



# 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 POPCORN</b> s 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>SALMON TIKKA</b> Grilled Scottish salmon 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

### 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

### 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

### 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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