



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!



Vegetarian Selection from our Menu

Starters

Price

Junction Tandoori Salad (d)

£7.95

Paneer tossed with lettuce, baby tomatoes, tangy carrots and gherkins

Aloo Papari Chat (d) (g)

£6.95

Potatoes, chickpeas and sweet yogurt with wheat flour wafer, tamarind chutney & sev

Onion Bhaji

£6.25

Sliced onions coated in spiced gram flour and deep fried, served with mint and coriander chutney

Vegetable Samosa (d) (g)

£6.95

Coriander and ginger infused mixed vegetables in a soft hand wrapped pastry, served with masala chickpeas and yogurt

Paneer & Broccoli Tikka (d)

£6.95

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

Aloo Tikki (d) (g)

£6.95

Potato patties stuffed with crushed peas served with yogurt and chickpea masala

Avocado Golgappa (g)

£6.95

Crispy wheat case, tangy avocado, tamarind chutney, pomegranates & sev

Carrot & Beet Cutlets

£6.95

Panko bread crumbed carrot & beet patties with mustard chilli chutney

Grilled Vegetables and Paneer Mix (For 2) (d)

£13.25

Tandoori grilled Paneer and tamarind infused and grilled Broccoli and Sweet Potato

Main Curries and Sides

Side

Main

Saag Aap Ke Pasand (d)

£7.95

£12.95

Cumin and garlic sautéed spinach with choice of Potato, Paneer (d), Tofu or Peas

Kale Kofta (n)

£8.75

£13.95

Root vegetable and kale dumpling in a caramelised onion and cashew sauce

Cauliflower and Broccoli Phul

£7.25

£12.95

Cauliflower and broccoli tossed with tomatoes, onions and ginger

Bringal Khata Mithha

£8.75

£13.25

Aubergine cooked in a tomato sauce with black onion seed and tamarind pulp

Muttar Soya Keema

£8.75

£13.25

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

Nariyal Bhindi

£8.75

£13.50

Okra and fresh coconut tossed with curry leaf and onion

Lahori Choley	£7.25	£10.95
<i>Chickpeas cooked in tomatoes, Junction basar, whole cumin and fenugreek</i>		
Dum Aloo (d) (n)	£7.25	£10.95
<i>Potato stuffed with cottage cheese dumplings cooked in a mild sauce of tomatoes and nuts</i>		
Seasonal Vegetable Poriyal	£8.75	£13.25
<i>Stir fried seasonal vegetables with mustard seed, curry leaf and grated coconut</i>		
Makhni Dal (d)	£7.95	£11.25
<i>Slow cooked black urad lentils</i>		
Tarka Dal (g)	£7.25	£10.25
<i>Split channa lentils in a sauce of tomatoes, onions, coriander and cumin</i>		
Seasonal Vegetable Jalfrezi (d)	£8.75	£13.25
<i>A fiery tomato and onion sauce with Kashmiri chillies and coriander, garnished with seared peppers</i>		
Seasonal Vegetable Junction Balti		£13.25
<i>Invented in Birmingham! Rich sauce of tomatoes, ginger and black onion seeds garnished with seared peppers</i>		
Vegetable Biryani (d) (g) (gluten free option available)		£15.50
<i>Rice slow cooked in a sealed pot with Vegetables, served with curry sauce, raita (d) and salad</i>		

A variety of Breads and Rice are also available

(d) Dairy info: Main courses can be prepared without dairy, please order in advance of your visit.

Starters – green chutney and salad dressing contain dairy, replacements can be served.