

Festive Menu

Masala Bazaar

INDIAN MARKET KITCHEN & LOUNGE



This festive season Masala Bazaar would like to take you on a journey of sheer pleasure of fine Indian cuisine. As we believe fine food is the soul of every festivity, we have created a tempting menu, different from every day fayre and perfect for the festive occasion. This festive menu in our informal relaxed setting, accompanied by brilliant cocktails from our well stocked bar, would definitely make your Christmas a memory to cherish.

**So join us and enjoy the feast from
1st December until 30th December for £24.95 per head.
(Excluding Christmas Day & Boxing Day)
Lunch served from 12 noon to 2.00pm @ £19.95 per head.**

Pre Starters

**Small glass of Homemade mulled wine.
Papad with dips.**

Appetizers (select one)

Subz Se Shuruat (mixed vegetable platter)

A mouth watering combination of Badal Jam, Paneer Sandwich Pakora and Hariyali Tikki.

Samunder Ki Saugaat (mixed seafood platter)

Tempting melange of Chilli Lime Prawns, Salmon Kalia and Crispy Soft Shell Crab.

Gosht Ka Khazana (mixed lamb platter)

Succulent local Lamb Chop, Sheekh Kebab and Afghani Kebab.

Nazarana E Murgh (mixed chicken platter)

Exciting combination of Punjabi Chicken Tikka, Murgh Ki Ghilouti, Tangdi Kebab.

Main Course (select one)

Lamb Shank Nihari

Traditionally braised Lamb Shank in its own lightly spiced jus. A true soul warming delight.

Seafood Malabar

Trio of seafood in Malabar Sauce with Sea Bream, Scallops and Prawns.

Murghi Na Farcha

Parsi style chicken steak cooked in tangy apricot and tomato gravy, topped with straw potatoes.

Awadhi Titir Pakhi Korma

Christmas is incomplete without Turkey. So we decided to give it an Indian twist with this mild creamy recipe.

Paneer Aur Palak Kofta

Spinach and Cottage Cheese Dumplings in spiced Basil and Tomato sauce Indian Style.

**Main course accompanied by Masala Dal, Aloo Jaipuri,
Pulao Rice or Steamed Rice & Bread Basket to share.**

Desserts (select one)

Firni

Traditional Kashmiri pudding made with ground rice and saffron milk.

Date & Saffron Crème Brulle

Traditional Christmas Pudding with Brandy Sauce

4 a/b Englishgate Plaza | Botchergate | Carlisle | CA1 1RP
Tel: 01228 522992 / 525111 E: eat@themasalabazaar.co.uk
W: www.themasalabazaar.co.uk