

## House Curries

### Korma

A delicately flavoured sauce based on coconut, ground almonds and cream.

### Locknow

Almond and coconut based with light spices and mushrooms.

### Malaya

Coconut and almond based sauce lightly flavoured with spices and pineapple to make a rich fruity sauce.

### Kashmir

Lychees cooked with coconut, almond and spices to give a delicate fragrant sauce.

### Bhuna

Medium spiced sauce of reduced garlic, onion and tomatoes.

### Palak

Rich sauce of onion, garlic, tomatoes and spinach. Medium

### Methi

Fresh fenugreek leaf (methi), onion, garlic and tomatoes. Medium spices.

### Sylheti Curry

Plain curry with potatoes and fresh coriander.

### Dopiaza

A rich medium spicy onion sauce hence the name do-piaza do = two and piaz = onion

### Roughan Josh

Spicy rich tomato sauce garnished with coriander.

### Phindi

Rich hot spicy sauce with garlic topped with a boiled egg.

### Pathia

Hot sweet and sour reduced sauce of black pepper, lemon, sugar and fenugreek

### Dhansak

Rich hot lentil based sauce with black pepper, lemon, sugar and fenugreek.

### Ceylon

Hot Spicy sauce with coconut and fenugreek.

### Madras

Hot.

### Vindaloo

Very Hot.

### Phal

Very Very Hot.

Chicken.....	£8.50
Lamb.....	£8.95
<b>Chicken or Lamb</b>	
Tikka.....	£9.95
Duck Tikka.....	£11.95
Prawn.....	£10.95
King Prawn.....	£12.95
Vegetable.....	£8.50

## Biryani

Biryani is a popular dish eaten all over the Middle East. It's origins are legendary shrouded in the mist of time. Some say it's origin are Persia (Iran) and was imported to the Indian sub continent by the Moguls. Alternately it was imported from Arabia via Culcutta. According to another legend, Mumtaz Mahul (the beauty who sleeps in the Taj Mahal) concocted this dish as a complete meal to feed the army.

Chicken or Lamb.....	£10.95
Prawn.....	£11.95
King Prawn.....	£13.95
Tandoori Chicken.....	£12.95
(off the bone)	
Chicken Tikka.....	£12.95
Mushroom.....	£9.95
Vegetable.....	£9.95
House Special.....	£13.95

## Masala Vegetable Selection

Jaflongi Sabzi.....	£7.95
Mixed vegetables cooked with mushroom, onion and spices.	
Shodori Sabzi.....	£7.95
Aubergine cooked with spinach, herbs and spices.	
Kashian Sabzi.....	£7.95
Vegetables cooked with peppers, herbs and spices.	
Jalali Sabzi.....	£7.95
Spicy cauliflower pototes and peas	
Zokigongi Sabzi.....	£7.95
Spicy mixed vegetables with lentils	
Jointhapuri Sabzi.....	£7.95
Vegetables cooked with peppers and chilli	

## Side Dishes

Vegetable Curry or Bhaji.....	£4.25
Mushroom Bhaji.....	£4.25
Saag Channa.....	£4.25
Spinach and chickpeas	
Saag Paneer.....	£4.25
Spinach and Indian Cheese	
Matar Paneer.....	£4.25
Peas and Indian Cheese	
Onion Bhaji.....	£4.25
Cauliflower Bhaji.....	£4.25
Tarka Dhal.....	£4.25
Fried Mushrooms.....	£4.25
Brinjal Bhaji.....	£4.25
Bhindi Bhaji.....	£4.25
Ladies finger	
Saag Bhaji.....	£4.25
Saag Aloo.....	£4.25
Spinach and potatoes	
Aloo Gobi.....	£4.25
Potatoes and spinach	
Bombay Potatoes.....	£4.25
Aloo Matar.....	£4.25
Chana Masala.....	£4.25
Side Salad.....	£4.25

## Rice

Jeera Rice.....	£4.10
Onion Fried Rice.....	£4.10
Lemon Fried Rice.....	£4.10
Coconut Rice.....	£4.10
Vegetable Rice.....	£4.10
Keema Rice.....	£4.10
With minced lamb	
Mushroom Fried Rice.....	£4.10
Garlic Fried Rice.....	£4.10
Special Fried Rice.....	£4.10
Egg FRIed Rice.....	£4.10
Pilau Rice.....	£3.95
Plain Boiled rice.....	£3.50
Chicken Tikka Rice.....	£3.95

## Naan & other Breads

Fresh and made to order

Plain Naan.....	£3.50
Keema Naan.....	£4.10
Stuffed with minced lamb	
Garlic Naan.....	£4.10
Peshwari Naan.....	£4.10
Cheese Naan.....	£4.10
English Style mild cheese	
Garlic and Cheese.....	£4.95
Chilli.....	£4.10
Mushroom.....	£4.10
Tandoori Roti.....	£2.95
Tikka.....	£4.95
Stuffed with Chickem Tikka	
Sabzi.....	£4.95
Stuffed with Spinach & potatoes	
Saag Aloo Naan.....	£4.50
Stuffed with Spinach & potatoes	
Paratha.....	£3.95
Ghee enriched flat bread	
Egg Paratha.....	£4.50
Topped with omelette	
Stuffed Paratha.....	£4.95
Chapatti.....	£3.10
Traditional Dry flatbread	
Puri.....	£3.10
Chapatti fried in oil	

## English Dishes

Fried Chicken and Chips.....	£8.95
Portion of Chips.....	£2.95
Omelette and Chips.....	£8.95

## Poppadoms & Pickles

Poppadom.....	£0.90
Masala Poppadom Spicy..	£0.90
Assorted Pickles.....	£0.90
Raitha.....	£2.10
Onion or Cucumber Yoghurt Relish.....	£2.50



# MASALA

Authentic Indian Cuisine

9 High Street, Swanage,  
Dorset. BH19 2LN

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[www.masalawanage.com](http://www.masalawanage.com)

Open 7 Days a Week  
(Sun - Thurs) 5pm - 10.30pm  
(Fri - Sat) 5pm - 11pm  
Including Bank Holidays

We are now offering a Free Home Delivery Service for orders over £15.00 and a 10% discount on orders collected

Fully Licensed & Air Conditioned

## Starters

- Chicken Tikka Puri.....£5.25**  
**Vegetable Puri.....£4.50**  
**Duck Puri.....£5.50**  
**Prawn Puri.....£5.50**  
**King Prawn Puri.....£6.50**  
 Traditional snack dish of meat or prawns cooked in a spicy sauce and served smothered over rich Indian puri bread

- Chicken/Lamb Tikka.....£4.50**  
**Duck Tikka.....£5.50**

**Tandoori Chicken.....£4.95**  
 Tender portions of meat marinated in the chefs own blend of yoghurt & spices and cooked in a clay tandoor oven. Served with yoghurt mint sauce and salad.

**Mixed Kebab.....£5.95**  
 Chicken & Lamb Tikka and Shish Kebab served with yoghurt mint sauce and salad.

**Shami Kebab.....£5.95**  
 Spicy minced meat surrounding an egg filling served with yoghurt mint sauce and salad.

**Shish Kebab.....£5.95**  
 Spicy minced Lamb served with yoghurt mint sauce and salad.

**Nargris Kebab.....£6.25**  
 Bangladeshi 'Scotch Egg' minced lamb coating a boiled egg served with yoghurt mint sauce and salad.

**Chicken Chatt.....£5.50**  
 Light spicy chicken 'snack' served with salad

**Chicken Pakora.....£4.95**  
 Spicy crispy chicken served with yoghurt mint sauce and salad

**Stuffed Pepper.....£4.95**  
 Meat or Vegetable  
 Stuffed with vegetables or minced meat cooked in the tandoor and served with salad.

**Onion Bhaji.....£4.50**  
 Served with yoghurt mint sauce and salad.

**Dhal Soup.....£4.00**  
 Yellow lentil soup.

**Samosa.....£4.50**  
 Meat or Vegetable.  
 Served with yoghurt mint sauce and salad.

**Prawn Cocktail.....£4.95**



## Tandoori Special

All over the Indian sub continent a popular method of baking, roasting and grilling is called tandoori, named after the tandoor (clay oven), which cooks all three ways simultaneously. Tandoor ovens were initially used for baking bread (naan). The dough was stretched, shaped and smacked onto the sides of the oven and baked in about five minutes - as it still is in the restaurant kitchen. This style of cooking is also used for meats with whole chickens and large cuts of lamb lowered into the tandoor on specially designed skewers. It is still one of the most popular cooking methods in the Indian sub continent.

All tandoori dishes are served with yoghurt mint sauce and salad

**Tandoori Chicken 1/2.....£9.75**  
 Chicken on the bone.

**Chicken or Lamb Tikka....£9.50**  
 Off the bone

**Duck Tikka.....£10.95**

**Tandoori King Prawn.....£13.95**

**Mixed Grill.....£13.50**

**Chicken/Lamb Shashlik.....£12.95**

**Duck Tikka Shashlik.....£13.95**

**King Prawn Shashlik.....£14.95**

Shashlik dishes are cooked with onion, green pepper & tomatoes served sizzling on a hot 'tauer'

## Masala Dishes

Chicken Tikka Masala was invented by a Bengali chef in Glasow, in response to one of his customers insisting on gravy for his Tandoori Chicken. The chef put tomato sauce and added some spices and other ingredients. The chef has now returned in triumph to Bangladesh and Tikka Masala has now been imported to Delhi where it is the dish of the moment. 'Chicken Tikka Masala is now a true British National dish, not only because it is most popular, but because it is a perfect illustration of the way Britain absorbs and adapts external influences. Chicken Tikka is an Indian dish. The Masala sauce was added to satisfy the desire of British people to have their meat served with gravy'.

**Paneer Tikka Masala.....£13.95**

**Chicken or Lamb Tikka Masala.....£10.50**  
 Tandoori cooked meat with a mild creamy sauce.

**Tandoori Chicken Masala.....£10.95**  
 Boneless Tandoori Chicken in a mild creamy sauce.

**Duck Tikka Masala.....£12.95**

**Tandoori King Prawn.....£14.95**

**Vegetable Masala.....£8.50**

## Jalfreizi

Jalfreizi means 'hot fry' and became the reference to the dish of re-fried cooked meat and potatoes made by Indian cooks for their British employers in Colonial India. However this bears little resemblance to modern version of the Anglo-Indian dish. The restaurant chef uses the Jalfreizi method to stir-fry green peppers, onions, green chillies as a basis for a curry with just a little sauce. The chillies and peppers make the Jalfreizi taste very fresh but also makes it One of the hotter curries on the menu.

**Chicken or Lamb Tikka...£10.95**  
**Prawn.....£11.95**

**Duck Tikka.....£12.95**

**King Prawn.....£13.95**

**Lamb Kofta.....£11.95**

**Vegetable.....£8.95**

## Delight Dishes

A unique sauce created by a restaurant owner using Cointreau and fresh cream. Very mild.

- Chicken or Lamb Tikka...£10.95**  
**Prawn.....£11.95**  
**Duck.....£12.95**  
**King Prawn.....£13.95**  
**Lamb Kofta.....£11.95**  
**Vegetable.....£8.95**

## Pasanda Dishes

This mild curry is ideal for anyone trying curry for the first time, consisting of cream, coconut milk and almonds.

- Chicken or Lamb Tikka...£10.50**  
**Prawn.....£10.95**  
**Duck.....£11.95**  
**King Prawn.....£13.95**  
**Vegetable.....£8.50**

## Korai

A korai has two handles and a flat bottom similar to a Wok. However Korai has become the term used for a dish of spiced diced chicken or lamb cooked with onions and tomato served sizzling from the pan.

- Chicken or Lamb Tikka....£10.95**  
**Prawn.....£11.95**  
**Duck.....£12.95**  
**King Prawn.....£13.95**  
**Lamb Kofta.....£11.95**  
**Vegetable.....£8.95**

## Balti Dishes

Balti dishes originate from Baltistan in Pakistan. Some say it was invented in Birmingham, however, the Balti is also said to have originated as motorway service food, cooked in buckets along side the famous Grand Truck Road.

- House Special.....£12.95**  
**Chicken or Lamb.....£10.95**  
**Chicken or Lamb Tikka...£12.95**  
**Prawn Dansak.....£11.50**  
**Chicken or Lamb Tikka Palak.....£11.50**  
**Duck Tikka Dopiaza.....£12.95**  
**King Prawn.....£13.95**  
**Tikka Garlic.....£11.95**  
**Tikka Masala.....£11.95**  
**Tikka Chilli.....£10.95**  
**Tikka Sobzi.....£10.95**  
**Vegetable.....£10.95**

## Masala Indian Cuisine Chef Specials

**Shahi Chicken or Lamb.....£12.95**  
 Mild sauce with almonds and coconut, garnished with an omelette.

**Tandoori Butter Chicken.....£12.95**  
 Tandoori grilled chicken cooked in a mild sauce with butter and fresh cream, garnished with butter.

**Peshwari Chicken.....£12.95**  
 Chicken cooked in a mild coconut, tomato and sweet pepper yoghurt sauce.

**Chicken or Lamb Begoni.....£13.95**  
 A North Bengali style curry, cooked with fresh aubergine and piquant spices.

**Chingri Special.....£14.95**  
 Bangladeshi GoldiChingri (King Prawn) delicately cooked in chef's special blend of spices.

**Chicken Sali.....£12.95**  
 Medium delicately spiced, topped with crispy fried potatoes.

**Chicken Darjeeling.....£12.95**  
 A medium sauce of cucumber, onion, red pepper and coriander.

**Jaipur Chicken.....£12.95**  
 Chickem cooked with mushrooms, onions, red pepper and green chilli.

**Jeera Special.....£14.95**  
 Chicken or Lamb Tikka cooked in a medium spiced sauce with freshly toasted cumin seeds.

**Natasha Curry.....£12.95**  
 Chicken or Lamb cooked with spices and cheese

**Garlic Chilli Chicken.....£13.95**  
 Cooked with fresh green chillies and garlic. Spicy.

**Tikka Garlic Chicken .....£13.95**  
 Piquant spices with garlic.

**Morabha Chicken or Lamb.....£13.95**  
 Traditional Bengali style chicken with mango and banana in a mild sauce.

**Morghi Khazana Chicken.....£13.95**  
 Cooked with minced lamb. Peas and spices. Fairly Hot.

**Channa Gosht.....£13.95**  
 Chicken or Lamb Tikka cooked with chickpeas and spices.

**Chicken Fulcobi.....£12.95**  
 Chickem fillet first grilled in Tandoori then cooked with Gobi medium herbs, spices and think sauce.

**Mixed Nawabi Special.....£15.95**  
 Cooked with Chicken Tikka, King Prawn, Lamb Tikka, Shish Kebab, Tabdoori Chicken (chicken on the bone) and spices. Fairly Hot.

## Thali Traditional South Indian style of eating

**Vegetable Thali.....£21.95**  
 Onion Bhaji, Vegetable curry, Tarka Dhal, Saag Aloo, Pilau rice and Naan Bread.

**Meat Thali.....£22.95**  
 One piece of Tandoori Chicken, one piece of Shish Kebab, Lamb Bhuna, Vegetable curry, Pilau rice and Naan Bread.



**FOOD ALLERGY NOTICE**

Most of our dishes contain garlic, onions, peppers, coriander, veg oil and curry powder. Some dishes may contain these 14 allergens:

If you have a food allergy or special dietary requirement please inform a member of staff before you order