

The Café Masala Menu

Fresh food, friendly service, great value. None of our food is pre-cooked, so please advise us if you're in a hurry.





Starters to Begin Your Journey

Classic Favourites

- Spicy Papadoms - £0.70
- Plain Papadoms - £0.60
- Onion Bhaji - £6.00
- Prawn Cocktail - £4.85
- Prawn on Puree - £5.00
- King Prawn on Puree - £7.00
- King Prawn Butterfly - £7.00

Tandoori Selection

- Tandoori Chicken - £6.00
- Chicken Tikka - £6.00
- Lamb Tikka - £6.00
- Chicken Kebab - £6.00
- King Prawn Tikka - £8.00
- Sheek Kebab - £6.00
- Reshmee Kebab - £6.00
- Shamee Kebab - £6.00

Soups

- Mulligatawny - £5.00
- Lentil - £5.00
- Tomato - £5.00

Samosas

- Meat Samosa - £5.00
- Vegetable Samosa - £5.00

Specialities

- Chicken Chat - £6.00
- Chicken Patties - £6.00

📖 Chicken Patties: Pancake stuffed with special chicken cooked to our Chef's own recipe.

Tandoori Dishes

Spring chicken, lamb or king prawn marinated and spiced with our special recipe mix with yoghurt, then barbecued on skewers over flaming charcoal in our specially made clay oven. Served with salad.

Tandoori Chicken

Whole – £14.95

Half – £8.95

Tikka Selection

Chicken Tikka – £11.00

Lamb Tikka – £11.00

King Prawn Tikka – £15.00

Premium Choices

Lamb Chops – £18.00

Tandoori Mixed Grill – £19.00

Hasina Kebab (Lamb) – £14.00

Juicy pieces of lamb marinated in exotic spices, skewered and barbecued with onion, tomatoes and capsicums. Very tasty and specially made for the discerning diner.

Chicken Shashlik – £14.00

Juicy pieces of chicken marinated in exotic spices, skewered and barbecued with onion, tomatoes and capsicums. Very tasty and specially made for the discerning diner.



Signature Curry Collections

Jalfrezi Dishes

A superb spicy hot dish infused with fresh green chilli and ginger.

- Chicken or Lamb Jalfrezi – £10.00
- Chicken or Lamb Tikka Jalfrezi – £11.95
- Prawn Jalfrezi – £11.00
- King Prawn Jalfrezi – £12.00
- Tandoori King Prawn Jalfrezi – £15.95

Korma Dishes

Very mild and creamy, sweet flavoured with almond, sultanas and coconut. Highly recommended for children and those keen on creamy fruit curry.

- Chicken or Lamb Korma – £10.00
- Chicken or Lamb Tikka Korma – £11.00
- Prawn Korma – £11.00
- King Prawn Korma – £14.00

Masala & Passanda Dishes

Cooked with marinated chicken, meat or king prawn, spiced with our special recipe and barbecued in a very tasty thick cream sauce. Passanda prepared with butter, red wine and flavoured with cinnamon, almonds, coriander and cloves.

Masala Selection

- Chicken Tikka Masala – £11.00
- Lamb Tikka Masala – £11.00
- Tandoori Chicken Masala – £11.00
- King Prawn Tikka Masala – £13.95

Passanda Selection

- Chicken Tikka Passanda – £11.50
- Lamb Tikka Passanda – £11.50
- King Prawn Tikka Passanda – £13.95



Traditional Curry Styles



Plain Curry

Medium hot and saucy, simply a plain domestic Indian curry.

From £8.95



Madras

Hot dish with lemon and tomatoes for those with strong stomachs. Not recommended for children.

From £9.00



Vindaloo

Hotter than Madras, mainly a hot dish with potatoes. Not recommended for children.

From £9.00



Garlic

Rich garlic-infused curry with aromatic spices.

From £10.00

 Phall (extra hot) available for extreme heat lovers – £11.00



Regional Specialities

Korai Dishes

Diced boneless chicken, king prawn or meat grilled over charcoal, then fried with exquisite oriental herbs, chopped tomatoes and capsicums. Served sizzling from the iron korai.

- Korai Chicken Tikka – £11.00
- Korai Meat Tikka – £11.00
- Korai Chicken or Lamb Tikka Chilli – £12.00
- Korai King Prawn Tikka – £14.95

Rogan Josh Dishes

A double preparation Sylhet origin curry, cooked with methi patha and capsicum with multiple proportionate spices. Garnished with ghee, fried tomatoes and onions. Hot or mild on request.

- Chicken or Lamb Rogan Josh – £10.00
- Chicken or Lamb Tikka Rogan Josh – £11.00
- Prawn Rogan Josh – £10.00
- King Prawn Rogan Josh – £14.00

Classic Indian Preparations



Dupiaza

Cooked with chopped onions, spiced with all the oriental spices. Medium hot and dry. Recommended for everyone. From £11.00



Bhuna

An Indian special occasion dish with cooked onions and tomatoes, flavoured with capsicums and methi patha. Condensed and spicy, soft-dry, medium-hot. From £9.00



Balti

Traditional Balti-style preparation with aromatic spices. Available in various styles including Dansak, Madras, Korma and Masala. From £12.00



Biryani & Persian Specialities

Originating from the extravagant kitchens of the Royal Persia, the biryani is still regarded as the ultimate wedding feast in the Indo-Bengali Sub-Continent. A combination of traditional spices mixed with special rice and fried with ghee, served with vegetable curry sauce.

Biryani Selection

- Chicken Tikka Biryani – £13.00
- Lamb Tikka Biryani – £13.00
- King Prawn Biryani – £15.00
- Chef's Special Biryani – £16.00
- Vegetable Biryani – £10.00



Persian Dishes

Pathia – East Indian origin, hot and sour with crushed onion, lemon pieces and tomato paste.

Dansak – North Indian origin, fairly hot and sour, garnished with hot lentils.

From £12.00



Chef's Table Specials



Methi Murgh - £13.00

Boneless chicken breasts marinated with yoghurt, lemon juice and salt, cooked until spices are swollen and coloured, then mixed with green chillies, garlic, onion and ginger.

Shofri Gosht - £13.00

A seasonal homely dish originating from Sylhet. Lamb with pumpkin is a particular favourite with our staff because it tastes like a home-cooked meal.

Special Sizzler Juliett - £14.00

A fabulous selection from our kitchen – delicately flavoured chicken and lamb marinated in fresh herbs, spices, capsicum, onion and flaming brandy.

Premium Selections

- Lamb Shank Shatkora – £18.00
- Quail Shashlik – £19.00
- Sizzling Duck/Chicken Garlic – £19.00
- Tiger Prawn Jaal – £26.00
- Chicken & Uri Saalon – £18.00
- CM Special Chicken Tikka – £17.00

Signature Dishes

- Braised Lamb Bhuna – £18.00
- Nihari Chicken – £19.00
- Magna Chicken – £20.00
- Magna King Prawn – £25.00
- Salmon Chilli Masala – £22.00
- Duck Nagraz – £22.00
- Black Cod Biran – £36.00

Accompaniments & Sides

Vegetable Sides - £8.00

- Vegetable Curry
- Mushroom Bhaji
- Cauliflower Bhaji
- Bombay Potatoes
- Sag Bhaji
- Sag Aloo
- Tarka Dall
- Motor Panir

Naan Breads

- Plain Naan – £4.00
- Tikka Naan – £5.00
- Keema Naan – £5.00
- Garlic Naan – £5.00
- Kulfi Naan – £5.00
- Plain Paratha – £5.00
- Chapati – £3.00
- Puree – £3.00

Rice & Sundries

- Plain Rice – £3.00
- Pilau Rice – £4.00
- Special Fried Rice – £5.00
- Vegetable Rice – £5.00
- Garlic Rice – £5.00
- Dahi (Yoghurt) – £3.00
- Mango Chutney – £0.85
- Chips – £3.00

1 Vegetarian Specialities - £9.95

Mix Vegetable Curry, Vegetable Dupiaza, Vegetable Bhuna, Vegetable Rogan Josh, Vegetable Masala, Vegetable Passanda, Vegetable Dansak, Vegetable Pathia, Vegetable Jalfrezi, Tarka Sag Dall, Chilli Aubergine