It's all about the Masakali spirit.

FLY HIGH ON FLAVOUR

मसकली
MASAKALI
INDIAN FINE DINING + COCKTAILS

Note:

1. *Please speak to our staff for allergen information. Dishes may contain traces of allergen/nuts & any fish dishes may contain bones despite our best efforts.*
2. *Prices include VAT and a discretionary service charge of 12.5% will be added to your bill.*

NIBBLES

MASALA PAPADUM BASKET (VG) 4.5
Papadum with spiced salsa.

CHANA GARLIC (VG) 6.5
Spiced chickpeas with garlic, chilli flakes & curry leaves.

FISH AMRITSARI BITES 8.5
Small cubes of fried fish are tossed in carom-spiced batter.

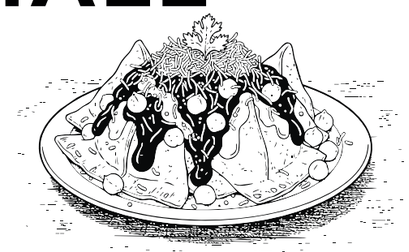
SOUP SHOTS

2 FOR £4.5

RASAM SHOTS (VG)
Spiced tomato broth in a shot glass.

CHICKEN MUSHROOM
Chicken & mushroom broth with truffle.

SMALL PLATES



CHARMINAR SAMOSA CHAAT 8
Samosas with tamarind chutney,mint yogurt, chickpeas, and sev.

AVOCADO & KALE CHAAT 8
Kale with avocado, tamarind chutney, pomegranate.

BEETROOT LEGACY (VG) 9
Beetroot & pine nut croquettes with beetroot hummus and herb garnish.

DAHI KA KEBAB (V) 9
Soft yogurt & paneer patties, pan-fried, lightly spiced, served with green. chut-

KURKURE BHINDI (V) 8
Fried okra with seasoning and served with honey-chilli mayo.

COCONUT-COATED CHICKEN FRY 9
Chicken in a spiced coconut & gram flour crust, served with curried mayo.

CHILLI GARLIC CORIANDER WINGS 9
Fried wings in chili-garlic coriander.

STARTERS

CAULI KEMPU BANG BANG 10
Tempura cauliflower with curry mayo.

MIRCHI PANEER HERA PHERI 11
Spicy paneer with peppers & chillies.

MASALA DOSA 10
Golden rice-lentil crepe with spiced potato & chutney.

CHICKEN UTHAPPAM 11
Rice–lentil pancake with chicken, southern spice, and chutney.

GONGURA WINGS 11
Wings tossed in tangy Andhra-style gongura paste.

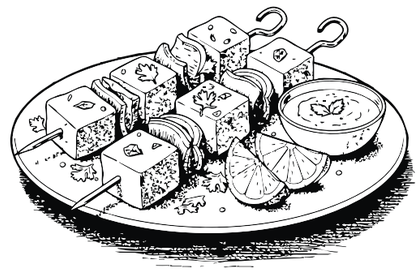
CHICKEN LOLLIPOP 11
Spicy fried chicken wings with garlic chilli glaze.

PEPPERY CHICKEN 12
Chicken with black pepper, soy, chillies, peppers & sesame.

MUTTON GHEE ROAST 15
Slow cooked mutton in spicy Mangalorean masala with ghee.

ROASTED GOAN SEA BASS ROLLS 16
Goan spiced sea bass with coconut-tomato fondue.

PRAWN SUKKA 15
Spiced coconut prawns, dry-cooked with curry leaves.



TANDOOR

BASIL PANNER TIKKA (V) 14
Char grilled paneer in creamy blue cheese.

TANDOORI BROCCOLI (V) 11
Clay oven roasted broccoli with malai.

CLASSIC CHICKEN TIKKA 13
Chicken marinated in yogurt, ginger, garlic & spices.

CHICKEN BHATTI KEBAB 14
Bhatti-style spicy tandoori chicken with onions & mint chutney.

MALAI MURG KEBAB 15
Grilled chicken with creamy cardamom-cheese marinade.

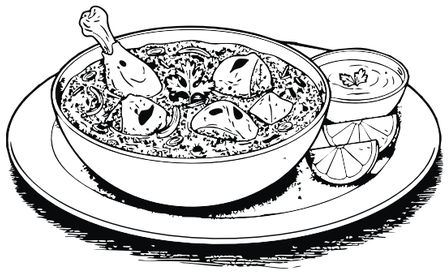
LAMB BHARA 19
Spiced Lamb Chops in mustard oil & yogurt, served with pickled onions and radish-coriander chutney.

SCOTTISH SEA TROUT LEMON VERBENA AND DILL TIKKA 17
Scottish sea trout in yogurt, lemon verbena & spices, with orange-cucumber salsa and microgreens.

TANDOORI PRAWNS 21
Tiger prawns marinated in yogurt, chilli & garlic, char-grilled.

TANDOOR RATAN 38
Tandoori platter: chicken, malai, lamb, prawns & paneer with onions & chutneys.

CURRIES AND MAINS



36-HOUR DAL MAKHANI 12
A Rich, buttery slow-cooked dal.

DAL TADKA 11
Ghee-Infused Yellow Lentils with Spices.

APRICOT KOFTA CURRY 16
Apricot-stuffed ricotta & paneer dumpling cooked in lababdar gravy.

PINDI CHOLE 14
Chickpeas simmered with onions, tomatoes & spices - Delhi Style.

SMOKED PANEER MAKHANI 16
Cottage cheese with tikka masala gravy & smoked butter.

OLD DELHI BUTTER CHICKEN 16
Chicken cooked with spiced tomato gravy and butter & creamy sauce.

CHICKEN LABABDAR 16
Chicken cooked in rich tomato-onion gravy with aromatic spices.

MURGHA MUSALLAM 17
Chicken tomato base with tandoori pieces, garnished with boiled eggs, cream & butter.

METHI MUTTON CURRY 18
Slow-cooked mutton with fenugreek, onions & warming spices.

LAMB RARA 19
Slow-cooked lamb and spiced minced lamb in rich tomato-onion gravy.

FISH MOILEE 18
Kerala Fish Curry poached in coconut milk with ginger, chillies & curry leaves.

GOAN PRAWN CURRY 19
Prawns in tangy coconut gravy with kokum & Goan spices.

PALAK-COURGETTE KICHADI 16
Rice, lentils, spinach & courgette cooked with spices, served with aubergine vindaloo and crisp spinach.

GUSHT GOOZAN NI SIB ZAMINI TARD 22
{Venison saliboti} slow-cooked in a Irani style tomato-onion gravy infused with ginger, garlic, red chillies, and warm spices garnished served with crispy straw potatostraw potato.

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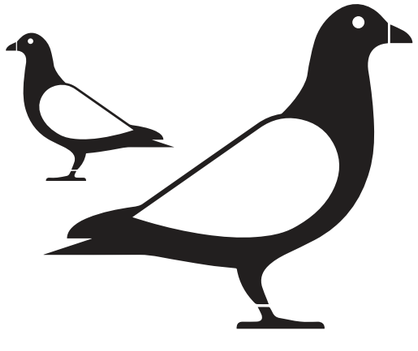
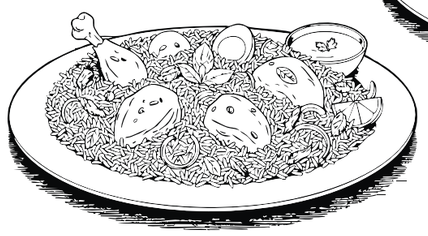




BIRYANI

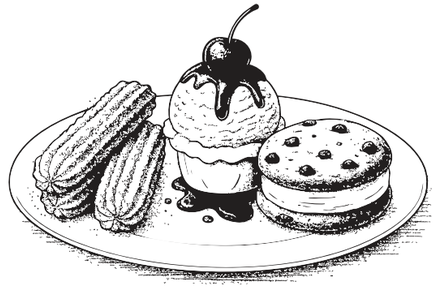
ROYAL TIGER BIRYANI MSK SPECIAL 45
Basmati rice layered with marinated tiger prawns, quail egg, chicken malai, and lamb chops, cooked with saffron, whole spices, caramelized onions, fresh herbs, served with raita.

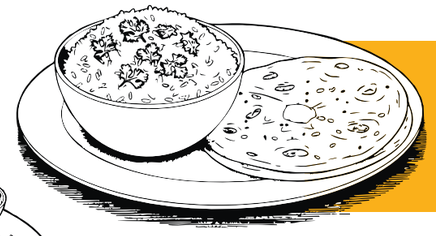
PANEER TIKKA BIRYANI 16
Basmati rice with marinated paneer, caramelized onions, saffron & spices.

VEGETABLE BIRYANI (VG) 15
Vegetables and basmati rice cooked together with saffron, herbs, and spices.

HYDERABADI CHICKEN BIRYANI 18
Fragrant basmati rice with marinated chicken, slow-cooked in a dum-style, served with raita.

LAMB BIRYANI 21
Lamb with caramelized onions and spices, layered with saffron basmati rice.





BREAD/ RICE/ SIDES

SAFFRON PULAO RICE 6

STEAMED BASMATI RICE 5

JEERA RICE 6

CUCUMBER RAITA 4

KACHUMBER 4

NAAN 4.5
Plain | Butter | Garlic

TANDOORI ROTI 4.5
Plain | Butter

PESHAWAR NAAN 5.5

DESSERT

GULAB JAMUN CHURROS 8
Crispy churros,gulab jamun,cinnamon sugar, rose syrup & saffron cream.

APRICOT DELIGHT 8
Sweet dried apricots with nuts in the chef's cream.

RASMALAI TRES LECHES 8
Ghee elaichi cake with saffron milk, rose & pistachio.

BOURNVITA SANDWICH 8
Ice cream layered with sponge, raspberry meringue & chocolate sauce.

ICE CREAM SELECTION 6
Vanilla | chocolate | strawberry

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