



# MASALA junction

## Welcome to Masala Junction...

We designed our three party menus to offer you a varied selection of dishes from our menu that work well together. Vegetarian, Vegan, Gluten free, Dairy free & other dietary options can be catered for. Spice levels can also be adjusted to suit requirements. Please speak to us for any special requests or to design a bespoke menu for your special event.

Masala Junction is Amita Sawhney's second restaurant in Nottingham and the culmination of many years experience as a restaurateur, both in terms of food and service. Amita's other restaurant, MemSaab, has continued to lead the food scene in Nottingham, winning numerous local and national prizes for food, service and design.

The location of Masala Junction, right in the middle of the community, in a 1930s building that was previously a bank - it's lofty, stately interior, revealed only once the eighties NatWest facade was stripped back - makes for an elegant, warm and inviting space we hope you will enjoy visiting.

In creating our menu, we surveyed the food scene in London – considered to be the world leader in Indian cuisine – and looked back to our roots. We added a few dishes we feel strongly about, some of those influenced by our friend Saurav Nath, previously chef at Michelin starred Benares Restaurant in Mayfair, and some desserts we all know.

The Wine Menu has a quirky feel to it, it has to, since matching wine to Indian food is a well known challenge. We're fortunate to have had advice from a friend who happens to be one of the top sommeliers in the world (we think he's the best!). He came up with something that works well and doesn't cost an arm and a leg. He also recommended some local breweries and we have chosen one we liked. We do serve some nice lager too.

## Shukria (Thank you)

We hope you have a lovely evening and tell all your friends about it.



Dishes are served on a sharing basis with one of each starter served to all guests.



## Set Menu 1 - £28.95

Popadoms Served with A Trio of Chutneys

### Starters

**Aloo Tikki** (d) (g) (v)

*Potato patties stuffed with crushed peas served with yogurt & chick pea masala*

**Seekh Kebab** (d)

*Minced lamb seasoned with chilli, coriander & Masala Junction spices, roasted over charcoal in a tandoor*

**Chicken Tikka** (d)

*Grilled chicken breast marinated with Junction masala, yogurt and red chilli with green herb chutney*

### Main Curries

**Chicken Tikka Masala** (d) (n)

*Our version of the world famous dish invented in East London! Tender pieces of marinated and grilled chicken breast, in a creamy tomato and onion sauce*

**Lamb Rogan Josh**

*Boneless shoulder of lamb marinated and slow cooked in a rich sauce of tomatoes, onions and our Junction spice mix*

**Junction Chicken Tikka Balti** (d)

*Invented in Birmingham! Rich sauce of tomatoes, ginger and black onion seeds garnished with seared peppers*

### Vegetables and Sides

**Choice of Muttar Soya Keema** (ve)

*Green peas, bean curd and potatoes cooked with soya mince and fenugreek leaf*

**or Tarka Daal** (g) (ve)

*Split channa lentils cooked in a sauce of tomatoes, onions, coriander and cumin*

### Breads & Rice

**Pulao Rice** (ve)

*Basmati Rice cooked with caramelised onions, cardamoms, cloves and cinnamon*

**Plain Naan Bread** (d) (g)



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(d) Contains dairy (n) Contains nuts (v) Vegetarian (ve) Vegan (g) Gluten



## Set Menu 2 - £31.95

Popadoms Served with A Trio of Chutneys

### Starters

**Vegetable Samosa** (d) (v) (g)

*Coriander & ginger infused mixed veg in a soft hand wrapped pastry served with masala chickpeas & yogurt*

**Tulasi Tikka**

*Tandoori chicken breast tikkas with fresh basil, green chilli, garlic & lime juice, with tomato chutney*

**Lamb Pudina Boti** (d)

*Tender lamb fillet chunks marinated in mint flavoured ginger & garlic sauce with Kashmiri chilli & lemon juice*

### Main Curries

**Saag Gosht** (d)

*Tender diced lamb cooked with spinach*

**Chicken Xacutti**

*Chicken breast cooked in a coconut, caramelised onion, tomato and Xacutti spice paste from Goa*

**Prawn Malabar**

*Prawn cooked in a Kerala coastal fish curry sauce*

### Vegetables and Sides

**Choice of Nariyal Bhindi** (ve)

*Okra and fresh coconut tossed with curry leaf and onion*

**Or Makhni Daal** (d) (v)

*Slow cooked black urad lentils*

### Breads & Rice

**Choice of Pulao Rice** (ve)

*Basmati Rice cooked with caramelised onions, cardamoms, cloves and cinnamon*

**or Sada Chawal** (ve)

*Simply boiled Basmati rice with nothing added*

**Choice of Plain or Garlic Naan Bread** (d) (g)



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## Set Menu 3 - £33.95

Popadoms Served with A Trio of Chutneys

### Starters

**Lahshuni Prawn (d)**

*King prawns marinated with garlic, yogurt & red bell pepper served with garlic pickle, smoked over charcoal*

**Seekh Kebab (d)**

*Minced lamb seasoned with chilli, coriander & Masala Junction spices, roasted over charcoal in a tandoor*

**Amritsari Machli**

*Crispy fried tilapia coated in carom seed infused gram flour, with green peas puree & curry tartar sauce*

**Paneer & Broccoli Tikka (d) (v)**

*Grilled Paneer marinated in yellow chilli, broccoli marinated with paneer and green cardamom, served with pear chutney*

### Main Curries

**Chicken Karahi (d)**

*Chicken thigh Punjabi style with crushed coriander & fenugreek flavored tomato and mix pepper sauce*

**Junction Goat Ka Salan**

*A unique family recipe. Kid goat on the bone spiced with garam masala & marinated in chilli, coriander & herbs*

**Chicken Tikka Masala (n) (d)**

*Our version of the world famous dish invented in East London! Tender pieces of marinated and grilled chicken breast, in a creamy tomato and onion sauce*

**Prawn Balti**

*Prawns in a rich sauce of tomatoes, ginger and black onion seeds garnished with seared peppers*

### Vegetables and Sides

**Saag Aap Ke Pasand (d) (vegan option available)**

*Cumin and garlic sautéed spinach with a choice of Paneer (d) or Tofu (ve)*

**Lahori Choley (ve)**

*Chickpeas cooked in tomatoes, Junction basar, whole cumin and fenugreek*

### Breads & Rice

**Choice of Pulao Rice (ve)** *Basmati Rice cooked with caramelised onions, cardamoms, cloves and cinnamon*

**or Sada Chawal (ve)** *Simply boiled Basmati rice with nothing added*

**Choice of Garlic or Peshwari (n) (d) (g) Naan Bread (d) (g)**

### Desserts

**Gulab Jamun with Ice Cream (n) (d) (g)**

*A celebratory treat, traditional cardamom flavoured milk dumplings in a light sugar syrup*

**Pistachio Kulfi (Indian Ice Cream) (n) (d)**

*(d) Contains dairy (n) Contains nuts (v) Vegetarian (ve) Vegan (g) Gluten*