



294 High Street, Orpington BR6 0NF

☎01689 60 1429

bookings@masaladabbas.co.uk

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DINNER MENU

SMALL BITES WITH YOUR DRINKS

Masala Peanuts 2.50
Masala Cashewnuts 3.50

Kurkuri Bhindi 3.50
Mixed Papad Basket 3.50

STARTERS

VEGETARIAN

Babai Idli GF

Steamed Rice and Lentil cakes served with Chutneys and Ghee podi (popularly known as Gunpowder) 5.45

Liquid Explosion GF VG

Ready for taste explosion! Tiny crisp puris filled with crushed chickpeas and sweet n sour tamarind chutneys with tangy rasam/Jal jeera 4.95

Hyderabadi Cut Mirchi GF DF VG

Mild green chilli tempura stuffed with caraway & tamarind mix topped with Onions and special MD* spices 5.45

Veg Manchurian DF VG

Assorted vegetable balls tossed with onion, chilli, garlic and soybean sauce 5.95

Punjabi Samosa Chaat

Flavoured Indian street food, served on crushed chickpeas, tangy chutneys and yogurt, with special MD spices 5.50

Artichoke Crisp Chaat GF

Refreshing combination of Jerusalem artichoke crisps drizzled with sweet yoghurt, tamarind & chilli mint 5.95

POULTRY, MEAT AND SEA FOOD

Mirchi Chicken GF

Batter fried strips of chicken thigh tossed with chilli, garlic, mixed bell peppers and onions 7.50

Nimmakaya Chicken GF

Diced chicken supreme marinated with fresh lime leaf and tandoori spices 7.50

Chicken Tikka GF DF

Pieces of Chicken thigh marinated in a special spice blend and cooked in the Tandoor 7.50

Rasam Vada GF

Savoury fried lentil dumplings served in a light tangy, spicy tomato soup 5.45

Chili Garlic Mushrooms GF VG

Button Mushrooms tossed in a blend of Spices, With Garlic, Chilli and Soya sauce 6.45

Subj Pakoda DF GF VG

Assorted battered and fried Vegetable fritters served with berry chutney 6.95

Aloo 65 GF

Fried baby potatoes tossed with yogurt and spices 4.95

Achaari Paneer Shashlik GF

Pickled marinated Indian cottage cheese, with mixed peppers and onion 8.45

MD Veg Platter

Cut Mirchi, Subj Pakora, Paneer Shashlik and Samosa 11.95

Gilafi Lamb Seekh GF

Rustic minced lamb marinated with house ground spices finished with a cover of onions and pepper 8.45

Garlic Pepper Scallops GF DF

Hand dived king scallops with spring onion, garlic, cloves, and crushed pepper 10.95

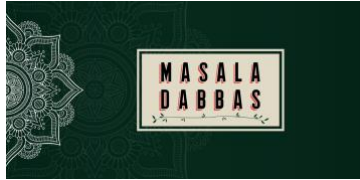
Crunchy Soft-shell Crab GF DF

Spicy battered and fried soft-shell crab with peppers, garlic and tempered MD special mayo 7.95

Koliwada Prawns GF

Mumbai style crispy fried prawns with tomato chutney 7.95

Dishes may contain or have been in contact with nuts. We also can serve **vegan**. Most of the dishes can be served **mild** or **hot**. Please let a member of staff know of any allergies or dietary requirements. A 10% discretionary service charge will be added to your bill. Gluten Free Dairy Free Vegan Contains Nuts



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DINNER MENU

MAINS

VEGETARIAN

Hyderabadi Mirchi and Baingan Ka Salan GF N

Baby Eggplant and Green Chillies cooked in a tangy peanut, white sesame seed, coconut, tamarind sauce in a special blend of spices 8.45

Ava petti Panasa Kura GF DF VG

Andhra style raw jackfruit curry seasoned with mustard 8.95

Paneer Butter Masala GF N

Cottage Cheese pieces simmered in a rich sauce of tomato, onion, ginger, Cashewnut and butter blended with a special MD spices mix, finished with fresh cream 8.95

Pindi Chana GF DF VG

Chickpeas cooked in a thick, typical Punjabi sauce of dry mango powder and chillies 6.95

Aloo Anardana GF DF VGBaby new Potatoes tempered with

Cumin and Pomogranate seeds 6.95

VEGETARIAN BIRYANIS

Vegetable Biryani GF

Long grained Basmati Rice layered and cooked with a mix of seasonal vegetables on dum with aromatic spices. Served with a choice of Saalan sauce or mixed Raita 9.95

Achari Bhindi GF DF VG

Okra tempered with five spices and tossed in a pickled sauce 8.45

Palak Paneer GF

Paneer and spinach cooked with a blend of spices, tomatoes and onions 8.95

Panchmel Dal GF DF VG

Traditional Rajasthani lentil delicacy – a delicious and nutritious fusion of five different types of lentils 6.95

Dal Makhani GF

Thick black lenti, flavoured with tomato and cream, simmered overnight on the Tandoor 7.95

Subj-e-Bahar GF

Fresh assorted vegetables cooked in Chef's special way 7.45

Kathal Biryani GF

Long grained Basmati Rice layered and cooked with raw jackfruit on dum with aromatic spices. Served with a choice of Saalan sauce or mixed Raita 10.95

POULTRY, MEAT AND SEAFOOD

Mangalorean Chicken Curry

Chicken thigh cooked with coconut milk, kokum and green cardamom 9.95

Dill and Spinach Chicken GF

Chicken cooked with creamed spinach and dill 9.45

Kothamalli Pudina Kozhi Kari GF DF

Pondicherry style chicken cooked in a blend of MD spices, coriander and mint 9.95

Butter Chicken GF N

Tandoori Chicken Tikka simmered in a tomato & butter sauce laced with cream 9.45

Kashmiri Rogan Josh GF

Tender pieces of lamb cooked with Kashmiri red chillies 11.45

Elaichi Ghosht GF

Lamb cooked in Awadhi style with cardamom and mace over a slow flame with a dash of cashewnut and yoghurt 11.45

Chettinadu Vattu (Duck) GF

Breast of Duck cooked in a traditional Chettinadu style with aromatic spices, curry leaves, tamarind and coconut milk 12.95

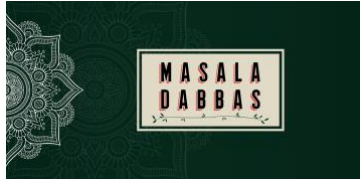
Fish Moilee GF DF

Pan fried sea bass served on a bed of potato mash with traditional tamarind based moilee sauce 11.95

Jhinga Kalimirch GF DF

Prawns tossed with bell peppers and crushed pepper (Kerala style) 9.95

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NON-VEGETARIAN TANDOORI MAINS

Kashmiri Lamb Chops GF

Temder lamb cutlet marinated with Kashmiri chilli, ginger & spices served with chilli mint chutney 12.95

Saufiyani Salmon GF

Scottish Salmon, flavoured with a blend of royal cumin, dill and yoghurt 11.45

Sarson Jhinga GF

Subtly spiced king prawns cooked with yellow mustard and garlic 14.45

MD Tandoori Platter GF

Chicken Tikka, Nimmakaya Chicken, Gilafi Lamb Seekh, Saufiyani Salmon (2 pcs each) 15.95

NON-VEGETARIAN BIRYANIS

Hyderabadi Biryani – Chicken GF

Long grained Basmati rice layered and cooked with Chicken pieces on dum with aromatic spices, served with choice of Saalan sauce or Raita 11.95

Hyderabadi Biryani – Lamb GF

Long grained Basmati rice layered and cooked with lamb pieces on dum with aromatic spices, served with choice of Saalan sauce or Raita 12.95

INDIAN BREADS

Tandoori Roti DF

Wholemeal flat bread 1.95

Butter Naan

Leavened flat bread with melted butter on top 2.25

Plain Naan

Leavened flat bread 2.25

Garlic Naan

Leavened flat bread with garlic 2.45

Chilli Garlic Naan

Leavened bread with green chillies and garlic pieces 2.45

Aloo stuffed Kulcha

Bread stuffed with spiced potato 3.25

Keema Naan

Bread stuffed with spiced lamb mince 3.95

Missi Roti GF DF

Bread made with a mix of spiced chickpea flour and cornflour 2.45

Sweet Naan

Naan stuffed with coconut and almonds 3.45

Laccha Paratha

Special layered bread made with refined flour 2.95

Cheese Naan

Naan stuffed with mild cheddar cheese 3.25

RICE

Saada Chawal GF DF

Steamed Basmati Rice 2.95

Zafrani Pulao

Basmati rice cooked with aromatic spices and saffron 3.45

Tamarind Rice GF DF

Steamed rice mixed with cooked tamarind sauce and tempered with mustard, chana dal, asafoetida, curry leaves, red chillies and peanuts 3.45

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ACCOMPANIMENTS

Selection of Chutneys GF 1.45

Punjabi Style Mixed Green Salad GF DF 3.45

FOR THE DIEHARD BRITISH CURRY FANS

Chicken Korma GF 9.95

Chicken Jalfrezi GF 9.95

Lamb Jalfrezi GF 10.95

Chicken Dhansak GF (DF) 9.95

Lamb Dhansak GF (DF) 10.95

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DINNER MENU

DESSERTS

HYDERABADI DOUBLE KA MEETHA

A classic bread pudding from the Mughlai cuisine made famous in HYDERABAD (DECCAN) 6.95

WILD RICE KHEER

A luscious wild rice pudding made with milk, dry fruits, berry compote and infused with cardamom 5.95

GAJRELA WITH VANILLA ICE CREAM

A rich Indian Carrot pudding served with a scoop of Vanilla ice cream – an all time favourite 5.95

MATKA KULFI

Traditional Indian Ice Cream from the Northern Parts of India 5.95

GULAB JAMUN WITH VANILLA ICE CREAM

Soft milk dough balls topped with Vanilla ice cream 5.95

SELECTION OF ICE CREAMS

Vanilla, Chocolate, Cinnamon 5.95

SORBET GF

Lemon, Strawberry, Mango 5.95

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