MEET THE CURRIES

Plain Curry – Medium hot and it's simply the domestic Bangladeshi curry.

Madras – Fairly hot and spicy dish with fresh lemon and tomatoes. Traditional British curry.

Korai – An Indian special occasional dish comprising of cooked onions and tomatoes flavoured with capsicums, methipatha, condensed and spicy. Soft/dry medium hot. Hot or mild on request.

Vindaloo – Hotter than Madras, saucy dish with diced potato. Rowgoon – An Indian traditional dish cooked with onions, fresh tomatoes, coriander and fresh herbs. Fairly medium and lots of sauce.

Pathia – Eastern Indian dish. This hot and sour dish comprises of crushed onion, pieces of lemon, tomato paste and cooked with traditional spices.

Dansak – Northern Indian dish. A fairly hot and sour dish garnished with hot lentils.

Dupiaza – Cooked with chopped onions and spiced with methipatha and fresh herbs. Medium hot and soft/dry.

MIDWEEK SPECIAL

	VICTOR
MON-THU ONLY	LOTUS
STARTER	NY NUT
STARTER	сооки
MAIN	LEMON
MAIN	сносс
SIDE	STICKY
	ROSSI
RICE OR NAAN	MINT-C
	BAKLA
TIKKA DISHES EXTRA 1.50	
	ALL CA

20.00



CAFE MASALA 187-189 THE BROADWAY THORPE BAY ESSEX | SS1 3EX 01702 589494 www.thecafemasala.co.uk

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CM DESSERTS

ORIA SPONGE CAKE - 6 S BISCOFF CHEESECAKE - 5 JTELLA STUFFED CHOC CHIP (IES - 5 ON DRIZZLE CAKE - 5 COLATE DRIP CAKE - 6 (Y TOFFEE PUDDING - 6 I ICE-CREAM - 4 -CHOC CHIP ICE-CREAM - 5 AVA - 6

ALL CAKES ARE FRESHLY BAKED AND HOME-MADE.

COCKTAILS- 11

PASSION-FRUIT MARTINI

MASALA MARTINI

SEX ON THE BEACH

COSMOPOLITAN

ESPRESSO MARTINI

STRAWBERRY DAQUIRI

LONG ISLAND ICED-TEA

BOMBAY FINESSE

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APPETIZERS

Poppadoms and	chutneys.
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Onion bhaji	4
Vegetable/Lamb samosas	6
Chicken chatt	6
Prawn and puree	4
King prawn and puree	6
Chicken or Sheekh kebab	6
Tandoori salmon	7
Chilli paneer	6
Shamee Kebab	6
Tandoori chicken wings	6
Tandoori lamb chops	8
Chicken or vegetable Pakora	4
Tandoori king prawns	8
Calamari and sweet chilli	7
Spiced whitebait	7
Chilli crab cakes	7
Chicken or lamb tikka	7
Masala combo for 4 or 6	

TRADITIONAL FAVOURITES

CURRY	CHICKEN	LAMB	PRAWN	K. PRAWN	VEGETABLE
CURR	Y 7	7	9	12	8
KURM	A 8	9	11	14	8
MASSAL	A 9	11	11	12	9
BHUN	A 9	9	9	11	9
DUPIAZ	A 10	11	10	12	9
ROWGOO	N 9	9	10	12	9
KORA	1 0	10	11	14	9
DANSA	K 11	11	12	13	9
BAL	FI 11	11	11	13	9
JALFRYZ	ZI 10	10	10	13	10
BIRYAN	N 11	11	11	13	11
MADRA	S 8	8	8	14	10
VINDALO	o 9	9	9	15	11
GARLI	c 9	10	11	15	9

TIKKA DISHES 1.80 EXTRA

CM SPECIALS

Nihari chicken - chicken breast with a spinach & minced lamb stuffing. Medium-heat with chick- peas and plain rice.	18
Braised lamb bhuna	18
CM special chicken tikka - tender chicken breast grilled then placed in a bed of CM spices. Healthy favourite.	17
Magna chicken/Magna King prawn - creamy thick curry/creamy sauce with garlic, mixed capsicum and tomato. Medium-heat with sweet flavour.	19
Duck & Merlot - duck breast slightly grilled in our tandoor oven then	23

cooked in a korai-style curry with Merlot red wine.

King prawn sizzler - large Mediterranean king prawns marinaded then flame-grilled. Served in a sweet-chilli traditional village-fry sauce.

Tandoori tofu and red capsicum Makhani - tofu and red capsicum in a traditional "butter" curry using coconut milk (VEGAN)

Ruby chicken shaschlik - spicy chicken thighs skewered with tomatoes, onions, mixed peppers.

Cm Bos Veg curry Mushroor Bombay Saag Alo Tarka Da Aubergin Chick-pea Cauliflow Bindi bha Saag Pan Saag bhaj Beans bha Bombay Mutter Pa Saag aloo Chips/swe

25

19

19

RICE

PLAIN RICE - 3 PILAU RICE - 4 MIUSHROOM RICE - 4.30 CHICK-PEA & ALOO RICE - 4.30 SPINACH RICE - 4 LEMON RICE - 4 **ONION FRIED RICE - 4** GARLIC RICE - 4 SPICY RICE - 4

TANDOORI

Chicken tikka	11
Lamb tikka	12
Tandoori king prawns	15
Ruby tikka (spicy)	12
Chicken Shaschlik	14
Lamb Shaschlik	15
King prawn Shaschlik	16
Tandoori chicken wings	12
Tandoori beef ribs	14
Tandoori salmon shaschlik	19
Tandoori seabass	18
Vegan Shaschlik	14
Sheekh kebab	12
Tandoori mixed grill	19
Cm Boss mixed grill	26

SIDES

y/bhaji	6
m bhaji	6
potatoes	6
0	6
ll/Tarka Saag Dall	6
ne bhaji	6
a masala	6
ver bhaji	6
aji	6
neer	6
aji	6
naji	6
mash	7
aneer	6
o Gobi	7
veet potato fries	3

BREADS

PLAIN NAAN - 3 PESHWARI/KEEMA/GARLIC NAAN - 4 PLAIN/STUFFED PORATA - 4 TANDOORI ROTI - 3 CHAPPATTI - 3 PUREE - 3 KEEMA PORATA - 4 GARLIC CHILLI-CHEESE NAAN - 4.50