



Mastee

RESTAURANT & BAR

# Mastee

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= fun, joy  
with a touch  
of mischief

Forget everything you know, or thought you knew, about Indian food and let Mastee take you on a journey through the origins of regional Indian cuisine. The unique menu has been carefully crafted by a team of three Indian chefs with over 70 years' experience in first class restaurants and a natural passion for cooking that has been passed down through generations of family cooking. Together they have created, what they believe to be is one of the finest Indian menus in the region.

Using only the finest cuts of meat and freshest ingredients, Mastee brings a new and exciting flavour to the area and a lesson in true Indian dining.

# Mastee Banquet

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**This meal is served as a starter course and a buffet style main course.  
Eat as much as you like and we are happy to refill.**

## Onion Garam Pakora *(g)*

Strands of Spanish onions crispy fried in a spicy gram flour batter.

## Vegetable Samosa *(g)*

Crispy fried filo pastry stuffed with spiced vegetables.

## Chicken Tikka

Breast of fresh East Anglian farm chicken pieces marinated with yoghurt, rock salt, paprika and roasted spices.

## Lamb Shammi Kebab

Ground lamb patties with herbs, spices and roasted chana daal.

## MAIN COURSES

### CTM

A tribute to Britains favourite dish chicken tikka masalla.

### Chicken Jalfrezi

Chicken cooked with peppers, tomatoes and green chillies, simmered in a spicy sauce and garnished with spring onions and green chillies.

### Lamb Rogan Josh

Tender lamb braised slowly with aromatic hot spices and herbs, finished with chopped tomatoes, onions and fresh coriander.

### Bombay Potatoes

Potatoes roasted and cooked in spices and tomatoes.

### Mushroom Baby Corn Jalfrezi

Button mushroom, baby corn and bell peppers cooked in a spicy kadhai gravy.

### Basmati Pulao Rice and assorted Bread Basket *(g) (n)*

**£15.95** per person  
(minimum 2 to share)

*(g)* Contains Gluten - Other dishes may also contain gluten please ask your server.

*(n)* Contains Nuts - Other dishes may also contain traces of nuts as nuts are used in the kitchen.

*(v)* Suitable for vegans.

# Appetisers

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## Trio Samosas

Golden fried samosa triangles stuffed with potato and peas, chicken and red peppers, lamb with five spices - **4.0**

## Aloo Tikka

Potato cakes with ginger, fresh green chillies, roasted cumin, and tamarind mayonnaise - **4.0**

## Paneer Pakora (g)

Indian Cottage cheese deep fried with freshly made batter - **4.0**

## Onion Bhaji

Strands of spanish onions crispy fried in a spicy gram flour batter - **3.5**

## Classic Vegetable Samosa

Fine filo pastry stuffed with pea and potato spiced with cinnamon and cloves - **3.5**

## Fish Pakora (g)

White fish, spiced coated and deep fried - **4.3**

## Mastee Mussels (g)

Fresh steamed Bantry bay mussels in allepy sauce and fresh cilantro. Served with naan bread - **5.0**

## Chicken Chaat Puree (g)

Chicken stir fried in chaat masalla and served with a crispy fried bread - **4.5**

## Lamb Shammi Kebab

Ground lamb patties with herbs, spices and roasted chana daal - **4.0**

## King Prawn Puree (g)

King prawn cooked in hot sweet and sour sauce then served on a crispy fried bread - **5.0**

## Stuffed Pepper

Chicken or lamb cooked in medium spices then stuffed in a capsicum - **4.5**

## Lollipop Chicken (g)

Herb crusted chicken wings spiced with paprika and peppers served with green salad, coriander mint relish - **4.0**

## Vegetable Platter (for 2 person)

Selection of paneer tikka, vegetable samosa, aloo tikka, mushroom pakora, vegetable samosa served with chutney and salad - **8.0**

## Nihari Fishcakes

Served with lemon wedge and traditional tartar sauce. - **4.5**

## Lamb Samosas

Fine filo pastry stuffed with minced lamb, onions and spices - **4.0**

# Tandoori Grills

	Starters	Mains		Starters	Mains
<b>Chicken Tikka</b> Breast of fresh East Anglian farm chicken pieces marinated with yoghurt, rock salt, paprika and roasted spices.	<b>4.0</b>	<b>8.0</b>	<b>Spicy Lamb Chops</b> Marinated overnight with ginger, garlic, warm dark spices and jiggery.	<b>4.5</b>	<b>9.0</b>
<b>Paneer Tikka</b> Cubes of Indian cottage cheese gently marinated with spices and black pepper.	<b>4.0</b>	<b>8.0</b>	<b>Mastee Wings</b> Marinated chicken wings cooked in the tandoor and tossed in our unique spicy sauce.	<b>3.5</b>	<b>7.0</b>
<b>Sheekh Kebab</b> Succulent lamb sheek kebab coated with herbs, peppers and mild English cheddar.	<b>3.5</b>	<b>7.0</b>	<b>Tandoori Chicken</b> Norfolk free range spring chicken in yoghurt and spice marinade grilled in tandoor.	<b>3.8</b>	<b>7.0</b>
<b>Tandoori Jhinga</b> King prawns from east coast of India spiced and chargrilled in tandoor.	<b>6.0</b>	<b>11.0</b>	<b>Tandoori Salmon</b> Filletts of pink salmon matured in a rich spicy marinade of oil, fennel ginger ajwain and a trace of mustard oil. Barbecued in the tandoor.	<b>3.8</b>	<b>7.0</b>
<b>Chicken Shashlik</b> Diced chicken breasts marinated with yoghurt, cheese and tandoori masalla then grilled in the tandoor.	<b>4.5</b>	<b>9.0</b>	<b>Tandoori Platter</b> Tandoor grilled lamb chops, chicken tikka, tandoori chicken, sheek kebab and tandoori prawns served with plain naan.		<b>11.9</b>

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# Specialities (Meat/Poultry)

## Lamb Shank Nentara (n)

Slow cooked shanks of lamb braised in hyderabadi korma sauce - **11.0**

## Lamb Passanda (n)

Lamb marinated with yoghurt and green cardamom then roasted in the oven, cooked in a smooth caramelised onion with badaam paste - **8.5**

## Chicken Mango Kurma (n)

Poached and grilled corn fed chicken breasts simmered in alphonso mango sauce - **8.0**

## Old Delhi Butter Chicken

Corn-fed chicken breast and off the bone leg, cooked in a buttery tomato sauce flavoured with fenugreek - **8.0**

## Garlic Chicken Supreme

Chicken cooked with chillies, black pepper, lemon grass and a generous serving of garlic - **7.5**

## Achari Ghost

Lamb cooked in an aromatic blend of spices seasoned with lime and dry red chillies in a dry thick sauce with an essence of pickle - **8.5**

## Beef Chettinaad

Classic south Indian dish of grilled beef simmered in a black pepper, roasted coriander and tomatoes sauce - **8.5**

## Roadside Punjabi Murgh

A favourite, home style chicken cooked (on the bone) with hot spices and fresh green chillies and lots of fresh coriander - **8.0**

## Railway Mutton Curry

Popular mutton dish served in the railway canteen of Bombay, chunks of mutton (on the bone) cooked in its own juices, stewed till tender, with ginger, caramelised onion, and ground aromatic hot spices - **8.5**

# Traditional Curries

Chicken - **6.3**

Lamb - **7.3**

King Prawns - **10.0**

Vegetable - **6.0**

## Dhansak

A traditional parsee dish "Dhan" means rice "Saak" means vegetables and lentils combined.

## Balti

A Balti is a curry served in a thin, pressed steel wok-like "balti bowl"

## Pathia

This is a hot, sweet, and sour, with use of chillies and vinegar dish.

## Do-Pyaaza

Is prepared with a large amount of onions, both cooked in the curry and as a garnish.

## Palak

Cooked with spinach, green chillies and ground aromatic hot spices

## Madras

A south Indian version of central Indian dishes, fairly hot.

## Vindaloo

This is a popular dish in the region of Goa, a fiery spicy dish.

## Rogan Josh

Cooked with chopped tomatoes, onions, ginger and garlic to a very dry consistency.

## Korma (n)

This dish is for mild curry lovers, cooked in a creamy sauce of onions, cashew nuts and roasted spices.

## Jalfrezi

This dish is cooked with peppers, tomatoes and green chillies, simmered in a spicy sauce and then garnished with spring onions and green chillies.

## CTM - 8.0

A tribute to Britains favourite dish chicken tikka masalla.

# Seafood

## Searred Monkfish

Grilled tender monkfish simmered in a chilli and garlic sauce - **13.0**

## Chingri Tawa Masalla

Pan griddled tiger prawns with black pepper, crushed coriander seeds and caramelised onion - **9.3**

## Chingri Hara Pyaaz

Pan seared tiger prawns cooked with roasted peppers, spring onions and hot spices - **9.3**

## Goan Fish Curry

Sea bass fillet pan fried tossed with traditional goan spices and birds eye chillies - **13.0**

## Doi Machli

Tillapia chunks pan-fried and drizzled with spicy bengal tomato, yoghurt coriander broth - **10.0**

## Konkan Prawn Curry

Cooked in shell for authenticity, pan fried king prawns in a spicy tomato sauce, flavoured with konkan chillies and hint of tamarind - **13.0**

# Biryani

Slow cooked layered and aromatic, cooked with fragrant onions, mint leaf. Served with vegetable curry.

Chicken - **9.0**

Lamb - **9.5**

King Prawns - **11.9**

Vegetable - **8.0**

# Thaali

A traditional Indian Thali consists of two main meals, one vegetable accompanied with rice and a bread, pickle, salad and yoghurt which makes it a complete meal.

## Non Vegetable North Indian Thaali (g)

Makhni murgh, lamb palak, tarka daal, tandoori lachha paratha, jeera pulao, raitha salad and pickle - **13.0**

## Vegetable Thaali (g)

Paneer makhni, tarka daal, subz ki miloni, zeera pulao, naan, raitha, salad and pickle - **11.0**

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# Veggies

## Starters - 3.5

### Methiwala Sag Aloo

Spiced new potato cooked with spinach, fresh fenugreek and spring onion.

### Baingan Bhartha

Smoked aubergine mash cooked with chopped onions, tomatoes and fresh green chillies.

### Cabbage Thoran *(n)*

Savoy cabbage stir fried with sauté onion, fresh coconut and mustard seeds.

### Dal of the Day

Most of our chefs are vegetarians and we cook lentils on daily basis. Please ask the waiter for the lentil of the day.

### Ajwani Bhindi

Okra simmered in a reduced onion and tomato curry flavoured with toasted caraway seed .

### Gobi Matter

Cauliflower and peas cooked in a traditionally Punjabi way.

### Aloo Jeera

Dry roasted potatoes tamped with cumin seeds.

## Main - 7.0

### Vegetable Sambhar

Vegetables and lentils cooked in south Indian style.

### Mushroom Combo

Chestnut mushroom and English cup mushrooms sauted in garlic and caramelised onions.

### Punjabi Chole *(v)*

Chick peas cooked traditionally like north Indian style with yoghurt and special chana masalla .

### Vegetables Karahi *(v)*

Fresh vegetables, mange tout, baby corn, and peppers tossed in a karahi masalla .

### Chilli Paneer *(g)*

Indian cottage cheese stir fried with peppers and green chillies - **4.0 / 8.0**

### Paneer Karahi *(g)*

Indian cottage cheese cooked with bell peppers and karahi masalla - **4.0 / 8.0**

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# Rice & Bread

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Steamed Basmati Rice - **2.3**

Saffron Pilaf - **2.8**

Lemon Rice - **3.3**

Fried Rice - **3.50**

Vegetable / Egg / Mushroom / Peas / Keema

Assorted Bread Basket *(g) (n)* **5.9**

Garlic Naan, Tandoori Roti and Peshwari Naan

Stuffed Naan *(g)* **2.8**

Keema / Cheese / Onion / Garlic / Chilli

Plain Naan *(g)* **2.3**

Chapatti *(g)* **1.6**

Paratha *(g)* **2.2**

Stuffed Paratha *(g)* **2.5**

Raitha - **1.9**

Popadoms with Chutney - **1.0 each**

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Management reserves the right to refuse service without giving any reason.

Optional 10% service charge will be added to tables of 6 and over. Minimum one main course per person. Any complaints please refer to the Duty Manager as soon as possible.

All our dishes are subject to availability and our dishes contain nuts or nut derivatives.

Please ask your server.





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