



# MASALCHI

— THE SPICE MASTER —

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

<b>DAHI PAPDI CHAAT</b> Spiced chickpeas with wheat crisps, sweet yoghurt, mint & tamarind chutney (V)	7.75
<b>PUNJABI SAMOSA</b> Classic Punjabi samosa, tamarind drizzle (V)	6.50
<b>ONION KALE BHAJI</b> Onion & kale fritters with raw tamarind chutney (VG)	7.75
<b>TIKKI CHANA CHAAT</b> Crispy fried potato patties, spicy chickpeas, sweet yoghurt, mint chutney (V)	8.50
<b>VEGETABLE CUTLET</b> Kolkata inspired seasonal vegetable cutlets served with beetroot hummus and chickpea feta cheese salad (V)	8.50
<b>CHICKEN 65 - HOTEL BUHARI</b> Crisp chicken tossed with curry leaves and chilli (S)	10.00
<b>MALGAPODI PRAWN POPCORNS</b> Deep fried prawn popcorns seasoned with podi masala and curry leaves	9.00
<b>CHILLI PANEER</b> Paneer tossed with chilli, pepper and soy sauce (V)	9.50

### VEGETABLES & SIDES

<b>ALOO JEERA</b> (V)	9.00
<b>MAA DI DAAL</b> (V)	9.00
<b>PEELI DAAL</b> (VG)	8.50
<b>PAPAD AND CHUTNEY</b> (V)	4.25
<b>CUCUMBER RAITA / PLAIN DAHI</b> (V)	3.75
<b>PUNJABI LACHHA PYAAZ</b> (VG)	3.25

### HANDI, MASALA, KALA

<b>FISH MOILEE CURRY</b> Tilapia fish braised in onion, ginger, coconut and curry leaf sauce	15.50
<b>KARIVEPPILA PRAWN CURRY</b> Prawns simmered in curry leaves, coriander and coconut milk gravy	17.00
<b>MURG TARIWALA</b> (S) Classic homestyle chicken curry with onion, tomato and whole spices	16.00
<b>CHICKEN MAKHAN MASALA</b> Classic butter chicken with dried fenugreek leaves	16.00
<b>ROGAN JOSH</b> (S) Diced lamb leg cooked with caramelised onions and Kashmiri chilli	17.50
<b>QUINOA CAULIFLOWER KOFTA</b> (V) Quinoa and cauliflower dumplings in rich cashew nut gravy	15.00
<b>SAAG PANEER</b> (V) Indian cottage cheese braised in garlicky spinach finished with cream	15.00
<b>AJWAINI BHINDI</b> (VG) Okra tossed in onion tomato masala tempered with carom seeds	14.50
<b>AMRITSARI CHANA MASALA</b> (VG) Chickpeas cooked with onion, tomato & homemade spices	14.50

### GRILLS

<b>MASALCHI ZAFRANI TIKKA</b> Chicken tikka marinated with saffron, cheese, cream, yoghurt and cardamom	14.50
<b>MASALCHI TEEKHA</b> (S) Boneless chicken thigh marinated in Kashmiri chilli and spices	14.50
<b>ACHARI PANEER SHASHLIK</b> (V) Grilled Indian cheese with pickling spices	12.00
<b>MALAI BROCCOLI</b> (V) Grilled broccoli florets marinated in yoghurt, cream, cheese, cardamom & mild spices.	10.00
<b>OLD DELHI SEEKH KEBAB</b> (S) Classic tandoori lamb seekh inspired from the street markets of Old Delhi	15.50
<b>PATIALA LAMB CHOPS</b> Grilled lamb chops marinated with dried pomegranate seeds and pomegranate molasses	19.50
<b>AXONE SALMON TIKKA</b> Grilled Scottish seatrout steak marinated in Northeast Indian fermented soybean paste, served with chilli mayo	16.50
<b>TANDOORI PRAWNS</b> Grilled prawns marinated in lime zest, makrut leaves, yoghurt and freshly ground spices	16.00

### BREAD & RICE

<b>NAAN</b> - plain   butter   garlic   chilli (V)	4.25
<b>CHEESE NAAN</b> (V)	4.75
<b>TANDOORI ROTI</b> (VG)	4.25
<b>RICE - STEAMED OR JEERA PULAO</b> (V)	5.25

### BIRYANI

<b>CHICKEN BIRYANI</b> Southern Indian flavoured chicken biryani	17.50
<b>NIZAMI SUBZ BIRYANI</b> (V) Seasonal vegetables and paneer with Nizami spices and basmati rice	16.50

### DESSERTS £7.25

<b>GULAB JAMUN</b> (V) Cheese dumplings in rose syrup
<b>KULFI WITH ROSE SYRUP</b> (V) Mango flavoured kulfi served with rose syrup
<b>GAJAR KA HALWA</b> (V) Cardamom infused classic carrot pudding
<b>TANDOORI PINEAPPLE</b> (VG) Grilled pineapple with coconut sorbet
<b>ICE CREAM (2 scoops)</b> (EGG) Vanilla   chocolate   dulce de leche
<b>SORBET (2 scoops)</b> (VG) Passionfruit   strawberry   coconut
<b>CELEBRATION CAKE</b> (EGG) Birthday   anniversary   congratulations (please advise occasion)

(S) Spicy

(V) Suitable for Vegetarians

(VG) 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 7.5% 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	30.00
SAUVIGNON BLANC, ATUL KOCHHAR NYKAS RESERVE Budai, Hungary	8.25	11.50	34.00
VIOGNIER, SOLAS Languedoc, France	10.00	14.00	42.00
CORTESE, PODERI DELLA COLLINETTA GAVI Piedmonte, Italy	-	-	45.00
CHARDONNAY, DOMAINE LUQUET MACON VILLAGES Burgundy, France	-	-	48.00

## RED WINES

	175ML	250ML	BOTTLE
MALBEC, TUCUMEN Mendoza, Argentina	9.25	13.00	38.00
CABERNET FRANC/MERLOT, ATUL KOCHHAR MALTINSZKY RESERVE Hungary	9.00	12.50	36.00
PINOT NOIR, BUIS D'APS Ardeche, France	9.75	13.50	40.00
SYRAH, SOLAS Languedoc, France	-	-	42.00
TEMPRANILLO, CRIANZA, MARTIN BERDUGO Ribera del Duero, Spain	-	-	49.00

## ROSE WINES

	175ML	250ML	BOTTLE
PINOT GRIGIO BLUSH / VILLA DEL LAGO Veneto, Italy	7.50	10.50	30.00
CINSAULT & GRENACHE, SAINT LOUIS DE PROVENCE Provence, France	-	-	42.00

## SPARKLING WINE

	125ML	BOTTLE
PROSECCO BELLINO Italy	7.50	38.00
ATUL KOCHHAR Blanc de Blanc, Champagne	-	65.00
TAITTINGER BRUT RESERVE Champagne, France	-	90.00

## VODKA

	50ML
BELVEDERE	10.50
ABSOLUT	8.50
GREY GOOSE	10.50

## RUM

	50ML
CAPTAIN MORGAN SPICED	7.50
OLD MONK	8.50
BACARDI	7.50

## GIN

	50ML
BOMBAY SAPPHIRE	8.00
HENDRICKS	9.50
BEEFEATER'S PINK GIN	7.00
TANQUERAY	8.50
TANQUERAY 10	10.00

## COGNAC

	50ML
HENNESSY VS	10.00
REMY MARTIN VSOP	11.00

## SOFT DRINKS

COKE   DIET COKE   SPRITE	3.75
FRUIT JUICES Apple   orange   pineapple   cranberry passion fruit	4.00
STILL   SPARKLING WATER Small 2.50 Large 4.50	

## WHISKEY

	50ML
AMRUT - INDIAN MALT	14.00
INDRI SINGLE MALT	11.00
GLENFIDDICH 12 - SPEYSIDE	11.00
JACK DANIELS	8.00
JAMESON	8.00
JOHNNIE WALKER BLACK LABEL	9.50
JOHNNIE WALKER BLUE LABEL	32.00

## TEA & COFFEE

English breakfast   mint   earl grey   green	3.50
MASALA CHAI The authentic way	4.00
STREET & CO ROAST ARABICA BEANS Americano   cappuccino   café latte   flat white double espresso	4.00
<small>(All our coffees are available in decaffeinated pre-ground)</small>	

## COCKTAILS 11.50 EACH

### ATUL'S FAVOURITE MARTINI

Vodka, passion fruit chutney, passion fruit juice

### MASALCHI CLUB

Beefeater pink gin, homemade strawberry syrup, lime, egg white

### GUAVA COLADA

Rum, Guava juice, pineapple juice, coconut cream

### KIWI MOJITO

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

### WEMBLEY PARK

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

### PINEAPPLE AND CHILLI MARGARITA

Tequila, triple sec, pineapple juice, chilli syrup

### ALL TIME CLASSICS

Mai tai / brandy alexander/ espresso martini / negroni / dark n stormy / bramble

### OLYMPIC WAY

Tequila, cucumber, agave, lime, soda

### DARK OLD FASHIONED

Goslings, creme de cacao, chocolate bitter

### TROPICAL CRUSH

Lemongrass gin, lemon juice, mint, rich mango passionfruit foam

## NON ALCOHOLIC DRINKS £6.50

### 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 Lager 4.3% alc	7.50	4.00
MALABAR IPA Draught 4.7% alc	7.50	4.00
		BOTTLE
COBRA BEER 660ml 4.5% alc		7.50
KINGFISHER 330ml 4.8% alc		5.00
BOMBAY BICYCLE 330ml IPA 4.2%		5.00
PEACOCK CIDER Mango and lime 4.8%		6.50
ZERO ALCOHOL BEER		3.75

Standard measures available for wine (125 ml) and spirits (25ml). Mixers extra as applicable



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