

## Appetisers

<b>MASOOM'S SPECIALS</b>	<b>£7.50</b>	<b>AYAAN'S</b>	<b>£7.50</b>
per person (minimum of two) A selection of starters consisting of Pancake Kebab, Aloo Chaat, King Prawn Suka, Marrechi Ponir and Nazakat.		per person (minimum of two) A selection of starters consisting of Grilled Duck, Jhinga Garlic, Tandoori Murgh, Sheek Kebab and Chicken Chaat	
<b>KING PRAWN PUREE (spicy)</b>	<b>£8.00</b>	<b>MURGH LIVER</b>	<b>£6.00</b>
Skewered king prawns grilled in the Tandoor with garlic and herbs.		Sautéed chicken liver lightly spiced and served on a bed of salad.	
<b>TANDOORI KING PRAWNS</b>	<b>£9.00</b>	<b>KING PRAWN SUKA</b>	<b>£8.00</b>
King prawns marinated in spices and cooked on a skewer over charcoal.		King prawns cooked in a sweet and sour tamarind sauce.	
<b>KING PRAWNS BUTTERFLY</b>	<b>£8.00</b>	<b>KHADAM PHOOL</b>	<b>£6.00</b>
Delicately spiced succulent chicken skewered and grilled in the Tandoor.		Minced lamb covered with spicy mashed potato, coated with breadcrumbs and deep fried.	
<b>NAZAKAT</b>	<b>£6.00</b>	<b>PANCAKE KEBAB</b>	<b>£6.00</b>
Delicately spiced succulent chicken skewered and grilled in the Tandoor.		A pancake stuffed with delicious spicy lamb.	
<b>BADAMI MURGH</b>	<b>£6.00</b>	<b>CHAT SUPREME</b>	<b>£6.00</b>
Skewered grilled chicken breast with peanut sauce.		Top quality chat massala used on chicken, potato or chick peas to produce original flavour.	
<b>SHEEK KABAB</b>	<b>£6.00</b>	<b>ONION BHAJEE / PAKORA</b>	<b>£5.00</b>
Mince lamb pungently spiced, medium hot and grilled over charcoal.		<b>SAMOSAS</b> <b>£5.00</b>	
<b>MARRECHI PONIR</b>	<b>£6.00</b>	<b>CHICKEN TIKKA</b>	<b>£6.00</b>
Fresh whole chilli stuffed with mild cheese, covered in breadcrumbs and deep fried.		<b>LAMB TIKKA</b> <b>£7.00</b>	
<b>HAASH POURA</b>	<b>£6.00</b>	<b>ALKRASHMA</b>	<b>£6.00</b>
Duck breast marinated and grilled over charcoal.		Sliced egg and spicy minced lamb served on lettuce.	

*Any dishes not listed can be cooked to order*

## BANQUETS

### SUPER BANQUET

£24.00 (per person)

(minimum of four)

#### APPETISER:

Masoom's Special

#### MAIN COURSES:

Murgh Tikka Massala (chicken)

Chicken Rezala

Lamb Halim

Chingri Sag Ponir

(king prawn with spinach)

#### ACCOMPANIED BY:

Mushroom Saag, Matar Ponir

Chana Rice and Pulao Rice,

Peshwari Naan and Plain Naan

### SPECIAL BANQUET

£24.00 (per person)

(minimum of two)

#### APPETISER:

Ayaan's Mix

#### MAIN COURSES:

Green Chicken Curry

Korai Lamb (medium)

King Prawn Jalfraizi

#### ACCOMPANIED BY:

Chana Saag

Pulao Rice

Naan Bread

## Poultry

<b>MURGH TIKKA MASSALA</b>	<b>£9.50</b>	<b>KORAI KABAB KHYBERI</b>	<b>£9.50</b>
Breast of chicken marinated in mild spices, grilled, then cooked in massala sauce.		Marinated chicken cooked with exotic highly flavoured spices yet a medium taste.	
<b>MURGH KORAI</b>	<b>£9.50</b>	<b>HAASH JALFRAIZI</b>	<b>£12.00</b>
Spring chicken cooked with shallots, pepper, tomato and onions in a selection of medium spices and fresh herbs.		Sautéed duckling marinated in subtle spices, grilled, then cooked with hot spices, shallots, capsicum, fresh chilli, fresh herbs and coriander.	
<b>HAASH SHUGANDA</b>	<b>£12.00</b>	<b>GREEN CHICKEN CURRY</b>	<b>£9.50</b>
Breast of duckling with onion, ginger and garlic, cooked in a creamy coconut milk with light ground spice and garam massala.		A strip of chicken breast cooked with broccoli, baby aubergine, coconut milk and aromatic ground spices.	
<b>ANNANS HAASH</b>	<b>£12.00</b>	<b>BUTTER CHICKEN</b>	<b>£9.50</b>
Succulent roasted duck breast cooked in a creamy coconut milk, blended with aromatic spices and complimented with fresh pineapple.		Chicken cooked in very mild and rich creamy sauce with honey and pure ghee.	
<b>MURGHI MASSALAM</b>	<b>£9.50</b>	<b>HAASH CASHEW NUTS (mild)</b>	<b>£12.00</b>
Spring chicken cooked with medium spice, fresh herbs and minced lamb.		Succulent roasted duck cooked in coconut milk with cashew nuts.	
<b>MURGH SATTA</b>	<b>£9.50</b>	<b>HAASH BIRIANY</b>	<b>£13.00</b>
Chicken cooked with ginger, onions and mushrooms.		A strip of duck breast cooked with basmati rice, fresh herbs and spices, served with curried vegetables.	
<b>MURGH BIRIANY</b>	<b>£12.00</b>	<b>MURGH REZALA (hot)</b>	<b>£9.50</b>
Chicken cooked with basmati rice, fresh herbs and spices, served with curried vegetables.		Chicken cooked in a tangy lemon sauce and fresh chillies.	
<b>KOLA MURGH</b>	<b>£9.50</b>	<b>HAASH REZALA (hot)</b>	<b>£12.00</b>
Chicken breast in a mild sauce with banana and almond flour.		Roast and sliced duck cooked in tangy lemon sauce and fresh chillies.	
<b>MURGH JALFRAIZI (HOT)</b>	<b>£9.50</b>	<b>MURGH JALALI</b>	<b>£9.50</b>
Chicken strips in hot spices with shallots, capsicum, fresh chilli, fresh herbs & coriander.		Marinated chicken cooked in a mild sauce.	

## Meat

<b>LAMB TIKKA MASSALA</b>	<b>£11.00</b>	<b>SIKANDARI LAMB</b>	<b>£14.00</b>
Tender strips of lamb marinated in mild spices, grilled then cooked in massala sauce.		Lamb cooked with the Chef's own secret recipe, marinated for 48 hours and roasted in the oven.	
<b>LAMB HALIM</b>	<b>£10.50</b>	<b>METHI SAG GOSTH</b>	<b>£10.50</b>
Lamb cooked in lentils, fried ginger and garlic.		Lamb with spinach, fengureek and herbs.	
<b>LAMB BIRIYANI</b>	<b>£13.00</b>	<b>LAMB REZALA</b>	<b>£10.50</b>
Lamb cooked with basmati rice, fresh herbs and spices, served with vegetable sauce.		Grilled lamb cooked in tangy lemon sauce and fresh chillies (hot).	
<b>TETUL LAMB</b>	<b>£10.50</b>	<b>LAMB JALFRAIZI</b>	<b>£10.50</b>
With tamarind (medium).		Tender lamb cooked in hot spices with shallots, capsicum, fresh chilli, fresh herbs and coriander.	
<b>LAMB PASANDA</b>	<b>£10.50</b>	<b>LAMB GRILL BHUNA</b>	<b>£11.00</b>
Lamb cooked in almond sauce and cream (mild).		Tender grilled lamb cooked in a medium bhuna sauce with onion, ginger, garlic and coriander.	
<b>KORAI LAMB</b>	<b>£10.50</b>		
Tender lamb cooked with shallots, pepper, tomato and onions in a selection of medium spices and fresh herbs.			

## Seafood

<b>STUFFED CALAMARI</b>	<b>£14.50</b>	<b>CHINGRI JHOL</b>	<b>£14.50</b>
Calamari stuffed with herbed minced prawns and chicken, cooked in a tasty mild sauce and almond flour.		King prawns cooked in a medium sauce, delicately flavoured with oriental herbs & spices.	
<b>STEAMED SEABASS</b>	<b>£15.00</b>	<b>GOAN FISH CURRY</b>	<b>£16.00</b>
Fresh seabass stuffed with fragrant fresh herbs, gently steamed to absorb the fragrance of the herbs, a real treat for fish lovers.		Tandoori monkfish cooked in coconut milk.	
<b>SEAFOOD BHUNA</b>	<b>£15.50</b>	<b>KING PRAWN BIRIANY</b>	<b>£14.50</b>
An infusion of king scallops, squid, red mullet and king prawns cooked in our Chef's speciality stock, a medium blend of 'Bhuna' spices and herbs.		Cooked with basmati rice and served with curried vegetables.	
<b>RED MULLET BIRAAN</b>	<b>£14.50</b>	<b>KING PRAWN TANDOORI</b>	
Fresh red mullet, marinated with light spices and delicate herbs, pan-fried with mushrooms and cayenne peppers.		<b>MASSALA</b>	<b>£14.50</b>
<b>MASSALA MONKFISH</b>	<b>£14.50</b>	King prawns marinated in mild spices, grilled, then cooked in a special massala sauce.	
Monkfish grilled and cooked in massala sauce.		<b>CHINGRI SAG PONIR</b>	<b>£15.00</b>
<b>KING PRAWN JALFRAIZI</b>	<b>£14.50</b>	King prawns with spinach and Bengali cheese with a hint of garlic.	
King prawns cooked in hot spices with onions, pepper, shallots, fresh herbs, green chilli and coriander.		<b>KING PRAWN ACHARI (Mild)</b>	<b>£14.50</b>
<b>KING PRAWN MOGLAI</b>	<b>£14.50</b>	Cooked in homemade chutney with cashew nut.	
Grilled king prawns cooked in medium spices with cashew nuts.		<b>MAS KORAI</b>	<b>£14.50</b>
		Grilled monkfish cooked with shallots, pepper, tomato and onions in a selection of medium spices and fresh herbs.	
		<b>CHILLI MONKFISH</b>	<b>£15.50</b>
		Grilled monkfish cooked in hot spices with shallots, capsicum, fresh chilli, fresh herbs and coriander	

## Tandoori

<b>TANDOORI MIXED GRILL</b>	<b>£14.00</b>	<b>LAMB SHASHLIK</b>	<b>£12.00</b>
Consisting of Lamb Tikka, Chicken Tikka, Sheek Kebab and Tandoori Chicken.		Selected pieces of lamb, capsicum, tomato and onion marinated in fragrant spices, skewered and grilled in the Tandoor.	
<b>TANDOORI MURGH</b>	<b>£9.50</b>	<b>MURGH SHASHLIK</b>	<b>£11.00</b>
Spring chicken marinated in herbs and grilled over charcoal (on the bone).		Selected pieces of chicken, capsicum, tomato and onion marinated in fragrant spices, skewered and grilled in the Tandoor.	
<b>BADAMI MURGH</b>	<b>£10.00</b>	<b>HAASH SHASHLIK</b>	<b>£13.00</b>
Skewered grilled chicken breast with peanut sauce.		Duck breast cooked with tomato, onions and capsicum.	
<b>NAZAKAT</b>	<b>£12.00</b>	<b>TANDOORI KING PRAWNS</b>	<b>£14.00</b>
Delicately spiced succulent chicken skewered and grilled in the tandoor.		King prawns marinated in special sauce, skewered & flamed, served sizzling with garnish.	
<b>CHICKEN TIKKA</b>	<b>£9.50</b>	<b>KING PRAWN SHASHLIK</b>	<b>£15.00</b>
Chicken marinated in homemade paste, skewered and grilled over charcoal.		King prawns delicately spiced and skewered with capsicum, tomato, onions and garnished with fresh coriander.	
<b>LAMB TIKKA</b>	<b>£10.50</b>	<b>TANDOORI MONKFISH</b>	<b>£15.00</b>
Lamb marinated in homemade paste, skewered and grilled over charcoal.		Monkfish marinated in medium spices, cooked in the Tandoor.	

## TRY OUR EXCLUSIVE LUNCH MENU

A selection of starters, main courses, vegetable accompaniments, rice and bread

Served from 12 noon until 2.30pm **£14.00** per person

## Vegetarian (Main Course)

<b>SABZI SHASHLIK</b>	£7.50	<b>PONIR TIKKA MASALA</b>	£8.50
Spiced vegetables roasted in a clay oven, served sizzling on a plate glazed with cheese.		Grilled paneer in spicy and creamy sauce.	
<b>PONIR SHASHLIK</b>	£8.50	<b>VEGETARIAN GREEN CURRY</b>	£7.50
Cubes of vegetarian cheese grilled in the Tandoor.		Mixed vegetables cooked with aromatic ground spices and coconut milk.	
<b>SABZI MASSALA</b>	£7.50	<b>SABZI REZALA</b>	£7.50
Seasonal Bangladeshi and continental vegetables cooked in massala sauce.		Stir fried mixed vegetables cooked in tangy lemon sauce and fresh chillies.	
<b>SABZI KORAI</b>	£7.50	<b>SABZI BIRIANY</b>	£9.00
Seasonal fresh vegetables cooked with shallots, capsicum & tomato in a light medium blend of spice.		Stir fried spiced vegetables with basmati rice, chopped herbs and fresh coriander with a sauce.	

## Vegetarian Side Dishes

<b>NIRA MISH (Mixed vegetables)</b>	£5.00	<b>SAG PONIR</b>	£6.00
Spinach and home-made cheese cooked in a mild creamy blend.		Spinach and home-made cheese cooked in a mild creamy blend.	
<b>BINDI (Ladies fingers)</b>	£6.00	<b>CHANA MASSALA</b>	£5.00
		Tender chick peas cooked in medium spices and herbs.	
<b>SAG BHAJEE (Spinach)</b>	£5.00	<b>SAG ALOO</b>	£5.00
		Spinach and seasonal potato wedges cooked with subtle spices and herbs.	
<b>TARKA DALL (Lentils)</b>	£5.00	<b>SESAME COURGETTES</b>	£5.00
		Thin slices of fresh courgettes cooked with shallots, pepper, sesame seeds and spices.	
<b>SAAG &amp; MUSHROOM</b>	£5.00	<b>CAULIFLOWER PUMPKIN</b>	£5.00
		Slow cooked cauliflower with tasty pumpkin immersed in mixed seeds and herbs.	
<b>MUSHROOM BHAJEE</b>	£5.00	<b>BEGUN BIRAN</b>	£5.00
		Strips of Bangladeshi aubergine cooked with light spices and herbs.	
<b>CAULIFLOWER BHAJEE</b>	£5.00		
<b>CHANA PONIR</b>	£6.00		
Chick peas and home-made cheese cooked in a mild creamy blend.			
<b>ALOO GOBI</b>	£5.00		
Potato and cauliflower.			
<b>BOMBAY ALOO (Potatoes)</b>	£5.00		
<b>MATTAR PONIR</b>	£6.00		
Cheese and peas.			

## VEGETARIAN BANQUET

**£22.00** per person (minimum of 2)

### APPETISER:

Pakora / Samosa / Chana Chaat / Stuffed Chillies

### MAIN COURSES:

Vegetable Green Curry  
Sabzi Massala  
Sabzi Rezalla  
Saag & Mushroom

### ACCOMPANIED BY:

Tarka Dall  
Rice and Bread

## Rice and Accompaniments

<b>GARLIC CHICKEN RICE</b>	£5.00	<b>KEEMA RICE</b>	£5.00
Marinated, diced chicken cooked with basmati rice.		Mince Lamb cooked with Basmati rice.	
<b>SPECIAL RICE</b>	£4.00	<b>BOILED RICE</b>	£3.00
Basmati rice with egg ribbons and herbs.			
<b>MUSHROOM RICE</b>	£4.00	<b>PULAO RICE</b>	£3.50
Basmati rice with mushrooms and herbs.		Delicately spiced with delicious aromas.	
<b>FRUIT &amp; NUT RICE</b>	£4.00	<b>PAPADOM</b>	£0.80
<b>COCONUT RICE</b>	£4.00	<b>SPICED PAPADOM</b>	£0.80
Basmati rice with coconut flour, sweet.		<b>CHUTNEY SELECTION</b>	£0.80
		Per tub.	

## Breads

<b>KEEMA NAAN</b>	£3.50	<b>ALOO PARATA</b>	£3.50
Stuffed with minced lamb.		Stuffed with potato.	
<b>GARLIC NAAN</b>	£3.50	<b>PARATA</b>	£3.50
With crushed garlic and pure ghee.			
<b>CHEESE NAAN</b>	£3.50	<b>PUREE</b>	£2.00
		Deep fried crunchy thin bread.	
<b>PLAIN NAAN</b>	£3.50	<b>CHAPATHI</b>	£2.00
<b>PESHWARI NAAN</b>	£3.50	<b>RAITHA</b>	£4.00
Stuffed with a sweet paste of crushed nuts.		Home-made natural yoghurt with chopped onion and cucumber.	

## TRADITIONAL DISHES

**CHICKEN £8.50 • LAMB £9.50**  
**KING PRAWN £13.00 • DUCK £11.00**

MADRAS / VINDALOO / DANSAK /  
KORMA / DOPIAZA / ROGAN / PATHIA / BHUNA

**ALLERGIES & INTOLERANCES: Please be advised some of our dishes may contain the following Allergens:**  
Gluten, Milk, Soya, Egg, Fish, Lupin, Celery, Peanut, Tree Nuts, Sesame, Mustard, Sulphites, Molluscs, Crustaceans.  
Fish dishes may contain bones.  
Please speak to a member of staff when ordering if you have an allergy.

**We can provide outside catering. Please ask for details.**

## TAKE AWAY MENU



# MASOOMS

## TANDOORI RESTAURANT

14 WALLINGFORD STREET  
WANTAGE  
OX12 8AX

**01235 799 537**  
**01235 771 200**

[www.masoomswantage.com](http://www.masoomswantage.com)