

## Vegetarian Selection *(main dish)*

<b>VEGETABLE MADRAS</b> <i>Hot</i>	<b>5.50</b>
<b>VEGETABLE DANSAK</b> <i>Hot, sweet and sour with lentils</i>	<b>5.50</b>
<b>HYDERABADI VEGETABLE BIRYANI</b> <i>Mildly spiced vegetables cooked with basmati rice and served with curried vegetables</i>	<b>7.95</b>
<b>VEGETABLE KORMA</b> <i>Mild</i>	<b>5.95</b>
<b>VEGETABLE BHUNA</b> <i>Medium</i>	<b>5.50</b>
<b>SABZI JALFREZI</b> <i>Diced apples, mixed vegetables cooked with shredded ginger, garlic and red and green chillies</i>	<b>5.95</b>
<b>ALOO GOBI JALFREZI</b> <i>Hot</i>	<b>5.95</b>
<b>BOIDA ANARI</b> <i>Egg cooked with chef's own secret recipe with vegetable</i>	<b>6.50</b>
<b>PANEER TIKKA MASALA</b> <i>Cooked in a clay oven and very rich with mild sauce</i>	<b>5.95</b>
<b>ALOO PANEER KORAI</b> <i>Diced potato and paneer cooked in a curry sauce delicately flavoured with oriental herbs and spices</i>	<b>5.95</b>
<b>VEGETABLE MASALA</b> <i>A selection of vegetables cooked in a tomato, coconut &amp; almond</i>	<b>5.95</b>

## Rice and Bread

<b>BOILED RICE</b> <i>Basmati</i>	<b>2.10</b>
<b>PILAU RICE</b> <i>Basmati</i>	<b>2.25</b>
<b>MUSHROOM RICE</b>	<b>2.75</b>
<b>SPECIAL EGG FRIED RICE</b>	<b>2.75</b>
<b>GARLIC CHICKEN RICE</b>	<b>2.95</b>
<b>KEEMA RICE</b>	<b>2.95</b>
<b>CHAPATTI</b>	<b>1.25</b>
<b>PUREE</b>	<b>1.25</b>
<b>PARATHA</b>	<b>2.50</b>
<b>VEGETABLE PARATHA</b> <i>Stuffed with vegetables</i>	<b>2.75</b>
<b>PLAIN NAN</b>	<b>1.95</b>
<b>PERWARI NAN</b> <i>Almond and coconut</i>	<b>2.25</b>
<b>KEEMA NAN</b> <i>Stuffed with minced lamb</i>	<b>2.25</b>
<b>KULCHA NAN</b> <i>Stuffed with vegetables</i>	<b>2.25</b>
<b>GARLIC NAN</b>	<b>2.25</b>
<b>ROTI</b>	<b>1.95</b>
<b>PAPADOM</b>	<b>0.50</b>
<b>MASALA PAPADOM</b> <i>Spicy</i>	<b>0.50</b>
<b>CHUTNEY &amp; PICKLES</b> <i>Per person</i>	<b>0.50</b>
<b>RAITA</b> <i>Mildly spiced yogurt with onions, tomato and cucumber</i>	<b>1.50</b>

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## Starters

<b>CHEF'S SELECTION PLATTER</b> (each) <i>(Minimum two persons)</i>	5.95
<b>SPICY GARLIC MUSHROOM</b> <i>Big flat mushroom cooked in a mixture of herbs and tamarind sauce</i>	3.50
<b>ASPARAGUS</b> <i>Pan fried honey roasted asparagus with a hint of garlic</i>	3.95
<b>FISH PAKURA</b> <i>Marinated pieces of fish with gram flour and herbs, deep fried (Served with a special sauce)</i>	4.50
<b>SHAFKATI 'E' KEBAB</b> <i>A succulent chicken kebab, medium spiced with royal cumin seeds and lemon herbs, deep fried</i>	3.50
<b>MURG NAZAKAT</b> <i>Succulent chicken skewered delicately flavoured with garlic and nutmeg</i>	3.75
<b>MURG 'E' LIVER</b> <i>Sauteed chicken liver lightly spiced and served on a bed of salad</i>	3.50
<b>CHICKEN OR LAMB KEBAB KADIRA</b> <i>Pancake stuffed with a delicious spiced chicken or lamb cooked to our chef's own recipe</i>	3.50
<b>JHINGA 'E' GARLIC</b> <i>King prawn grilled in the Tandoor with a hint of garlic and mint</i>	5.95
<b>KING PRAWN SUKA</b> <i>King prawn prepared with tamarind sauce</i>	5.95
<b>LAMB LAKHNOVI KEBAB</b> <i>Spiced minced meat wrapped in pastry char-grilled in the Tandoor</i>	3.75
<b>STUFFED CHILLIES</b> <i>Fresh whole jalapeno chillies stuffed with cream cheese covered in bread crumbs deep fried</i>	4.75
<b>KING PRAWN PATHIA PUREE</b> <i>Highly spiced hot, sweet and sour served on puree</i>	5.95
<b>AL-KARISMA</b> <i>Egg with minced lamb prepared to our chef's own recipe</i>	3.50
<b>MUSSELS</b> <i>Cooked with spice and mixed herbs and white wine</i>	5.95
<b>CHILLI FRIED CALAMARI</b> <i>Stir fried with kerala spice</i>	4.95
<b>CHAT (CHICKEN OR POTATO OR CHICKPEAS)</b> <i>Cooked with a tangy spicy sauce</i>	3.50
<b>PAKURA</b> <i>Deep fried mixed fresh vegetables served with chef's own dips</i>	2.50
<b>SHEEK KEBAB</b> <i>Minced lamb poignantly spiced medium hot</i>	3.50
<b>CHICKEN OR LAMB TIKKA</b> <i>Pieces of chicken or lamb cooked in the Tandoor</i>	3.50
<b>SOMOSA (CHICKEN OR MEAT OR VEG)</b> <i>Triangular pastry stuffed with spiced veg, chicken or meat</i>	2.95
<b>SHAMARI</b> <i>Noodles with spiced egg cooked with fresh coriander</i>	3.50
<b>SHAMAI KING PRAWNS</b> <i>Delicately spiced king prawn fried in butter with vermercelli</i>	5.95
<b>CHOM CHOM</b> <i>Spicy mixed seafood served with pancakes</i>	5.95
<b>SALMON PURA</b> <i>Cubed salmon fillets marinated in spice and cooked in the Tandoor</i>	4.50
<b>ONION BHAJEE</b>	3.50

## The House Specialities

<b>CHICKEN SHUAN</b> <i>Clay oven roasted breast chicken cooked in medium to mild sauce with yogurt, fresh tomato and capsicums (Goan style)</i>	6.95
<b>GREEN CHICKEN CHILLI CURRY</b> <i>Chicken cooked with fresh ground coriander, green chilli and capsicum, medium to hot</i>	6.95
<b>KARAHI KEBAB KHYBERI</b> <i>Chicken cooked in tomato, green peppers and our chef's oven recipe originally from Kyber-Pass</i>	6.95
<b>CHICKEN OR LAMB PASANDA</b> <i>Mild tender chicken or lamb cooked in a mild sauce with almonds, cream and Malibu</i>	6.95
<b>MURGHI MASSALAM</b> <i>Spring chicken cooked with medium spiced fresh coriander, minced lamb and cashew nut</i>	6.95
<b>CHICKEN OR LAMB AMDANI</b> <i>Lightly spiced chicken or cooked with fresh fruit</i>	6.95
<b>CHICKEN OR LAMB TAMARIND</b> <i>Chicken or lamb spiced in tamarind sauce</i>	6.95
<b>CHICKEN MITHILA</b> <i>Mildly flavoured spring chicken cooked in chef's own special sauce</i>	6.95
<b>CHICKEN OR LAMB SYLHETI</b> <i>Spiced chicken or lamb cooked with Bangladeshi citrus</i>	6.95
<b>LAMB GINGER</b> <i>Tender lamb cooked with oriental herbs and spices with fresh ginger</i>	6.95
<b>CHICKEN ROSON</b> <i>Chicken cooked with fresh garlic</i>	6.95
<b>LAMB 'E' DOULA</b> <i>This is a very exotic Indian dish made with lamb on the bone (Shank) marinated in spices and roasted in the oven</i>	9.95
<b>BEGUN ADDA KING PRAWN</b> <i>King prawn and aubergine cooked in spices with fresh ginger and herbs</i>	11.95
<b>TIGER PRAWN ASARI</b> <i>King prawn in a mild sauce cooked with cashew nuts</i>	11.95
<b>CHINGRI JOHL</b> <i>King prawn cooked in curry sauce delicately flavoured with oriental herbs and spices</i>	11.95
<b>DESHI CHICKEN OR LAMB CURRY</b> <i>Medium home style cooked chicken or lamb with french beans</i>	6.95
<b>SAMANTHA-BADI CURRY</b> <i>Medium to spicy chicken or lamb cooked with sweet potato and cashew nuts</i>	6.95
<b>RUKSHAN 'E' KING PRAWN</b> <i>traditional South Indian style king prawn cooked in green sauce with coconut milk</i>	6.95
<b>MURGH MALIHA</b> <i>Mild grilled chicken breast cooked in ground almond, cashew nut and coconut sauce</i>	6.95

## Tandoori Dishes

<b>TANDOORI CHICKEN</b> <i>Spring chicken marinated on the bone in herbs and cooked in the Tandoor</i>	6.50
<b>ZERA CHICKEN</b> <i>Succulent chicken skewered, marinated in garlic sauce, cooked in the Tandoor with ground coriander and cumin seed</i>	6.95
<b>CHICKEN OR LAMB TIKKA</b> <i>Boneless chicken or lamb pieces flavoured with spices and cooked in the Tandoor</i>	6.50
<b>CHICKEN OR LAMB SHASLICK</b> <i>Spring chicken or lamb with capsicum, onions and tomato, cooked in the Tandoor</i>	7.50
<b>TANDOORI MIXED GRILL</b> <i>Tandoori Chicken, Chicken Tikka, Seekh Kebab and Lamb Tikka</i>	10.95
<b>TANDOORI KING PRAWNS</b> <i>King prawn flavoured with various spices and tenderly cooked in the Tandoor</i>	11.95
<b>SHASLICK KING PRAWNS</b> <i>King prawn marinated in herbs, spices, onion, tomato, capsicum and cooked in the Tandoor</i>	11.95
<b>GILAFI 'E' KING PRAWNS</b> <i>King prawn grilled in a Tandoor with a hint of garlic and mint</i>	11.95
<b>SALMON TIKKA</b> <i>Cubed salmon fillets marinated and cooked in the charcoal Tandoor</i>	8.50
<b>TANDOORI MONK FISH</b> <i>Cubed monk fish marinated and cooked in the charcoal Tandoor</i>	9.50

## Seafood Specialities

<b>KING PRAWN SHUAN</b> <i>Clay oven roasted king prawn cooked in medium to mild sauce with yogurt and fresh tomato and capsicum (Goan style)</i>	11.95
<b>GOAN FISH CURRY MONK FISH OR SALMON</b> <i>Fish peices cooked in coconut milk with traditional Goan spices, mild flavour</i>	11.95
<b>KING PRAWN JALFREZI</b> <i>Jhall' means very hot in Bangali. This preparation uses as a main ingredient fresh chilli. Other spices include ginger, onion and garlic</i>	11.95
<b>KING PRAWN PATIA</b> Hot, sweet and sour	11.95
<b>SAG KING PRAWN</b> With spinach	11.95
<b>KING PRAWN MADRAS OR VINDERLOO</b> Hot	9.95
<b>KING PRAWN DANSAK</b> <i>Hot, sweet and sour with lentils</i>	11.95
<b>KING PRAWN MOGLAI</b> Mild sauce with cashew nuts	11.95
<b>KING PRAWN BHUNA</b> Medium	11.95
<b>MONK NOWABI</b> <i>Monk fish with thick sauce and chef's own recipe</i>	11.95
<b>SALMON KHUSBU</b> <i>Salmon fish fried with chef's own recipe and tomato flavour sauce</i>	11.95

## Traditional Selection

<b>MURG OR LAMB KORAI</b> <i>Diced chicken or lamb cooked in curry sauce delicately flavoured with oriental herbs and spices</i>	6.95
<b>CHICKEN OR LAMB DANSAK</b> <i>Hot, sweet and sour with lentils</i>	5.95
<b>CHICKEN OR LAMB DOPIAZA</b> <i>Medium with onoins</i>	5.95
<b>CHICKEN OR LAMB BHUNA</b> Medium	5.95
<b>CHICKEN OR LAMB PATHIA</b> <i>Highly spiced in thick sauce, hot, sweet and sour</i>	5.95
<b>CHICKEN/LAMB MADRAS OR VINDERLOO</b>	5.95
<b>CHICKEN OR LAMB TIKKA MASALA</b> Mild	6.95
<b>TANDOORI KING PRAWN MASALA</b> Mild <i>Cooked in a clay oven and very rich with mild sauce</i>	11.95
<b>CHICKEN OR LAMB ROGAN</b> <i>Medium with tomato</i>	5.95
<b>CHICKEN OR LAMB JALFREZI</b> <i>'Jhall' means very hot in Bangali. This dish uses fresh chilli as a main ingredient, other spices include ginger, onion and garlic</i>	6.95
<b>CHICKEN OR LAMB BIRYANI</b> <i>Cooked with basmati rice and served with curried vegetables</i>	8.95
<b>CHICKEN OR LAMB KORMA</b> <i>Chicken or lamb well seasoned with spices and flavoured with saffron</i>	6.50
<b>CHICKEN OR LAMB SAG</b> <i>Chicken or lamb cooked with spinach and garlic</i>	6.95

## Vegetables Selection (side dish)

<b>ASPARAGUS</b> Indain style	4.50
<b>SWEET POTATO</b> Indain style	2.95
<b>SAG ALOO</b> Spinach and potatoes	2.95
<b>SABZI-BAHAR</b> Dry vegetables	2.95
<b>VEGETABLE CURRY</b> Mixed vegetables	2.95
<b>MUSHROOM BHAJEE</b>	2.95
<b>BHINDI BHAJEE</b> Okra	2.95
<b>BEGUN BHAJEE</b> Aubergine	2.95
<b>GOBI BHAJEE</b> Cauliflower	2.95
<b>SAG BHAJEE</b> Spinach	2.95
<b>BOMBAY ALOO</b> Potatoes	2.95
<b>COURGETTE BHAJEE</b> Garlic and onions	2.95
<b>CHANA MASALA</b> Chickpeas	2.95
<b>ALOO JEERA</b> Spicy potato with herbs and cumin seed	2.95
<b>DAL SAMBA</b> Lentils with vegetables	2.95
<b>SAG DAL</b> spinach with lentils and garlic	2.95
<b>FRENCH BEANS</b> Cooked in herbs and spices	2.95
<b>TARKA DAL</b> Lentils, highly spiced with garlic	2.95
<b>ALOO GOBI</b> Potato and cauliflower	2.95
<b>ONION BHAJEE</b>	3.50
<b>MUTTER PANEER</b> Chickpeas with Indian cheese	3.50
<b>SAG PANEER</b> Spinach with Indian cheese	3.50