



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.

SMALL PLATES

CHICKEN 65 - HOTEL BUHARI Crisp chicken tossed with curry leaves and chilli (S)	10.50
FRIED CHICKEN MOMOS Deep fried chicken dumplings with tomato and garlic salsa	10.50
MALGAPODI PRAWN POPCORN s Deep fried prawn popcorns seasoned with podi masala and curry leaves	10.00
DAHI PAPDI CHAAT Spiced chickpeas with wheat crisps, sweet yoghurt, mint & tamarind chutney (V)	8.25
PUNJABI SAMOSA Classic Punjabi samosa, tamarind drizzle (V)	7.00
ONION KALE BHAJI Onion & kale fritters with raw tamarind chutney (VG)	8.00
BEETROOT CHAAP Beetroot & pine nut croquettes with beet hummus (VG)	8.75

VEGETABLES & SIDES

ALOO JEERA (V)	9.25
MAA DI DAAL (V)	9.25
PEELI DAAL (VG)	9.25
PAPAD AND CHUTNEY (V)	4.50
CUCUMBER RAITA / PLAIN DAHI (V)	3.75
PUNJABI LACHHA PYAAZ (VG)	3.50

HANDI, MASALA, KOLA

FISH MOILEE CURRY Tilapia fish braised in onion, ginger, coconut and curry leaf sauce	16.25
CHICKEN MAKHAN MASALA Classic butter chicken with dried fenugreek leaves	16.75
MURG TARIWALA (S) Classic homestyle chicken curry with onion, tomato and whole spices	16.75
ROGAN JOSH (S) Diced lamb leg cooked with caramelised onions and Kashmiri chilli	17.95
QUINOA CAULIFLOWER KOFTA (V) Quinoa and cauliflower dumplings in rich cashew nut gravy	15.75
SAAG PANEER (V) Indian cottage cheese braised in garlicky spinach finished with cream	15.75

GRILLS

MURGH MALAI TIKKA Chicken morsels marinated with yoghurt, cream, cheese and grilled in clay oven	15.00
MASALCHI TEEKHA (S) Boneless chicken thigh marinated in Kashmiri chilli and spices	15.00
ZAFRANI PANEER TIKKA (V) Chargrilled Indian cottage cheese marinated with saffron, cheese, cream, yoghurt and cardamom served with homemade mango chutney	12.75
MALAI BROCCOLI (V) Grilled broccoli florets marinated in yoghurt, cream, cheese, cardamom & mild spices.	10.50
OLD DELHI SEEKH KEBAB (S) Classic tandoori lamb seekh inspired from the street markets of Old Delhi	16.00
PATIALA LAMB CHOPS Grilled lamb chops marinated with dried pomegranate seeds and pomegranate molasses"	24.00
AJWAINI PRAWNS Prawns marinated with yoghurt, mustard oil, carom seeds and cooked in clay oven	16.50

BREAD & RICE

NAAN - plain butter garlic chilli (V)	4.50
CHEESE NAAN (V)	5.25
PESHWARI NAAN (V)	5.25
TANDOORI ROTI (VG)	4.50
RICE - STEAMED OR JEERA PULAO (V)	5.50

DESSERTS £8

GULAB JAMUN (V) Cheese dumplings in rose syrup
KULFI WITH ROSE SYRUP (V) Mango flavoured kulfi served with rose syrup
ICE CREAM (2 scoops) (EGG) Vanilla chocolate dulce de leche
SORBET (2 scoops) (VG) Passionfruit strawberry coconut
CELEBRATION CAKE (EGG) Birthday anniversary congratulations (please advise occasion)

BIRYANI

CHICKEN BIRYANI Southern Indian flavoured chicken biryani	17.75
NIZAMI SUBZ BIRYANI (V) Seasonal vegetables and paneer with Nizami spices and basmati rice	16.95

(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 12.5% service charge will be added to your bill. This menu is available on certain days.



DRINKS MENU

WHITE WINES

	175ML	250ML	BOTTLE
PINOT GRIGIO, VILLA DEL LAGO Veneto, Italy	7.75	10.50	30.00
SAUVIGNON BLANC, ATUL KOCHHAR NYKAS RESERVE Budai, Hungary	8.50	11.50	34.00
VIOGNIER, SOLAS Languedoc, France	10.50	14.00	42.00
CA BIANCA, GAVI Piedmont, Italy	-	-	45.00
CHARDONNAY, DOMAINE LUQUET MACON VILLAGES Burgundy, France	-	-	48.00

RED WINES

	175ML	250ML	BOTTLE
MALBEC, SOMEWHERE ELSE Tulum Valley, Argentina	9.50	13.00	38.00
CABERNET FRANC/MERLOT, ATUL KOCHHAR MALTINSZKY RESERVE Hungary	9.75	12.50	36.00
PINOT NOIR, BUIS D'APS Ardeche, France	10.00	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	7.75	10.50	30.00
CINSAULT & GRENACHE, SAINT LOUIS DE PROVENCE Provence, France	-	-	42.00

SPARKLING WINE

	125ML	BOTTLE
PROSECCO BELLINO Italy	8.00	38.00
ATUL KOCHHAR Brut Premier Cru, 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

@GNAC

	50ML
HENNESSY VS	10.00
REMY MARTIN VSOP	11.00

SOFT DRINKS

COKE DIET COKE SPRITE	4.00
FRUIT JUICES Apple orange pineapple cranberry passion fruit	4.25
STILL SPARKLING WATER Small 2.75 Large 5.00	

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 & @FFEE

English breakfast mint earl grey green	4.25
MASALA CHAI The authentic way	4.50
STREET & CO ROAST ARABICA BEANS Americano cappuccino café latte flat white double espresso	4.25
<small>(All our coffees are available in decaffeinated pre-ground)</small>	

@CKTAILS 12.50 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

OLYMPIC WAY

Tequila, cucumber, agave, lime, soda

AMRUT OLD FASHIONED

Amrut Indian malt, benedictine, orange bitters

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
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



@masalchibatulkochhar



@masalchi_wembley



@masalchi_wembley



www.masalchi.co.uk