

Welcome

All the staff members at Masala Twist would like to extend a warm Welcome to all our prestigious customers. At Masala Twist we pride ourselves in using only the finest quality of fresh local produce. To provide the best quality food and good service is the ultimate measure of our success.

APPETISERS

Chat Pati Tokri 3.99
Nibbly bits of basket poppadoms complemented by aromatic spiced onions, mouth-watering mango chutney & raita to tantalise your taste buds.

THE STARTERS

Mumbai Bhel 3.95
Famous snack of Mumbai beaches made with puffed rice, potatoes chopped onions and tomatoes with tangy tamarind sauce

Drums of Heaven 4.50
Slight twist of your ordinary chicken wings. Marinated, deep fried & tossed in homemade tangy spicy sauce is famous appetizer all over India

Paneer Tikka Ajwaini 4.95
Homemade paneer (Cottage cheese) marinated in hung yoghurt & spices flavoured with corirom seeds

Lamb Chops (Adrak) 7.95
Lamb chops marinated over night in hung yoghurt, fresh ginger & various spices, smoked to perfection

Chicken Tikka 5.95
Marinated chicken barbecued to a juicy perfection in the clay oven

Amritsari Tali Machi (Fish) 4.95
Mouth watering fried fish with host of spices is a popular food of Amritsar & Punjab

Seekh Kebab 5.95
Fine mince meat of tender lamb mixed with ginger, garlic & spices, smoked & cooked to perfection in tandoor

King Prawn Tandoori 6.95
Marinated king prawns cooked in the clay oven

Jodhpuri Samosa 4.50
Indian pastry stuffed with an exotic fusion of spiced vegetables served with a cool mint dip

Aloo Tikki (Delhi) 4.50
Famous street food of delhi made with potatoes & served with swattering of various chutneys

PAKORAS:

Vegetable Pakora 4.50
Chicken Pakora 4.99
Haggis Pakora 4.99
Onion Bhaji 4.50

TANDOORI KE ANGAARE SE

TANDOORI SELECTION

Savour the authentic aroma of these sizzling dishes served straight from the tandoor complemented by our chef's special sauce, rice and fresh salad.

Chicken Tikka 13.50
Pieces of chicken marinated in homemade yoghurt, spices and barbecued in the clay oven.

Lamb Tikka 14.95
Tender pieces of lamb marinated in yoghurt flavoured with Indian spices and cooked in the clay oven.

Tandoori Chicken (on the bone) 13.95
Chicken on the bone marinated with traditional spices cooked in the clay oven

Kebab Khazana (Mixed Grill) 15.95
Tandoori chicken, seekh Kebab, lamb tikka, chicken tikka and king prawn.

Shashlik 14.95
Skewered chicken, onions, capsicums and tomatoes barbecued until bursting with flavour.

King Prawn Tandoori 15.50
King Prawns marinated in homemade yoghurt, fresh lemon juice and spices, barbecued in the clay oven.

SUBZI MANDI SE (VEGETARIAN)

Our vegetarian dishes are inspired by the lush market gardens of India

Kadhai Paneer 6.95
Indian cottage cheese simmered in a rich bhoota style sauce with onions and peppers.

Punjabi Daal Tadka 4.50
Lentils tempered with garlic, ginger and onion.

Bombay Aloo 4.50
Baby potatoes sautéed in our chef's piquant tomato gravy.

Chana Masala 4.50
Chickpeas simmered in a fusion of aromatic Punjabi spices.

Saag Aloo 4.50
Chunks of potato cooked with spinach.

Subz Miloni 4.50
A delicious hot mixed vegetable curry with selected spices and spinach.

Malai Mutter Mushroom 4.50
Mushrooms and fresh garden peas cooked in a creamy sauce.

Paneer Makhani 4.50
Indian cottage cheese cooked in a creamy Makhani sauce.

Saag Paneer 4.50
Spinach cooked with Indian cottage cheese.

Daal Makhani 4.50
Black whole lentils cooked over 24 hours on tandoor with tomato & aromatic spices with dollops of butter, a must try highly recommended!

ONE POT CURRY

Railway Lamb Curry 11.95
(Indian Railway) 300g
Lamb Curry is a variation of the dish that originated during the British Raj

Rajasthani Laal Maas 11.95
(Rajasthan) 300g
Spicy Lamb Chunks from Rajasthan cooked with yoghurt and hot spices such as red chillies, coriander & whole masala

Chicken Kolhapure 11.95
(Maharashtra) 300g
Chicken pieces cooked with garlic, ginger, tomato and a variety of different masalas to give that authentic taste.

Chettinad Chicken 11.95
(Tamilnadu South Indian) 300g
Chicken pieces with a mixture of spices and shallot of onions

Kangra Chicken 11.95
(Himachal) 300g
Chicken Curry enriched with royal texture cooked with browned onions, yoghurt, ginger, garlic & himalayan spices

Puran Singh Da Tari Wala Murgh 14.95
(Ambala) 300g
Chicken cooked with abundance onions, tomatoes, ginger, garlic & secret spices of Puran Singh famous at the road side eateries in India.

REGIONAL CLASSICS

Butter Chicken 11.50
(Punjab) 300g
Tandoori chicken breast, gently poached in a buttery tomato sauce flavoured with fenugreek.

Bombay Bakra 11.95
(Maharashtra) 300g
Lamb simmered until tender in an aromatic blend of spinach and mustard leaves.

Mince and Tatties 11.95
(Glasgow) 300g
Scottish delight with an Indian twist.

Lamb Desi 11.95
(Himachal) 300g
Soft and tender lamb cooked in a traditional home style sauce.

Goan King Prawn Curry 13.95
King Prawns cooked in traditional Goan style, tempered with mustard seeds, curry leaves and fresh coconut.

Lucknowi Murgh 10.95
(Lucknow) 300g
Breast of chicken simmered in a mild, creamy sauce with hint of tomatoes

Murgh Tak-a-Tak 11.50
(Punjab) 300g
A potent fusion of delicately spiced julienne of chicken, onions and peppers.

INDIAN DE SAWAAD KHANE

(Taste of India)

Chicken Tikka Chasni 10.95
Barbecued chicken sautéed in an exquisitely creamy sauce with a twist of sweet n sour.

Lamb Rogan Josh 11.95
Lamb simmered until tender in a fusion of tomatoes, paprika and a host of spices.

Murgh Jalfrezi 10.95
Chicken cooked with chunks of onions, tomatoes and peppers tempered with mustard seeds.

Lamb Jalandhri 11.95
Tender lamb simmered in a slightly spicy sauce infused with ginger, garlic, green chillies, peppers and finished with a flourish of coconut cream

Lamb Malaidar 11.95
Lamb, spinach puree and green chili paste simmered in a rich ginger and garlic tarka with a flourish of fresh cream

Chicken Korma 10.95
Pan fried chicken swathed in sumptuous creamy sauce.

Chicken Madras 10.95
Chicken cooked in a traditionally very hot and spicy curry with extra chillies.

Chicken Karahi Bhoota 10.95
Chicken simmered karahi style in a rich garam masala with an abundance of onions and chopped capsicums.

Chicken Tikka Masala 10.95
Marinated chicken sautéed in a flavoursome fusion of ginger, garlic, peppers and onions.

South Indian Garlic Chilli 10.95
Chicken simmered in a rich garlic tarka with lashings of wicked green chillies.

Chicken Traditional Curry 10.95
The original classic available in chicken

Chicken Bhoota 10.95
Chicken cooked in a rich and flavoursome condensed sauce with plenty of ginger, garlic and tomatoes.

BIRYANI 12.50
Hyderabad Dum Biryani (Hyderabad)
Lamb / Chicken / Veg
simmered in basmati rice with a host of aromatic spices, cardamom, saffron, fenugreek and garnished with coriander.

ROTI TE CHAWAL (BREADS)

Plain Nan 2.95
Garlic Nan 3.25
Peshwari Nan (Sweet) 3.50
Keema Nan (Mince) 3.75
Vegetable Nan 3.50
Garlic and Coriander Nan 3.50
Cheese Nan 3.50
Chapati 1.55
Tandoori Roti 1.65
Plain Paratha 3.25
Keema Paratha (Mince) 3.95
Vegetable Paratha 3.95

ACCOMPANIMENTS

Poppadom 0.99
Spiced Onions 1.35
Kachumber Salad 1.50
Mango Chutney 1.50
Mixed Pickle 1.35
Chips 2.75
Raita 1.75

RICE

Pulao Rice 3.25
Boiled Rice 2.99
Egg Fried Rice 3.50
Mushroom Rice 3.50

If you have any food allergies please inform a member of staff as some of our dishes may contain nuts and bones.



Punjabi Tadka



(HOPE STREET)
261 HOPE STREET, GLASGOW G2 3PS
T: 0141 332 6002



(EAST KILBRIDE)
3 THE BOARD WALK, G75 0YW
T: 01355 260 681 / 01355 267 773



(HELENSBURGH)
29 JAMES STREET,
HELENSBURGH, G84 8AS
T: 01436 67 66 65



If you have any food allergies please inform a member of staff as some of our dishes may contain nuts and bones.