

MATSYA



Contemporary Indian Dining

MENU

SALADS

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| FENUGREEK LEAVES AND ARUGULA SALAD With barley grain, pomegranate seeds with a peanut and chilli jam dressing; add on tandoori chicken strips | £12.99 extra chicken £2.00 |
| CITRUS, ROCKET AND KASUNDHI SALAD Rocket leaves, lollo rosso and iceberg lettuce with seasonal citrus fruits | £ 12.99 |

SMALL PLATES

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| SIMPLE BRAIN FRY | £16.99 |
| BAGA BEACH CRAB CAKES | £15.99 |
| KALI MIRCH KA MURG TIKKA | £16.99 |
| PANEER TIKKA HARI MIRCH | £16.99 |

FRANKIES

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| TOFU MUSHROOM FRANKIE | £13.99 |
| CHICKEN MALAI FRANKIE | £14.99 |
| LAMB BOTI FRANKIE | £14.99 |
| SHRIMP FRANKIE | £14.99 |

BOWLS AND GRAINS

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| SONDHIA, QUINOA LEMON PULAO Prawns cooked in its own juices with light spices and saffron, quinoa lemon pulao | £28.99 |
| MASOR COD TENGA Assamese style sour curry of cod fish cooked with tomatoes and potatoes with Kasundhi mustard, green chillies and lemon | £23.99 |
| MAKHANI FONDUE BOWL Choice of tandoori chicken chunks/paneer tikka with assorted naan crisps | £25.99 / £23.99 |

GRILLS AND TAWAS

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| MUSTARD MARINATED COD FILLETS IN BANANA LEAF Cucumbers, baby shallots, cherry tomatoes and fennel chilli in orange dressing, grilled in a banana leaf | £23.99 |
| STUFFED TANDOORI SQUID Squid stuffed with prawns and fish, cooked in the tandoor | £16.99 |
| SAUNF WAALE SCALLOP Fennel flavoured scallops, pan seared and served topped with Russian Beluga Caviar and dill | £17.99 |
| LABERIYAN Long strips of Wagyu beef marinated with green chillies, roasted peanuts and yogurt with coriander | £35.99 |
| RED KIDNEY BEAN GALOUTI KEBAB Kidney beans kebabs with garam masala, brown onions, saffron and rose water | £15.99 |
| BHARWAN GUCCHI KEBAB Our signature morels mushrooms, stuffed with lentils, cooked on the tawa | £22.99 |
| 'NAMAK MANDI' LAMB CHOPS, FRESH CORIANDER AND MINT SALAD, PICKLED ONIONS Lamb chops marinated in rock salt, ghee, roasted cumin, coriander and dry mango powder | £26.99 |
| BUKHNI KEBABS Fiery lamb mince kebabs from the North-West frontier region, cooked with dry red chilies and mustard oil | £18.99 |
| KESAR KALI MIRCH KA MURG TIKKA Chicken kebabs, flavoured with saffron and black pepper, then cooked in the charcoal grill and served with creamy yoghurt | £16.99 |
| PANEER TIKKA HARI MIRCH Cottage cheese chunk with saffron, stuffed with green chilli paste and cooked in the tandoor | £16.99 |

MAINS

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| SONDHIA Prawns cooked in its own juices with light spices and saffron | £28.99 |
| DEVON CRAB CHILLI FRY Mango kachumber, crab meat with hint of ginger cinnamon, coriander and green chillies | £32.99 |
| BEEF OSSO BUKO NIHARI Spiced slow cooked beef stew, flavoured with 68 botanical spices and herbs | £25.99 |
| NALLI KORMA Slow cooked lamb shank Lucknow style, smoked with cloves, flavoured with saffron and brown onions | £25.99 |
| CHICKEN TIKKA ROULADE WITH MAKHANI SAUCE Sweet and sour sauce with butter and cream, flavoured with dried fenugreek powder | £24.99 |
| DAL MURADABADI Yellow lentils cooked with garlic and fried onions | £16.99 |
| DOVER SOLE BAGA BALCHAO Slow simmered Dover sole fillet in a spicy curry from Baga, Goa's favourite beach | £32.99 |
| KASHMIRI LAMB HARISSA Lamb cooked to mash with saffron and fried onions served with Kashmiri naan | £23.99 |
| KHICHDA Basmati with black lentils, mutton curry, brown onions served with Kashmiri naan, saffron and fennel flavour | £24.99 |
| VEGETABLE TAWA ON THE TABLE Bell peppers, bitter gourd, yogurt marinated lotus stem and spiced okra | £23.99 |
| MY UNCLES COCONUT VEGETABLE STEW Stew with zucchini, carrots, turnips, lotus roots, yam, lime, chilli pickle and pastry | £21.99 |
| PANEER CROQUETTE MAKHANI Sweet and sour sauce with butter and cream, flavoured with dried fenugreek powder | £19.99 |
| 'DUM' MASALA QUAILS WITH QUAIL EGGS Slow stewed quails, flavoured with tomatoes, garlic, yoghurt, mace and cardamom | £25.99 |
| KHATTE BAINGAN Whole chillies and eggplant cooked in spices and tamarind | £17.99 |
| LOBSTER COUNTRY CAPTAIN THERMIDOR Mango kachumber, onion, tomatoes, cumin curry blended with nutmeg flavoured wine sauce with an emmental crust | £59.99 |

SPECIALS

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| DAAB CHINGRI IN COCONUT SHELL Shrimps cooked in coconut shell with fresh coconut milk, flavoured with green chillies and Kasundhi mustard | £39.99 |
| KOTTAYAM MONKFISH CURRY Monkfish cooked Kerala style in a tamarind, fenugreek and chilli spiced coconut curry | £23.99 |

SIDES

TRIO OF BOMBAY PANI • PURIPATIALA SHAHI 'LAHSOONI' CREAMED SPINACH • MAKHANI CUMIN POTATOES
SEASONAL GREEN FOUGATH TEMPERED WITH COCONUT & CURRY LEAF • SPLIT PERSONALTY DAL BOWL
RAW GREEN CRUDITTE SALAD WITH THREE CHUTNEYS • SELECTION OF POPPADUMS WITH THREE CHUTNEYS
VEG BERRY PULAO • GLUTEN FREE MULTI GRAIN ROTI • TANDOORI ROTI • BURRANI RAITA KASHMIRI NAAN
BLUE CHEESE NAAN • TANDOORI ALOO • KULCHA WITH FRENCH PURPLE POTATO

