



Masala

Brick Lane



BOOK ONLINE

masalabricklane.co.uk

Welcome to Masala Brick Lane

Masala restaurant is one of London's unique dining experiences and it is located in the heart of Brick Lane and described as a treasured hidden gem and is amongst some of the finest tourist destinations.

Our restaurant serves traditional and contemporary Indian cuisine from the extensive range of sub-continental recipes from curries to tandoori clay oven baked delights as well a delicious array of seafood dishes.

Our guest are looked after by our team of friendly and hospitable staff, who make every effort to ensure that they enjoy their time here in true "MASALA" style.

Masala Brick Lane are winners of the Olympic Curry Awards 2012 and the Curry Capital 2013 and 2014.

Experience us for yourselves and I am sure you will not be disappointed!

ALLERGY. If you have an allergy that could harm your health. Please contact us to find all ingredients we use in all our products before you place your order

SET MEAL (No Discount on Set Menu)

Vegetarian (V)

Lunch £7.95 | Evening £9.95

Onion Bhaji, Veg Samosa, Chana Masala
Sag Aloo, Pilau Rice, Naan Bread & Salad



Non Vegetarian

Lunch £8.95 | Evening £10.95

Chicken Tikka, Lamb Bhuna, Chicken Jalfrezi
Bombay Aloo, Pilau Rice, Naan Bread & Salad



“ If you like the starters so much you can never decide, then don't- our chefs have made three platters, perfect for everyone! **Each platter is made up of five of our most popular starters**, so you get the best of everything: Share and enjoy”

STARTERS

Onion Bhajee (V)

World famous snack of crisp onions deep fried in a coating of gram flour batter

Pakorras (V)

Vegetable fritters coated in a gram flour batter, deep fried

Samosa (Vegetable or Meat)

Triangular pastry filled with mixed vegetables or mince meat. Served with yoghurt sauce

Paneer Tikka (V)

Chunks of Indian cottage cheese marinated in herbs and spices grilled in the tandoori

Chicken or Lamb Tikka

Chargrilled chicken or lamb with a delicate sprinkling of fresh herbs and aromatic spices mix

Tandoori Chicken

India's foremost offering to the world cuisine scene needs no introduction

Prawn Puree

Prawns cooked in a light curry sauce & wrapped in a puree

King Prawn Puree

King prawns cooked in a light curry sauce & wrapped in a puree

Tandoori Chicken Wings

Tender pieces of chicken wings marinated in a special tandoori sauce, then grilled in the tandoori oven

£3.95 Lamb Chops

Tender lamb chops marinated over night in chef's special tandoori spices then grilled in a clay oven

£3.95 Fish Tikka

Prime cubes of fish matured in a mild spice, grilled in a tandoori oven

£3.95 Tandoori King Prawn

Jumbo king prawns marinated in a rich blend of saffron, caraway seeds and yoghurt

£4.95 King Prawn Butterfly

King prawns coated in bread crumbs & mixed herbs and spices, then deep fried

£4.95 Vegetable Platter (V)

Vegetable Samosa, Paneer Tikka, Onion Bhajee and Pakoras

£4.95 Mixed Platter

Vegetable Samosa, Paneer Tikka, Onion Bhajee, sheek kebab and chicken tikka

£4.95 Tandoori Platter

Chicken tikka, lamb tikka, tandoori king prawns sheek kebab and fish tikka

£5.95

£5.95

£5.95

£5.95

£5.50

£5.95

£6.95



These healthy and exciting dishes are all served

with a fresh green salad and cooling mint yoghurt dip.

The meats are marinated and seasoned with fresh herbs before and whilst grilled in the Tandoori oven for

an exquisite fragrance and healthy option

TANDOORI CHARCOAL GRILL

Paneer Tikka (V)

Chunks of Indian cottage cheese soaked over night in sweet and sour. Then marinated in pickle yoghur, funu-greek and black onion seeds, then barbecued in the clay oven

£8.95

Chicken or Lamb Shashlik

Chicken or lamb marinated in special herbs & spices together with tomatoes, peppers and onions

£13.95

Tandoori Chicken Wings

Tender pieces of chicken wings marinated with chef's special tandoori sauce then grilled in the tandoori clay oven

£10.95

Fish Tikka

Cubes of fish in a mildly spiced marinade of herbs

£13.95

Chicken or Lamb Tikka

Tender pieces of chicken or lamb marinated in a special selection of spices unique to Masala

£11.95

Tandoori King Prawn

Jumbo prawns delicately marinated in mixed herbs and spices

£14.95

Tandoori Chicken

Quarter chicken on the bone marinated in a ginger and garlic paste with the chef's special selection of herbs and spices with yoghurt

£11.95

Mix Shashlik

Mix meat marinated in special herbs & spices together with tomatoes, peppers and onions

£14.95

Lamb Chops

Tender piece of lamb chops marinated overnight in chef's special tandoori recipe then grilled in the tandoori clay oven

£13.95

Tandoori Mixed Grill

The ultimate Tandoori experience, treat yourself to the entire platter of delicious meats. Includes: chicken tikka, tandoori chicken, lamb tikka, sheek kebab, chicken wing, king prawn & fish tikka

£15.95

Brick Lane

BALTI SPECIAL

These dishes are cooked to our chef's own recipe. Available in the following: They can be made using ingredients from the Tandoori slightly tangy taste

Balti Vegetables

£8.95

Balti Chicken

£10.95

Balti Lamb

£10.95

Balti Prawns

£11.95

Balti Chicken Tikka / Lamb Tikka

£11.95

Balti King Prawn

£13.95

BIRYANI

Chicken / Lamb Biryani

Chicken or lamb pieces cooked with mixed herbs and rice served with vegetable curry

£10.95

Tikka Biryani Chicken / Lamb

Chicken or Lamb Tikka pieces cooked with mixed herbs and rice served with vegetable curry

£11.95

King Prawn Biryani

King Prawns cooked with mixed herbs and rice served with vegetable curry

£13.95

Masala Special Biryani

Mixer of chicken, lamb & prawn mixed chef's special herbs & spice & served with omlette on top

£14.95

The speciality dishes are the fruition of the labours of our chefs. **Their specialist touch is born from years of experience** and each dish bears the signature taste of our master chef

CHEF'S SPECIALS

Butter Chicken

Tandoori grilled chicken tikka simmered in smooth gravy, cooked with honey, cream powdered almond and coconut, mild and creamy dish

Passanda Lamb / Chicken

Sliced lamb or chicken cooked with fresh cream ground cashew nuts and mild spices

Chicken Joypuri

Tender chicken tikka strips cooked with mushroom and peppers in a fairly hot tamarind sauce

Garlic Chilli Chicken

Barbecued chicken tikka cooked in fresh green chilli and garlic sauce of caramelized onions fairly hot dish

Chicken or Lamb Jalfrezy

Strips of chicken or lamb cooked with peppers and tomatoes, garnished with fresh green chillies, lime leaf and coriander.

Chicken Lakmoree

Mild creamy chicken tikka strips with a touch of mango flavour

Satkati Chicken / Lamb

Chicken or lamb cooked in calamansi juice (wild lemon), a superb dish with lots of flavour

£10.95

Murghi Masala

Very special authentic dish made exclusively by our chef. Tender strips of chicken mixed with mince meat and boiled egg cooked with chef's own secret recipe. A medium hot dish Bhuna style (Award winning dish)

£10.95

Roopchanda (Prompet)

Queen fish from the Indian ocean marinated in lemon juice, cooked with exotic spices, freshly made coriander

£10.95

sauce with tomatoes and garlic. Very popular Sylheti dish Runners up dish

Fish Masala

Tilapia fish cooked with the chef's mother's recipe

£10.95

King Prawn Malabar

King prawns with fresh green chillies, curry leaves, mustard spices and coconut cream

£10.95

Jheenga Malaai

Fresh prawns are marinated with freshly ground spices and sauteed with tomato and onion, then completed by the addition of chef's spicy sauce. Award winning dish of the Olympic Curry Capital judged by the Times newspaper & the Mayor of Tower Hamlets

£11.95

£11.95

Tandoori Mix Naga

Chicken meat, tandoori chicken, sheek kebab grilled in tandoori oven, topped with hot spices (MR Naga).

£12.95

£12.95

£12.95

£12.95

£13.95

£14.95





RICE & BREAD

<i>Pilau Rice</i>	<i>£3.25</i>
<i>Steamed Rice</i>	<i>£3.25</i>
<i>Keema Rice</i>	<i>£4.95</i>
<i>Lemon Rice</i>	<i>£4.50</i>
<i>Coconut Rice</i>	<i>£4.50</i>
<i>Special F rice</i>	<i>£4.95</i>
<i>Mushroom Rice</i>	<i>£4.50</i>
<i>Mixed Vegetable Rice</i>	<i>£4.50</i>
<i>Traditional Naan</i>	<i>£3.25</i>
<i>Keema Naan</i>	<i>£3.95</i>
<i>Peshwari Naan</i>	<i>£3.95</i>
<i>Garlic Naan</i>	<i>£3.95</i>
<i>Cheese Naan</i>	<i>£3.95</i>
<i>Garlic chilli Naan</i>	<i>£3.95</i>
<i>Paratha</i>	<i>£3.50</i>
<i>Tandoori Roti</i>	<i>£2.95</i>
<i>Chapatti</i>	<i>£2.25</i>

SIDE ORDERS

<i>Papadoms</i>	<i>£1.00</i>
<i>Chutney</i>	<i>£1.00</i>
<i>Raitha</i>	<i>£2.95</i>

Please Note:

Curry dishes can be made using Tikka or Prawns
(Additional cost £1.00) where they are not stated.
Example: Chicken Tikka Bhuna £8.95 + £1.00

All prices include VAT @ 20%. A 12.5% suggested
gratuity will be added to your bill

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Tel: 020 7539 9448

88 Brick Lane • London • E1 6RL

