



MASALCHI

BY ATUL KOCHHAR



THE SPICE MASTER'S STREET FOOD - FROM THE HEART, INTO THE HANDS
Our menu is meant to be for sharing, we recommend 4 -5 dishes between two people.
Dishes are cooked fresh to order and will be served as and when ready.

FOOD MENU

HALF PLATES

ALOO PAPDI CHAAT Spiced Potato with wheat crisps, sweet yoghurt, mint & tamarind chutneys	4.00
PUNJABI SAMOSA CHOLEY Classic Punjabi samosa, spiced chickpeas curry	4.50
SAAG ALOO PYAZI Onion bhaji with spinach & potatoes with raw tamarind chutney	4.50
BUN ALOO TIKKI Crisp patty of potato & lentils with mint chutney & onions	6.00
BUN KEBAB Lamb keema patty with mint chutney & onions	7.00
SHAKARKANDI KI CHAAT Salad of roasted sweet potato with chutneys and pomegranate	4.50
JHAL MURI Puffed rice with mustard oil, chilli & lemon, from the streets of Kolkata	4.50
CHICKPEA SUNDAL Warm salad of chickpeas with green mango and coconut	4.50
CHUKUNDER CHAAP Beetroot & pine nut croquettes with kachumber salad	4.50
CHICKEN 65 - HOTEL BUHARI Crisp chicken tossed with curry leaves and chilli	6.50
AMBASARI JHINGA Spicy & crisp prawns with ajwain, lemon, chilli and onion	6.50

BIRYANI

CHICKEN HYDERABADI BIRYANI Southern Indian flavoured chicken biryani	13.00
GOSHT BIRYANI Boneless lamb cooked with basmati rice flavoured with saffron and spices	14.00
KATHAL MAKHANA BIRYANI Jackfruit and lotus seed biryani	12.00

VEGETABLES & SIDES

ADRABI GOBI	4.50
KHUMB MATAR	4.50
ALOO JEERA	4.50
SMOKED AUBERGINE CHOKHÀ	4.50
PUNJABI CHOLE	4.50
MAA DI DAAL OR PEELI DAAL	4.50
PAPAD AND CHUTNEY	3.00
CUCUMBER RAITA / PLAIN DAHI	2.50
PUNJABI LACHHA PYAAZ	2.00

HANDI, MASALA, KALA

MACHHI MASALA Fish in South Indian spiced sauce with tamarind and coconut	11.00
CHICKEN PEPPER FRY Norwich chicken cooked with chilli, ginger & tellicherry pepper	11.00
CHICKEN MAKHAN PALAK Classic butter chicken with spinach	11.00
MUTTON KEEMA ALOO Lucknow's royal recipe of ground mutton & potatoes	12.00
SUBZ NARIYAL KORMA Chennai style vegetable korma with coconut and curry leaves	8.50
KADHAI PANEER Indian cheese tossed with onions, peppers and freshly ground spices	9.00
SAAG MAKAI Creamed spinach and corn kernels with cumin, chilli and garlic	8.50

GRILLS

MASALCHI HALKA Chicken tikka marinated with cream cheese, yoghurt & cardamom	9.00
MASALCHI TEEKHA Chicken tikka marinated in red chilli paste	9.00
PHALWALA PANEER TIKKA Tandoori grilled Indian cheese, starfruit & apple	8.50
TILWALE TANDOORI ALOO Tandoori potatoes with ginger & sesame marinade	5.00
MIYAJI SHEEKHWALE Family recipe of lamb seekh kebab from Lucknowi household	9.50
LAHORI CHAAPEIN Grilled lamb chops inspired from the street markets of Lahore	13.00
MALVANI RUBIYAN Malwani spiced grilled prawns	12.00

BREAD & RICE

NAAN - PLAIN / BUTTER / GARLIC / CHILLI	3.00
CHEESE & CORIANDER NAAN	3.50
PANEER KULCHA	3.50
TANDOORI ROTI	3.00
LACHHA PARATHA	3.50
BREAD BASKET (ROTI, GARLIC NAAN & CHEESE KULCHA)	8.50
RICE - STEAMED OR JEERA PULAO	3.00

Contains nuts

Spicy

Suitable for Vegetarians

DRINKS MENU

RED WINES

	175ML	250ML	500ML	BOTTLE
TUCUMEN MALBEC Mendoza, Argentina <i>Medium intensity with fruity notes, cherries, plums and blackberries.</i>	7.80	11.60	23.20	29.00
CANTUS RESERVA PINOT NOIR Casablanca, Chile <i>Wild strawberry and raspberry fruits with hints of raspberry and vanilla.</i>	7.40	11.20	22.40	28.00
TONDELUNA TINTO JOVEN RIOJA Rioja, Spain <i>A fruity uncooked wine with liquorice flavours of Tempranillo. Bright cherry and red fruits with a soft, long finish.</i>	7.80	11.60	23.20	29.00
LES TERRASSES MERLOT/SYRAH Ardeche, France <i>A beautiful ruby red colour, it offers fruity aromas such as strawberry and raspberry.</i>	7.20	10.40	20.80	26.00
MALATINSZKY KÚRIA, HUNGARY Atul Kochhar Reserve <i>It is a balanced, fruity, and of a highly drinkable nature. Cabernet franc gives the base which is enhanced by the character of cabernet sauvignon and framed by merlot</i>	7.80	11.60	23.20	29.00
PAPA FIGOS, DOURO Vinto Tinto, Portugal <i>Deep ruby red colour and with a very intense aroma, dominated by floral notes of basil and rock rose, light menthol tones and notes of red fruits and apricot.</i>	-	-	-	31.00
WOOLPUNDA SHIRAZ South Australia, Australia <i>Full bodied with ripe cassis and plum aromas, accompanied by spices and subtle oak.</i>	-	-	-	32.00
CHATEAU HAUT-GUIRAUD, MERLOT Cabernet Sauvignon, France <i>This wine is rich in tannins, elegant & lasts for long in the mouth.</i>	-	-	-	36.00
FLEURIE 'LA MADONE' Beaujolais, France <i>For a 'light' wine the palate is intense and forthright with notes of ripe cherry and red fruit. The finish is delightfully round and supple with good concentration.</i>	-	-	-	40.00

WHITE WINES

	175ML	250ML	500ML	BOTTLE
WOOLPUNDA CHARDONNAY South Australia, Australia <i>Medium bodied, a complex and mouth filling palate with a lingering finish. Fragrant tones of peach and guava.</i>	8.00	12.00	24.00	30.00
PINOT GRIGIO SERAROSSA Veneto, Italy <i>Fresh and floral with delicate aromas of pear, lemon and lime.</i>	6.80	9.60	19.20	24.00
CANTUS SAUVIGNON BLANC Central Valley, Chile <i>An intense, expensive citrus nose and wonderful fruit balanced with delicat herbaceous notes.</i>	7.20	10.40	20.80	26.00
SAUVIGNON BLANC Atul Kochhar Reserve, Hungary <i>Medium bodied and full-flavoured. Perfect for spicy dishes.</i>	7.40	11.20	22.40	28.00
GAVI, PODERI DELLA COLLINETTA Piedmonte, Italy <i>A bouquet of floral overtones and hints of pineapple, apricot and peach; a pleasingly fresh finish with marked apple characteristics.</i>	-	-	-	36.00
AMA VIDA ALBARINO Rias Baixas, Spain <i>Bright golden yellow in colour with delicate honey and floral hints. Plenty of peachy fruit balanced with lemon and orange blossom to enhance freshness, a rich lengthy finish.</i>	-	-	-	34.00
SOLAS VIOGNIER Languedoc, France <i>Well balanced with medium body. Aromas of stone fruits with hints of almond and honeysuckle and characteristic fruit flavours of apricot and peach.</i>	-	-	-	35.00
PICPOUL DE PINET 'LA SAUTERELLE' Languedoc, France <i>Gentle and refreshing with an elegant note of citrus and stone fruit and a palate of green apple crispness.</i>	-	-	-	32.00

ROSE WINES

	175ML	250ML	500ML	BOTTLE
PINOT GRIGIO BLUSH/ROSE SERAROSSA Veneto, Italy <i>Delicate aromas of strawberry, raspberry and citrus.</i>	5.70	8.40	16.80	24.00
SANCERRE ROSE Domaine Les Chaumes, Pouillz Sur Loire <i>Dry and fresh with lovely finess. Goes well with tandori chicken and curried tandoori.</i>	-	-	-	36.00

SPARKLING WINE

	125ML	BOTTLE
PROSECCO SUPERIORE Atul's Signature, Italy	6.50	29.00
ATUL KOCHHAR Blanc de Blanc, Champagne	12	55.00
Tribaut Brut, Schloesser, France	-	60.00
Tribaut Brut Rose, Schloesser, France	-	65.00

All wines by glass are available in 125ml

@CKTAILS

ALL 9.50

- DISCOVERY**
Beefeater's pink gin, grapefruit tonic, grapefruit bitters
- HERBAL HARMONY**
Himalayan dry gin, Indian tonic, orange bitters
- KIWI MOJITO**
White bacardi, fresh kiwi fruit, mint leaves, fiery ginger beer
- OLYMPIC WAY**
Tequila, cointreau, spiced tamarind pulp
- PEACH BELLINI**
Schnapps, peach purée, champagne
- IRISH OLD FASHIONED**
Jameson, sugar cube, angostura bitters, orange peel
- PINEAPPLE JALAPENO MARGARITA**
Tequila, triple sec, pineapple chunk & juice, ground black pepper
- ESPRESSO MARTINI**
Absolut vanilla vodka, kahlua, a shot of espresso
- MASALCHI'S MARTINI**
Absolut Vodka, lemongrass, elderflower cordial, raspberry puree
- ATUL'S FAVOURITE MARTINI**
Vodka, passion fruit chutney, passion fruit juice
- CHAMPAGNE COCKTAIL**
Cognac, champagne, sugar cube, angostura bitters

NON ALCOHOLIC DRINKS

ALL 5.50

- NIMBOO SODA**
sweet / salted
- LASSI**
mango / sweet / salted / pineapple & coconut
- BERRY DELIGHT**
- CHILLI MANGO VIRGIN MOJITO**
- KAALA KHATTA**

BEERS/CIDER

	PINT	HALF	BOTTLE
COBRA BEER Draught 4.3% alc	6.50	4.00	
MALABAR Draught 4.7% alc	6.50	4.00	
COBRA BEER 660ml 4.5% alc			7.50
KING COBRA 375ml 5.2% alc			7.00
KOPPABERG Strawberry and lime			5.50
ZERO ALCOHOL BEER			3.50

SOFT DRINKS

COKE / DIET COKE / SPRITE	3.25
FRUIT JUICES Apple / orange / pineapple / cranberry tomato / passion fruit	2.50
STILL / SPARKLING WATER	2.00