



Tandoori Selection

accompanied with side salad and mint sauce

- Chicken Tikka** Marinated chicken pieces grilled to a golden colour in the tandoor. **£6.95**
- Lamb Tikka** Succulent cubes of marinated lamb barbecued on skewers in the tandoor. **£7.25**
- Tandoori King Prawns** King prawns marinated then cooked in the tandoor. **£9.95**
- Chicken Shashlik** Chicken tikka grilled in the tandoor with onions, peppers and tomatoes. **£7.25**
- Haash Shashlik** Duck pieces grilled in the tandoor with capsicum, tomato and onions. **£7.95**
- Tandoori Salmon** Salmon matured in a spicy marinade then barbecued in the tandoor. **£7.95**
- Tandoori Combination with Naan Bread** Variety of succulent chicken, lamb and seafood. **£9.95**

Rice Selection

- Steamed Rice** Aromatic steamed Basmati rice. **£1.95**
- Pilau Rice** Basmati rice cooked and perfumed with saffron and cardamom. **£2.25**
- Fried Rice** Steamed rice pan-fried with onions. **£2.50**
- Mushroom Pilau Rice** Pilau rice pan-fried with fresh mushrooms and onions. **£2.75**
- Keema Pilau Rice** Pilau rice pan-fried with minced lamb and onions. **£2.95**
- Vegetable Pilau Rice** Pilau rice pan-fried with fresh vegetables and onions. **£2.50**
- Egg Fried Rice** Steamed rice pan-fried with onions and scrambled eggs. **£2.50**
- Spinach Fried Rice** Steamed rice pan-fried with fresh spinach and onions. **£2.50**
- Shahi Pilau Rice** Mix of cashew nuts, sultanas, almonds, cream and pilau rice. **£2.50**

Bread Selection

- Traditional Naan** Indian bread freshly baked in the Tandoor. **£1.95**
- Keema Naan** Naan bread filled with fresh minced lamb. **£2.50**
- Peshwari Naan** Naan bread stuffed with dried fruits and nuts. **£2.25**
- Garlic & Coriander Naan** Naan bread dressed with garlic and coriander. **£2.25**
- Chilli & Cheese Naan** Naan bread dressed with fresh chillies and cheese. **£2.25**
- Onion Kulcha** Naan bread stuffed with fresh onions. **£2.25**
- Vegetable Kulcha** Naan bread stuffed with fresh mixed vegetables. **£2.25**
- Paratha** Traditional pan-baked Indian bread. **£2.25**
- Stuffed Paratha** Paratha stuffed with fresh mixed vegetables. **£2.50**
- Tandoori Roti** Wheat flour bread baked in the tandoor. **£1.75**
- Chapatti** Thin pancake-like bread baked on a tawa (griddle). **£1.25**

Accompaniment Selection

- Poppadom** served with chutney and pickles **£0.75**
- Spiced Poppadom** served with chutney and pickles **£0.75**
- Green Salad** **£1.50**
- Plain Raitha** **£0.75**
- Cucumber Raitha** **£0.95**
- Chips** **£1.25**
- Paprika Chips** **£1.50**
- Fried Mushrooms** **£1.25**
- Curry Sauce** **£1.25**
- Chutney & Pickles** (each) **£0.30**

HAPPY HOURS MENU

available all evening Mondays and Tuesdays,
and till 7.30pm every other evening, dining-in only

Savouries Poppadoms

served with mango chutney, mint sauce, chilli sauce and spiced onions.

Choice of Appetizer

- Sheekh Kebab - Lamb Tikka - Aloo Mattar Tikki (v)
- Chicken Tikka - Vegetable Samosa (v) - Fish Amritsari
- Paneer Tikka (v) - Onion Bhaji (v) - Prawn Cocktail
- Chicken Wrap - Soup of the Day - Chicken Pakora

Choice of Main Course

the following dishes are available with
Chicken, Lamb, Prawns or Mixed Vegetable

- Jalfrezi - Balti - Rogan Josh
- Korma - Saagwala - Karahi
- Madras - Bhuna - North Indian Garlic Chilli
- Pathia - Dhansak - Dupiaza

Pilau Rice or Traditonal Naan

3 courses for only £9.95

OPENING TIMES

5.30pm till 11.30pm (Sun - Thu)
5.30pm till midnight (Fri & Sat)
7 days a week
including Bank Holidays

ALLERGY NOTE

All our food is freshly cooked
and may contain traces of nuts,
gluten and dairy products.
Please ask for further details.

We no longer accept cheques for payment.
We do however accept the following credit and debit cards.



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masala lounge
INDIAN RESTAURANT



avant garde Indian cuisine

HOME DINING MENU



BOOK NOW FOR CHRISTMAS

3-5 Castle Street, Rugby, Warwickshire, CV21 2TP

FREE DELIVERY

within a 3 mile radius on orders over £15

01788 542 326

www.masalalounge.co.uk

10% DISCOUNT

on collections from the restaurant

Avant Garde Appetizers

Chicken & Red Pepper Samosa	Filled pastries served with a masala of chick-peas.	£3.50
Spicy Chicken Wings	Wings marinated then cooked in cornflour, herbs and spices.	£3.50
Haash Shashlik	Marinated duck pieces grilled in the tandoor with peppers and tomatoes.	£3.95
Aloo Roshun aur Mushrooms (v)	Spiced potato balls with mushrooms in garlic butter.	£3.25
Mirchi Seabass	Fillet of Seabass marinated with herbs and spices before being pan-fried.	£3.95
Garlic King Prawns	King prawns prepared in the Chef's special garlic and wine sauce.	£5.50
Paneer Tikka (v)	Indian cottage cheese wrapped in batter and then grilled.	£3.25
Fish Amritsari	Fish in a gram flour batter and fried to a rich golden colour.	£3.75
Thai Fish Cakes	Fish cakes flavoured in a spicy batter before being shallow fried.	£3.75
Chicken Wrap	Chicken cooked with spices then wrapped inside a chappati bread.	£3.50
Machli Tikka	Salmon matured in a spicy marinade, then roasted in the tandoor.	£3.95
Roshun Mussels	Mussels in a creamy garlic and wine sauce, served with a baby naan bread.	£3.95
Vegetarian Thali (v)	Exquisite vegetable appetizers to tantalize the taste buds.	£4.50
Connoisseur's Thali	A selection of chicken, meat and duck appetizers.	£5.50
Seafood Thali	A delectable offering of fish and king prawn entrees.	£6.50
Tandoori Sizzler for two	Assortment of meat and seafood (not available for takeaway).	N/A

Traditional Appetizers

Sheekh Kebab	Skewer of finely minced lamb, slightly spiced, then grilled in the tandoor.	£3.50
Onion Bhaji (v)	Famous snack of crisp onions deep-fried in a coating of gram flour batter.	£3.25
Jingha Tinkha	Marinated king prawns deep-fried with breadcrumbs and sesame seeds.	£5.50
Chicken Tikka	Chicken pieces marinated with yoghurt then roasted in the tandoor.	£3.50
Lamb Tikka	Cubes of lamb flavoured with Kashmiri shahi jeera, then grilled in the Tandoor.	£3.75
Aloo Mattar Tikki (v)	Shallow fried potato cakes with peas, herbs and spices	£3.25
Lamb Chop Masala	Tender lamb chops on-the-bone barbecued with delicate spices.	£3.75
Prawn Cocktail	Peeled prawns mixed with salad and then dressed with a cocktail sauce.	£3.50
Vegetable Samosa (v)	Pastries with a vegetable filling, served with masala of chick-peas.	£2.95
Tandoori Jingha	King prawns marinated in a yoghurt, then grilled in the tandoor.	£5.50
Chicken Shashlik	Chicken pieces grilled in the tandoor with peppers, tomatoes and onions.	£3.75
Prawn aur Puree	Peeled prawns stir-fried and stacked on shallow-fried baby purees.	£3.50
Stuffed Pepper (v)	Whole capsicum stuffed with spicy mince then grilled in the tandoor.	£3.75
Chicken Pakora	Pieces of chicken coated in a gram flour batter and then deep fried.	£3.25
Shami Kebab	Minced lamb marinated with a touch of saffron before being pan-fried.	£3.50

Avant Garde Main Courses

the following dishes are complete meals and include rice, except where stated

Lamb Shank Nisha served with Pilau Rice	(not available for takeaway) Lamb shank, on-the-bone, marinated with fresh fruits to tenderise the meat and slowly cooked in a rich medium gravy.	N/A
Horin Steak served with Paprika Wedges and Side Salad	A dry dish of succulent fillets of venison meat marinated with an array of fresh herbs and spices then pan-fried to a tender state, served with baby potatoes and masala of spinach.	£9.95
Cox's Bazaar Jingha served with Pilau Rice	King prawns from the tropical coastline of Bangladesh cooked with fresh herbs and spices in a delicious fish sauce.	£11.95
Seabass Khazana served with Sada Chawal	Fillets of seabass, marinated with spices then cooked with fresh herbs and served on a bed of spinach and ratatu chutney consisting of paprika, onions and tomatoes.	£9.95
Haash Pepsila served with Pilau Rice	Duck breast prepared in a spicy sauce of tamarind and Worcester Sauce, then cooked with peppers to produce a sweet and tangy dish.	£9.95
Lamb Tikka Stir Fry Paprika Wedges and Side Salad	Strips of barbecued lamb, stir-fried with fresh spices, onions, peppers and mushrooms.	£9.95
Roshun Bhagari Murgh served with Pilau Rice	Tandoori chicken, off-the-bone, braised in a garlic sauce and simmered in thick gravy.	£9.25
Jhinga Zafroni served with Pilau Rice	King prawns cooked with spices and served with an aubergine bhaji and baby carrots.	£11.95
Machli Bengal served with Pilau Rice	Bangladeshi white fish prepared with chillies and lemongrass in a hot and spicy rich sauce.	£9.75
Jaipuri Lamb Chop Sizzler served with Spinach Rice	(not available for takeaway) Tender pieces of marinated lamb chops, barbecued in the tandoor, then cooked in a hot and spicy semi-dry sauce of onions, peppers, mushrooms and Bengali chilli pickle, served on a sizzler.	N/A
Adha Murgh served with Sada Chawal	Chicken breast cooked in a ginger sauce with fresh garlic, onions, garam masala, and garnished with a healthy helping of spring onions and fresh ginger.	£9.25

Chef's Specialities

Chicken Tikka Masala	Famous dish presented using our own exclusive recipe of smooth masala sauce.	£7.25
Lamb Karahi	Lamb cooked in a masala of garlic, ginger, onions, tomatoes, corinader and chillies.	£6.95
Tandoori Chicken Tawa	(not available for takeaway) Marinated chicken strips grilled in the tandoor then cooked in a moist consistency of peppers, tomatoes, chillies and onions, served on a sizzler.	N/A
Chicken Tikka Jalfrezi	Barbecued chicken breast pieces prepared in a spicy sauce of onions, capsicum, ginger and green chillies.	£7.25
Lamb Tikka Pasanda	Cubes of lamb braised in a nutty yoghurt gravy, enriched with cashew nuts, almonds and cream.	£7.95
Tandoori King Prawn Masala	King prawns marinated in a yoghurt sauce, grilled in the tandoor before being cooked in masala sauce.	£10.95
North Indian Garlic Chilli Lamb	Lamb pieces in a fresh garlic and chilli sauce with crisp red chillies, hot and spicy.	£6.95
Chicken Tikka Achari	Dish prepared with chicken roasted in the tandoor then cooked in a moist sauce of spicy mango pickle.	£7.25
Keema Aloo Mattar	Fine mince of lamb, potatoes and peas braised with ginger, garlic, cumin, cardamoms and bay leaves.	£6.95
Chicken Tikka Makhani	Grilled chicken pieces cooked in a sweet buttery gravy with almonds and garnished with cashew nuts.	£7.25

Old Favourites

the following dishes are available with

Chicken or Prawns	£6.25
Lamb	£6.50
Chicken Tikka	£6.95
Lamb Tikka or Duck	£7.25
King Prawns	£8.95
Mixed Vegetable	£5.50

Balti	Traditional favourite prepared with tomatoes, peppers and fresh spices.
Rogan Josh	Braised in a concentrated broth and finished in a rich tomato gravy.
Korma	Coconut powder enriched sauce with cashew nuts, cardamom and cream.
Saagwala	Delightfully prepared with simple green masala of spinach.
Madras	Relatively hot dish cooked in a fresh chilli sauce.
Bhuna	Moist offering prepared with peppers and fresh tomatoes.
Pathia	Sweet and sour serving, slightly hot, cooked using fresh tomatoes and rich gravy.
Kashmiri	A mild and sweet dish cooked in a sauce with a cocktail of exotic fruits.
Dhansak	Lentil and pineapple based dish, delivering a delicious sweet and sour taste.
Dupiaza	Deliciously cooked using a healthy helping of fresh onions and spices.

Biryani Selection

Saffron flavoured basmati rice stir-fried with herbs and spices, served with a medium strength mixed-vegetable curry sauce.

Biryani dishes are available with

Chicken or Prawns	£7.95
Lamb	£8.25
Chicken Tikka	£8.75
Lamb Tikka or Duck	£8.95
King Prawns	£10.75
Mixed Vegetable	£6.95

Vegetarian Selection

Side Dish **£2.95** Main Dish **£5.50**

Bombay Aloo	Potatoes cooked with onions, tomatoes and fresh herbs and spices.
Subzee Milijuli	Assorted fresh vegetables cooked in a medium strength curry sauce.
Saag Aloo	Creamed spinach and fresh potatoes cooked with cumin seeds and garlic.
Aloo Gobi	Fresh potatoes and cauliflower delicately spiced and braised in thick gravy.
Bhindi Bhaji	Okra (lady's fingers) cooked in a moist sauce with fresh herbs and spices.
Tarka Daal	Lentils exotically prepared with a tampering of garlic, ginger and red chillies.
Chana Masala	Aromatic dish of chick-peas braised in a thick, smooth masala sauce.
Saag Paneer	Spinach and Indian cottage cheese cooked with cumin seeds and garlic.
Mushroom Bhaji	Fresh mushrooms cooked with fresh onions, herbs and spices.