



॥ ल्युइतीक्पुए लवइवाव ॥

authentic indian cuisine

*Prepared by 4th generation of chefs
from Mumbai*

01798 879879

Restaurant opening hours:

Monday: 5.15pm to 9.30pm

Tuesday to Saturday:

12pm to 2pm and 5.15pm to 9.30pm

Sunday: 12pm to 2pm and 5.15pm to 9pm

Mystique Masala, East St, Petworth GU28 0AB



REHEATING YOUR MEAL

If you wish to enjoy your meal with the same texture and taste as when it was first cooked please place containers into a **180 degree preheated oven** for **5-7 minutes** then serve on a heated plate.

NEW

MYSTIQUE MASALA
CHEF AT HOME SERVICE
NOW AVAILABLE (see website for details)

www.mystiquemasala.co.uk

STARTERS

MALAI SEEKH | £9

Tender rolls of minced chicken with herbs, wrapped around skewer roasted in tandoor.

ACHARI BOTI | £9

Diced lamb in a pickled marinade, roasted to perfection in tandoor.

SUNEHRA MURG | £9

Sliced chicken in a sweet and sour marinade, charcoal grilled in tandoor.

KASTURI JHEENGA | £10

King prawns grilled to perfection in tandoor.

MURG CHATPATA | £9

Diced chicken tossed in bell peppers and onions.

LASOONI JHEENGA | £9

Shrimps tossed in garlic, herbs and peppers, tangy and spicy.

MULTANI KHUMBH | £9

Ginger flavoured mushroom, finished in tandoor.

VEGETABLE SAMOSA | £5

Our own home made.

ONION PAKORA | £5

Ever popular crispy onion bhaji.

PANEER SHIMLA MIRCH | £9

Our own home made cottage cheese, diced and sautéed with ginger, garlic and bell peppers, tangy and spicy.

POPPADUMS | £1

Plain or spicy.

CHUTNEY | £2

A tray of mint sauce, mango chutney and onion salad.

LIME PICKLE | £2

CHICKEN

TANDOORI MURG | £13.50

All time favourite tandoori chicken, in our chefs own marinade, tandoor cooked.

BANJARA MURG TIKKA | £13.50

Chicken marinated in spinach, coriander and a hint of mint, grilled in tandoor.

RESHMI MURG TIKKA | £13.50

Supreme of chicken in a marinade flavoured with cheese and cream, roasted in tandoor.

HAZARI MURG TIKKA | £14

Our house speciality, garlic and cheesy chicken, served shaslik style, with diced pepper, grilled in tandoor.

MURG MAKHANI | £13.50

Chargrilled chicken cooked in a tomato based curry with a hint of sundried fenugreek.

MURG DHANIA ADRAKI | £13.50

Diced chicken in a fresh coriander leaves and ginger flavoured curry.

DIWANI HANDI | £13.50

Breast of chicken and bell peppers in an onion based gravy.

MURG BAHAR | £14

Our chefs special mild and creamy chicken delicacy with dried fruits and nut, flavoured with rose water.

MALABARI MURG | £14

A south Indian delicacy from the Malabar coast, chicken in roasted onion and coconut based curry.

MURG SAAG | £13.50

Chicken cooked in a creamy spinach based curry.

KHADA SABZI MURG | £14

Chicken tikka tossed with bell peppers, onions and tomato with a hint of sauce.

LAMB

BOTI TIKKA | £15.50

Garlic and ginger flavoured diced lamb, charcoal grilled, served shaslik style.

KAKORI SEEKH | £14.50

Ever popular seekh kebab, stuffed with fresh coriander and cheese, finished in tandoor.

GOSHT BHUNA ADRAKI | £14.50

A lamb delicacy with chopped green peppers and ginger.

PYAZA GOSHT | £14.50

A garlic, onion and tomato based lamb curry, served between the layers of onion.

KHADE MASALE KA GOSHT | £14.50

Tender dices of lamb, cooked in whole spices with juliennes of peppers, tomatoes and onions.

GOSHT MIRCHI LASOONI | £14

Garlic flavoured lamb curry.

KHEEMA MUTTER MASALA | £14

Minced lamb and peas in an onion based masala.

KAJU METHI GOSHT | £14

A mild and creamy lamb curry flavoured with sundried fenugreek.

FISH & PRAWNS

PAHADI JHEENGA | £16.50

King prawn marinated in fresh coriander, mint and black salt, chargrilled in tandoor.

NILGIRI MACHLI | £15.50

Fillet of tilapia in coconut, green chutney and cashew marinade, grilled in tandoor.

JHEENGA BALCHAO | £16.50

Our chefs special, sweet and sour king prawn curry.

BHUNA JALPARI | £16.50

Smoked king prawn in an onion based thick sauce.

(Fish and prawn continued overleaf)

DAKSHIN MEEN CURRY | £16

A delicacy from south India, fish cooked in a tangy coconut and tamarind based sauce, garnished with crushed curry leaf.

TAWA NAZAKAT | £15

A spread of lamb, chicken and prawn cooked in onion and herbs.

RICE DELICACIES

Chicken, Lamb, or Prawn Biriyani | £15.50

King prawn biriyani | £17.50

Mushroom or Green peas pulao | £5

Pulao rice tossed in either mushroom or green peas

Jeera chawal Rice tossed in cumin and herbs. | **£5**

Palak chawal | £5

An unusual rice delicacy cooked in spinach.

Pulao rice Saffron flavoured rice. | **£4**

BREAD FROM CLAY OVEN

Kulcha

Round flat bread made with self raising flour.

Masala **£4**, Onion **£4**, Plain **£3.50**

Roti

Round flat bread made with whole wheat flour.

Plain **£3**, Butter **£3.50**

Naan A leavened baked bread.

Plain **£3**, Butter **£3.50**, Garlic **£4**

Kashmiri Naan | £5

Stuffed with coconut and dry fruits, mango flavoured.

Kheema Naan | £5

Stuffed naan with minced meat.

Cheese Naan Stuffed naan with cheese. | **£5**

Lacha Paratha

Layered Indian bread made with wholemeal flour.

Plain **£3.50**, Mint **£4**

Aloo Paratha Stuffed with spiced potato. | **£5**

VEGETABLES

Sabzi rai tamatar | £10

Mix vegetable curry, tempered with black mustard, curry leaves and a hint of garlic.

Miloni Sabzi | £10

Mix vegetable delicacy, served dry.

Aloo mutter | £10

A north Indian speciality of curried potatoes and peas, can be served dry if you wish.

Palak ke saath | £10

Your choice of either potatoes or mushroom or chickpeas or our own home made cottage cheese in a blend of delicately flavoured spinach.

Bhindi masala | £10

Fresh okra tossed in those wickedly exotic spices.

Baigan pyaz | £10

Aubergine cooked with onion and tomatoes.

Gobhi aloo | £10

The ever popular combination of cauliflower and potatoes cooked in delicate spices and herbs.

Mutter paneer | £10

Our own home made cottage cheese with green peas and spices in a creamy curry.

Chana masala | £10

Softened chick peas in gentle spices topped with fresh coriander.

Dal tadka | £10

The sub continental speciality of yellow lentils flavoured with cumin and garlic.

Dal makhani | £10

Black lentils harmoniously simmered overnight on a slow fire, finished with butter and cream.

Dal palak | £10

An unusual blend of spinach and yellow lentils.