




MASALA BANKS

FINE DINING

OUR RESTAURANT COMBINES THE CHARM OF
CONTEMPORARY REFINEMENT OF INDIAN GASTRONOMY
WITHIN THE BEAUTIFUL TOWN OF MAIDSTONE.

A CAREFUL SELECTION OF THE BEST PRODUCE AND DEVELOPMENT
OF NEW AND CREATIVE RECIPES, WE HAVE BROUGHT TOGETHER
CENTURIES OF TRADITION, BLENDING IT WITH OUR VISION OF THE
FUTURE THROUGH THE SKILL OF OUR STAFF AND MANAGEMENT.

IF YOU HAVE AN ALLERGY TO NUTS, DAIRY PRODUCTS OR INDEED
ANY OTHER ITEMS, PLEASE INFORM YOUR WAITER WHILE PLACING
YOUR ORDER. ALSO, IF THERE IS ANY DISH YOU MAY LIKE, WHICH
IS NOT LISTED ON THE MENU AND IS POSSIBLE WITHIN THE TIME
AVAILABLE, WE SHALL BE HAPPY TO PREPARE IT FOR YOU.

CONTAINS NUTS 

TO BEGIN WITH

- VEGETABLE CORN SOUP (V)** _____ **4.95**
A LIGHT COMFORTING SOUP WITH FLAVOURS OF CORN AND MIX VEGETABLES. LIGHTLY SEASONED
- CHICKEN CORN SOUP** _____ **5.95**
AN EGG DROP SOUP THAT FEATURES SHREDDED CHICKEN, CORN AND RICH CHICKEN STOCK. LIGHTLY SEASONED
- DYNAMITE PRAWNS** _____ **8.95**
- CHICKEN LOLLIPOP** _____ **7.95**
- SPICY MUSSELS** _____ **8.95**
MUSCLES STEAMED IN A COCONUT AND BUTTER CREAMY SAUCE WITH WHITE WINE
- SAMOSA (MEAT/ VEGETABLE)** _____ **4.95**
- ONION PAKORA (BHAJEE) (V)** _____ **4.95**
- CHICKEN OR LAMB TIKKA** _____ **5.95**
- SPECIAL MIX GRILL PLATTER** _____ **11.95**
SELECTION OF OUR ALL-TIME FAVOURITE TANDOORI MURGH MALAI, CHICKEN TIKKA, FISH TIKKA AND LAMB SEEKH KABAB. PERFECT FOR SHARING
- TANDOORI PANEER TIKKA (V)** _____ **7.95**
GRILLED INDIAN CHEESE STIR FRIED WITH CAPSICUM AND ONIONS, SPICED WITH SWEET CHILLI SAUCE
- FISH TIKKA** _____ **7.95**
- KING PRAWN PURI** _____ **9.95**
- MURGH MIX MALAI NAZAKAT KABAB 🍴** _____ **7.95**
BONELESS CHICKEN BREAST MARINATED IN CREAMY CHEESE AND CASHEW NUT PASTE
- KERALA CHILLI GARLIC KING PRAWN** _____ **8.95**
KING PRAWNS WITH GARLIC, MIXED PEPPERS, ONION AND GREEN CHILLI
- GOSHT SEEKH KABAB** _____ **5.95**
TRADITIONAL MINCED LAMB KABAB FLAVOURED WITH GINGER, GARLIC, ROASTED CUMIN AND CORIANDER POWDER
- TIBETIAN MOMO** _____ **6.95**
DUMPLINGS FILLED WITH MINCED VEGETABLES OR MINCED LAMB
- ALOO PAPDI CHANA CHAT (V)** _____ **5.95**
- CRISPY BROCCOLI WITH HONEY AND SESAME 🍴 (V)** _____ **6.95**
- LAMB CHOPS** _____ **8.95**
MARINATED WITH HERBS AND SPICES AND COOKED IN CLAY OVEN
- CHAPLI KEBAB** _____ **7.95**
MINCED MEAT MARINATED WITH HERBS AND SPICES IN THE SHAPE OF A PATTY

MASTER CREATIONS

BUTTER CHICKEN _____ **14.95**

TENDER CUBES OF CHICKEN BREAST COOKED IN BUTTER AND CREAMY SAUCE

GARLIC CHILLI CHICKEN _____ **12.95**

CUBES OF CHICKEN FILLET MARINATED IN A BLEND OF TAMARIND, CORIANDER, GREEN CHILLIES, SHALLOTS AND TOMATOES – COOKED IN A THICK SPICY SAUCE

CHICKEN / LAMB CHETTINAD _____ **12.95**

CHICKEN MARINATED IN CUMIN SEEDS AND BLACK PEPPER COOKED IN SPICY COCONUT SAUCE WITH ONIONS, TAMARIND, CINNAMON AND STAR ANISEED

SHASLICK-E-BAHAR CHICKEN / LAMB _____ **13.95**

CHICKEN TIKKA OR LAMB TIKKA COOKED WITH TOUCH OF GARLIC, GREEN CHILLIES SERVED WITH A THICK SAUCE. A SIZZLING DISH

BEEF BUFFAD _____ **13.95**

CUBES OF BRAISED BEEFSTEAK COOKED SLOWLY WITH A SUBTLE COMBINATION OF SPICES AND COCONUT MILK

CHILLI BEEF _____ **13.95**

STEWED BEEF MARINATED IN A BLEND OF FRESH GINGER AND GARLIC COOKED WITH A SELECTION OF GROUND SPICES AND FRESH CHILLIES

LAMB OR CHICKEN PASANDA _____ **14.95**

BRAISED LAMB FILLETS COOKED IN MILD SPICES THEN SIMMERED IN A CREAMY YOGHURT SAUCE

CHICKEN OR LAMB TIKKA MASALA 🍴 _____ **14.95**

COOKED IN THICK CREAMY SAUCE WITH GROUND COCONUT AND ALMONDS

TANDOORI KING PRAWN MASALA 🍴 _____ **16.95**

COOKED IN THICK CREAMY SAUCE WITH GROUND COCONUT AND ALMONDS

LAMB OR CHICKEN KADAHI _____ **12.95**

BONELESS LAMB OR CHICKEN COOKED WITH MIXED PEPPER, SPECIAL BLEND OF FRESHLY GROUND SPICES, GINGER AND GARLIC

DHABA GOSHT _____ **13.95**

A FAMOUS SPICY POPULAR LAMB DISH FOUND ON INDIAN MOTORWAY DHABA RESTAURANTS. HIGHLY RECOMMENDED

RAILWAY LAMB OR CHICKEN _____ **13.95**

SLOW-COOKED LAMB IN AN AROMATIC SAUCE, COOKED IN A MELOW BLEND OF SPICES WITH MUSTARD OIL AND PRUNES



MASALA BANKS SIGNATURE DISHES

ALL SIGNATURE DISHES ARE COMPLETE MEALS

VENISON LAL MAS _____ **27.95**
SERVED WITH BEETROOT RAITA AND COCONUT RICE

CRAB MASALA _____ **24.95**
SUCCULENT CRAB MEAT COOKED WITH MUSTARD SEEDS, CURRY LEAVES,
TOMATOES AND RAW MANGO PUREE. SERVED WITH BABY NAAN AND
COCONUT RICE. A TRUE FEAST FOR FISH LOVERS

LAMB SHANK _____ **23.95**
AROMATIC LAMB SHANK INFUSED WITH STAR ANISEED AND ROSEMARY.
COOKED IN AND TOMATO SAUCE. SERVED WITH PULAO RICE AND BABY NAAN

GRILLED SEA BASS _____ **24.95**
PAN FRIED SEA BASS COOKED WITH MUSTARD SEEDS, FRESH CURRY
LEAVES , GINGER WITH COCONUT SAUCE IN A BED OF MASHED POTATOES.
SERVED WITH LEMON RICE, BABY NAAN AND STIR FRIED VEGETABLES

GRILLED SALMON _____ **24.95**
SERVED WITH FRESH BABY SPINACH TOSSED WITH GARLIC AND CHEESE.
PLATTER CONSIST BABY NAAN, ASPARAGUS AND BROCCOLI



FISH AND SHELL FISH

GOAN FISH CURRY _____ **13.95**
FISH FILLET COOKED IN TRADITIONAL GOAN SPICES

SALMON HARA DHANIA _____ **14.95**
PAN SEARED SALMON STEAK PREPARED WITH RED ONIONS,
CRUSHED BLACK PEPPERCORNS, POPPY SEEDS AND CHOPPED
CORIANDER SPRINGS

SEAFOOD BHUNA _____ **14.95**
AN INFUSION OF KING SCALLOPS, SQUID, CUBE OF FISH FILLET, TIGER
PRAWNS COOKED IN OUR CHEF'S SPECIALITY STOCK, A MEDIUM BLEND
OF BHUNA SPICES AND HERBS

SPICY FISH MIXED GRILL _____ **14.95**
ASSORTMENT OF FISH MARINATED WITH LIGHT SPICES AND DELICATE
HERBS SERVED IN SIZZLER

TOUCH OF THE TANDOOR

CLAY OVEN

- CHICKEN TANDOORI (HALF)** _____ **10.95**
HALF OF SPRING CHICKEN ON THE BONE, SPICED AND MARINATED OVERNIGHT.
BAKED IN THE TANDOOR OVEN IMMEDIATELY BEFORE BEING SERVED
- CHICKEN TIKKA** _____ **10.95**
CHICKEN BREAST CUBES MARINATED WITH YOGURT AND SPICES,
GRILLED IN TANDOOR
- LAMB TIKKA** _____ **11.95**
LAMB CUBES MARINATED WITH YOGURT AND SPICE,
GRILLED IN TANDOOR
- FISH TIKKA** _____ **13.95**
CUBES OF FISH FILLETS MARINATED IN YOGHURT WITH A SELECTION OF
SPICES INCLUDING CUMIN AND CAROM SEEDS BAKED IN THE TANDOOR
- CHICKEN OR LAMB SHASHLIK** _____ **13.95**
GRILLED CHICKEN CUBES WITH TOMATOES, GREEN PEPPERS AND ONIONS
- TANDOORI KING PRAWN** _____ **16.95**
KING PRAWN MARINATED WITH HERBS AND SPICES,
GRILLED IN CLAY OVEN
- TANDOORI MIXED GRILL** _____ **16.95**
CONTAINS TANDOORI GRILLED CHICKEN, CHICKEN TIKKA, BOTI KEBAB,
SEEKH KEBAB AND TANDOORI KING PRAWNS



VEGETARIAN MAIN DISHES

- SEASONAL MIXED VEGETABLES STIR FRIED (v)** _____ **9.95**
A SPECIAL BENGALI STYLE DISH PREPARED WITH AN ASSORTMENT
OF FRESH VEGETABLES
- GRILLED SQUASH MAKHANI (v)** _____ **10.95**
COOKED IN BUTTERY CREAM SAUCE AND FENUGREEK
- KHATTE MITTI GOBI (v)** _____ **9.95**
CAULIFLOWER COOKED WITH TAMARIND EXTRACT AND HONEY
- PANEER SHASHLIKI BAHAR (v)** _____ **12.95**
CUBES OF INDIAN CHEESE GRILLED IN THE TANDOOR
- MATAR MALAI METHI (v)** _____ **10.95**
PEAS COOKED WITH FENUGREEK LEAVES IN CREAMY SAUCE
- PANNEER KADAHI MASALA (v)** _____ **12.95**
CUBES OF INDIAN CHEESE GRILLED IN THE TANDOOR AND COOKED IN
SPECIALLY PREPARED SAUCE
- PANEER BUTTER MASALA (v)** _____ **12.95**
- TANDOORI PANEER ZEERA TIKKA (v)** _____ **13.95**
INDIAN CHEESE MARINATED WITH YOGURT GROUND FRESH SPICES
,COOKED IN CLAY OVEN
- MATAR PANEER (v)** _____ **10.95**

CLASSIC CURRIES

PREPARED INDIVIDUALLY IN A RICH,
SPICED CURRY SAUCE IN VARIOUS STRENGTHS

BALTI

KORMA PREPARED IN A CREAMY SAUCE CREATED BY A BLEND OF AROMATIC SPICES

BHUNA DRY WITH FENUGREEK LEAVES

DO-PIAZA WITH PLENTY OF ONIONS

DANSAK COOKED WITH LENTILS - HOT AND SOUR

VINDALOO VERY HOT WITH POTATOES

MADRAS FAIRLY HOT AND SOUR

JALFREZI DRY WITH SLICED GREEN CHILLIES, CAPSICUM AND TOMATOES

PATHIA COOKED IN A THICK HOT AND SOUR SAUCE

CURRY MEDIUM AND SAUCY

ROGAN JOSH MEDIUM AND SPICY WITH TOMATOES

SAAG MEDIUM AND SPICY WITH SPINACH

CHICKEN _____ **11.95**

LAMB _____ **12.95**

PRAWN _____ **13.95**

KING PRAWN _____ **14.95**



SHADES OF BASMATI

INGREDIENTS OF ALL THE FOLLOWING DISHES ARE COMBINED
WITH BASMATI RICE AND PURE BUTTER GHEE IT IS LIGHTLY
SPICED AND HAS ITS TASTE ENHANCED WITH SAFFRON,
ARRANGED IN A PLATTER SERVED WITH MIXED RAITA

MASALA BANKS SPECIAL DUM BIRYANI _____ **17.95**

CONSIST OF LAMB, CHICKEN, KING PRAWNS AND A BOILED EGG

CHICKEN BIRYANI _____ **13.95**

LAMB BIRYANI _____ **14.95**

VEGETABLE DUM BIRYANI _____ **10.95**

STIR FRIES AND PULSES

SAAG BHAJI (V) _____	6.95
SPINACH FRIED WITH GARLIC AND ONIONS	
ALOO BENGAN (V) _____	6.95
FRESH AUBERGINE AND POTATOES	
BHINDI BHAJI (V) _____	6.95
FRESH OKRA WITH DRY MANGO POWDER	
SAAG PANEER (V) _____	7.95
-INDIAN CHEESE WITH SPINACH AND FENUGREEK	
SAAG ALOO (V) _____	6.95
POTATO AND SPINACH	
BOMBAY ALOO (V) _____	5.95
SPICED POTATO IN A MEDIUM SAUCE	
MATAR GOBI (V) _____	6.95
PEAS AND CAULIFLOWER	
MUSHROOM BHAJI (V) _____	6.95
CHANA MASALA (V) _____	5.95
SPICED CHICKPEAS	
TARKA DAAL (V) _____	5.95
GARLIC TEMPERED LENTILS	



RICE

SPECIAL FRIED RICE _____	5.95
SHRIMPS, EGG, ONIONS, PEAS	
GARLIC AND ONION RICE (V) _____	4.50
MUSHROOM RICE (V) _____	4.95
COCONUT RICE _____	4.95
KEEMA RICE _____	5.95
PULAO RICE _____	4.50
PLAIN RICE _____	4.25
FRIES _____	3.50
CURLY MASALA FRIES _____	5.95

BREAD

LEAVENED BREAD BAKED IN THE TANDOOR

PLAIN NAAN	3.50
GARLIC NAAN	4.50
CHEESE NAAN	4.50
PESHWARI NAAN FRUITY	4.95
CHILLI AND CORIANDER NAAN	4.50
KEEMA NAAN STUFFED WITH SPICY MINCED MEAT	5.95
TANDOORI ROTI MEDIUM WHOLE MEAL BREAD BAKED IN TANDOOR	3.50
CHAPPATI THIN WHOLE MEAL BREAD	2.50
PARATHA THICK LAYERED BREAD FRIED IN PURE GHEE	3.95
STUFFED PARATHA	4.95



SUNDRIES

PAPPADOM PLAIN OR MASALA PER PORTION	1.10
RELISH TRAY CONTAINS: MANGO CHUTNEY, MINTY YOGHURT SAUCE AND ONION SALAD	2.95
YOGHURT MINT SAUCE	0.85
MANGO CHUTNEY	0.85
MIXED PICKLE	0.85
BEETROOT RAITA MADE FROM A BLEND OF YOGURT AND GRATED BEETROOT, FLAVOURED WITH SPICES AND A TEMPERED OIL MIXTURE (TADKA)	4.95
SMOKED PAPRIKA RAITA WITH ZEERA (CUMIN)	3.95