

Starters (served with Salad)

Vegetarian

Onion Bhaji	3.50
Vegetable Samosa	3.60
Aubergine & Cucumber Puri	3.95
Aubergine & cucumber Bhuna with a deep fried bread.	
Palak Paneer Ka Milan	3.95
Cubes of Indian cottage cheese with spinach	
Hara Bhara Kebab	3.95
Kebab made with spinach, peas, and paneer.	
Channa Puri	3.95
Spicy chick pea bhuna with a deep fried bread	
Paneer Tikka	3.85
Cubes of Indian cottage cheese marinated in yogurt and herbs, cooked in Tandoor.	
Garlic Mushroom Puri	3.95
Spicy Garlic Mushroom with a deep fried bread.	
Seafood	
Machli Biraan	4.95
Pangash fish lightly spiced, pan fried to perfection	
King Prawn Puri	5.50
Spicy Bhuna prawns and a deep fried bread.	
Prawn Puri	4.30
Spicy Bhuna prawns and a deep fried bread.	
King Prawn Butterfly	5.25
Prawn Cocktail	4.10
Fish Tikka	4.10
Pangash fish Marinated in Tikka Marinade & cooked in the tandoor.	

Soup

Mullaghtawny	£3.50
Spinach & Dhall	£3.50
Lemon Grass Chicken or Prawn	£4.20

Non Vegetarian

Seek Kebab	3.70
Mince meat, spiced & grilled in the Tandoori oven.	
Shami Kebab	3.70
Mince meat mixed with lentils, spiced and fried.	
Meat Samosa	3.70
Tandoori Chicken	3.90
Quarter of a spring chicken marinated in yogurt, herbs and spices, cooked in Tandoor.	
Chicken Tikka	3.90
Chicken pieces marinated in yogurt and herbs.	
Chicken Chilli	3.90
Lightly spiced battered chicken pieces cooked with onion, green chilli, green pepper & tomatoes.	
Chicken Pakora	3.90
Deep fried spicy buttered pieces of chicken.	
Lamb Tikka	4.10
Pieces of lamb marinated in yogurt and herbs.	
Lamb Chop Tikka	4.55
Lamb chops marinated in yogurt with herbs .	
Mixed Tikka	4.90
Consists of 2 pieces of Lamb Tikka, 2 Chicken Tikka, 1 Lamb Chop and 1 Seek Kebab.	
Chicken Puri	4.30
Spicy Bhuna chicken with a deep fried bread.	

Banquet Starters for 2 Persons

Non-Vegetarian: Chicken Tikka, Lamb Tikka, Lamb Chop Tikka, Chicken Puri 8.60

Vegetarian: Onion Bhaji, Vegetable Samosa, Aubergine & Cucumber Puri 8.25

Tandoori Sizzlers

Tandoori Mix	10.50
Tandoori Chicken, Chicken & Lamb Tikka, Seek Kebab, Onion Bhaji. Served with curry sauce & salad.	
Tandoori Chicken	8.95
Two pieces of Tandoori Chicken served with salad and curry sauce.	
Chicken Tikka	8.95
Lamb Tikka	9.25
Large portion of chicken or lamb tikka served with salad and curry sauce.	
Paneer Tikka	8.95
Indian cottage cheese marinated with spices, cooked in the tandoor, served with salad & curry sauce.	
Fish Sizzler	10.55
Fish marinated in yoghurt with herbs & selected spices. Cooked in the tandoor.	
Lamb Chop Sizzler	9.85
Lamb Chops marinated in yoghurt with herbs & selected spices. Cooked in the tandoor.	
Tandoori King Prawns	12.95
Tandoori King Prawns, cooked in Tandoor. Served with Curry Sauce and Salad.	
Tandoori King Prawns Sashlick	13.95
Tandoori King Prawns served with grilled tomato, capsicum and onions.	
Lamb or Chicken Sashlick	10.55
Lamb or Chicken Tikka served with a grilled tomato, capsicum and onions.	

Signature Dishes

Chapli Mumtazee	10.95
One of the favourite dish of the mughal Emperor Shahjahan & his wife Mumtaj. Chushed chicken breast kebabs cooked with a special sauce.	
Hyderabadi	Lamb 10.50 Chicken 10.20
A mouth watering dish of Hyderabad cooked with Chef's secret spices, special herbs with an authentic taste.	
Nagpur	Lamb 10.50 Chicken 10.20
Cooked with Bengali hot Naga chilli, in a traditional Bengali style hot sauce.	
Shaahi Chicken	10.50
Cooked with Chef's secret spices & herbs with an authentic taste.	
Chicken Makhanwala (n)	10.50
A very famous tasty dish full of flavour, cooked with fresh low fat cream and original Indian butter is used in making this dish.	
Makmali Fish with Spinach	10.50
Pangash Fish lightly spiced in a delicate batter cooked with spinach.	
Aubergine and Paneer	9.20
Mouthwatering dish created using medium herbs and spices.	
Balti Exotica (n)	10.95
Combination of meat, chicken, prawns & king prawns cooked with selective aromatic spices, fresh coriander & tomatoes.	
Nawabi	10.50
Marinated chicken & lamb fillets freshly cooked in a sweet sauce with spices, onions, green peppers, fresh green chillis & coriander.	
Machli Special	12.50
Mixture of king prawns, prawns & boneless Pangash fish cooked with selected herbs & spices to a very special recipe.	
Machli Roshuni	10.25
Pangash Fish cooked with chopped garlic, fried onions, herbs & spices.	
Akbari Chicken or Lamb Tikka	9.55
Marinated chicken or lamb fillets cooked in the tandoor & then cooked with mushrooms in a sweet lightly spiced mango sauce.	
Chef's Recommendations	
Chicken or Lamb Tikka Massala (n)	9.20
Choice of Lamb or Chicken diced & cooked in curry and spicy Tandoori sauce.	
King Prawn Tandoori Massala (n)	13.50
Tandoori King Prawn cooked in curry and spiced Tandoori sauce.	
Paneer Tikka Massala (n)	9.20
Indian cottage cheese cooked in a spicy tandoori sauce.	
Passanda (Lamb or Chicken) (n)	9.20
Breast of chicken or lamb pieces cooked in rich almond sauce, garnished with coriander.	
Paneer Pasanda (n)	9.20
Cottage cheese cooked in rich almond sauce, garnished with coriander.	
King Prawn Pasanda (n)	12.95
Cooked in rich almond sauce, garnished with coriander & nuts	
Chicken or Lamb Saag	9.20
Chicken or lamb cooked with spinach , herbs & spices.	
Keema Matter	9.20
Minced lamb cooked with peas, herbs & spices.	
Saag Paneer	9.20
Cottage cheese cooked with spinach in a medium sauce with onions, tomato & fresh herbs.	
Chicken or Lamb Samber	9.20
Hot and Sour dish cooked with lemon juice and lentils.	
Methi Chicken or Lamb	9.45
Cooked with fenugreek, onion, green pepper, fresh tomato, garlic, herbs & spices.	

Muglai Chicken or Lamb	9.45
A favourite of the Moghul Emperors, cooked with specially selected herbs and mild spices, along with egg.	
Roshuni Chicken or Lamb	9.45
Cooked with freshly chopped garlic, fried onion, herbs and spices.	
Achari Chicken or Lamb	9.45
Cooked with home made pickles, herbs & spices to create a hot and sour taste.	
Podina Chicken or Lamb	9.45
Slightly hot dish cooked with garlic, onion, tomato, fresh cream and garden mint.	
Sorisa Chicken or Lamb	9.45
Cooked with mustard, onion, green pepper, fresh tomato, garlic, herbs & spices	

Traditional Favourites

Balti (n)

Exotic dish cooked with selected aromatic spices, coriander & tomatoes.

Jalfraizi

Mouth watering dish garnished with shredded capsicum, green chilli and fresh ginger.

Karahi

Cooked with tomatoes, green chillies and herbs, and are specially prepared. Served sizzling in a karahi.

Chicken or Lamb	9.20	Prawns	9.65
Lamb or Chicken Tikka	9.55	Vegetable	8.25
King Prawns	12.95	Paneer	9.20
Fish	9.65	Mix (Chicken,Lamb,Prawn,King Prawn)	11.20



Bhuna

Spices & tomatoes, fried & cooked together to provide a dish of medium strength.

Korma (n)

A preparation of mild spices cooked with coconut milk and cream.

Rogan Josh

Cooked with pimentos, tomatoes and fried onions.

Madras

Sauce of hot strength.

Vindaloo

Sauce of extra hot strength.

Dupiaza

A very rich preparation similar to Bhuna style with fried onions.

Dansak

Like the Korma tending to mildness, yet deriving a piquant richness from a sauce, cooked with pineapple and cream

Chicken	7.95	Lamb	8.15
Prawn	8.15	Vegetable	7.75
Chicken or Lamb Tikka	8.75	Keema	8.15
Fish	8.75	King Prawn	11.95

(n) Nuts, Medium Hot Very Hot

Biriani 🍛

Prepared with onions, sultanas and almonds. Served with vegetable sauce.
The biriani is garnished with an omelette.

Chicken (n)	9.55
Lamb (n)	9.75
Chicken Tikka (n)	10.55
Lamb Tikka (n)	10.75
Prawn (n)	9.75
Vegetable (n)	8.75
Special Biriani (n)	11.25
King Prawn (n)	13.25

Vegetarian 🍛

These dishes are available as main courses at £7.75

Aloo Matar (Peas & Potato)	3.95
Aloo Palak (Potato & Spinach)	3.95
Aloo Gobi (Potato & Cauliflower)	3.95
Aloo Chana (Potato & Chick Peas)	3.95
Bindi (Okra)	3.95
Mixed Vegetable	3.95
Mushroom	3.95
Tarka Dhal (Lentils)	3.95
Bombay Aloo	3.95
Brinjal Bhajee	3.95



Sundries

Pilau Rice (100% Basmati)	2.60	Peshwari Naan (n)	2.80
Boiled Rice	2.40	Paratha	2.90
Mushroom Fried Rice	3.10	Stuffed Paratha	3.20
Onion Fried Rice	3.10	Chapati	1.40
Egg Fried Rice	3.10	Chips	1.95
Vegetable Rice	3.10	Pappadum	0.65
Keema Rice	3.50	Spicy Pappadum	0.70
Naan	2.50	Chutney Tray	1.95
Cheese Naan	2.80	Curry Sauce (any)	3.40
Keema Naan	2.80	Green Salad	2.00
Garlic Naan	2.80	Raita	1.95

EARLY BIRD SPECIAL

Monday to Friday 5.00pm - 7.00pm

MENU A £8.95

STARTER

Pappadum with Chutney Tray

MAIN MEAL

Choose one from the following

Chicken, Lamb or Vegetable

Bhuna, Rogan Josh, Korma, Tikka Masalla, Balti
Served with Pilau Rice or Naan Bread



MENU B £10.95

Choose one starter & one main from the following

STARTERS

(Served with Salad)

Onion Bhaji, Chicken Tikka, Aubergine & Cucumber Puri
Vegetable Samosa, Sheek Kebab

MAIN MEAL

Chicken, Lamb or Vegetable

Bhuna, Rogan Josh, Korma, Tikka Masalla, Balti
Served with Pilau Rice or Naan Bread

COFFEE & MINTS

HAVING A PARTY?

Our separate V.I.P. Function Room is FREE of charge and can be used to provide the ideal venue for that Special Occasion.

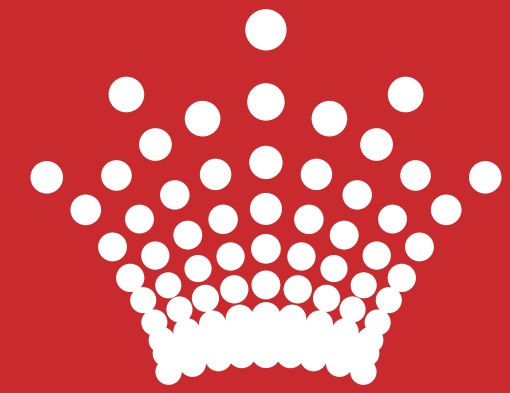
Bespoke Menus can be tailor-made to suit the occasion and your budget.

Please enquire with the Manager.

TAKE AWAY SERVICE ALSO AVAILABLE



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FOOD ALLERGIES & INTOLERANCES

Please speak to our staff about the ingredients, in your meal when making your order.