

MASALA BOWL

A LA CARTE BUFFET

ADULT £25.00 PER PERSON (MINIMUM 2 PEOPLE)

UNDER 10 £12.50 PER PERSON



TERMS AND CONDITIONS

From the outlay of the four courses presented, simply select up to a maximum of five variable dishes for each course. Once the five dishes have been consumed further dishes within the same course can be ordered again.

This menu is not available on Special Occasions: Mothers Day, Fathers Day, Valentines Day, Diwali, Christmas Day, Public or Bank Holidays, for any large bookings, parties, private hire events, or any other day noted by the restaurant.

The ordering of additional dishes will be taken only once the food on the table has been virtually eaten.

This menu cannot be used in conjunction with any other restaurant or external offers.

*This menu is available everyday except **Fridays and Saturdays**.*

Please view our website masalabowl.co.uk for our full T&C's.

Unfinished food unfortunately cannot be taken away with you.

*This menu will only be served between **5:30pm and 9:30pm**.*

Each group table will have to order from the same menu.

Any dishes other than this menu will be a side order.

*There is a **two hour** dinner time limit per table.*

All dishes are subjected to availability.

*There will be **one** dessert per person.*

All prices include V.A.T.

FIRST COURSE

APPETIZER

Bombay Mix

Crushed crisps, spicy peanuts, chopped onions, and green chilli **VE**

Papad Basket (2)

Fried and roasted papadum served in a basket, a perfect accompaniment to your meal **VE**

Masala Papad (2)

Roasted papadum topped with Indian style kachumber salad sprinkled with chilli powder, jeera powder and chat masala **VE**

Masala Mix

A mix of seasoned masala peanuts and cashew nuts **VE**

Dahi Puri

Crispy puris filled with potatoes topped with sweetened yoghurt and a sweet tamarind and green chutney

Sev Puri

Flat puris topped with mashed potato, tomatoes, onions and a spicy, sweet and tangy chutney **VE**

Papdi Chaat

Flat puris topped with potato, sweetened yoghurt, sev and a sweet tamarind and green chutney

SECOND COURSE

VEGETARIAN STARTERS

Vada Pav

A Mumbai special consisting of a deep fried potato dumpling placed inside a bread bun topped with special garlic powder and green chutney

Dabeli

Seasoned mashed potato pressed between a soft bun, layered with a sweet and spicy chutney

Samosa Chaat

Veg samosa topped with sweet yoghurt and a mix of chutneys. Garnished with onions, tomatoes, sev and fresh coriander

Crispy Bhajiya

*A thinly sliced potato dipped in spiced batter and deep fried. served with a special Kenyan style tomato chutney **VE***

Onion Bhajiya

*Finely sliced onions covered in gram flour deep fried to crisp perfection. Served with chutney **VE***

Aachari Paneer Tikka

Indian cottage cheese cubes mixed with a robust blend of pickle spices and seasoning cooked in a tandoor

Delhi Style Chilli Paneer **🌶**

Indian cottage cheese battered with peppers and onions, deep fried and tossed in our special Indo-Chinese sauce

Veg Samosa (2)

Fried triangular shaped parcels filled with a delicious mixture of special spices, potatoes, green peas and onions

Paneer Tikka

*Indian cottage cheese cubes marinated in our special tandoori masala. Cooked in our tandoor **GF***

Hara Bhara Kebabs (5)

*Vegetarian kebab made from chana dal, green peas, spinach and a mix of spices which is deep fried **VE***

MEAT STARTERS

Chicken Tikka (5)

Marinated chicken with Indian spices finished in the tandoor. Served with tandoori peppers and onions

Chilli Chicken **🌶**

Tender chicken pieces fried and tossed with our special Indo-Chinese sauce

Chicken Malai Kebab (5)

Chicken cubes marinated with cream and cardamom powder

Hariyali Tikka (5) **🌶**

Tender chicken marinated in a spicy green chutney, mint and house spices cooked in the tandoor

Lamb Sheekh Kebab (2)

Leg of lamb freshly minced in-house marinated with special spices and cooked in the tandoor

Lamb Keema Samosa (2)

Fried triangular shaped parcels filled with a delicious mixture of lightly spiced minced lamb and onions

MB Tandoori Wings

Chicken wings cooked in the tandoor marinated with our special tandoori masala garnished with lemon

MB Buffalo Style Wings **🌶**

Chicken wings cooked in the tandoor and tossed with our famous masala buffalo sauce

Tandoori Spiced BBQ Wings **🌶**

Tandoori chicken wings cooked in the tandoor, tossed with our house special spiced BBQ sauce

Prawn Puri

Tender prawns cooked with tomatoes and spices, served inside a crispy light fried puri

Chilli Garlic King Prawns **🌶**

King prawns fried in a crispy batter, tossed in our chilli and garlic seasoning with onion and pepper

GF – Gluten Free, VE – Vegan, 🌶 – Hot, 🌶🌶 – Extra Hot

THIRD COURSE

VEGETARIAN MAINS

Paneer Tikka Masala

Paneer tikka cooked in the tandoor and finished with our special tomato makhani gravy

Paneer Butter Masala

Paneer cooked in a creamy tomato makhani gravy flavoured with Indian spices topped with fresh cream

Corn Methi Masala

Sweetcorn cooked in traditional lightly spiced masala gravy with fresh fenugreek leaves

Mix Veg Special

*Mixed vegetable curry cooked with Indian spices, fresh spinach in an onion and tomato sauce **VE***

Tadka Daal

Slow cooked yellow lentils cooked with mustard seeds and curry leaves. Can be made vegan

Delhi Chana Masala

*A popular North Indian dish with chickpeas cooked in warming spices, lightly caramelised in an onion and tomato sauce **VE***

MEAT MAINS

Chicken Tikka Masala

Chicken cooked in the tandoor and finished with our special tomato makhani gravy

Butter Chicken

Chicken cooked in a creamy tomato makhani gravy flavoured with Indian spices, topped with fresh cream

Chicken Korma

Chicken (boneless) cooked in a creamy coconut gravy seasoned with aromatic Indian spices

Chicken Karahi 🌶️

Slow cooked boneless chicken pieces cooked with Indian spices, onion and mixed peppers

Dhaba Lamb Karahi 🌶️

Slow cooked boneless lamb cooked with Indian spices, onion and mixed peppers

MB Methi Lamb Keema 🌶️

House special! In-house minced leg of lamb cooked with ginger, garlic, onion, fenugreek and Indian spices

Goan King Prawn Curry

Marinated king prawn curry in a spicy coconut milk based gravy cooked with onion, tomato & tamarind

Red Ruby 🌶️🌶️

Mix Veg, Chicken, Lamb, Prawn

A hot and fiery curry cooked with potato in a rich silky makhani sauce. A curry packed with spice and flavour



FOURTH COURSE

DESSERT

Gulab Jamun

A classic Indian dessert, deep fried soft dough balls soaked into an aromatic syrup

Deep Fried Oreo

A deep fried battered chocolate oreo sandwich served with ice cream and chocolate sauce

Chocolate Sizzling Brownie

*Irresistible super soft chocolate brownie served on a hot sizzle plate topped with vanilla ice cream and a warm chocolate sauce **VE***

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SIDES

BREADS

Plain Naan

Freshly baked in the tandoor

Butter Naan

Freshly baked in the tandoor, served with butter

Garlic Naan

With minced garlic / green chillies and a coriander sprinkle

Plain Roti

Whole wheat bread delicately charred from the tandoor

Butter Roti

Whole wheat bread delicately charred from the tandoor, served with butter

RICE

Plain Steamed Rice

Fragrant basmati rice VE

Jeera Rice

Fragrant basmati rice cooked with cumin seeds VE

Pulao Rice

Fragrant biryani rice cooked with Indian spices VE



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