



MASALCHI

BY ATUL KOCHHAR



THE SPICE MASTER'S STREET FOOD - FROM THE HEART, INTO THE HANDS

Our menu is designed to share, we recommend 4 - 5 dishes between two people.
Dishes are cooked fresh to order and will be served as and when ready.

HALF PLATES

DAHI PAPDI CHAAT Spiced chickpeas with wheat crisps, sweet yoghurt, mint & tamarind chutney 🌿	6.50
PUNJABI SAMOSA Classic Punjabi samosa, tamarind drizzle 🌿	5.75
ONION KALE BHAJI Onion & kale fritters with raw tamarind chutney 🌿🌿	6.50
ALOO SAGO TIKKI Spiced potato and tapioca pearls patties with roasted bell pepper chutney 🌿	6.00
CHUKUNDER CHAAP Beetroot & pine nut croquettes with kachumber salad 🌿🌿	6.50
CHICKEN 65 - HOTEL BUHARI Crisp chicken tossed with curry leaves and chilli 🌿🌿🌿	8.50
AMBERSARI JHINGA Spicy & crisp prawns with ajwain, lemon, chilli 🌿	8.50
PANEER SHAPTA Paneer tossed with peppers and Tibetan shapta sauce 🌿	7.50

VEGETABLES & SIDES

URLAI ROAST 🌿	7.25
MAA DI DAAL OR PEELI DAAL 🌿	7.25
PAPAD AND CHUTNEY 🌿	3.25
CUCUMBER RAITA / PLAIN DAHI 🌿	2.25
PUNJABI LACHHA PYAAZ 🌿🌿	2.25

HANDI, MASALA, KALA

MEEN MAPPAS 15.00 Tilapia fillets simmered in onion, tangy tomato, coconut and tamarind sauce
JHINGA NIMBU KALIMIRCH 17.50 Prawns braised in onion tomato sauce spiced with pepper and curry leaves
KORI GASSI 🌿 15.50 Norwich chicken cooked with Mangalorean spice gravy, roasted coconut & curry leaf
CHICKEN MAKHAN MASALA 15.50 Classic butter chicken with dried fenugreek leaves
ROGAN JOSH 🌿 16.95 Diced lamb leg cooked with caramelised onions and Kashmiri chilli
NARIYAL SUBZ KOFTA CURRY 🌿 13.50 Seasonal vegetable dumplings simmered in coconut korma sauce
SAAG PANEER 🌿 13.50 Indian cottage cheese braised in garlicky spinach finished with cream
AJWAINI BHINDI 🌿🌿 13.50 Okra tossed in onion tomato masala tempered with carom seeds
AMRITSARI CHANA MASALA 🌿🌿 13.50 Chickpeas cooked with onion, tomato & homemade spices

GRILLS

MASALCHI ZAFRANI TIKKA 13.00 Chicken tikka marinated with saffron, cheese, cream, yoghurt and cardamom
MASALCHI TEEKHA 🌿 13.00 Boneless chicken thigh marinated in Kashmiri chilli and spices
ACHARI PANEER SHASHLIK 🌿 10.50 Grilled Indian cheese with pickling spices
MALAI BROCCOLI 🌿 8.50 Grilled broccoli florets marinated in yoghurt, cream, cheese, cardamom & mild spices.
MIYAJI SHEEKHWALE 🌿 14.50 Tandoori lamb sheekh kebab - a Lucknowi family recipe
LAHORI CHAAPEIN 17.50 Grilled lamb chops inspired from the street markets of Lahore
LASOONI JHINGA 15.00 Grilled prawns marinated in fresh garlic, turmeric, chilli & Indian spices

BREAD & RICE

NAAN - plain butter garlic chilli 🌿	3.50
CHEESE NAAN 🌿	4.50
TANDOORI ROTI 🌿🌿	3.50
RICE - STEAMED OR JEERA PULAO 🌿	4.50

BIRYANI

CHICKEN BIRYANI 15.45 Southern Indian flavoured chicken biryani
NIZAMI SUBZ BIRYANI 🌿 14.45 Seasonal vegetables and paneer with Nizami spices and basmati rice

DESSERTS £6.50

GULAB JAMUN Cheese dumplings in rose syrup
KULFI WITH ROSE SYRUP Mango flavoured kulfi served with rose syrup
GAJAR KA HALWA Cardamom infused classic carrot pudding
TANDOORI PINEAPPLE 🌿🌿 Grilled pineapple with coconut sorbet
ICE CREAM (2 scoops) Vanilla chocolate salted caramel
SORBET (2 scoops) 🌿🌿 Passionfruit strawberry coconut
CELEBRATION CAKE Birthday anniversary congratulations (please advise occasion)

- 🌿 Spicy
- 🌿 Suitable for Vegetarians
- 🌿🌿 Suitable for Vegans

If you have a food allergy or intolerance, please ask a member of staff about the ingredients in your meal. All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill. This menu is available on certain days.



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DRINKS MENU

WHITE WINES

	175ML	250ML	BOTTLE
PINOT GRIGIO, VILLA DEL LAGO Veneto, Italy	7.50	10.50	28.00
SAUVIGNON BLANC, ATUL KOCHHAR NYKAS RESERVE Budai, Hungary	8.00	11.25	32.00
CHARDONNAY, ZUCCARDI LOS OLIVOS Mendoza, Argentina	10.00	14.00	40.00
CORTESE, PODERI DELLA COLLINETTA GAVI Piedmonte, Italy	-	-	38.00
VIOGNIER, SOLAS Languedoc, France	-	-	40.00
CHABLIS, DOMAINE DE VAROUX Burgundy, France	-	-	49.00

RED WINES

	175ML	250ML	BOTTLE
MALBEC TUCUMEN Mendoza, Argentina	8.75	12.30	35.00
CABERNET FRANC/MERLOT, ATUL KOCHHAR MALTINSZKY RESERVE, Hungary	8.50	12.00	34.00
PINOT NOIR, CLASSIQUES Ardeche, Rhone Valley, France	9.00	12.50	36.00
MALBEC, ZUCCARDI LOS OLIVOS Mendoza, Argentina	-	-	38.00
TEMPRANILLO, TONDELUNA Rioja, Spain	-	-	32.00
SHIRAZ, WOOLPUNDA, Riverland, South Australia	-	-	40.00
BARDOLINO CLASSICO DOC, Bennati, Verona, Italy	-	-	38.00

ROSE WINES

	175ML	250ML	BOTTLE
PINOT GRIGIO BLUSH / VILLA DEL LAGO Veneto, Italy	7.50	10.50	28.00
SYRAH, GRENACHE & CINSULT, ROSE MIRABEAU X Provence, France	-	-	42.00
PINOT NOIR, SANCERRE ROSE LES ROMAINS, Loire, France	-	-	50.00

SPARKLING WINE

	125ML	BOTTLE
PROSECCO SUPERIORE Atul's Signature, Italy	7.50	38.00
ATUL KOCHHAR Blanc de Blanc, Champagne	-	60.00
TAITTINGER BRUT RESERVE, Champagne, France	-	85.00
TAITTINGER PRESTIGE ROSE, Champagne, France	-	95.00

VODKA

	50ML
BELVEDERE	10.00
ABSOLUT	8.00
GREY GOOSE	10.00

GIN

	50ML
BOMBAY SAPPHIRE	8.00
HENDRICKS	9.00
BEEFEATER'S PINK GIN	7.00
HAPUSA	10.00
TANQUERAY	8.00
TANQUERAY 10	9.50

@GNAC

	50ML
MARTELL VS	9.00
REMY MARTIN VSOP	11.00

SOFT DRINKS

COKE DIET COKE SPRITE	3.50
FRUIT JUICES Apple orange pineapple cranberry passion fruit	3.50
STILL SPARKLING WATER	
Small	2.50
Large	4.50

TEA & @FFEE

English breakfast | fresh mint | earl grey | green 3.50

MASALA CHAI The authentic way 3.75

STREET & CO ROAST ARABICA BEANS
Americano | cappuccino | café latte | flat white
double espresso 3.75

HOT CHOCOLATE 3.75

(All our coffees are available in decaffeinated pre-ground)

@CKTAILS 10.75 EACH

GUAVA COLADA

Rum, Guava juice, pineapple juice, coconut cream

KIWI MOJITO

Rum, fresh kiwi fruit, mint leaves, fiery ginger beer

OLYMPIC WAY

Vodka, raspberry & lychee puree, vanilla syrup, prosecco

WEMBLEY PARK

Vodka, peach, passionfruit puree, pineapple juice, vanilla & rose water

SOUR COCKTAILS

Choose your style – whisky / amaretto / pisco; shaken with lime, bitters and egg white

PINEAPPLE AND CHILLI MARGARITA

Tequila, triple sec, pineapple juice, chilli syrup

MASALCHI MARTINI

Basil vodka, blackberry, aloe vera, agave syrup

ATUL'S FAVOURITE MARTINI

Vodka, passion fruit chutney, passion fruit juice

CLOVER CLUB

Gin, lemon juice, lemongrass, mint and rich mango & passion fruit foam

ALL TIME CLASSICS

Old fashioned / negroni / bellini
espresso martini / Irish coffee

NON ALCOHOLIC DRINKS £6.25

NIMBOO SODA

Sweet | salted

LASSI

Mango | sweet | salted | pineapple & coconut

BERRY DELIGHT

Raspberry, strawberry, lemonade

CHILLI MANGO VIRGIN MOJITO

Fresh mint, mango pulp, chilli, lemonade

BOULEVARD

Fresh mint, pineapple juice, aloe vera juice, lavender syrup, lemonade

BEERS & CIDER

	PINT	HALF
COBRA BEER Draught 4.3% alc	6.75	4.00
MALABAR Draught 4.7% alc	6.75	4.00
		BOTTLE
COBRA BEER 660ml 4.5% alc		7.50
KINGFISHER 330ml 4.8% alc		4.75
KING COBRA Double fermented lager 375ml 5.2% alc		7.00
BOMBAY BICYCLE 330ml IPA 4.2%		4.75
PEACOCK CIDER Mango and lime 4.8%		6.00
ZERO ALCOHOL BEER		3.75



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