

# Masala

AT EMBERS



## Starters

|  |    |   |    |
|--|----|---|----|
| <b>Onion Bhaji</b> ▲   | 30 | <b>Tandoori Chicken Tikka</b> ●   | 40 |
| Sliced onion fried in spiced chickpea batter   |    | Chicken marinated in ginger, garlic, Indian yogurt and spices, baked in a tandoor |    |
| <b>Vegetable Samosa</b> ▼ ●  | 28 | <b>Hariyali Chicken Tikka</b> ●   | 38 |
| Crispy pastry filled with seasoned green peas and potato served with homemade chutney                        |    | Chicken marinated mint, cilantro, Indian yogurt and spices                        |    |
| <b>Paneer Tikka</b> ▼ ●  | 38 | <b>Lamb Seekh Kebab</b> ●   | 45 |
| Paneer cheese marinated in spiced yogurt, onion and green peppers grilled in a traditional tandoor clay oven |    | Minced lamb kebab with over 15 spices, skewered and baked in tandoor              |    |



## Mains

|   |    |
|---|----|
| <b>Butter Chicken</b> ● ■   | 50 |
| Chicken cooked in tandoor with tomato, cashews, fenugreek in butter cream sauce               |    |
| <b>Chicken Vindaloo</b> ●   | 45 |
| Hot chicken cooked with hot red chili, white vinegar and fresh coriander                      |    |
| <b>Karahi Prawns</b> ●  | 50 |
| Onions, green peppers, tomato, red chili, fresh ginger and coriander                          |    |
| <b>Achari Lamb Five Seeds</b>   | 55 |
| Onion seeds, fennel seeds, cumin seeds, mustard seeds, fenugreek seed                         |    |
| <b>Goan Snapper</b>   | 40 |
| A blend of spices, garlic, ginger, coconut, coriander, cumin seed, black pepper and red chili |    |

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## Main Vegetables

|  |           |  |           |
|--|-----------|--|-----------|
| <b>Palak Paneer</b><br>Deep fried cottage cheese cooked in an onion tomato sauce   | <b>40</b> | <b>Aloo Giobi</b><br>Giobi and potato cooked with cumin seed, tomato and fresh coriander                             | <b>35</b> |
| <b>Lasooni Dal Tadka</b><br>Toor dal cooked with cumin seeds, garlic, ginger, red whole peppers, chili and fresh coriander | <b>30</b> | <b>Chana Masala</b><br>Chickpeas cooked in the traditional Punjabi style with tomato, onion and roasted garam masala | <b>35</b> |



## Sides

|                          |           |                      |           |
|--------------------------|-----------|----------------------|-----------|
| <b>Plain Rice</b>        | <b>8</b>  | <b>Garlic Naan</b>   | <b>10</b> |
| <b>Vegetable Rice</b>    | <b>10</b> | <b>Cheese Naan</b>   | <b>10</b> |
| <b>Bread Butter Naan</b> | <b>10</b> | <b>Tandoori Roti</b> | <b>15</b> |



Please advise us of any food allergies or dietary requirements.  
All prices are in US dollars and are subject to 7% VAT and a 10% service charge which will be added to the base price and will be reflected on your final bill.

▼ VEGETARIAN ▲ VEGAN ● CONTAINS GLUTEN ◀ CONTAINS DAIRY ■ CONTAINS NUTS ◀ CONTAINS SHELLFISH