

Mumbai Maska Street Special Kitchen Menu.

Punjabi Samosa chat 4.95

Fresh homemade samosa served with chickpeas homemade chutney, yogurt, garnished with pomegranate and sev.

Calamari 5.95

Crispy batter fried calamari

Pav Baji 5.95

Assorted fresh vegetables cooked on Indian pan(Tava) with carefully selected Chowpatty masala served with house baked Indian bread squares(Pav).

Mumbai Special Dosa (Veg/Chicken) 5.95/6.95

Indian rice pancake with mashed potatoes/ Chicken served with sargava sambar and coconut chutney

Vada Pav 3.75

Freshly in-house Mumbai pav with a mildly spiced potato vada served with rub of world famous Mumbai sandwich chutney and dry chura.

Sev Puri 5.45

Crunchy base of Papdi (crispy puris) filled veggies and lip-smacking mumbai chutneys, garnished with special Indian chaat masala and sweet yogurt.

Avocado Chaat 5.95

Fresh avocado and potatoes drizzle with tangy tamarind chutney.

Bun Maska 2.95

Homemade bread with Maska butter.

Mouth Watering Appetisers

Papad Platter 3.25

Cummins, pepper, lentils papad accompanied with assortment of fresh mint, mango & tantalising house chutneys

Masala chips 3.95

Traditional chips tossed in chefs secret blend of spices

Chilly Chicken 7.95

Chicken tossed with Indo Chinese sauce finished with spring onion and mix peppers.

Karari Fish.12.95

Crispy Sea-bass marinated with herbs & pepper.

Mumbai Dhamaka Prawns 7.95

Crispy golden Prawns cooked in Indian mayo sauce accompanied with gentle Indian herbs.

Chilli Paneer 5.95

Indian cottage Cheese, tossed with mixed peppers, onions and reduction of tomatoes.

Chilly Garlic Mogo 4.95

Cassava chips tossed with garlic and chilly and lemon juice.

Okra Fries 5.25

Crispy lady figure dusted with rice flour and ground spices.

TANDOOR/ CLAY OVEN SPECIAL

Chicken (White meat selections)

Chicken Tikka 6.95

Succulent pieces of boneless chicken breast blended with traditional ground dhaba spices in a marinade of chilli and garlic cooked in a smoky tandoor oven.

Murg Malai Tikka 6.95

Tender pieces of boneless chicken breast marinated in a unique blend of yogurt, cream, cheese, cardamom and spices finished in clay oven.

Haryali Tikka. 6.95

Chicken Marinated with Herbs, Mint, Coriander & Spinach.

Tandoori Kukad 9.45

Chicken on bone marinated in a fiery decadent potpourri of various rustic spices from Amritsar.

Trio of Chicken. 7.95

Platter of Chicken Tikka, Malai Tikka & Haryali Tikka.

Lamb (Red meat selections)

Lamb Rack (Lamb chops)12.95

Southdown Lamb Chops marinated with ginger, garlic, raw papaya and ground spices.

Lamb Sheekh Kebab 6.95

Tender rolls of succulent coarse Minced lamb mixed with ginger, green chillies, fenugreek and coriander, traditional fresh ground spice.

Seafood Specials

Tandoori Prawn. 13.95

U5 Prawn marinated with carrom seeds finished in Claypot.

Salmon Tikka. 11.95

Delicate Salmon marinated with dil and fennel.

Veg selections

Tandoori Mushroom- 5.45

Mushroom Marinated with black salt, roasted garlic & pepper finished in clay oven.

Paneer Tikka – 7.95

Panner Tikka marinated with carom seeds and fenugreek.

Mix Grill Platter (NON-VEG) MUMBAI MASKA SPECIAL - 19.95

Chicken tikka, malai tikka, haryali tikka, lamb kebab, lamb chops & U5 prawn.

Authentic and Traditional Curry's Main Course.

Chicken (white meats special)

Butter (Maska) Chicken 10.95

Tender boneless chicken breast cooked in a rich creamy tomato reduction.

Murg Dhaba (On the bone) 10.95

Quintessential truckers chicken curry cooked on the bone with fragrant with ground spices, and roasted onions.

Murg Tikka Masala (Spicy) 10.95

Chicken cooked in Bhatti masala with chefs home made special spices.

Chicken Kadhai. 10.95

Chicken breast cooked with roasted kadhai spices tossed with onion and peppers.

Saag with Chicken 10.95

Chicken cooked in green leafy vegetables like spinach, Mustard leaves flavoured with authentic Indian spices and cream.

Lamb (Red meats special)

Lamb Madras - 11.95

Spicy lamb curry with a touch of curry leaves and coconut.

Daal Gost 11.95

Lamb Simmered in Lentils tossed with cummins.

Achari Gosht (boneless) 11.95

Succulent piece of lamb marinated with achari (pickling) masala.

8 Hour Lamb Shank- 13.95

Slow cooked lamb shank curry roasted in onion and peppers.

Saag with Lamb - 11.95

Lamb cooked in spinach, mustard leaves, added and flavoured with authentic Indian spices and cream.

SeaFood special

Konkani Fish Curry 11.95

Seabass fillet cooked with grated fresh creamy coconut, mustard seeds, fresh curry leaves and garnish with caviar.

Coconut Prawn curry. 12.95

King prawns cooked with traditionally delicate kolhapuri masala and garnish with caviar.

Veg Selections (Mains)

Okra Do pyaza 8.95

Traditional Indian way of eating Okra.

Dal Makani 8.95

A harmonious blend of black lentil, tomatoes, ginger, and garlic simmered overnight on a slow charcoal fire finished with cream and served with a dollop of unsalted butter.

Tadka Dal 7.95

Mixed lentil served with a hint of asafoetida and fresh garlic with Kashmiri chilli tadka.

Mix Veg curry - 7.95

Vegetable produce of the season spiced with aromatic masala mix with onion and tomato gravy.

Paneer Makhani - 9.95

Soft and succulent panner finished in rich tomato sauce.

Paneer Tikka Masala 9.95

Indian cottage cheese cooked in tandoor masala and finished in tikka masala sauce.

Achari Aloo Baingan 7.95

Mini Aubergines slow roasted in a clay oven cooked with achari(Pickle)

Kadi Pakora. 8.95

Mix Vegetable dumplings simmered in creamy yogurt curry.

Saag with Panner 10.95

Cottage cheese cooked in spinach, mustard leaves, added with spices and cream.

Fresh Greens special –

Chicken Tandoori salad - 7.95

Mix Salad- 3.95

Raita – Boondi/Kachumber 2.95

HOME MADE RICE SELECTIONS

Steamed Rice - 2.45

Himalayan Basmati Rice.

Pulao Rice 3.45

Mild spiced layered with aromatic basmati rice, infused with saffron flavour.

SPECIAL MUMBAI MASKA BIRYANI SELECTIONS

Chicken Dum Biryani 10.95

a delicate and flavourful blend of the choicest cuts of chicken and long grain basmati rice, cooked in dum and served with raita.

Nihari Dum Biryani 12.95

Whole lamb shank combined with fried shallots , mint, yogurt, fresh coriander, infused with rose water.

Prawn Dum Biryani 13.95

King prawns combined with mint, yogurt, fresh coriander, infused with saffron.

Vegetable Dum Biryani 9.95

A fragrant assortment of garden fresh vegetables and basmati rice, cooked with mild spices in dum.

ROTI/ INDIAN BREAD VARITIES

Tandoori Roti 2.95

Whole wheat bread made in a tandoor, served plain or with butter

Maska Naan 2.95

Refined flour bread made in a tandoor with brushed with a generous topping of Butter

Naan 2.50

Refined flour bread made in a tandoor

Peshwari Naan 3.45

Desiccated coconut, Pistacchio, Almond, glazed cherry and fresh cream.

Cheese Kulcha 3.45

Bread stuffed with mozzarella cheese.

Garlic chilli naan 3.45

Refined flour bread made in a tandoor

Rumali Roti 3.95

Thin refined flour bread is made on an inverted griddle Self raising flour, eggs, cream, unsalted butter.

Delicious Home-made Desserts Selection – 6.95

Rasmalai Cake with Basundi

Jalebi Caviar with Saffron foam

Stuffed Gulab Jamun Sandwich

Cho and chikki Cake

Mango Texture

Falooda

Kulfi

Rum Rasin

Rose

Mango & Pista

Sorbet – 5.95

Orange & Basil

Strawberry & Fennel

Pear and Pepper