

▼ ROTI TE CHAWAL ACCOMPANIMENTS

Plain Nan	£2.75	Plain Paratha	£2.95
Garlic Nan	£2.95	Keema Paratha (mince)	£3.50
Peshwari Nan (sweet)	£3.50	Vegetable Paratha	£3.25
Keema Nan (mince)	£3.50	Saffron Rice	£2.75
Vegetable Nan	£3.25	Boiled Rice	£2.50
Garlic & Coriander Nan	£3.25	Mushroom Rice	£2.95
Cheese Nan	£3.50	Egg Fried Rice	£2.95
Tandoori Roti	£1.50		

▼ ACCOMPANIMENTS ♥

Poppadom	£0.99
Spiced Onions	£1.35
Mango Chutney	£1.35
Mixed Pickle	£1.35
Chips	£2.25

▼ BEVERAGES

Half Bottle Whisky	£12.95
Half Bottle Vodka	£12.95
House White Wine	£11.95
House Red Wine	£11.95
Bottle Beer	£2.75



▼ SOFT DRINKS

Coke/Diet Coke (can)	£1.20
Irn-Bru/Diet Irn - Bru (can)	£1.20

If you have any food allergies please inform a member of staff as some of our dishes may contain nuts and bones.

SET MEAL FOR 1 £11.95

1 Poppadom & Spiced Onions

STARTERS

Choice of one from:
Vegetable Pakora
Onion Bhaji
Chicken Chaat

MAIN COURSE

Choice of one from:
Traditional Curry, Korma
Bhoona, Patia, Dopiazza

The above dishes can be made with chicken
lamb or vegetable
served with a choice of one from saffron or
boiled or plain Nan bread

SET MEAL FOR 2 £23.95

2 Poppadoms & Spiced Onions

STARTERS

Choice Of Two From:
Vegetable Pakora
Onion Bhaji
Chicken Chaat
Chicken Pakora

MAIN COURSES

Choice of Two From:
Karahi, Tikka Masala, Rogan Josh, Chasni
Bhoona, Korma, South Indian Garlic Chilli

The above dishes can be made with chicken
lamb or vegetable
served with a choice of two from saffron or
boiled or plain Nan bread

COUPLES NIGHT IN £27.95

Bottle of House Wine Or 2 Bottles of Cobra
(Choice of Red, White or Rose)
2 Poppadoms + Spiced Onions

Any 2 Starters
Any 2 Main Courses
Any 2 Sundries

Excludes Seafood and Tandoori dishes
Collection and delivery only



WE ALSO CATER FOR PARTIES AND FUNCTIONS

Planning a celebration? Leave the food on us!! Tailor made menu to suit everyone.



VISIT OUR OTHER BRANCHES



(East Kilbride)

3 THE BOARD WALK EAST KILBRIDE G75 0YW
T: 01355 260681



(HELENSBURGH)

29 JAMES STREET G84 8AS
T: 01436 67 66 65



(MILTON)

MILTON, DUMBARTON ROAD G82 2TZ
T: 0138 949 6021



(BYRES ROAD)

192-194 BYRES ROAD, Glasgow G12 8SN
0141 339 3777

TAKEAWAY & DELIVERY MENU

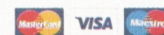
0141 332 6002



Masala
मसाला
twist

261 HOPE STREET
GLASGOW
G2 3PS

T: 0141 332 6002



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VISIT OUR WEBSITE @ WWW.MASALATWIST.CO.UK

THE STARTERS

Vegetable Pakora	£4.25
Chicken Pakora	£4.75
Haggis Pakora	£4.75
Onion Bhaji	£3.75
Fish Pakora	£4.95
Chicken Tikka	£4.95
Marinated chicken barbecued to juicy perfection in the clay oven.	
Chicken Chaat	£4.60
Chicken drumsticks coated in a tangy sweet and sour sauce	
Jaipuri Samosa	£4.25
Indian pastry stuffed with an exotic fusion of spiced vegetables.	

POORI SELECTION

Poori (light thin deep fried chapatti) Choice of fillings.

King prawn	£5.95
Prawn	£4.75
Chicken	£4.50
Chaana (chick peas)	£4.25

TANDOOR KE ANGAARE SE

Savour the authentic aroma of these sizzling dishes served straight from the tandoor complemented by our chef's special sauce, rice and fresh salad

Chicken Tikka	£10.95
Pieces of chicken marinated in homemade yoghurt spices and barbecued in the clay oven.	
Lamb Tikka	£12.95
Tender pieces of lamb marinated in yoghurt flavoured with Indian spices and cooked in a clay oven.	
Tandoori Chicken	£11.95
Chicken on the bone marinated with traditional spices cooked in a clay oven	
King Prawn Tandoori	£14.50
King Prawns marinated in homemade yoghurt, fresh lemon juice and spices and barbecued in the clay oven	
Shashlik	£12.95
Skewered chicken, onions, capsicums & tomatoes Barbecued until bursting with flavour	
Kebabi Khazana (Mixed Grill)	£14.95
Tandoori chicken, seekh kebab, lamb tikka, chicken tikka & king prawn.	

SUBZI MANDI SE (VEGETARIAN)

our vegetarian dishes are inspired by the lush market gardens of India

Kadhai Paneer	
Home made cottage cheese simmered in a rich bhoona style with onions and peppers.	
Daal Tadka	
Mixed yellow lentils tempered with garlic, ginger and onion.	
Bombay Aloo	
Potatoes sautéed in our chef's piquant tomato gravy.	
Chana masala	
Chick peas simmered in a fusion of aromatic punjabi spices.	
Saag Aloo	
Chunks of potato cooked with spinach.	
Subz Miloni	
A delicious hot mixed vegetable curry with selected spices and spinach.	
Malai Mutter Mushroom	
Mushroom and fresh garden peas cooked in a creamy sauce.	
Paneer Makhani	
Home made Indian cottage cheese cooked in a cream makhani sauce.	
Saag Paneer	
Spinach cooked with home made Indian cottage cheese.	
Daal Makhani	
Black whole lentils cooked over 24 hours on tandoor with tomato & aromatic spices with dollops of butter, a must try highly recommended!!	

ONE POT CURRY

Railway Lamb Curry))	
(Indian Railway) रेलवे	
Lamb curry is a variation of the dish that originated during the British Raj	
Rajasthani Laal Maas))))	
(Rajasthan) राजस्थान	
Spicy Lamb hails from Rajasthan cooked with yoghurt and hot spices such as red chillies, coriander & whole masala	
Chicken Kolhapuree))	
(Maharashtra) कोल्हापूर	
Chicken pieces cooked with garlic, ginger, tomato and a variety of different masalas to give that authentic taste.	
Chettinad Chicken))))	
(Tamilnadu South India) तमिलनाडु	
Chicken cooked in peppery mix of spices and shallot onion	
Kangra Chicken))	
(Himachal) कांगड़ा	
Chicken curry enriched with royal texture cooked with browned onions yoghurt, ginger, garlic & himalayan spices	
Zaykedar Hiren हिरन))	
(Nilgiri thar)	
Tender venison cooked with aromatic spices in chef's special sauce	
Lamb Aligarh अलीगढ़))	
(Uttar paradesh) उत्तर प्रदेश	
Aromatic lamb cooked with pickling spices	
Puran Singh Da Tari Wala Murgh))	
(Ambala) अंबाला	
Chicken cooked with abundance of onions, tomatoes, ginger, garlic & secret spices of puran singh famous at the roadside eateries in India	
Butter Chicken))	
Tandoori chicken breast, gently poached in a buttery tomato sauce flavoured with fenugreek.	
Mince and Tatties))	
Scottish delight with an Indian twist.	

Mild) Medium)) Hot))) Extra Hot))))

INDIAN DE SAWAAD KHANE

(Taste of India)

Tikka Masala))	
flavoursome fusion of ginger, garlic, peppers and onions	
Chasni))	
an exquisitely creamy sauce with a twist of sweet 'n' sour	
Rogan Josh))	
Fusion of tomatoes, paprika and a host of spices	
Jalfrezi))	
Chunk of onions, tomatoes & Peppers tempered with mustard seeds.	
Malaidar))	
spinach puree and wicked green chillies simmered in a rich ginger and garlic tarka with a flourish of fresh cream	
Jalandhri))))	
Slightly spicy sauce infused with ginger, garlic, green chillies peppers and finished with a flourish of coconut cream	
Korma))	
Classic mild & creamy	
Karahi Bhoona))	
Simmered karahi style in a rich garam masala with an abundance of onions and chopped capsicums	
Madras))))	
Cooked in a traditionally very hot spicy curry with extra chillies	
South Indian Garlic Chilli))))	
Simmered in a rich garlic tarka with lashings of wicked green chillies	
Traditional Curry))	
The original classic	
Bhoona))	
Cooked in a rich and flavoursome condensed sauce with plenty of ginger, garlic and tomatoes.	

Choice of: Chicken £8.50 Lamb £8.95
Vegetable £7.95 King Prawn £12.50

Mild) Medium)) Hot))) Extra Hot))))

BIRYANI

Hydrabadi Dum Biryani
(Hyderabad)

A traditional dish from Hyderabad

Lamb / Chicken / Veg simmered in basmati rice with a host of aromatic spices, cardamom, saffron, fenugreek and garnished with coriander.

Lamb: £11.95 Chicken: £10.95 Veg: £9.95