STARTERS

CHICKEN PAKORA 4.25

Fresh chicken pakora coated in a homemade batter and deep fired.

KING PRAWN PURE 5.95

King Prawn cooked in a spicy tangy sauce, rolled in fried bread, serviced with salad.

SAMOSA (LAMB OR VEGETABLE) 3.50

homemade samosas filled with lightly spiced vegetable or lamb, served with salad.

MASS BORA 4.50

Fish meat coated in homemade breadcrumbs, deep fired.

CRAB CAKE 5.50

Mixture of crab meat & potato slightly spicy coated in homemade breadcrumbs, pan grilled.

PRAWN PURE 3.95

Prawns cooked in lightly spiced sauce, rolled in fried bread.

(Also available in chicken, paneer and vegetable)

ONION BHAJI 3.25

Onion fritters mixed with gram flour lightly spiced served with salad.

SCALLLOPS 7.95

Pan seared scallops with chefs special spice served with salad.

BATTERED KING PRAWN 5.95

King Prawn coated in homemade batter and deep fired serviced with salad and chefs special sauce.

TANDOORI STARTERS

TANDOORI TIGER PRAWNS 6.95

King Prawns spiced and cooked in clay oven

SHEEK KEBAB 3.95

Grounded lamb mixed with coriander and spice cooked in clay oven

CHICKEN TIKKA 3.95

Chicken marinated in mild spice and cooked in tandoori

LAMB TIKKA 4.25

Lamb marinated in mild spice and cooked in tandoori

HASH TIKKA 5.95

Duck marinated in mild spice and grilled in clay oven

SALMON TIKKA 5.95

Salmon grilled in tandoori mild spiced and served with salad

TANDOORI LAMB CHOPS 4.95

Lamb chops marinated for 24 hours and grilled in clay oven

TANDOORI CHICKEN 3.95

Quarter chicken marinated in special spice and grilled in tandoori oven

TANDOORI SPECIAL 6.95

A selections of chicken tikka, lamb tikka sheek kebab and onion bhaji

TANDOORI MAIN COURSE

Marinated with fresh seasonal spices cooked in the clay oven "TANDOORI" and served on a hot sizzling pan.

If you prefer it to be flamed with (Brandy Whisky or Rum) and served an extra £2.50 charge will apply

TANDOORI CHICKEN (half) 7.95

Half tandoori chicken on the bone marinated in mild spice & then grilled in the tandoori

CHICKEN TIKKA 7.95

Chicken marinated in mild spice and cooked in tandoori

CHICKEN SHASHLICK 8.95

Chicken grilled in tandoori with tomatoes, capsicum & onions

LAMB SHASHLICK 9.95

Lamb grilled in tandoori with tomatoes, capsicum & onions

TANDOORI LAMB CHOPS 9.95

Lamb chops grilled in clay oven seasoned with fresh herbs and spices

TANDOORI JINGA 13.95

Tandoori King Prawns marinated in mild spice and served with naan

TANDOORI MIXKED GRILL 11.95

Chicken tikka, lamb tikka, sheek kebab, tandoori king prawn, served with naan

POINR SHAHSLICK 8.95

Paneer grilled with a tomatoes, peppers and onions

MACHLI SHASHLICK 12.50

Salmon marinated in mild spice grilled in tandoori with tomatoes, peppers, and onions

HASH TIKKA 12.95

Duck marinated in mild spice and grilled

JINGA SHASHLICK 15.95

King Prawns grilled in tandoori with tomatoes, capsicum, onions and served with naan

MASALA DISHES

MURGHI TIKKA MASALA 9.95

Chicken tikka masala-Mazza's own special recipe

MURGH MAKANI 9.95

Chicken tikka cooked with minced lamb, garam masala sauce and cream.

BUTTER CHICKEN 8.95

Chicken or Lamb cooked with butter, cream and mild spice

(Also available in Lamb)

MURGH PASSANDA 8.95

Chicken cooked in mild, creamy almond & yoghurt sauce with exotic flavours

LAMB PASSANDA 8.95

Chicken cooked in mild, creamy almond & yoghurt sauce with exotic flavours

HASH MASALA 11.95

Duck tikka masala-Mazza's own special recipe

TANDOORI JHINGA MASALA 14.95

King prawn masala- Mazza's own special recipe

MURGHI MO MO 9.95

Chicken cocked with honey with mild spice creamy and sweet very tasty dish.

(Also available in Lamb)

MANGO MONSOON 9.95

A delightful dish which is cooked with mango and cream making it a very mild and fruitful delight garnished with ground almonds, coconut. (Available in Chicken and Lamb)

BALTI DISHES

A traditional style of cooking originating from South Asia
All Balti dishes are cooked medium, hot or to your taste and served with a
naan bread.

CHICKEN OR LAMB BALTI 9.95

Tender Lamb or Chicken skilfully cooked to perfection in a variety of herbs and spices

KING PRAWN BALTI 13.95

King prawns cooked with our authentic sauce, thick and slightly tangy

MAZZA MIX BALTI 11.95

Mixture of chicken, lamb and prawns cooked with spinach and channa medium in spice

LEMON BALTI 10.95

Chicken or lamb cooked with onions, tomatoes and pepper & fresh lemon zests in masala sauce. (King prawns extra 3.00)

MAZZA SPECAILITIES

GRILLED SEABASS 14.95

Pan grilled sea bass served on a bed of asparagus & mild masala sauce, complemented with sweet rice.

JHINGHA NEWABI NEWAZ 15.95

Mouth-watering dish cooked delicately with chef's special spice and fresh chillies, mushrooms, peppers, potatoes and tomatoes. Served with pulao rice

BEEF RAJASTANI 11.95

Beef fillets roasted and cooked with red chillies, onions and tomatoes

KING PRAWN DELIGHT 13.95

King prawns cooked in mild sauce with grounded almonds, sultanas and fresh cream

LAMB LAZEEZ 9.95

Succulent lamb cooked with herbs and spice drizzled with cheese

CHINGRI SAGWALA 12.95

Mixture of prawns cooked with garlic, spinach hint of fresh chilli

ROYAL BENGAL 9.95

Cooked in spices with a touch of cream, fresh chilli & coriander

BENGAL TIGER PRAWNS 13.95

Tandoori King Prawns cooked in gram masala sauce with spinach and lentils with garlic & green herb, served medium to hot.

LAMB SHANK 13.95

Slow cooked to perfection in a Bengali style with potatoes, tomatoes and minced lamb, served medium hot.

SALMON SUKA 13.95

Pan fried salmon then recooked with spring onions, pepper, mushroom, coriander, green chilli & green herbs, served medium hot.

MAZZA SHOOGONDA 10.95

Fresh basa fish marinated in chef's special recipe and mild and creamy.

KARAHI & JALFREZI DISHES

KARAHI MURGH 8.95

Chicken tikka stir fried with onions, tomatoes and bell peppers. (Available in Lamb)

CHICKEN JALFREZI 8.95

Chicken cooked with hot spices, tomatoes, onions and green chillies.
(Available in Lamb)

NAGA 9.95

Chicken or Lamb cooked with very hot eastern chillies in a masala sauce.

KING PRAWN KARAHI 11.95

King Prawns stir fried with onions, tomatoes and bell peppers

JINGHA NAGA 12.95

King Prawns cooked with very hot and spicy chillies in a traditional sauce.

MAZZA RECOMMENDATIONS

Our Chef is proud to recommend a selection of these dishes which are cooked to perfection.

NAWABI 12.95

Mouth-watering dish marinated in chefs special spice with garlic & chilli, simmered with mushroom, green pepper, potato's & tomatoes. Served with Paulo Rice (Chicken or Lamb)

TAWA 9.95

Chicken or Lamb cooked with fresh ginger & green pepper in medium sauce. Can be flamed with Brandy, Whisky or Rum for and extra £2.00 (Available in

Duck or Beef extra £2.00)

MISTI KHODU 9.95

Chicken or Lamb cooked with Butternut Squash, fresh coriander, tomatoes, green herbs and spice. Medium hot

SHATKORA 9.95

Chicken or Lamb cooked with lime zest providing aromatic flavour.

MURHG REZZELA 9.95

Chicken cooked with minced lamb, almond and a touch of masala sauce. (Served mild to medium)

GINGER RAJ 9.95

chicken or lamb cooked with fresh ginger, onions, green pepper & tomatoes (extra £2.00 for beef)

MURHGI GARLIC PERI PERI 9.95

Chicken cooked in homemade peri peri sauce with a hint of garlic. (Served medium to hot)

GARLIC MIRCHI BHUNA 9.95

Chicken or lamb cooked with fresh green chillies and garlic cooked in mixture of chef's special spices (Served medium to hot)

JEERA 9.95

Lamb or Chicken diced and cooked with cumin seeds, shallots assorted peppers with hint of fresh chillies served dry on a sizzler.

CHILLI TIKKA 9.95

Chicken or Lamb grilled in clay oven then recooked with a hint of chillies, onions, herbs, spices. (Served fairly hot)

TRADITIONAL DISHES

Any of the dishes below are available in chicken, lamb or prawns.

KORMA, CURRY, BHUNA, ROGON, MADRAS, VINDALOO, DANSAK, DOPIAZA, SAGWALA

CHICKHEN OR LAMB 7.50 CHICKHEN OR LAMB TIKKA 7.95 PRAWNS 7.95 KING PRAWNS 9.95 MIX VEGETABLES 6.50

BIRYANI

A complete course in itself basmati rice stir fried with individual garnish each item is accompanied by a vegetable curry all of the dishes are medium in strength but can be hot mild.

CHICKEN BIRYANI 8.95

Chicken cooked with basmati rice, served with vegetable curry

GOST BIRYANI 9.95

Lamb cooked with basmati rice, served with vegetable curry

TANDOORI MURGI BIRYANI 10.95

Tandoori chicken stripped off bone then cooked with basmati rice, served with vegetable curry

SUBJI BIRYANI 7.95

Fresh vegetables cooked with basmati rice, served with vegetable curry.

KING PRWAN BIRYANI 12.95

King Prawns cooked with basmati rice, served with vegetable curry.

MAZZA BIRYANI 13.95

A Mixture of chicken, lamb, king prawns cooked with basmati rice, served with vegetable curry. (Not available on banquet night)

THALI

Traditional Indian style dishes (not available on banquet nights or take away)

NON VEGETABLE THALI £15.95

Tandoori chicken, sheek kebab, chicken tikka mossla, lamb bhona, sag aloo

VEGETABLE THALI £12.95

Dry vegetable, sag bagee, sag aloo, onion bagee, takka dall

Seafood THALI £19.95

Prawn Puree, King prawn bhoona, fish bhoona, salmon tikka, bindi bage

VEGETABLE/VEGAN MAIN DISHES

KODU CURRY

Sweet butternut squash cooked with fresh coriander, tomatoes green herbs and chefs special spices. (Medium)

MIRCHI BRINGAL

Aubergines cooked with bullet chillies, peanuts, muster seeds and tomatoes. (Medium)

CHILLI PANEER

Paneer cooked with fresh chillies, tomatoes & tamarind SUBJI KORAHI Mixture of fresh vegetables stir-fried with fresh chilli, green herbs and spices. (Medium)

GOBI PANEER JALFRAZI

Cauliflower florets and tandoori paneer cooked with fresh green chillies (Medium)

BENGAL DALL MASALA

Mixture of red and yellow lentils, delicately cooked with cream, butter and tomatoes (Mild)

VEGETABLE SIDE DISHES

BOMBAY ALOO £3.35

A traditional, slightly spicy potato
SAAG ALOO £3.35

Spinach & potato cooked with coriander

ALOO GOBI £3.35

Cauliflower florets & potatoes

SAAG BHAJI £3.35

Spinach stir fried in butter, onions, fresh herbs and garlic

BAINGAN BHAJI 3.35

Aubergine stir fried in butter and spice

MUSHROOM BHAJI £3.35

Fresh mushrooms stir fried in butter spice

TARKA DAAL £3.35

Yellow lentils cooked with spice and garlic

CHANA MASALA £3.75

White chickpeas cooked in a tangy sauce

BINDI BHAJI £3.75

Fresh okra (ladies fingers) cooked in butter & medium spice

MUTTER PANEER £3.50

Indian cottage cheese cooked with garden green peas

SAG PANEER £3.50

Spinach cooked with Indian cottage cheese

ACCOMPANIMENTS

RAITA £1.95 SALAD £1.95 CHUTNEYS £0.60

PAPADOM £0.60

RICE

PLAIN RICE £2.25

Steamed rice

PULAO RICE £2.55

Basmati rice with saffron

LEMON RICE £2.95

Basmati rice cooked with lemon rind

MUSHROOM RICE £3.50

Basmati rice cooked with mushrooms and onions

KEEMA RICE £3.65

Basmati rice cooked with minced lamb and onions

EGG RICE £2.95

Basmati rice cooked with egg

SPECIAL RICE £2.95

Basmati rice cooked with garden peas and egg (Varity of other rice's available please ask)

TANDOORI BREADS

PLAIN NAAN BREAD/ PARATHA /ROTI £2.20

Baked in clay oven

CHEESE NAAN £2.75

(Available in Garlic & Cheese or Cheese & Onion)

GARLIC NAAN £2.55

Nan bread flavoured with fresh garlic & coriander

HONEY NAAN £2.75

Naan drizzled with honey

PESHAWARI NAAN £2.55

Stuffed with grounded almonds, coconut, sultanas & single cream

KEEMA NAN 2.65

Stuffed with minced lamb and spice

CHAPATI OR PUREE £1.55

Pan baked or deep fried

CHIPS £2.95

Chips deep fried and served to perfection.

MASLA CHIPS £3.75

Chips fried then stir fried in a spicy sauce.

White Wines

- Villa Maria Sauvignon Blanc (New Zealand) £25.95
 (Crisp dry wine busting with aromas of ripe passion fruit and fresh citrus lime)
- 2. Chablis (France) £23.95
 (A classic white wine with tremendous flavours and intensity)
- Niki Tiki Sauvignon Blanc (New Zealand) £20.95
 (A zesty racy sauvignon with typical New Zealand concentration of flavours)
- 4. Pinot Grigio Amori (Italy) £18.95 (Medium boated wine containing flavours of ripe peach and tropical fruit)
- Founds Stone Chardonnay (Australia) £17.95
 (Ripe,creamy chardonnay balanced by the zesty flavours of the sauvignon)
- 6. Butterfly Tree Chenin Blanc (South Africa) £14.95 175ml 3.95 250ml 5.50 (A medium dry wine with a lovely refreshing fruit finish)

Sparkling Wine

Champagne Moet & Chandon Brut Imerial (France) 59.95
 Prosecco £22.95
 Glass 20cl £5.50

Rose wine

- 9. Pinot Grigio Ca'Solare Rose (Italy) £16.95 (A fresh soft summer fruit flavour wine with a soft creamy, strawberry palate)
 - 10. Blossom Hill White Zinfandel £15.95 (A medium dry palate layers of candied fruit)
- 11. Pink Fox White Zinfandel (California) £14.95 (A fruity rose wine with hints of strawberries and summer fruit)

Red Wine

12. Don David Malbec (Argentina) £27.95 (Superb aromas of ripe red fruit combined with spices and toasty oak)

14. Villa Maria Pinot Noir (New Zealand) £2	25.95
(A wonderful bouquets of ripe-cherries and raspbe	rries with a
smooth dry finish)	
15. Black Shiraz (Australia)	23.95
(Breton Vineyards finest full of spice yet soft blackc	urrant fruits
make it easy drinking with such high volume)	
16. Campo Viejo Rioja (Spain) £	19.95
(A cherry red Rioja with intense rich flavours of ripe	red cherries
and strawberries topped with sweet vanilla and	l spice)
17. Butterfly Tree Merlot (South Africa) £1	4.95
175ml 3.95 250ml 5.50	
(An easy drinking red wine with lively cherry and b	olackberry
flavours)	
Cocktails	Glass
Crazy Mango	9.95
(A mixture of Tequila, Cointreau and fresh lime with a dash	of soda)
Storm the Front	8.95
(A mixture of Gin, Grand Marnier, Vermouth and mango juice garnished with a slice of lime)	shaken and
Tequila Sunrise	7.95
(Cocktail made with tequila, orange juice, grenadine syrup and	d garnished

(A soft rich plummy nose wine with delicious ripe fruit on the palate)

£26.95

13. St Emillion (France)

Maharajah's Random (non-alcoholic) 5.95 (A mixture of orange, lemon, fresh lime and pineapple juice blended with a touch of cream topped with grenadine)

> **Draught Beer** Cobra Pint 4.95 Half 2.50

served unmixed in a tall glass)

Bottled Beers

King Cobra 750ml 11.95 Cobra 620ml 5.50 Cobra 330ml 2.95 Peroni 330ml 2.95 Corona Extra 330ml 2.95 Strongbow Cider Dry 330ml 2.95 Magners Cider Dry 568ml 3.95

Old Speckled Hen 500ml 3.95 Bangla 660ml 4.95

Aperitifs

Martini (Sweet /Dry) 50ml 3.25 Dubonnet 50ml 3.25 Campari 50ml 3.25

Spirits

Belvedere 25ml 4.50 Grey Goose L'Original 25ml 3.95 Smirnoff Red Label 25ml 3.25 Ciroc (Various flavours available)25ml 4.50 Bombay Sapphire 25ml 3.75 Gordon's Gin 25ml 3.25 Bacardi 25ml 3.25 Captain Morgan 25ml 3.25 Martell 25ml 3.95 Jack Daniel's 25ml 4.50 Bells 25ml 3.25 Jameson 25ml 3.75 Glenorangie 25ml 4.50 Glenfiddich 25ml 4.50 Remy Martin 25ml 4.95 XO Hennessy 25ml 15.95

Liqueurs

Amaretto 25ml 3.25
Baileys 25ml 3.25
Cointreau 25ml 3.25
Drambuie 25ml 3.25
Grand Marnier 25ml 3.25
Malibu 25ml 3.25
Sambuca 25ml 3.25
Southern Comfort 25ml 3.25
Tequila 25ml 3.25

Sherry & Port

Sweet Sherry 50ml 3.25

Medium Sherry 50ml 3.25 Port 50ml 3.25

Soft Drinks

Coke/Diet Coke £2.50
Lemonade £2.50
Sparkling Water/Still 750ml £3.95
J20 (Various Flavours) £2.95
Appetiser £2.50
Juice £2.75
(Orange, Pineapple and Mango)
Lassi Yoghurt Drink £3.95
(Sweet, Salty, Mango)
Mixers 1.25