped around a selection of mixed vegetables, fried to perfection and served with a selection of mixed chutneys	£6.25
CHILLI GARLIC MOGO Fried cassava sautéed with fresh garlic, tomato sauce and the Chef's special spices	£6.95
CHILLI PANEER Chunks of cottage cheese and sliced bell peppers tossed in soy sauce, fresh garlic and a blend of Chef's special spices	£6.95
GOBI MANCHURIAN Battered fried cauliflower flowerets in soy, honey, garlic, chilli flakes, lemon juice and spring onions	£6.95
KURKURI BHINDI Okra fried in carom seeds, chilli flakes, lemon and ginger, and battered in gram flour	£6.25
CHARGILLED HALOUMI Chunks of halloumi chargilled lightly and served with bell peppers	£6.95

SEAFOOD STARTERS

BATTERED KING PRAWNS King prawns marinated in the Chef's special spices and cooked until crispy and golden	£9.50
MACCHI FRIED Pangus fish battered in carom seeds, chilli, garlic, ginger and gram flour mixture, fried until golden and crisp	£7.50
KALI MIRCH AND SOY SQUID Squid marinated in lemon, soy and black pepper, and fried until crunchy	£8.50
THAI FISH CAKES Fish marinated with carom seeds, lemon juice, chillies, blended with mashed potatoes and an extra dash of ginger to give it the authentic Thai taste	£6.50
TANDOORI JUMBO KING PRAWNS King prawns, marinated in yoghurt, lemon, garam masala, saffron, carom seeds and cooked in a tandoor	£13.50
CHILLI GARLIC PRAWNS Fried prawns sautéed in garlic chilli and soy sauce, garnished with chilli flakes and spring onions	£11.50

CHICKEN STARTERS

CHICKEN TIKKA Chargilled chicken marinated in spice-infused yoghurt and ground spices	£6.50
TANDOORI CHICKEN Chicken on the bone marinated with the Chef's special spices, cooked in a tandoor	£7.50
CHICKEN SHEEKH KEBAB Chicken mince spiced with the Chef's special spices and cooked in a tandoor	£6.95
CHILLI GARLIC CHICKEN WINGS Corn flour battered fried chicken wings tossed in sweet chilli garlic sauce with a dash of soy, chilli and spring onions	£7.50

LAMB STARTERS

TANDOOR LAMB CHOPS Clove smoked lamb chops marinated in yoghurt, ginger, ground spices and cooked in a tandoor	£10.95
LAMB TIKKA Marinated cubes of lamb in yoghurt, cardamom, Kashmiri chilli, cinnamon, garlic and mustard oil	£10.95
LAMB SHEEKH KEBAB Traditional Mughal minced meat with herbs and the Chef's special spices, cooked in a tandoor	£7.50

SIZZLING PLATTERS

MASAANI'S VEGETARIAN PLATTER <small>SERVES 2</small> A Masaani spectacular for when you can't decide - an assortment of vegetable panjabi samosas, spring rolls, gobi manchurian, asparagus & baby corn cutlets and aloo tikki!	£14.50
MASAANI'S MEAT FEAST & SEAFOOD PLATTER <small>SERVES 2</small> The perfect choice for seafood and meat lovers - an assortment of chicken tikka, hot wings, lamb chops, lamb kebab, fried fish and Thai fish cakes	£21.95

VEG MAINS

MIXED VEGETABLE 🍴🍴 A medley of cumin spiced vegetables cooked in ginger, garlic, onion, chilli and fresh tomatoes	£8.50
MALAI KOFTA* 🍴🍴 Vegetable dumplings cooked in onion, tomato, basil, pine nuts, coconut, and mustard	£8.50
PALAK PANEER 🍴🍴 Cubes of cottage cheese marinated in fresh spinach puree and cooked in the Chef's exquisite blend of spices	£8.50
PANEER MAKHANI 🍴🍴 Cubes of cottage cheese, cooked in tomato, garlic, ginger, cashew nut cream and fenugreek leaf	£8.50
BOMBAY ALOO 🍴🍴 Baby potatoes cooked with cumin seeds, red onion and coriander	£5.50
DAL MAKHANI 🍴🍴 Creamy black lentils slow cooked and lightly spiced	£8.00
TARKA DAL 🍴🍴 Yellow lentils tempered with red chillies and cooked until golden	£8.00
ALOO GOBI 🍴🍴 Cauliflower and potatoes cooked in a tomato and ground spices base	£8.00
KHUMB PALAK 🍴🍴 Fresh mushrooms cooked in a creamy, rich spinach base	£8.00
KHUMB KALI MIRCH* 🍴🍴 Field mushrooms cooked in a velvety smooth, creamy nut and yogurt sauce, spiced with black pepper	£8.00
CHANA MASALA 🍴🍴 Chickpeas cooked in a spice infused tomato sauce with chilli, root ginger, cumin, and fresh coriander	£8.00
OKRA 🍴🍴 Stir fried okra sautéed in onion, tomato and tempered in five spices	£8.00
ORIENTAL STYLE GREEN VEGETABLE CURRY 🍴🍴 Vegetables cooked in coconut, green curry paste, palm sugar, kaffir lime, Thai basil and spring onions	£9.50

SEAFOOD MAINS

COCONUT KING PRAWN CURRY* 🍴 King prawns cooked in a coconut, mustard seeds, lemon and curry leaf sauce	£14.50
CHILLI LOBSTER* 🍴🍴 Fried soft shell crab, cooked in a tomato and coconut sauce with fennel, aniseed, ginger, garlic and chillies	£23.95
JALPARI CURRY* 🍴🍴 Marinated New Zealand monkfish cooked with a trio of mushrooms, cashew nuts, yoghurt, mustard and tempered with tomato seeds and curry leaves with a dash of saffron	£10.50
MASALA FISH KADAI Marinated fish, grilled and cooked in onion tomato masala sauce with green chillies and fresh coriander	£10.50
KADAI KING PRAWNS Pan seared king prawns, cooked in the Chef's special spices and dashed with coriander and lemon juice	£12.50

CHICKEN MAINS

BUTTER CHICKEN 🍗🍗	£10.50
Chargrilled chicken tikka cooked in the tandoor and simmered in a fenugreek-scented tomato sauce	
CHICKEN KORMA* 🍗	£10.50
Chicken cooked in a saffron infused sauce with creamy coconut and cashew nuts	
KADAI CHICKEN 🍗🍗	£10.50
Chicken cooked with peppers and tossed with garlic chilli	
CHICKEN TIKKA MASALA	£10.50
Chicken cooked with chopped onions, tomato and fenugreek	
GREEN CHICKEN CURRY* 🍗🍗🍗	£10.50
Chicken cubes cooked in coconut, green curry paste, palm sugar, kaffir lime, Thai basil and spring onions	
METHI MURGH	£10.50
Tender chicken pieces cooked in delicious earthy flavours, fresh fenugreek and a creamy tomato sauce	

LAMB MAINS

LAMB SHANK 🍖🍖	£13.50
Saffron and star anise infused lamb shank cooked in an onion, tomato and yoghurt base	
LAMB ROGAN JOSH 🍖🍖	£10.50
Cubed lamb simmered with onions and yoghurt and intensified with black cardamom and clove	
KADAI LAMB 🍖🍖	£10.50
Lamb curry tempered with chilli, cumin seeds, diced onion and peppers	
PALAK LAMB CURRY 🍖	£10.50
Lamb cooked in spinach, garlic, ginger and red onions	
LAMB KEEMA MUTTER 🍖🍖	£10.50
Lamb mince spiced and cooked with green peas	

BIRYANI

MIXED VEGETABLE BIRYANI 🍌🍌🍌	£11.00
Mixed vegetables cooked with spiced basmati rice and served with a spiced sauce and raita	
CHICKEN OR LAMB BIRYANI 🍗🍗🍗	£13.00
Your chosen meat layered with fragrant basmati rice and served with a spiced sauce and raita	
KING PRAWN BIRYANI 🍤🍤🍤	£15.50
Succulent king prawns cooked with delicately spiced basmati rice and served with a spiced sauce and raita	

NAAN / BREAD

TANDOORI ROTI	£2.00
RUMALI ROTI	£2.00
PLAIN NAAN	£2.00
BUTTER NAAN	£2.50
GARLIC NAAN	£2.50
LACCHA PARATHA	£2.50
PUDINA PARATHA	£2.50
PESHWARI NAAN*	£2.50
CHILLI AND CHEESE NAAN*	£2.50
KEEMA NAAN	£3.00

RICE

PLAIN RICE	£2.95
PULAO RICE	£3.00
LEMON RICE	£3.00

RAITA

PLAIN YOGHURT	£2.00
JEERA RAITA	£2.50
CUCUMBER RAITA	£2.50

SALAD

MIXED GREEN SALAD	£3.50
PANJABI SALAD	£4.00

*Contains nuts

Please note that some of our dishes may contain or have been in contact with nuts. Please inform one of our team of your specific allergy or dietary requirement when ordering. We have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free.