

M E N U



MASOOM'S

INDIAN KITCHEN

Welcome

I would like to welcome you to experience fine dining
in my restaurant, bringing the finest Eastern cooking
to Bodicote.

My aim is to give you food cooked to the highest standards,
along with fine wines, elegant surroundings and a
wealth of atmosphere.

I hope the memory of your visit will be pleasant
and linger with you until you return.

Masoom

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INDIAN KITCHEN

Appetisers

MASOOM'S SPECIALS **D G S M**

per person (minimum of two) A selection of starters consisting of Pancake Kebab, Aloo Chaat, King Prawn Suka, Marrechi Ponir and Nazakat.

ZAYYANS **D S M**

per person (minimum of two) A selection of starters consisting of Grilled Duck, Jhingha Garlic, Tandoori Murgh, Sheek Kebab and Chicken Chaat

KING PRAWN PUREE (spicy) **G S**

JHINGHA GARLIC **D S M**

Skewered king prawns grilled in the Tandoor with garlic and herbs.

TANDOORI KING PRAWNS **D S M**

King prawns marinated in spices and cooked on a skewer over charcoal.

KING PRAWNS BUTTERFLY **G S E**

NAZAKAT **D M**

Delicately spiced succulent chicken skewered and grilled in the Tandoor.

SHEEK KABAB **D**

Mince lamb pungently spiced, medium hot and grilled over charcoal.

MARRECHI PONIR **D G V**

Fresh whole chilli stuffed with mild cheese, covered in breadcrumbs and deep fried.

HAASH POURA **D M**

Duck breast marinated and grilled over charcoal.

MURGH LIVER **D**

Sauteed chicken liver lightly spiced and served on a bed of salad.

KING PRAWN SUKA King prawns cooked in a sweet and sour tamarind sauce. **S**

PANCAKE KEBAB A pancake stuffed with delicious spicy lamb. **G M**

CHAT SUPREME Top quality chat massala used on chicken, potato or chick peas to produce original flavour. **D M**

ONION BHAJEE / PAKORA / SAMOSA **G E V**

CHICKEN TIKKA **D M**

LAMB TIKKA **D M**

ALKRASHMA Sliced egg and spicy minced lamb served on lettuce. **M**

SUNDAY LUNCH SPECIAL

A selection of appetisers,
main courses & rice or naan.

12pm to 2.30pm

£16 Per person

Management reserve the right to refuse service at our own discretion.

Poultry

MURGH TIKKA MASSALA **D M A**

Breast of chicken marinated in mild spices, grilled, then cooked in massala sauce.

MURGH KORAI **M**

Spring chicken cooked with shallots, pepper, tomato and onions in a selection of medium spices and fresh herbs.

HAASH SHUGANDA **S**

Breast of duckling with onion, ginger and garlic, cooked in a creamy coconut milk with light ground spice and garam massala.

ANNANS HAASH **S**

Succulent roasted duck breast cooked in a creamy coconut milk, blended with aromatic spices and complimented with fresh pineapple.

MURGHI MASSALAM **M**

Spring chicken cooked with medium spice, fresh herbs and minced lamb.

GREEN CHICKEN CURRY **M S**

A strip of chicken breast cooked with broccoli, baby aubergine, coconut milk and aromatic ground spices.

MURGH BIRIANY **D M A**

Chicken cooked with basmati rice, fresh herbs and spices, served with curried vegetables.

KOLA MURGH **D M A**

Chicken breast in a mild sauce with banana.

MURGH JALFRAIZI (hot)

Chicken strips in hot spices with shallots, capsicum, fresh chilli, fresh herbs & coriander.

KORAI KABAB KHYBERI **D M A**

Marinated chicken cooked with exotic highly flavoured spices yet a medium taste.

HAASH JALFRAIZI **D M**

Sauteed duckling marinated in subtle spices, grilled, then cooked with hot spices, shallots, capsicum, fresh chilli, fresh herbs and coriander.

BUTTER CHICKEN **D M A**

Chicken cooked in very mild and rich creamy sauce with honey and pure ghee.

HAASH CASHEW NUTS (mild) **D M A N**

Succulent roasted duck cooked in coconut milk with cashew nuts.

MURGH REZALA (hot) **M**

Chicken cooked in a tangy lemon sauce and fresh chillies.

MURGH JALALI **D M A**

Marinated chicken cooked in a mild sauce.

CHICKEN DANSAK **D G M N**

A popular Persian dish, sweet, sour and hot cooked with lentils.

NAGA CHICKEN (hot)

Chicken cooked in hot naga pickle sauce.

BANQUETS

SUPER BANQUET

(per person - minimum of four)

APPETISER:

Masoom's Special

MAIN COURSES:

Chicken Tikka Massala, Chicken Rezala
Halim, Seafood Bhuna

ACCOMPANIED BY:

Mushroom Sag, Mattar Ponir
Pilau Rice, Chana Sag Rice, Plain Naan, Peshwari Naan

SPECIAL BANQUET

(per person- minimum of two)

APPETISER:

Zayaan's Mix

MAIN COURSES:

Green Chicken Curry, Korai Lamb (medium)
King Prawn Jalfraizi

ACCOMPANIED BY:

Chana Sag, Pulau Rice
Plain Naan

For banquet dishes allergen information please ask staff

Meat

LAMB HALIM

Lamb cooked in lentils, fried ginger and garlic.

LAMB BIRIYANI

Lamb cooked with basmati rice, fresh herbs and spices, served with vegetable sauce.

TETUL LAMB

With tamarind (medium).

LAMB PASANDA (mild)

Lamb cooked in almond sauce and cream .

KORAI LAMB

Tender lamb cooked with shallots, pepper, tomato and onions in a selection of medium spices and fresh herbs.

SIKANDARI LAMB

Lamb cooked with the Chef's own secret recipe, marinated for 48 hours and roasted in the oven.

METHI SAG GOSTH

Lamb with spinach, fenugreek and herbs.

LAMB JALFRAIZI

Tender lamb cooked in hot spices with shallots, capsicum, fresh chilli, fresh herbs and coriander.

LAMB DANSAK

A popular Persian dish, sweet, sour and hot cooked with lentils

Tandoori

TANDOORI MIXED GRILL

Consisting of Lamb Tikka, Chicken Tikka, Sheek Kekab and Tandoori Chicken.

TANDOORI LAMB CHOPS

TANDOORI MURGH

Spring chicken marinated in herbs and grilled over charcoal (on the bone).

NAZAKAT

Delicately spiced succulent chicken skewered and grilled in the tandoor.

HAASH SHASHLIK

Duck breast cooked with tomato, onions and capsicum.

CHICKEN TIKKA

Chicken marinated in homemade paste, skewered and grilled over charcoal, served sizzling.

LAMB TIKKA

Lamb marinated in homemade paste, skewered and grilled over charcoal, served sizzling.

MURGH SHASHLIK

Selected pieces of chicken, capsicum, tomato and onion marinated in fragrant spices, skewered and grilled in the Tandoor.

LAMB SHASHLIK

Selected pieces of lamb, capsicum, tomato and onion marinated in fragrant spices, skewered and grilled in the Tandoor.

TANDOORI KING PRAWNS

King prawns marinated in special sauce, skewered and flamed, served sizzling with garnish.

KING PRAWN SHASHLIK

King prawns delicately spiced and skewered with capsicum, tomato, onions and garnished with fresh coriander.

TANDOORI MONKFISH Monkfish marinated in medium spices, cooked in the Tandoor.

Seafood

STUFFED CALAMARI S M

Calamari stuffed with herbed minced prawns and chicken, cooked in a tasty sauce.

SEAFOOD BHUNA S D A

An infusion of king scallops, squid, cuttlefish and tiger prawns cooked in our Chef's speciality stock, a medium blend of 'Bhuna' spices and herbs.

RED MULLET BIRAAN S

Fresh red mullet, marinated with light spices and delicate herbs, pan-fried with mushrooms and cayenne peppers.

MASSALA MONKFISH S D M A

Monkfish grilled and cooked in massala sauce.

KING PRAWN JALFRAIZI S M

King prawns cooked in hot spices with onions, pepper, shallots, fresh herbs, green chilli and coriander.

KING PRAWN MOGLAI S D M A

Grilled king prawns cooked in medium spices with cashew nuts.

CHINGRI JHOL S

King prawns cooked in a medium sauce, delicately flavoured with oriental herbs & spices. spices and coconut milk.

KING PRAWN BIRIANI S D A

Cooked with basmati rice and served with curried vegetables.

KING PRAWN TANDOORI MASSALA S D M

King prawns marinated in mild spices, grilled, then cooked in a special massala sauce.

KING PRAWN ACHARI S D M A N

Cooked in homemade chutney with cashew nut. (Mild)

COX'S BAZAAR CRAB S D M A N

Soft shell crunchy crab served over a bed of aromatic sauce.

GOAN FISH CURRY S D

Tandoori monkfish cooked in coconut milk.

MAS KORAI S M

Grilled monkfish cooked with shallots, pepper, tomato and onions in a selection of medium spices and fresh herbs.

CHILLI MONKFISH S M

Grilled monkfish cooked in hot spices with shallots, capsicum, fresh chilli, fresh herbs and coriander

TRADITIONAL DISHES

CHICKEN • LAMB • KING PRAWN

AVAILABLE IN THE FOLLOWING:

MADRAS / VINDALOO / KORMA / DOPIAZA / ROGAN / PATHIA / BHUNA

Any traditional dish not on the menu can be cooked to order.

Vegetarian (Main Course)

SABZI SHASHLIK D M V

Spiced vegetables roasted in a clay oven, served sizzling on a plate glazed with cheese.

PONIR SHASHLIK D M V

Cubes of vegetarian cheese grilled in the Tandoor.

SABZI MASSALA D M A V

Seasonal Bangladeshi and continental vegetables cooked in massala sauce.

SABZI REZALLA D M V

Stir fried mixed vegetables cooked in tangy lemon sauce and fresh chili.

SABZI KORAI M V

Seasonal fresh vegetables cooked with shallots, capsicum & tomato in a light medium blend of spice.

VEGETARIAN GREEN CURRY V

Mixed vegetables cooked with aromatic ground spices and coconut milk.

SABZI BIRIANY D M A V

Stir fried spiced vegetables with basmati rice, chopped herbs and fresh coriander with a sauce.

PONIR TIKKA D G N V

Marinated curd cheese and tomato cooked on skewers.

VEGETARIAN BANQUET

per person (minimum of 2)

APPETISER:

Pakora / Samosa
Chana Chat / Stuffed Chillies

MAIN COURSES:

Vegetable Green Curry / Sabzi Massala
Sabzi Rezalla / Sag Mushroom
Tarka Dall / Rice / Naan

Vegetarian Side Dishes

NIRA MISH (Mixed vegetables) **D M V**

BINDI (Ladies fingers) **M V**

SAG BHAJEE (Spinach) **D M V**

TARKA DALL (Lentils) **D M V**

SAG & MUSHROOMS **D M V**

MUSHROOM BHAJEE **V**

CAULIFLOWER BHAJEE **V**

ALOO GOBI (Potatoes and cauliflower) **V**

CHANA PONIR **V**

Chick peas and home-made cheese cooked in a mild creamy blend.

BOMBAY ALOO (Potatoes) **V**

BEGUN BIRAN **V**

Strips of Bangladeshi aubergines cooked with light spices and herbs.

SAG PONIR **D V**

Spinach and home-made cheese cooked in a mild creamy blend.

CHANA MASSALA **V**

Tender chick peas cooked in medium spices and herbs.

SAG ALOO **D V**

Spinach and seasonal potato wedges cooked with subtle spices and herbs.

SESAME COURGETTES **V**

Thin slices of fresh courgettes cooked with shallots, pepper, sesame seeds and spices.

MATTAR PONIR Cheese and peas **D V**

Rice and Accompaniments

GARLIC CHICKEN RICE **D M A**

Marinated, diced chicken cooked with basmati rice.

KEEMA RICE **D A**

Mince Lamb cooked with Basmati rice.

SPECIAL RICE **D A V**

Basmati rice with egg ribbons and herbs.

MUSHROOM RICE **D A V**

Basmati rice with mushrooms and herbs.

COCONUT RICE **D V**

Basmati rice with coconut flour, sweet.

FRUIT & NUT RICE **D V N**

Vibrant flavorful dish which combines basmati rice with a mix of sweet dried fruits and crunchy toasted nuts.

BOILED RICE Steamed. **V**

PULAO RICE **D V**

PAPADOM **V**

SPICED PAPADOM **V**

CHUTNEY SELECTION Per person. **D V**

Breads

KEEMA NAAN **D M G**

Stuffed with minced lamb.

GARLIC NAAN **D G V**

With crushed garlic and pure ghee.

CHEESE NAAN **D G V**

PLAIN NAAN **D G V**

PESHWARI NAAN **D G N V**

Stuffed with a sweet paste of crushed nuts.

ALOO PARATA **D G V**

Stuffed with potato

PARATA **D G V**

Unleavened fried bread.

PUREE **G V**

Deep fried crunchy thin bread

CHAPATHI **G V**

RAITHA **D V**

Natural yogurt with chopped onion and cucumber.

MASOOM'S

INDIAN KITCHEN & BAR

CHURCH STREET, BODICOTE, BANBURY OX15 4DW

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www.masoomsbodicote.com

ALLERGIES & INTOLERANCES

Please be advised some of our dishes may contain the following Allergens:
Gluten, Milk, Soya, Egg, Fish, Lupin, Celery, Peanut, Tree Nuts, Sesame, Mustard,
Sulphites, Molluscs, Crustaceans.

Fish dishes may contain bones. Please speak to a member of
staff when ordering if you have an allergy.

D Dairy Products **G** Contains Gluten **M** Mustard **A** Almond Flour **S** Seafood **N** Contains Nuts **V** Vegetarian **E** Egg