

Vegetables and Sides

	Side	Main
Saag Aap Ke Pasand (d) <i>Cumin and garlic sautéed spinach with choice of Potato, Paneer (d) or Peas</i>	£7.00	£11.00
Bindi Dupiaze <i>Okra sautéed with onion and tomato masala with diced red onion</i>	£5.25	£9.50
Aloo Gobi <i>Baby potato and cauliflower cooked in a ginger and cumin flavoured onion and tomato sauce made with turmeric and red chilli powder</i>	£5.25	£9.50
Bringal Khata Mithha <i>Aubergine cooked in a tomato sauce with black onion seed and tamarind pulp</i>	£5.75	£9.50
Lahori Cholay <i>Chickpeas cooked in tomatoes, Junction basar, whole cumin and fenugreek</i>	£5.25	£9.50
Seasonal Vegetable Poriyal <i>Stir fried seasonal vegetables with mustard seed, curry leaf and grated coconut</i>	£5.75	£10.50
Makhni Dal (d) <i>Slow cooked black urad lentils</i>	£5.25	£9.50
Tarka Dal <i>Split channa lentils in a sauce of tomatoes, onions, coriander and cumin</i>	£5.25	£9.50
Seasonal Vegetable Jalfrezi (d) <i>A fiery tomato and onion sauce with Kashmiri chillies and coriander garnished with seared peppers</i>	£5.75	£10.50
Vegetable Biryani <i>Rice slow cooked in a sealed pot with Vegetables served with curry sauce (n), salad and raita (d)</i>		£13.50

Breads & Rices

	Price
Sada Chawal <i>Simply boiled Basmati rice with nothing added</i>	£3.00
Pulao Rice <i>Basmati Rice cooked with caramelised onions, cardamoms, cloves and cinnamon</i>	£3.50
Mushroom or Peas Pulao <i>Basmati Rice cooked with mushrooms or peas</i>	£3.75
Naan bread (d) Plain, Buttered	£2.50
Naan bread (d) Choice of stuffed Keema, Potato, Garlic and Peshawari (n)	£2.95
Tandoori Roti <i>Wholemeal wheat bread cooked in the tandoor</i>	£2.25
Parantha <i>Wholemeal wheat with butter</i>	£2.25
Popadoms served with Trio of Chutneys (serves 2)	£2.85
Raita with Cucumber and Onion or Plain (d)	£1.95
Chutneys - Little things that make a big difference! <i>Mango Chutney, Bramley Apple and Mint, Tamarind, Hot Mixed Pickle, Pyaz (onion) Lahori Style</i>	£1.35

Speak to our staff for advice on any food allergies & intolerances when placing your order. (d) dairy (n) nuts (v) vegetarian



Welcome to Masala Junction, our beautiful new dining room.

Our previous restaurants, The Indian and MemSaab, led the food scene in Nottingham - each in their own unique way - winning numerous local and national prizes for food, service and design. Masala Junction is the Aziz family's third restaurant, and the culmination of everything we've learnt over the past 25 years, both in terms of food and service.

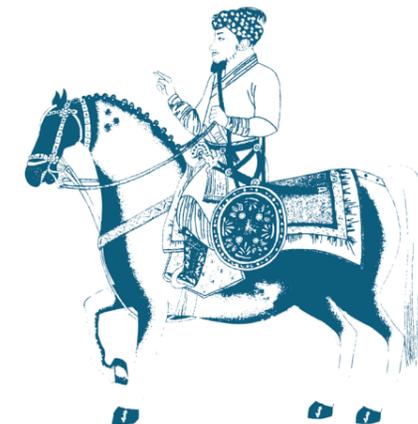
We were fortunate enough to find a location right in the middle of the community, in a building we've known forever. We stripped out the eighties NatWest facade to reveal a lofty, stately interior, and we did our utmost to make it elegant, warm and inviting.

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 in Kashmir. We added a few dishes we feel strongly about, some of those influenced by our friend and consultant Chef Saurav Nath, previously 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!



Starters

	Price
Junction Seasonal Salad (v) <i>Asparagus, fresh orange segments in a mixed leaf salad with crispy bread and tandoori dressing (d)</i>	£6.50
Aloo Papari Chat (d) (v) <i>Potatoes, chickpeas and sweet yogurt with wheat flour wafer, tamarind chutney & sev</i>	£5.95
Mix Vegetable Pakora (v) <i>Crispy seasonal mixed vegetables coated in a spicy gram flour, served with mint & coriander chutney(d)</i>	£4.50
Vegetable Samosa (v) <i>Coriander & ginger infused mixed veg in a soft hand wrapped pastry served with masala chickpeas</i>	£5.25
Paneer & Broccoli Tikka (d) (v) <i>Grilled paneer marinated in yellow chilli and broccoli marinated with cheddar cheese & green cardamom served with pear chutney</i>	£6.50
Scallops <i>Pan seared scallops, coconut infused mix green herb chutney and cauliflower pickle</i>	£9.50
Squid Salad <i>Crispy fried squid tossed in a passion fruit dressing</i>	£8.00
Lamb Pudina Boti <i>Tender lamb fillet chunks marinated in a mint flavoured ginger & garlic sauce with Kashmiri chilli & lemon juice</i>	£6.95
Battakh Tikka <i>Tandoor roasted duck breast tikka marinated in a mustard, lemon grass, green chilli and ginger paste</i>	£8.50
Chicken Tikka (d) <i>Sigri grilled chicken thigh marinated with Junction masala, yogurt and red chilli with green herb chutney</i>	£6.75
Amritsari Machli <i>Crispy fried cod coated in carom seed infused gram flour, with green peas puree & curry tartar sauce</i>	£7.50
Lahshuni Prawn (d) <i>Charcoal grilled king prawns marinated with garlic, yogurt & red bell pepper served with garlic pickle</i>	£7.50
Sarso Wali Lal Machli <i>Salmon marinated in dill, honey and mustard with mint sauce</i>	£7.50
Tandoori Chicken (d) <i>Tandoor roasted chicken marinated with Kashmiri red chilli, cinnamon & yogurt, with carrot pickle</i>	£6.75
Tulasi Tikka <i>Tandoori chicken breast tikkas with fresh basil, green chilli, garlic & lime juice, with tomato chutney</i>	£7.25
Reshmi Kebab <i>Ground chicken spiced with coriander, fresh mint and garam masala, served with mint chutney</i>	£6.75
Junction Champen <i>Charcoal grilled lamb chops Lahori style - our Signature dish</i>	£7.25
Sigri Kebab Selection (For 2) <i>Chicken Tikka, Lamb chops and Reshmi Kebab - perfect for sharing</i>	£12.50
Sigri Vegetables and Paneer Mix (For 2) (d) <i>Grilled Paneer, Broccoli and spiced Pineapple</i>	£11.50
Sigri Machli Selection (For 2) Amritsari Machli, Lahshuni Prawn and Grilled Salmon	£14.75

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Main Curries

	Price
Chicken Karahi <i>Chicken thigh Punjabi style with crushed coriander & fenugreek flavored tomato & mix pepper sauce</i>	£12.25
Handi LaAziz! (n) <i>Chicken cooked in a green cardamom, saffron and garlic flavored caramelised onion gravy</i>	£12.25
Methi Murgh <i>Chicken breast cooked with fresh fenugreek & the world's finest dry fenugreek from Qasur in Pakistan</i>	£11.95
Chicken Xacutti <i>Chicken breast cooked in a coconut, caramelised onion, tomato and xacutti spice paste from Goa</i>	£12.25
Chicken Tikka Masala (n) (d) <i>Our version of the world famous dish invented in East London! Tender pieces of marinated & grilled chicken</i>	£11.95
Lamb Nihari <i>Slow cooked lamb shank braised in golden browned onion with aromatic Junction garam masala</i>	£13.50
Adraki Champen (d) <i>Tandoori roasted single bone lamb chops sautéed with a ginger flavored onion, tomato and yogurt sauce</i>	£13.25
Saag Gosht <i>Tender diced lamb cooked with spinach</i>	£12.95
Lamb Rogan Josht <i>Boneless shoulder of lamb marinated & slow cooked in a rich sauce of tomatoes, onions & our Junction spice mix</i>	£12.95
Junction Goat Ka Salan <i>A unique family recipe. Kid goat on the bone spiced with garam masala & marinated in chilli, coriander & herbs</i>	£12.95
Meen Moily <i>Pan grilled sea bass served in a curry leaf & coconut sauce, served with mash potato & boiled rice</i>	£17.25
Monk Fish <i>Tandoori roasted monkfish tail in yellow chilli & mustard, with coconut rice, baby naan & nilgiri korma sauce</i>	£18.75
Prawn Malabar <i>Prawn cooked in a Kerala coastal fish curry sauce</i>	£18.25
Junction Balti <i>Invented in Birmingham! Rich sauce of tomatoes, ginger and black onion seeds garnished with seared peppers (choose Chicken, Lamb £12.95, Prawns £13.95 or Mixed Vegetables)</i>	£11.95
Junction Jalfrezi <i>A fiery tomato and onion sauce with Kashmiri chillies and coriander garnished with seared peppers (choose Chicken, Lamb £12.95, Prawns £13.95 or Mixed Vegetables)</i>	£11.95
Biryani <i>Rice slow cooked in a sealed pot with Chicken, Lamb or Prawn, with curry sauce & salad</i>	£15.50

Dish of the day *Please ask the waiter for today's special*

Todays Special Tika Tak <i>This dish gets its name from the Spatula hitting the griddle and slicing up the food as it cooks. A sound often heard on the street food scene of Lahore</i>	£13.95
Todays Special Desi Dish (on the bone) <i>These dishes are as close as we can get to what we used to eat in the village on special occasions</i>	£12.95