

“FROM MUMBAI TO YORK”

Welcoming everyone and focusing on bringing people together over food and drink, in a cosy and friendly atmosphere. Super quality naturally cooked Indian food excellently prepared by chef & patron

Arvind Mamgain from Bombay - serving York since 2015.

A local, independent business which has been awarded the Service of Excellence Award for the past seven years.

लाइवा लाइवा

The Indian Street Kitchen

ALLERGY INFORMATION

None of our dishes contain nuts.
All curries and grills are Gluten Free

V Vegetarian

VG Vegan

GF Gluten Free

DF Dairy Free

OA Option Available

Please tell a member of staff if you have any specific food allergies or dietary requirements

EXPRESS LUNCH until 3pm

Thali 12.50

Veg snack, salad, poppadum, channa dal, Bombay aloo, rice, naan and any curry of your choice

Masala Dosa (GFVG) 9.50

Rice & Lentil crepe with masala potato filling

Curry Bowl 8.50

Rice or naan, or flavoured naan (+1.00) and any curry of your choice

AT LUNCH & LATER

Satisfying dishes or feasts to share at anytime of day

Idly (GFVG) 6.20

Steamed cooked fluffy and soft rice and lentil dumplings

Cholley Bhatura (VG) 8.50

Soft and fluffy-fried puffed bread served with spicy tangy chick pea curry

Keema Pav 7.50

Succulent ground lamb, ginger, cumin, cloves, cinnamon, nutmeg simmered for hours with hot buttered bun

Pau Bhaji (VG) 8.50

No food is more Mumbai - mash vegetable with hot buttered bun

Vada Pav (VG) 5.50

Mumbai all time favourite. Hot potato vada, crunchy titbits and chutney, tucked inside a soft bun

Medu Vada (GFVG) 6.20

Savoury lentil doughnuts made with black grams

NAAN ROLLS & BOWLS

NAAN ROLLS

Our Naan rolls are filled with gem lettuce, Asian slaw, tomato chilli jam, mint chutney, cream cheese and a filling of your choice

Paneer Tikka 6.50

Chicken Tikka 7.50

BALANCED BOWLS

A salad base of baby gem lettuce, red peppers, cucumber, Asian slaw, spring onion & red chilli, tossed in tamarind vinaigrette and topped with your choice of

Chicken Breast Tikka 10.50

Salmon Tikka 12.50

Paneer Tikka 9.50

SMALL PLATES

Onion Bhaji (VG GF DF) 4.20

The famous spicy, crispy Indian fritters made with onions and gram flour

Yoghurt Chaat Boom (VG OA) 4.90

Crispy bread puffs filled with a mixture of chickpeas, tamarind chutney, chilly, sweet yoghurt, chaat masala, potatoes and onion

Ragha Pethis (VG OA) V 5.90

Vegetable and potato Pattie served on a bed of spiced chickpea masala, topped with tamarind chutney, sweet yoghurt and mint chutney

Punjabi Samosa Chatt (VG OA) 5.50

An amazingly delicious chaat

Prawn Koliwada (DF) 7.50

Mumbai fishermen recipe. Crispy tiger prawn with chutney dipping

Chicken Pakora (DF) 4.90

Tender, bite sized fried chicken pieces with garlic, ginger, coriander and fennel seeds

Mumbai Fish Fry (GF DF) 5.90

This finger-licking delight is very popular in the food joints of Mumbai

Cauli 65 (VG GF) 4.20

A sweet spicy and crispy South Indian cauliflower dish

GRILLS

Tandoor charcoal-grilled and fresh to order, something for everyone, perfect for the sharers and explorers

Murgh Malai Tikka (GF) 7.90

Chicken thigh boneless with garlic, ginger, cheese and cream. Still slightly pink when fully cooked

Mint Coriander Tikka (GF) 7.90

Chicken breast, yoghurt, mint leaves and spices

Tandoori Prawns (GF) 7.90

Tiger prawns marinated with ginger, paprika, yoghurt, nigella seeds and carom seeds

Achari Paneer Tikka (V GF) 6.90

Made from chunks of paneer marinated in spices and grilled in a tandoor

Lamb Chops (GF) 7.90

Marinated in garlic, ginger, beetroot and spices

Tandoori Mix Grill (GF) 12.90

Malai tikka, mint tikka, seekh kebab, lamb chop

Salmon Tikka (GF) 9.50



BIRYANI

Slow-cooked, layered aromatic rice preparation served with raita

Chicken Biryani 10.20

Chicken, Ginger, garlic, mint, coriander and rice cooked together. Tempting and flavoured pot with cranberries, sultanas

Jackfruit Biryani 10.20

Savoury backfiring and saffron rice, cooked with fresh herbs, cranberries and sultanas

CURRIES - VEGAN SELECTION

Railway Potato Curry (GF) 8.90

Mild potato curry traditionally served on the railways of India

Kadai Cholley (GF) 8.90

Tea marinated chickpeas slowly simmered with onion, tomato and spices

Chana Dal (GF) 8.90

This yellow lentil dish is cooked with mustard and curry leaves to leave sweet and nutty taste

Baingan Bharta (GF) 8.90

A Punjab delight of smoked aubergine cooked with simple spices and herbs

SIDES

Raita (V) 1.90 • Kachumber Salad (VG GF DF) 2.95

Masala Chunky Chips (VG GF DF) 2.90 • Bombay Aloo (VG GF DF) 5.60 • Aloo Gobi (VG GF DF) 6.20

SWEET TREATS

Ice cream 2.90 A selection of local ice creams • Mango Kulfi 3.90 (V) Traditional Indian eggless ice cream

Gulab Jamun 3.70 (V) Spongy milky balls soaked in sugar syrup • Chocolate Fudge Cake 4.20

Carrot Cake 4.20

TRADITIONAL CURRIES करियाँ

Other traditional curries ALSO available, just ask:

Jalfrazi, Madras, Balti, Karahi, Korma etc.

HOUSE CURRIES

Saag Paneer (V GF) (MUTTER OA) 8.90

Spinach and paneer spiced with mustard seeds, cumin, garlic and fenugreek leaves

Chicken Tikka Masala (GF) 9.90

(Paneer, Tandoori Butter Chicken, OA)

Our own version of this uses the authentic silky tomato sauce, ginger, honey and fenugreek leaves

Pork Belly Vindaloo (GF DF) 9.90

Bursting with flavours and aromas. Spiced with black pepper and sweetened with jaggary

Keema Matar (GF DF) 9.90

Succulent ground lamb, ginger, cumin, cloves, cinnamon, nutmeg simmered for hours

Panjabi Lamb (GF DF) (ROGAN JOSH OA) 11.90

Aromatic Slow cooked lamb with ginger, garlic and house spices

Prawn or Fish Curry (GF DF) 11.90

Tasty coconut, tamarind and tomato curry from western coast of Konkan

BREAD and RICE

All breads are made by hand & freshly baked in Tandoor

Steam Basmati Rice (VG GF) 2.70

Mushroom Rice (VG GF) 3.90

Keema Rice (GF) 4.20

Pilau Rice (VG GF) 2.90

Garlic or Peshwari Naan (VG) 2.70

Plain Naan (VG) 2.20

Yorkshire Cheese Naan 3.20

Keema Naan 3.20

Tandoori Roti (VG) 2.70

रोटी और चावल

खाने के साथ



COCKTAILS

BLUE BOMBAY

Rum based coconut, pineapple and guava cocktail with touch of lime and blue curacao. A taste of paradise!

CLASSIC MOJITO

Classic, Superior White Rum with fresh mint leaves, sugar, lime juice and soda. Or try with STRAWBERRY, RASPBERRY
It was Ernest Hemingway's favourite drink for a reason.

PINA COLADA

Superior White rum with mixed cream, coconut and pineapple juice. Pina colada has been the national drink of Puerto Rico since 1978. Perfect for a party mood!

SEX ON THE BEACH

A Sex on the Beach is a sophisticated Cocktail containing vodka, peach schnapps, orange juice and cranberry juice. It reminds you of the passion of summer nights on a beach.

SILK INVITATION

Coffee Liqueur, Hazelnut Liqueur with mixed cream and coconut syrup painted with Chocolate. A harmonious drink with a silky delivery that will simply carry you away.

ZHAK-AAS TROPICAL

Melon liqueur, coconut liqueur, peach schnapps, vodka orange and cranberry juice. Dream away!

GS KAMASUTRA - Signature Cocktail

Vodka, Passoa Liqueur, Raspberry Liqueur with raspberry pure, lime juice. Created by GS. An exclusive cocktail that you can only drink here, because you deserve something special today!

PORN STAR MARTINI

Vanilla Vodka and Passoa Liqueur with lime juice and pineapple juice, Passion fruit puree. Served with a shot of prosecco. Treat yourself with sweet pleasure!

MANGO MARTINI

Vodka, mango and passion fruit liqueur mixed with lime juice and touch of pineapple juice and grenadine.

SPIRITS

Price includes mixer

BOMBAY SAPPHIRE 47%	25ml single 6.00 double 10.00
GORDONS GIN 37.5%	25ml single 6.00 double 10.00
YORK GIN ROMAN FRUIT 42.5%	25ml single 6.00 double 10.00
YORK GIN CLASSIC 42.5%	25ml single 6.00 double 10.00

BACARDI WHITE RUM

3.50

SAILOR JERRY'S SPICED RUM

4.20

SMIRNOFF VODKA

3.50

JAMESONS WHISKEY

3.80

JACK DANIELS

3.90

WINE

7.25

WHITE

175MI

250MI

BOTTLE

Luna Azul Sauvignon Blanc - Chile 6.50 7.20 19.90

Expect a burst of passion fruit and guava from this delightful Sauvignon Blanc. A simple lifted floral finish that is clean on the palate.

7.25

Farfalla Pinot Grigio - Italy 6.50 7.25 19.90

Clean, simple, fresh apple and pear flavours. Easy drinking. Great for any occasion. SWA Commended.

7.25

Illusion Chenin Blanc - South Africa 22.00

Green apples and peach aromas jump out of the glass, this Chenin is floral and fun with the perfect balance of sweetness and acidity! SWA Commended.

7.25

Akarana Sauvignon Blanc - New Zealand 24.00

Intense tropical fruit and passionfruit aromas which gives this wine a lifted bouquet which is reflected on the palate. An appealing full flavoured style with length and crispness on the finish.

7.25

ROSÉ

Central Monte Merlot Rose - Chile 6.50 7.25 19.90

Flowery perfumes on the nose with a balanced soft palate of redcurrants and cherries.

7.25

RED

Central Monte Merlot - Chile 6.50 7.25 19.90

A beautiful bouquet of black cherries and red summer fruits. Soft tannins on the palate make for a very smooth and balanced wine.

7.25

Inkosi Shiraz - South Africa 22.00

Dark cherry colour with aromas of plum and smoky black pepper giving way to a lush ripe black fruit palate. SWA Commended.

7.25

Club de Campo Malbec - Argentina 24.00

A beautiful bouquet of black cherries and red summer fruits. Soft tannins on the palate make for a very smooth and balanced wine.

7.25

ITALIAN PROSECCO

Famiglia Botter D.O.C Extra Dry 20cl 7.50

Delicious floral and delicate flavours, with a fine mousse.

Famiglia Botter Rosé D.O.C Extra Dry 26.00

Fine bright perlage, light rose colour. Delicate and complex bouquet with fruity notes of peach, green apple and lemon.



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BEER & CIDER

MINSTER ALE 4.2% 500ml 4.70

Local golden ale and a beautifully full hop palate

YORKSHIRE TERRIER ALE 4.2% 500ml 4.70

Local multi-award winning single hop premium golden ale

MONGOZO MANGO BEER 4.8% (VG) 330ml 5.20

Refreshingly fruity and perfect for combining with exotic dishes

PEACOCK MANGO & LIME CIDER 4.0% (VG GF) 500ml 5.20

Brilliant blend of culinary and traditional bittersweet cider apples.

KOPPARBERG MIX FRUIT 4.0% 500ml 4.70

JAIPUR 5.9% 330ml 4.70

Bursting with powerful citrus fruit flavours, remarkably smooth finish.

KINGFISHER 4.8% 330ml 4.20

Mild and malty, easy drinking lager

TINY REBEL CLWD TROPICAL 5.5% 330ml 4.70

A fruit explosion of pineapple, peach, mango and passion fruit

DRAUGHT BEER

COBRA 4.3% (VG) half pint 3.25 pint 5.50

SOFT DRINKS

COKE/DIET COKE 330ml 2.70

Limonay LEMONADE 2.70

JUICE Apple, orange or pineapple 2.90

BOTTLED WATER Still or Sparkling 330ml 2.00

MANGO LASSI 3.60

Sweet and rich mango lassi made with yoghurt, sugar and a dash of cardamom

FRESH NIMBU SODA 4.20

GINGERELLA 330ml 3.25

J20 275ml 2.50

TONIC WATER 2.80

HOT DRINKS

MASALA CHAI TEA 2.90

A flavoured tea with aromatic Indian spices and herbs

SPECIALIST COFFEE

SINGLE Espresso 2.50

DOUBLE Espresso 2.90

Cappuccino • Cafe latte • Flat white 3.50