

# MASALCHI

— THE SPICE MASTER —

BY ATUL KOCHHAR

## VALENTINE'S DAY MENU

£40 PER PERSON



### BEETROOT CHAAP

Beetroot & pine nut croquettes with beet hummus

### AJWAINI PRAWNS

Prawns marinated with yoghurt, mustard, carom seeds and  
cooked in clay oven

### KASHMIRI CHICKEN CHOP

Grilled chicken thigh on the bone in Kashmiri chilli, yoghurt  
and spices



### LAAL MAAS

Traditional Rajasthani smoked lamb curry with red chillies,  
yoghurt and spices

### MURGIR JHOL

Bengali home style chicken curry with potato

Served with black dal, pulao rice & butter naan



### DARK CHOCOLATE MOUSSE

A rich velvety dark chocolate mousse

If you have a food allergy or intolerance, please ask a member of staff about the ingredients in your meal. All prices are inclusive of VAT. A discretionary 10% service charge will be added to your bill.





## VALENTINE'S DAY MENU

### VEGETARIAN MENU

£40 PER PERSON

#### BEETROOT CHAAP

Beetroot & pinenut croquettes with beet hummus

#### SAMOSA SPRING ROLL

Crispy rolls filled with potato and spices

#### KASHMIRI PANEER TIKKA

Grilled cottage cheese in Kashmiri chilli and spices



#### KOHLAPURI BAIGAN

Baby aubergine cooked with coconut, onion, tomato and tamarind

#### MATTAR PANEER

Cottage cheese and peas simmered in onion tomato masala with fenugreek and cream

Served with black dal, pulao rice & butter naan



#### DARK CHOCOLATE MOUSSE

A rich velvety dark chocolate mousse

