

Appetisers

MASOOM'S SPECIALS	£9	ZAYAANS	£9
D G S M		D S M	
per person (minimum of two) A selection of starters consisting of Pancake Kebab, Aloo Chaat, King Prawn Suka, Marrechi Ponir and Nazakat.			
KING PRAWN PUREE (spicy)	G S £8	HAASH POURA	D M £7
JHINGHA GARLIC	D S M £8	Duck breast marinated and grilled over charcoal.	
Skewered king prawns grilled in the Tandoor with garlic and herbs.			
TANDOORI KING PRAWNS	D S M £8	MURGH LIVER	D £6
King prawns marinated in spices and cooked on a skewer over charcoal.			
KING PRAWNS BUTTERFLY	G S E £8	KING PRAWN SUKA	S £8
NAZAKAT	D M £7	King prawns cooked in a sweet and sour tamarind sauce.	
Delicately spiced succulent chicken skewered and grilled in the Tandoor.			
SHEEK KABAB	D £7	PANCAKE KEBAB	G M £7
Mince lamb pungently spiced, medium hot and grilled over charcoal.			
MARRECHI PONIR	D G V £6	CHAT SUPREME	D M £6
Fresh whole chilli stuffed with mild cheese, covered in breadcrumbs and deep fried.			
		ONION BHAJEE / PAKORA / SAMOSA	G E V £5
		CHICKEN TIKKA	D M £6
		LAMB TIKKA	D M £7
		ALKRASHMA	M £6
		Sliced egg and spicy minced lamb served on lettuce.	

Any dishes not listed can be cooked to order

BANQUETS

SUPER BANQUET	SPECIAL BANQUET
£24.00 (per person)	£24.00 (per person)
(minimum of four)	(minimum of two)
APPETISER:	APPETISER:
Masoom's Special	Zayaan's
MAIN COURSES:	MAIN COURSES:
Chicken Tikka Massala	Green Chicken Curry
Chicken Rezala	Korai Lamb (medium)
Halim	King Prawn Jalfraizi
Seafood Bhuna	
ACCOMPANIED BY:	ACCOMPANIED BY:
Mushroom Sag	Chana Sag
Mattar Ponir	Pilao Rice
Pilao Rice	Plain Naan
Chana Sag Rice	
Plain Naan	
Peshwari Naan	

For banquet dishes allergen information please ask staff

Poultry

MURGH TIKKA MASSALA	£13	KOLA MURGH	D M A £12
D M A		Chicken breast in a mild sauce with banana.	
Breast of chicken marinated in mild spices, grilled, then cooked in massala sauce.			
MURGH KORAI	M £12	MURGH JALFRAIZI (hot)	£13
Spring chicken cooked with shallots, pepper, tomato and onions in a selection of medium spices and fresh herbs.		Chicken strips in hot spices with shallots, capsicum, fresh chilli, fresh herbs & coriander.	
HAASH SHUGANDA	S £14	KORAI KABAB	
Breast of duckling with onion, ginger and garlic, cooked in a creamy coconut milk with light ground spice and garam massala.		KHYBERI	D M A £12
ANNANS HAASH	S £14	Marinated chicken cooked with exotic highly flavoured spices yet a medium taste.	
Succulent roasted duck breast cooked in a creamy coconut milk, blended with aromatic spices and complimented with fresh pineapple.		HAASH JALFRAIZI	D M £14
MURGHI MASSALAM	M £12	Sauteed duckling marinated in subtle spices, grilled, then cooked with hot spices, shallots, capsicum, fresh chilli, fresh herbs and coriander.	
Spring chicken cooked with medium spice, fresh herbs and minced lamb.		BUTTER CHICKEN	£12
GREEN CHICKEN		D M A	
CURRY	M S £13	Chicken cooked in very mild and rich creamy sauce with honey and pure ghee.	
A strip of chicken breast cooked with broccoli, baby aubergine, coconut milk and aromatic ground spices.		HAASH	D M A N £14
MURGH BIRIANY	D M A £13	CASHEW NUTS (mild)	£14
Chicken cooked with basmati rice, fresh herbs and spices, served with curried vegetables.		Succulent roasted duck cooked in coconut milk with cashew nuts.	
NAGA CHICKEN (hot)	M £13	MURGH REZALA (hot)	M £13
Chicken cooked in hot naga pickle sauce.		Chicken cooked in a tangy lemon sauce and fresh chillies.	
		MURGH JALALI	D M A £12
		Marinated chicken cooked in a mild sauce.	

Meat

LAMB HALIM	D M £13	SIKANDARI LAMB	M £14
Lamb cooked in lentils, fried ginger and garlic.		Lamb cooked with the Chef's own secret recipe, marinated for 48 hours and roasted in the oven.	
LAMB BIRIYANI	D M A £14	METHI SAG GOSTH	D M £13
Lamb cooked with basmati rice, fresh herbs and spices, served with vegetable sauce.		Lamb with spinach, fenugreek and herbs.	
TETUL LAMB	M £12	LAMB JALFRAIZI	M £13
With tamarind (medium).		Tender lamb cooked in hot spices with shallots, capsicum, fresh chilli, fresh herbs and coriander.	
LAMB PASANDA (mild)	D A £12		
Lamb cooked in almond sauce and cream .			
KORAI LAMB	M £12		
Tender lamb cooked with shallots, pepper, tomato and onions in a selection of medium spices and fresh herbs.			

Seafood

STUFFED CALAMARI	S M £15	CHINGRI JHOL	S £15
Calamari stuffed with herbed minced prawns and chicken, cooked in a tasty sauce.		King prawns cooked in a medium sauce, delicately flavoured with oriental herbs & spices. spices and coconut milk.	
SEAFOOD BHUNA	S D A £16	KING PRAWN BIRIANI	S D A £16
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.		Cooked with basmati rice and served with curried vegetables.	
RED MULLET BIRAAN	S £15	KING PRAWN TANDOORI MASSALA	S D M £15
Fresh red mullet, marinated with light spices and delicate herbs, pan-fried with mushrooms and cayenne peppers.		King prawns marinated in mild spices, grilled, then cooked in a special massala sauce.	
MASSALA		KING PRAWN ACHARI (Mild)	
MONKFISH	S D M A £16	S D M A N £15	
Monkfish grilled and cooked in massala sauce.		Cooked in homemade chutney with cashew nut.	
KING PRAWN JALFRAIZI	S M £15	MAS KORAI	S M £16
King prawns cooked in hot spices with onions, pepper, shallots, fresh herbs, green chilli and coriander.		Grilled monkfish cooked with shallots, pepper, tomato and onions in a selection of medium spices and fresh herbs.	
KING PRAWN MOGLAI	S D M A £15	CHILLI MONKFISH	S M £16
Grilled king prawns cooked in medium spices with cashew nuts.		Grilled monkfish cooked in hot spices with shallots, capsicum, fresh chilli, fresh herbs and coriander	
GOAN FISH CURRY	S D £16		
Tandoori monkfish cooked in coconut milk.			

Tandoori

TANDOORI MIXED GRILL	D M £16	MURGH SHASHLIK	D M £13
Consisting of Lamb Tikka, Chicken Tikka, Sheek Kebab and Tandoori Chicken.		Selected pieces of chicken, capsicum, tomato and onion marinated in fragrant spices, skewered and grilled in the Tandoor.	
TANDOORI LAMB CHOPS	D M £14	LAMB SHASHLIK	D M £14
Spring chicken marinated in herbs and grilled over charcoal (on the bone).		Selected pieces of lamb, capsicum, tomato and onion marinated in fragrant spices, skewered and grilled in the Tandoor.	
TANDOORI MURGH	D M £11	TANDOORI KING PRAWNS	D M S £14
Delicately spiced succulent chicken skewered and grilled in the tandoor.		King prawns marinated in special sauce, skewered and flamed, served sizzling with garnish.	
NAZAKAT	D M £11	KING PRAWN SHASHLIK	D M S £15
Chicken marinated in homemade paste, skewered and grilled over charcoal, served sizzling.		King prawns delicately spiced and skewered with capsicum, tomato, onions and garnished with fresh coriander.	
CHICKEN TIKKA	D M £12	TANDOORI MONKFISH	D M S £15
Chicken marinated in homemade paste, skewered and grilled over charcoal, served sizzling.		Monkfish marinated in medium spices, cooked in the Tandoor.	
LAMB TIKKA	D M £12		
Lamb marinated in homemade paste, skewered and grilled over charcoal, served sizzling.			
HAASH SHASHLIK	D M £14		
Duck breast cooked with tomato, onions and capsicum.			

TRY OUR EXCLUSIVE SUNDAY LUNCH SPECIAL - £16

3 COURSE MEAL SELECTION OF APPETISERS, MAIN COURSES & RICE OR BREAD

Vegetarian (Main Course)

SABZI SHASHLIK **D M V** £11

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

PONIR SHASHLIK **D M V** £11

Cubes of vegetarian cheese grilled in the Tandoor.

SABZI MASSALA **D M A V** £10

Seasonal Bangladeshi and continental vegetables cooked in massala sauce.

SABZI REZALLA **D M V** £10

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

SABZI KORAI **M V** £10

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

VEGETARIAN GREEN CURRY **V** £11

Mixed vegetables cooked with aromatic ground spices and coconut milk.

SABZI BIRIANY **D M A V** £12

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

Vegetarian Side Dishes

NIRA MISH **D M V** £5

Mixed vegetables

BINDI (Ladies fingers) **M V** £6

SAG BHAJEE **D M V** £5

Spinach

TARKA DALL (Lentils) **D M V** £5

SAG & MUSHROOMS **D M V** £6

MUSHROOM BHAJEE **V** £5

CAULIFLOWER BHAJEE **V** £5

ALOO GOBI **V** £5

Potatoes and cauliflower

CHANA PONIR **V** £6

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

BOMBAY ALOO (Potatoes) **V** £5

BEGUN BIRAN **V** £5

Strips of Bangladeshi aubergines cooked with light spices and herbs.

SAG PONIR **D V** £6

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

CHANA MASSALA **V** £5

Tender chick peas cooked in medium spices and herbs.

SAG ALOO **D V** £5

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

SESAME COURGETTES **V** £6

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

MATTAR PONIR **D V** £6

Cheese and peas.

Rice and Accompaniments

GARLIC CHICKEN RICE £6

D M A

Marinated, diced chicken cooked with basmati rice.

KEEMA RICE **D A** £5

Minced Lamb cooked with Basmati rice.

SPECIAL RICE **D A V** £4

Basmati rice with egg ribbons and herbs.

MUSHROOM RICE **D A V** £4

Basmati rice with mushrooms and herbs.

COCONUT RICE **D V** £5

Basmati rice with coconut flour, sweet.

FRUIT & NUT RICE **D V N** £4

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

BOILED RICE Steamed. **V** £3

PULAO RICE Saffron rice. **D V** £3.5

PAPADOM **V** 90P

SPICED PAPADOM **V** 90P

CHUTNEY SELECTION **D V** 90P

Per person.

Breads

KEEMA NAAN **D M G** £4

Stuffed with minced lamb.

GARLIC NAAN **D G V** £4

With crushed garlic and pure ghee.

CHEESE NAAN **D G V** £4

PLAIN NAAN **D G V** £3

PESHWARI NAAN £4

D G N V

Stuffed with a sweet paste of crushed nuts.

ALOO PARATA **D G V** £4

Stuffed with potato.

PARATA **D G V** £3

Unleavened fried bread.

PUREE **G V** £3

Deep fried crunchy thin bread.

CHAPATHI **G V** £2

RAITHA **D V** £2

TRADITIONAL DISHES

CHICKEN £11 | LAMB £11 | KING PRAWN £14

MADRAS / VINDALOO / KORMA / DOPIAZA

DANSAK / ROGAN / PATHIA / BHUNA

For traditional dishes allergen information please ask staff

Please visit our website: www.masoomsbodicote.com

ALLERGY ADVICE: Our Dishes Are Prepared In Areas Where Allergenic Ingredients Are Present. We Cannot Guarantee That Dishes Are 100% Free Of These Ingredients. Some Dishes May Contain Traces Of Nuts, Wheat, Gluten Or Other Allergen Ingredients.

PLEASE ASK OUR STAFF BEFORE PLACING YOUR ORDER

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

VEGETARIAN BANQUET

£22 PER PERSON (MINIMUM OF TWO)

APPETISER:

Pakora / Samosa / Chana Chat / Stuffed Chillies

MAIN COURSES:

Vegetable Green Curry	Tarka
Sabzi Massala	Dall Rice
Sabzi Rezalla	Naan
Sag and Mushrooms	

For banquet dishes allergen information please ask staff

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