

Celebrate the Festival of Colours
at

MASALA BOWL



HOLI

THIS ANCIENT INDIAN FESTIVAL MARKS
THE ARRIVAL OF SPRING,
CELEBRATING THE TRIUMPH OF GOOD
OVER EVIL AND THE BLOSSOMING OF NEW
BEGINNINGS.

Legend tells of the devoted prince Prahlad, whose faith remained unshaken even when his evil aunt Holika tried to harm him. Through divine intervention, Prahlad survived while Holika perished, teaching us that goodness always prevails. Today, we celebrate this victory with a burst of colors, symbolizing love, unity, and the vibrant spirit of life.

Join us at Masala Bowl for a special Holi feast that brings these ancient traditions to life through flavoUrs that dance on your palate. From our rainbow-hued Appetisers to traditional Holi desserts, every dish tells a story of celebration and joy.

LET'S MAKE MEMORIES TOGETHER THIS HOLI!



HOLI MENU

11TH - 16TH MARCH, 12 - 10PM

5 COURSE SET MENU AT £34.99

APPETISER (FOR THE TABLE)

TANGO POTATO with sweet yoghurt on wheat crisps

STEAMED CHICKPEA CAKE tempered with curry leaves and mustard seeds

STARTERS (CHOOSE ANY 1)

CRISPY FRIED POTATO PATTIES topped with sweet yogurt and tamarind chutney

CHARGRILLED PANEER AND VEGETABLES with inhouse pickled dressing

CLASSIC BBQ CHICKEN BREAST accompanied with chilli dip

HERB INFUSED LAMB CHOPS with mixed leaf salad

GRILLED SALMON TIKKA marinated with dill and mustard with mint dressing

MAINS (CHOOSE ANY 1)

CLASSIC CHICKPEA CURRY infused with dried mango

COTTAGE CHEESE CUBED simmered in rich & silky tomato sauce

SLOW COOKED CHICKEN in pahadi style yoghurt and onion curry

FIERY LAMB cooked with Kashmiri red chillies and tomatoes

BRAISED PORK BELLY served a top classic vindaloo sauce

KING PRAWNS simmered in souther Indian mustard seeds and coconut gravy

SIDES (FOR THE TABLE)

BLACK DAAL

PILAO RICE

INDIAN BREADS

DESSERT (CHOOSE ANY 1)

THANDAI MOUSSE

CHOCO PHIRNI WITH COCONUT ICE CREAM