ROTI TE CHAWAL

PLAIN NAAN	3.25	KEEMA PARATHA *(mince)*	4.25
GARLIC NAAN	3.95	VEGETABLE PARATHA	4.25
PESHWARI NAAN *(sweet)*	4.25	LACHA PARATHA *(methi)*	3.50
KEEMA NAAN *(mince)*	4.25	SAFFRON RICE	3.95
VEGETABLE NAAN	3.95	BOILED RICE	3.50
GARLIC & CORIANDER NAAN	4.25	EGG FRIED RICE	4.00
CHEESE NAAN	4.25	MUSHROOM RICE	4.00
CHAPATI	1.95	GARLIC RICE	4.00
TANDOORI ROTI	1.95	JEERA RICE	4.00
PLAIN PARATHA	3.50		

ACCOMPANIMENTS

POPPADOMS	0.99
SPICED ONIONS	1.50
KACHUMBER SALAD	1.50
MANGO CHUTNEY	1.60
MIXED PICKLE	1.35
CHIPS	2.75
PERI PERI CHIPS	2.75
RAITA	1.75

SCOTLANDS HOTTEST

CHICKEN CURRY - £25.95

Served with Pilau Rice & Baby Nan

WHAT MAKES IT THE SCOTLANDS HOTTEST CURRY?

MOST CURRIES USE TOMATOES & ONIONS AS THE BASE THEN ADD CHILLIES, SPICES ETC, TO AJUST THE HEAT & FLAVOUR, BUT WE USE WORLDS 8 HOTTEST CHILLIES TO CREATE THIS ULTRA HOT DISH, WE HAVE PUT A LOT OF THOUGHT INTO THIS PRODUCT AS ITS A BIG CLAIM SAYING ITS THE HOTTEST CURRY IN SCOTLAND ALTHOUGH WE CANNOT PROVE THIS, BUT WHAT WE CAN SAY IS THIS CURRY IS BY FAR & EVEN HOTTER THAN ANYTHING YOU CAN ORDER AT ANY INDIAN RESTAURANT

(OVER 21'S ONLY)

(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

(DUMBARTON)
DUMBARTON ROAD,
MILTON, G82 2TZ
T: 01389 496 021 / 01389 731 414

(BYRES ROAD)
192-194 BYRES ROAD, G12 8SN,
WEST END, GLASGOW
0141 339 3777

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VISIT OUR WEBSITE @ WWW.MASALATWIST.CO.UK

WELCOME

ALL THE STAFF MEMBERS AT MASALA TWIST WOULD LIKE TO EXTEND A WARM WELCOME TO ALL OUR PRESTIGOUS CUSTOMERS.
AT MASALA TWIST WE PRIDE OURSELVES IN USING ONLY THE FINEST QUALITY OF FRESH LOCAL PRODUCE.
TO PROVIDE THE BEST QUALITY FOOD & GOOD SERVICE IS THE ULTIMATE MEASURE OF OUR SUCCESS

APPETISERS

CHAT PATI TOKRI 3.99
Nibbly bits of basket 2 poppadoms complemented by aromatic spiced onions, mouth watering mango chutney & raita to tantalise your taste buds

THE STARTERS

MUMBAI BHEL (V) 4.25
Famous snack at mumbai beaches made with puffed rice, potatoes chopped onions & tomatoes with tangy tamarind sauce

DRUMS OF HEAVEN 5.50
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 (V) 6.50
Homemade paneer (cottage cheese) marinated in hung yogurt & spices flavoured with caram seeds

LAMB CHOPS (ADRAKI) 8.95
Lamb chops marinated over night in hung yogurt, fresh ginger & various spices, smoked to perfection

CHICKEN TIKKA 6.25
Marinated chicken barbequed to a juicy perfection in the clay oven

SEEKH KEBAB 6.95
Fine mince meat of tender lamb mixed with ginger garlic & spices smoked & cooked to perfection in tandoor

KING PRAWN TANDOORI 7.25
Marinated king prawns cooked in the clay oven

JODHPURI SAMOSA (V) 4.50
Indian pastry stuffed with an exotic fusion of spiced vegetables served with a homemade chutney.

TANDOORI SALMON 7.95
Fillet of salmon marinated in exotic Punjabi spices cooked in tandoor

ALOO TIKKI (DELHI) (V) 4.50
Famous street food of delhi made with potatoes & served with swattering of various chutneys

CHILLI CHICKEN 6.25
Crispy fried chicken, cooked with red onions, peppers, and green chillies to give a spicy touch.

MANGO CORIANDER CHICKEN TIKKA 6.25
Tangy boneless chicken marinated with fresh mango, coriander, ginger & garlic.

SALT & PEPPER CHICKEN WINGS 6.25
Crispy fried chicken wings in a light butter, finish with a spicy salt 'n' pepper toppings.

CHANDRI CHILLI CHICKEN 6.25
Crispy fried chicken cooked with a red onion, peppers, ginger, & green chillies to give a spicy touch

CHILLI PANEER (V) 5.95
Fresh Indian cottage cheese cooked with a red onion, peppers, ginger, & green chillies to give a spicy touch.

MIXED PLATTER (For 2) 11.95
Combination of haggis pakora, vegetable pakora, chicken pakora, chicken chaat, onion bhaji, samosa & dehli aloo tikki

PAKORAS

Indian Favourite made in spiced batter, deep fried with Piquant Sauce

VEGETABLE PAKORA (V)	5.25
CHICKEN PAKORA	5.95
HAGGIS PAKORA	5.50
ONION BHAJI (V)	4.50
FISH PAKORA	5.95
MIXED PAKORA *(Chicken & Veg)*	5.50

POORI SELECTIONS

Poori (Light thin deep fried chapati) choice of fillings:

KING PRAWN	£6.95	CHICKEN	£5.99
PRAWN	£5.99	CHANA *(chick peas)* (V)	£4.95
SPICY GARLIC MUSHROOM (V)			£4.95

TANDOOR KE ANGAARE SE

(TANDOORI SELECTIONS)

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

CHICKEN TIKKA 15.50
Pieces of chicken marinated in homemade yogurt, spices & barbe cued in the clay oven

LAMB TIKKA 16.95
Tender pieces of lamb marinated in yogurt flavoured with indian spices & cooked in the clay oven

PANEER TIKKA 13.95
Pieces of chicken marinated in homemade yogurt, spices & barbe cued in the clay oven

TANDOORI CHICKEN (ON THE BONE) 15.95
Chicken on the bone marinated with traditional spices cooked in the clay oven

KEBABI KHANZANA (MIXED GRILL) 18.15
Tandoori chicken, seekh kebab, lamb tikka, chicken tikka & king prawn

SHASHLIK 15.95
Skewered chicken, onions, capsicums & tomatoes barbecued until bursting with flavour

KING PRAWN TANDOORI 17.50
King prawns marinated in homemade yogurt, fresh lemon juice & spices, barbecued in the clay oven

MANGO & CORIANDER CHICKEN TIKKA 15.50
Tangy boneless chicken marinated with fresh mango, coriander, ginger & garlic.

SALMON TIKKA 17.95
Scottish salmon marinted with fresh herbs, spices & yogurt to get a Punjabi taste.

SUBZI MANDI SE (VEGETARIAN)

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

KADHAI PANEER
Indian cottage cheese simmered in a rich bhoona style sauce with onions & peppers

PUNJABI DAAL TADKA
Lentils tempered with garlic, ginger & onion

BOMBAY ALOO
Baby potatoes sauteed in chef's specials piquant tomato gravy

CHANA MASALA
Chickpeas simmered in a fusion of aromatic, punjabi spices

SAAG ALOO
Chunks of potato cooked with spinach

SUBZ MILONI
A delicious hot mixed vegetable curry with selected spices & spinach

MALAI MATTAR MUSHROOM
Mushrooms & fresh garden peas cooked in a creamy sauce

PANEER MAKHANI
Indian cottage cheese cooked in a creamy makhani sauce

SAAG PANEER
Spinach cooked with indian cottage cheese

DAAL MAKHANI *Highly Recommended!!*
Black whole lentils cooked over 24 hours on tandoor with tomato & aromatic spices with dollups of butter.

MATTAR PANEER
Paneer, Garden Peas cooked in aromatic spices.

ALOO GOBI
Cauliflower & potato are cooked with onion & tomato with a mix Indian spices.

BHINDI DOPIYAZA
Okra cooked with herbs, spices & lots of onions.

MAIN DISHES - 9.95
SIDE DISH - 7.95

ONE POT CURRY

RAILWAY LAMB CURRY *(Indian railway)* 14.75
Lamb curry is a variation of the dish that originated during the british raj

RAJASTHANI LAAL MAAS *(Rajasthan)* 14.75
Spicy lamb hails from Rajasthan cooked with yogurt & hot spices such as red chillies, corriander & whole masala

CHICKEN KOLHAPURI *(Maharashtra)* 13.95
Chicken pieces cooked with garlic, ginger, tomato & a variety of different masalas to give that authentic taste

CHETTINAD CHICKEN *(TamilNadu South Indian)* 13.95
Chicken cooked in peppers mix of spices & shallot of onions

KANGRA CHICKEN *(Himachal)* 13.95
Chicken curry enriched with royal texture cooked with browned onions, yoghurt, ginger, garlic & himallyan spices

ZAYKEDAR HIREN *(Nilgiri Thar)* 15.95
Cooked with aromatic spices in chef's special sauce

LAMB ALIGARH *(Uttar Pardesh)* 14.75
Aromatic lamb cooked with pickling spices

PURAN SINGH DA TARI WALA MURGH *(Ambala)* 13.95
Chicken cooked with abundance onions, tomatoes, ginger, garlic & secret spices of puran singh famous at the road side eateries in india

LAMB ANDHRA FRY *(Andhra Pardesh)* 14.75
Succulent lamb cooked with fried onion, curry leaves, green chillies & garam masala

CHAMBAI KA MOGGARMOCH 21.95
Fresh water crocodile cooked to perfection with coconut & tomatoes finished with mustard seeds & curry leaves.

REGIONAL CLASSIC

BUTTER CHICKEN (PUNJAB) 13.95
Tandoori chicken breast, gently poached in a buttery tomato sauce flavoured with fenugreek

BOMBAY BAKRA (MAHANRASHTRA MUMBAI) 14.75
Lamb simmered until tender in an aromatic blend of spinach & mustard leaves

MINCE & TATTIES (GLASGOW) 12.95
Scottish delight with an indian twist

LAMB DESI (HIMACHAL) 14.75
Soft & tender lamb cooked in a traditional home style sauce

GOAN KING PRAWN CURRY 15.95
King prawns cooked in traditional goan style, tempered with mustard seeds, curry leaves & fresh coconut

LUCHKNOWI MURGH (LUCKNOWI) 12.95
Breast of chicken simmered in a mild, creamy sauce with hint of tomatoes

MURGH TAK A TAK (PUNJAB) 12.95
A potent fusion of delicately spiced juliennes of chicken, onions & peppers

LAMB HIMALAYAN (HIMALAYA) 14.75
Lamb cooked with fenugreek and handpicked spices from himalayan range.

SALMON MANGALOREAN (MANGALORE) 15.95
Scottish salmon cooked in a coconut masala paste and tamarind.

LAMB OKRA CURRY (HARYANA) 14.75
Hearty lamb curry made with succulent lamb, okra, onion & tomato.

INDIA DE SWAAD KHANE

(TASTE OF INDIA)

Mild Medium Hot Extra Hot

CHASNI
Sauteed in an equisitely creamy sauce with a twist of sweet & sour

ROGAN JOSH
Simmered until tender in a fusion of tomatoes, paprika & a host of spices

JALFREZI
Cooked with chunks of onions, tomatoes & peppers tempered with mustard seeds

JALANDHRI
Simmered in a slightly spice sauce infused with ginger, garlic, green chillies, peppers & finished with a flourish of coconut cream

MALAIDAR
Spinach puree & green chilli paste simmered in a rich ginger & garlic tarka with a flourish of fresh cream

KORMA/CEYLONESE KORMA
Swathed in sumptuous creamy sauce

MADRAS
Cooked in a tradititonal very hot & spicy curry with extra chillies

KARAHI BHOONA
Simmered karahi style in a rich garam masala with an abundance of onions & chopped capsicums

MASALA (MILD/REGULAR)
Sauteed in a flavoursome fusion of ginger, garlic, peppers & onions

SOUTH INDIAN GARLIC CHILLI
Simmered in a rich garlic tarka with lashings if wicked green chillies

TRADITIONAL CURRY
The original classic available

BHOONA
Cooked in a rich & flavoursome condensed sauce with plenty of ginger, garlic & tomatoes Mild/Medium/Hot/Extra Hot

PUNJABI PARDESI (PUNJAB)
Delicious dish is created by our chef, dish cooked with spinach, onion & mushroom and simmered in rich ginger & garlic base.

CHOICE OF:

LAMB 14.50 CHICKEN 12.95
KING PRAWN 14.50 VEG 9.95 (V)
PANEER 9.95 (V)

BIRYANI

HYDERABADI DUM BIRYANI *(Hyderabad)*
Simmered in basmati rice with a host of aromatic spices, Cardemon, saffron, fenugreek & garnished with coriander

CHOICE OF: LAMB 13.95 . CHICKEN 12.95
VEGETABLE (V) 11.95 KING PRAWN 16.50

Mild Medium Hot Extra Hot

ALLERGY AWARNESS

IF YOU HAVE ANY FOOD ALLERGIES
PLEASE INFORM A MEMBER OF STAFF
AS SOME OF OUR DISHES MAY CONTAIN
NUTS & BONES