



MASALA junction

Welcome to Masala Junction...

Our previous restaurants, The Indian and MemSaab, led the food scene in Nottingham – each in their own unique way – winning numerous local and national prizes for Food, Service and Design. Masala Junction is the Aziz family's third restaurant, and the culmination of everything we've learnt over the past 25 years, both in terms of food and service.

We were fortunate enough to find a location right in the middle of the community, in a building we've known forever. We stripped out the eighties NatWest facade to reveal a lofty, stately interior, and we did our utmost to make it elegant, warm and inviting.

In creating our menu, we surveyed the food scene in London – considered to be the world leader in Indian cuisine – and looked back to our roots in Kashmir. We added a few dishes we feel strongly about, some of those influenced by our friend Saurav Nath, previously chef at Michelin starred Benares Restaurant in Mayfair, and some desserts we all know.

The Wine Menu has a quirky feel to it, it has to, since matching wine to Indian food is a well known challenge. We're fortunate to have had advice from a friend who happens to be one of the top sommeliers in the world (we think he's the best!). He came up with something that works well and doesn't cost an arm and a leg. He also recommended some local breweries and we have chosen one we liked. We do serve some nice lager too.

Shukria (*Thank you*)

We hope you have a lovely evening and tell all your friends about it.



We designed our three party menus to offer you a varied selection of dishes from our menu that work well together. Vegetarian, Gluten free, Dairy free and other dietary options can be catered for as specified. Spice levels can also be adjusted to suit requirements. Please speak to us for any special requests or to design a bespoke menu for your special event. Dishes are served on a sharing basis with one of each starter served to all guests.



Set Menu 1 - £20.95

Popadoms Served with A Trio of Chutneys

Starters

Veg Samosa

Coriander & ginger infused mixed vegetables in a soft hand wrapped pastry served with masala chickpeas

Reshmi Kebab

Ground chicken spiced with coriander, fresh mint and garam masala, served with mint chutney

Lamb Pudina Boti

Tender lamb fillet marinated in mint flavoured ginger & garlic sauce with kashmiri chilli & lemon juice

Main Curries

Chicken Tikka Masala

Our version of the world famous Dish invented in East London! Tender pieces of marinated and grilled chicken breast cooked in a creamy sauce

Lamb Rogan Josht

Boneless shoulder of lamb marinated and slow cooked in a rich sauce of tomatoes, onions and our special Rogan Josh mix

Junction Chicken Tikka Balti

Invented in Birmingham! Rich sauce of tomatoes, ginger and black onion seeds garnished with seared peppers

Vegetables and Sides

Seasonal Vegetable Poriyal

Stir fried seasonal vegetables with mustard seed, curry leaf and grated coconut

Breads & Rice

Pulao Rice *basmati Rice cooked with caramelised onions, cardamoms, cloves and cinnamon*

Plain Nan Bread



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Set Menu 2 - £22.95

Popadoms Served with A Trio of Chutneys

Starters

Paneer & Broccoli Tikka (d)

Grilled cottage cheese marinated in yellow chilli and broccoli marinated with cheddar cheese & green cardamom served with pear chutney

Chicken Tikka (d)

Sigri grilled chicken thigh marinated with Junction masala, yogurt and red chilli with green herb chutney

Lamb Pudina Boti

Tender lamb fillet marinated in mint flavoured ginger & garlic sauce with kashmiri chilli & lemon juice

Main Curries

Saag Gosht

Tender diced lamb cooked with spinach

Chicken Tikka Masala

Our version of the world famous Dish invented in East London! Tender pieces of marinated and grilled chicken breast cooked in a creamy sauce

Prawn Malabar

Prawn cooked in a Kerala coastal fish curry sauce

Vegetables and Sides

Seasonal Vegetable Poriyal

Stir fried seasonal vegetables with mustard seed, curry leaf and grated coconut

Tarka Daal

Split channa lentils in a sauce of tomatoes, onions, coriander and cumin

Breads & Rice

Choice of Pulao Rice *basmati Rice cooked with caramelised onions, cardamoms, cloves and cinnamon*

or Sada Chawal *Simply boiled Basmati rice with nothing added*

Choice of Plain or Garlic Nan Bread





Set Menu 3 - £25.95

Popadoms Served with A Trio of Chutneys

Starters

Lahshuni Prawn (d)

Charcoal grilled king prawns marinated with garlic, yogurt & red bell pepper served with garlic pickle

Reshmi Kebab

Ground chicken spiced with coriander, fresh mint and garam masala, served with mint chutney

Amritsari Machli

Crispy fried cod coated in carom seed infused gram flour, with green peas puree & curry tartar sauce

Main Curries

Handi LaAziz!

Chicken cooked in a green cardamom, saffron and garlic flavored caramelised onion gravy

Junction Goat Ka Salan

A unique family recipe. Kid goat spiced with garam masala & marinated with a sauce of chilli, coriander & herbs

Chicken Tikka Masala

Our version of the world famous Dish invented in East London! Tender pieces of marinated and grilled chicken breast cooked in a creamy sauce

Prawn Malabar

Prawn cooked in a Kerala coastal fish curry sauce

Vegetables and Sides

Saag Paneer

Cumin and garlic sautéed spinach with choice of Indian cottage cheese

Makhni Dal

Slow cooked black urad lentils

Seasonal Vegetable Poriyal

Stir fried seasonal vegetables with mustard seed, curry leaf and grated coconut

Breads & Rice

Choice of Pulao Rice *basmati Rice cooked with caramelised onions, cardamoms, cloves and cinnamon*

or Sada Chawal *Simply boiled Basmati rice with nothing added*

Choice of Garlic or Peshwari (n) Nan Bread

Desserts

Gajar Ka Halwa with Ice Cream

A Punjabi dessert made from grated carrots, cooked in milk giving its creamy taste and texture

Chocolate Fondant with Ice Cream