

SUNDRIES

BREADS

Chapatti <i>Wholemeal bread baked on tawa</i>	£1.40
Naan <i>Freshly baked leavened bread</i>	£1.75
Garlic naan	£1.95
Keema naan <i>Minced lamb</i>	£1.95
Peshwai naan <i>Honey and almond</i>	£1.95
Cheese, garlic and coriander naan	£2.25
Corriander & red onion naan	£1.95
Chives & cheese naan	£1.95
Garlic & corriander naan	£1.95
Garlic & chilli naan	£1.95
Keema garlic & cheese naan	£2.25
Chicken tikka naan	£2.25
Chilli naan	£1.95
Spicy mushroom naan	£1.95
Tandoori roti	£1.95
Vegetable paratha	£1.95
Special naan <i>Leavened bread baked with onions, garlic and green pepper with a touch of coriander</i>	£1.95
Onion kulcha <i>Leavened bread baked with a generous touch of onions</i>	£1.95
Masala kulcha <i>Vegetables and sprinkle of cumin seed</i>	£1.95
Paratha <i>Wholemeal bread rolled and fried in butter.</i>	£1.95
Batura <i>Delicate puffy yoghurt bread.</i>	£1.35
Chips	£1.95

RICE

Kashmir fruity rice	£2.65
Bengal style fried rice <i>Chicken, meat, prawn, French beans, stir fried with rice, fresh coriander a delicious speciality</i>	£2.95
Mushroom pilau	£2.65
Vegetable pilau	£2.65
Saffron pilau rice <i>Saffron flavoured basmatic rice, the perfect companion to you meal.</i>	£2.45
Plain rice (steamed)	£2.25
Garlic chilli rice	£2.65
Fish fried rice	£2.65
Fried chicken tikka with pilau rice	£2.95
Chicken & egg rice	£2.95
Lemon & corriander rice	£2.65

MASSALLA MEALS

Massalla meal A for 2 £17.95
These fantastic deals will save you over £10 if bought Individually on both sets. So why not take the offer and enjoy the meal at the comfort of your own home.

2 Poppadoms + Chutneys
Any appetiser for 2 people*
Any 2 main courses*
Saffron pilau rice
Special naan

(Please note no discount available on set meal A & B)

Massalla meal B for 4 £34.95

4 Poppadoms + Chutneys
Any 2 appetisers for 2 people*
Any 4 main courses*
Mushroom pilau rice
Saffron pilau rice
Choice of any 2 naans

*Any dishes containing king prawns, fish or lamp chops will have a £1.50 surcharge applied per dish ordered

Some dishes may contain nuts and some fish dishes may contain fish bones. If you suffer from food allergies please notify a staff member

Reserve a table online through



Four Star Rating



01905 729 955

01905 729 938

Great new dishes combined with fantastic new offers to tantalise those taste buds!!

All prices inclusive of VAT

Open every evening from 6.00pm till midnight including Bank holidays

Free delivery within a 6 mile radius on orders over £12

20% Discount on collections

TAKE AWAY MENU

Fine Indian Cuisine

LOUNGE

Massalla

W: www.massallalounge.com
e: food@massallalounge.com

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Massalla Lounge Restaurant
35 Broad Street
Worcester
WR1 3NH

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Fine Indian Cuisine

LOUNGE

Massalla

APPETISERS *(For 2 people)*

Massalla platter	£6.95
<i>An appetising range of full flavoured kebabs, including fish, chicken and lamb.</i>	
Bengal seafood platter	£6.95
<i>Fish tikka, prawns and king prawns</i>	
Vegetarian platter	£5.95
<i>Samosa, onion bhajee, cauliflower and paneer shaslick (with vegetables).</i>	
Toofan platter	£5.95
<i>An 'assiette' composed from a selection of our best chicken, meat and vegetable starters</i>	
Tandoori bites	£6.95
<i>A combo of lamb chops, chicken tikka and Tandoori king prawns</i>	
Tiffin bites	£5.95
<i>Sheekh kebab, chicken shashlick, prawns And papaya salad</i>	
Tikka, tikka	£5.95
<i>Diced chicken tikka, lamb tikka, chicken spring Roll. Cooked on tawa with various spices</i>	
CLASSIC STARTERS	
Tandoori chicken	£2.90
<i>Chicken on the bone marinated in traditional Spices and cooked in a tandoori oven</i>	
Bitesize chicken	£2.95
<i>Chicken nibbles on the bone marinated in mild spices and fresh coriander leaves, skewered over charcoal</i>	
Prawn cocktail	£2.95
Melon cocktail	£2.90

MAIN COURSE

Regional dishes from red hot Goa to cool Kashmir and savour the flavours of north Bengal

SEAFOOD & CHEFS SPECIALITIES

Red mullet fantasy	£8.45
<i>Red Mullet fillets marinated and pan fried with red chillies and turmeric followed by a separate cooking sauce of aubergines, potatoes and tomatoes with green chillies.</i>	
Calcutta fish supreme (sea bass)	£8.45
<i>Marinated with special fish spices and mustard, shallow fried and presented in a beautiful sauce comprising of coconut, cream and lime.</i>	
Homemade pangasih fish	£8.45
<i>A household dish from north of Bangladesh. Fillet of fish cooked with onions, capsicum, diced tomato and a pinch of green chillies. Strongly recommended</i>	
Rosson ki salmon	£8.45
<i>The famous Bengali speciality pan fried salmon steaks simmered in freshly ground spices, dill and with herbs</i>	
King prawn in mango and garlic sauce	£8.45
<i>Chefs' favourite, a slightly hot sweet & sour sauce flavoured with fresh coriander leaves</i>	
Fish tikka makhani	£8.45
<i>Salmon steak simmered in delicate sweet and sour butter Sauce with fresh coriander and fenugreek delicious to taste</i>	
King prawn jalfrezi	£8.45
MIXED SPECIALITIES	
Tamarind	
Chicken	£6.45
Tandoori king prawn	£8.45
<i>Tandoor baked chicken or king prawn simmered on a tantalising sweet and sour butter sauce, touch of tamarind, a hint of chilli paste - a fabulous dish</i>	
Makhani	
Chicken	£6.45
King prawn	£8.45
<i>Tandoor baked chicken or king prawn prepared in a sweet and sour butter sauce, flavoured with fenugreek and fresh coriander tastefully spiced and deliciously tasty</i>	
Shimla mirchi - Spiced with bell peppers	
Chicken	£6.45
Lamb	£8.45

Lamb or chicken jalfrezi	£6.45
<i>Cooked with onions and green peppers together with a dozen spices and green herbs (medium or hot, please state)</i>	
Bengal lamp chops	£7.95
<i>Tender lamb chops stewed in fresh ginger and black pepper together with fresh herbs</i>	
Lamb keshri	£6.95
<i>A home styled spicy dish cooked with diced cabbages bay leaves, pinch of onion seeds and a touch of fresh herbs</i>	

MAIN COURSE - TANDOORI GRILLS

Tandoori mix	£8.95
<i>A selection of tikka, tandoori king prawn, salmon tikka, tandoori chicken, served with fresh salad and naan bread.</i>	
Tandoori king prawn	£8.45
<i>Giant tiger prawns marinated in garam masala and a Dozen herbs, skewered over charcoal, served with plain rice and medley of sauces</i>	
Chicken tikka	£5.95
<i>Succulent bite size pieces of marinated chicken grilled to perfection.</i>	
Tandoori chicken	£5.95
<i>Half chicken marinated with cardamom and paprika spices tender and full flavour</i>	
Tandoori fish tikka	£8.95
<i>Salmon steak marinated in turmeric, lemon juice, pan fried. Served with curried saffron sauce and plain rice Complemented with fresh salad</i>	
BIRYANI DISHES	
<i>Basmati rice treated with lamb, chicken or vegetable in ghee, with delicate spices and herbs a risotto-like dish. Served with fresh vegetable curry or tarkha dhall, please state.</i>	
Chicken biryani	£7.25
Lamb biryani	£7.25
Chicken tikka biryani	£7.95
Vegetable biryani	£6.95
Prawn biryani	£7.25
King prawn biryani	£9.25
Tandoori mixed biryani	£8.45
Massallas chicken, lamb & prawn biryani	£7.95
Chicken, lamb, mushroom biryani	£7.95
Chicken, prawn & mushroom biryani	£7.95

Shahi lamb chops	£3.65
<i>Pieces of lamb on the bone marinated in spices and cooked in the tandoor</i>	
Chicken/lamb shashlik	£2.90
<i>Cooked on charcoal with tomatoes and green peppers.</i>	
Seekh kebab	£2.90
<i>Minced lamb lightly spiced, skewered.</i>	
Chicken/lamb tikka	£2.90
<i>Succulent bite size pieces of marinated chicken or lamb grilled to perfection.</i>	
Tandoori king prawns	£3.80
<i>Giant tiger prawns marinated in garam masala and fresh herbs, smoked over charcoal.</i>	
Chicken pakora	£2.90
<i>Diced pieces of chicken breast marinated in spicy batter, fried crisp.</i>	
Onion pakora	£2.90
<i>Diced onions and vegetables seasoned with spices and green herbs, fried crisp</i>	
Samosa chaat	£2.90
<i>Maharashtrian road side fare-vegetable samosas served with chickpeas and topped with a medley of chutneys and yoghurt dip</i>	
Chicken tikka garlic & mushroom	£2.95
SEAFOOD & VEGETARIAN	
Red mullet in Goan spices	£3.65
<i>Marinated in pickled spices grilled in tandoor</i>	
Pan fried sea bass	£3.65
<i>Fillet of sea bass coated in mustard seeds and fresh herbs</i>	
Salmon tikka	£3.45
<i>Pan fried salmon steak coated in sprinkled turmeric and rock salt</i>	
Prawn bhuna puree	£2.95
<i>Prawns cooked in light spices, served on crispy yoghurt bread.</i>	
King prawn pathia puree	£3.75
<i>King sized prawns cooked in light spices sweet and sour taste, served on crispy yoghurt bread.</i>	

Chilli and garlic - Hot & Spicy with garlic flavours

Chicken	£6.45
Lamb	£6.45
King prawn	£8.45
Rezelah	
Chicken	£6.45
Lamb	£6.45
King prawn	£8.45

<i>A classic dish from the north of Bengal, tastefully spiced with a variety of herbs and spices, garnished with sautéed tomatoes, green pepper and fresh coriander</i>	
Jalfrezi mix - chicken tikka, lamb tikka	
Mushrooms & prawns	£7.25
<i>Cooked with crispy onions and green peppers together with a dozen spices fried onions and green herbs.</i>	
Rajistani duck	£7.25
<i>Slow cooked fillet of duck in a spicy gravy with pineapple chunks and fresh coriander.</i>	
Tandoori duck	£7.25
<i>Duck fillet marinated in natural herbs, roasted in the clay oven, served with fresh salad and sauces.</i>	

SIGNATURE DISHES

Any Quorn dish (V)	£7.25
<i>Choose any main dish from our extensive a la carte menu and we will use Quorn pieces, as a vegetarian option.</i>	
Malibu Korma	£7.95
<i>Supreme pieces of chicken or lamb on a tantalising sweet and sour sauce with a hint of pieces of clay roasted chicken, cooked with a hint of coconut. 25 ml of Malibu simmered whilst cooking.</i>	
Swordfish Julia	£8.95
<i>Lightly spiced swordfish, cooked with a shredded ginger Garlic and onions. Rich seafood dish certain to be like no other</i>	
Thai Niligri	£6.95
<i>Chicken or Lamb cooked with green herbs, worcester sauce mustard and cinnamon. Very rich and flavoured dish</i>	
Chilli Sambuca	£7.95
<i>Chicken or Lamb cooked with red hot chillies and mixed Spices in a rich tomato sauces with 25 ml sambuca to add flavour</i>	
Kashmiri Chicken Tikka Massalla	£6.75
<i>Tender peices of chicken, mildly spiced with cream and fruits and garnished with pistachio.</i>	

TRADITIONAL MAIN COURSE DISHES

Our selection of 'old time' favourites these dishes are recognised by everyone and have been enjoyed by generations of Indian food lovers. There is no description of most of these dishes as we are confident most people know these dishes already. However please do ask us if you are not sure

CHICKEN DISHES

Chicken bhuna	£5.95
Chicken korma	£5.95
Chicken dopiazza	£5.95
Chicken garlic	£5.95
Chicken madras	£5.95
Chicken sagwala	£5.95
Chicken dhansak	£5.95

CHICKEN TIKKA DISHES

Chicken tikka akbari	£6.45
Chicken tikka rogan josh	£6.45
Chicken tikka korma	£6.45
Chicken tikka dhansak	£6.45
Chicken tikka pathia	£6.45
Chicken tikka chana	£6.45

LAMB DISHES

Rogan josh	£5.95
Lamb sagwala	£5.95
Lamb pathia	£5.95
Lamb korma	£5.95
Lamb dhansak	£5.95
Lamb mirchi	£5.95
Lamb dopiazza	£5.95

SEAFOOD DISHES

King prawn bhuna	£8.45
King prawn sagwala	£8.45
King prawn rogan josh	£8.45
King prawn pathia	£8.45
King prawn dhansak	£8.45
Prawn bhuna	£6.25
Prawn dhansak	£6.25
Prawn dopiazza	£6.25
Prawn pathia	£6.25

Prawns & papaya salad	£2.95
<i>North atlantic prawns tossed in chilli and tumeric mixed with cubed papaya and served with a refreshing citric dressing</i>	
Peri peri crab	£3.65
<i>Peri peri spiced crab meat tossed together with crunchy pepper juliennes</i>	
Mango and avocado salad	£2.95
<i>With roasted sunflower seeds, delicious golden cubes of mango together with avocado chunks. Coconut grated over salad with a hot oil dressing of mustard and cumin seeds. Hint of chilli</i>	
Spiced potatoes and garlic mushrooms	£2.95
<i>Lightly tossed dish with the chefs 5 special spices</i>	
King prawn butterfly	£3.95
<i>King Prawns marinated in sauce and then grilled in clay oven</i>	

SOME OF OUR FAVOURITES

Massalla Lounge special	£3.95
<i>A combination of three starters: tandoori king size prawns, chicken pakora, vegetable on puri.</i>	
Lamb jalori	£2.95
<i>Tender fillet of lamb stir fried with chopped onions, green peppers, tomato with English mustard served with tawa puri</i>	
Special starter	£3.45
<i>A combination of three starters: prawn puree, chicken shashlik and onion pakora definitely satisfying.</i>	
Tandoori mixed starters†	£3.45
<i>Onion pakora, chicken tikka, salmon tikka.</i>	
Stuffed peppers	£2.75
<i>Green pepper baked in tandoor and stuffed with spicy minced lamb, chicken or vegetable</i>	
Chicken tikka puree	£2.95
<i>Diced pieces of chicken, sweet and sour taste, served on crispy yoghurt bread</i>	
Plain or spicy popadoms	£0.50
Chutney & pickles	£0.50
<i>All starters served with accompanying chutneys, dips and fresh crisp salad.</i>	

CHICKEN SPECIALITIES

Kashmiri korma	£6.45
<i>A popular dish from Kashmir, chicken marinated in spices cooked with mixed fruits. (Spicy but quite mild in taste).</i>	
Chicken tikka masala	£6.45
<i>We present our own exclusive recipe of succulent chicken tikka in smooth masala sauce.</i>	
Chicken tikka bhuna	£6.45
<i>Diced pieces of clay roasted chicken, cooked with a combination of different spices and herbs, with tomatoes And fresh coriander, creating a beautifully well balanced dish</i>	
Shahi chicken	£6.45
<i>Barbecued chicken, cooked together with minced lamb in fresh ground spices</i>	
Korai chicken	£6.45
<i>Diced pieces of chicken, cooked with chunks of green pepper tomatoes and a touch of fresh ginger.</i>	
Chicken tikka kajool	£6.45
<i>Chicken tikka cooked with chopped onions, tomatoes, peppers and hint of fresh grounded chilli paste - hot</i>	
Coriander chicken	£6.45
<i>An exceptional chicken curry in a smooth gravy well flavoured, a firm favourite</i>	
Chicken rasam	£5.95
<i>Supreme pieces of chicken breast sautéed in garlic and ginger paste, spiced with freshly ground coriander seeds, turmeric and a hint of red chilli.</i>	
Butter chicken	£6.45
<i>Chicken simmered on a tantalising sweet and sour butter sauce. Made with redolent of kasoori fenugreek.</i>	
LAMB SPECIALITIES	
Achari lamb	£6.45
<i>Fillet of lamb marinated in pickled spices, simmered in slightly hot tangy sauce with balsamic vinegar.</i>	
Lamb tikka shatkura	£6.25
<i>Tandoor baked lamb simmered in a homestyle gravy sauce with a hint of citrus oil and fresh herbs</i>	
Lamb passander	£6.45
<i>Tender fillet of lamb, mildly spices with cream and garnished with pistachio - a characteristically rich and creamy dish</i>	

BALTI DISHES

<i>A very popular dish in the midlands. The combination of herbs and spices makes this dish very tastefully spicy, garnished with onions, tomatoes and generous touch of fresh coriander</i>	
Spicy tikka masala balti	£6.95
Chicken balti	£6.25
Lamb balti	£6.25
Chicken tikka balti	£6.95
Chicken, prawn & mushroom balti	£7.25
Chicken, lamb & mushroom balti	£7.25
Chicken tikka, potato & mushroom balti	£7.25
Chicken tikka & lamb tikka balti	£7.25
Vegetable balti	£5.95
Prawn balti	£6.45
King prawn balti	£8.45
<i>Extra mushrooms or any other assortment of vegetables can be prepared with the above dishes.</i>	

VEGETABLE AND SIDE DISHES

Mushroom bhajee	£2.25
<i>Cooked in light spices</i>	
Bindi bhajee	£2.25
<i>Lightly sautéed with cumin, red chilli, fresh herbs and spices.</i>	
Sag paneer	£2.25
<i>Stir fried spinach with tempered spices cooked with cottage cheese</i>	
Aubergine bhajee	£2.45
<i>Moist sauce creating a tasty option</i>	
Vegetable makhani	£2.35
<i>Vegetable simmered in sweet and sour butter sauce with ginger juliennes</i>	
Paneer makhani	£2.35
<i>Home made cottage cheese simmered in a sweet and sour Butter sin sauce</i>	
Cauliflower bhajee	£2.10
Aloo palak	£2.25
<i>Potatoes and spinach</i>	
Aloo gobi	£2.25
<i>Potatoes and cauliflower</i>	
Chana bhuna	£2.10
<i>Chickpeas cooked in a piquant gravy sauce with fresh ginger.</i>	
Tarkha dhall	£2.10
Raitha	£1.25
<i>Cucumber or mixed yoghurt dip, garnished with crisp okra</i>	
Fresh salad	£1.50
<i>Any of the above vegetable dishes can be prepared as main course dishes at an extra charge.</i>	