ACCESSORIES

- 01. Plain/Spicy Papadom (Each) 0.95
- 02. Pack Of Papadoms (4pcs) 2.95
- 03. Mix Pickle or Mango Chutney 0.95
- 04. Onion Salad or Mint Sauce 0.95
- **05.** Chips 2.95
- 06. Green Salad 4.95

Mix of lettuce, green pepper, red onion, cucumber, tomato, peas. lemon and topped with fresh coriander.

07. Avocado Tikka Salad 9.95

Chef special salad with avocado, chicken tikka, lettuce. cucumber, tomato, red onions, peas and black pepper.

08. Raita (Cucumber, Onion or Mix) 2.50

STARTERS

09. Aloo Chat **4.95** / with Puree 5.95

Sliced potatoes cooked with tomato, cucumber and chat masala sauce.

10. Aloo Chop **4**.95

Crispy deep fried mashed potato balls with an outer layer of breadcrumbs.

11. Chicken Chat 4.95 / with Puree 5.95 Sliced Chicken Tikka Cooked with Tomato, Cucumber & chat masala sauce.

12. Vegetable or Lamb Samosa (3pcs) 4.50

Crispy deep fried crispy pastry filled with minced lamb or spicy vegetables.

13. Chicken Pakora 4.95 Chicken Tikka wrapped in batter and deep-fried.

14. Vegetable Pakora 4.95

Fresh vegetables wrapped in batter and deep fried.

15. Onion Bhaji (4pcs) **4.50**

Crispy deep fried thinly sliced onions coated with gram flour batter & deep fried to a crispy texture.

16. Garlic Mushroom 4.95

Thinly sliced mushrooms cooked with lots of garlic.

17. Prawn Cocktail 4.95

Prawns with lettuce salad and cocktail sauce.

18. Prawn-on-Puree > 5.95

Stir fried spicy prawns wrapped with a pancake style bread.

19. King Prawn-on-Puree ~ 6.95

Stir fried spicy king prawns wrapped with a pancake style bread.

20. King Prawn Butterfly > 5.50

Deep fried whole king prawn coated in breadcrumbs.

21. Kebab Roll or Tikka Roll

5.95

Sheekh kebab / Chicken tikka wrapped with a naan with salad & mint sauce.

22. Mix Starter **>** 5.95

Platter with chicken & lamb tikka, onion bhaji and vegetable Samosa.

23. Tandoori Mix Starter > 5.95

Platter with sheek kebab, chicken tikka and lamb tikka.

24. Vegetable Mix Starter > 5.95

Platter with Onion Bhaji, Vegetable Samosa & Vegetable Pakora.

25. House Special Platter / 11.95

Platter with chicken tikka, lamb tikka, sheek kabab, lamb chop, onion bhajis, vegetable and lamb samosas.

TANDOORI STARTERS & MAINS

All Tandoori Dishes are Marinated Overnight in Special Spices & Herbs. Served with Salad & Mint Sauce.

26. Chicken or Lamb Tikka 4.95 | 8.95

Succulent pieces of boneless Chicken breast or Lamb meat marinated overnight in various spices & grilled in Tandoor oven.

27. Garlic Chicken or Lamb Tikka 5.50 | 9.50 Chicken or Lamb tikka with lots of garlic

28. Chicken or Lamb Tikka Chili Hot 2 2 5.50 | 9.50

Spicy Chicken or Lamb Tikka with fresh green chillies & Naga Sauce flavour.

29. Tandoori Chicken (1/4) 4.95 (Half) 8.95 (Full) 14.95 Juicy on the bone Chicken leg or breast marinated overnight in various spices & grilled in Tandoor oven.

30. Sheekh Kebab / 4.95 | 8.95

Marinated minced lamb spiced with onion, garlic, garam masala and other various herbs cooked in Tandoor oven.

31. Reshmi Kebab 4.95 | 8.95

Marinated mince lamb formed into a patty then wrapped with a

32. Lamb Chop **/** 5.95 | 9.95

Juicy pieces of Lamb Chops marinated overnight with various aromatic spices and herbs then grilled in Tandoor oven.

33. Paneer Tikka / 4.95 | 8.95

grilled in Tandoor oven.

ered and grilled in Tandoor oven.

Prawn Served with Naan bread

BIRYANIS

Homemade Indian Cheese, crispy on the outside, tender on the inside. Marinated and grilled in Tandoor oven.

34. Salmon Tikka / 6.95 | 11.95

Succulent pieces of Salmon marinated overnight with various aromatic spices and herbs then grilled in Tandoor oven.

35. Tandoori King Prawn **4** 6.95 | 12.95

Large King Prawn marinated with various aromatic spices and herbs then

Marinated Large King Prawn, peppers, tomatoes and onions skewered and

Chunky pieces of marinated Salmon, peppers, tomatoes and onions skew-

Platter with Chicken & Lamb Tikka, Sheek Kebab, Tandoori Chicken & King

All Birvani dishes are cooked with basmati rice, diced onions, vegetable

ghee and a mixture of herbs and spices. Served with a Vegetable Curry.

41. Lentil and Vegetable Biryani > 8.95

44. Chicken or Lamb Tikka Birvani

10.95

46. Penge Masala Special Biryani 🛩 10.95

42. Chicken or Lamb Biryani > 9.95

45. King Prawn Biryani 🖊 13.95

Cooked with Chicken Tikka, Lamb Tikka, Prawns and Peas.

43. Prawn Biryani
9.95

39. Salmon Tikka Shaslik 🛩 N/A | 13.95

40. Tandoori Deluxe (Mix Grill) / 12.95

36. Chicken or Lamb Shaslik N/A | 9.95

Chunky pieces of overnight marinated Chicken or Lamb, peppers, tomatoes 63. Chef Special Bhuna 10.95 and onions skewered and grilled in Tandoor oven.

37. Paneer Shaslik N/A | 9.95 Chef's special homemade recipe. Chunky pieces of marinated Indian Cheese, peppers, tomatoes and onions

64. Achari Ghosth **/** 10.95 skewered and grilled in Tandoor oven. 38. Tandoori King Prawn Shaslik / N/A | 13.95

65. Bhindi Ghosth **4** 10.95

Medium hot dish cooked with very tender spicy lamb with chef special selected

66. Shatkora Ghosth / 10.95

Shatkora is a citrus fruit only grown in the region of Sylhet Bangladesh. It gives an intense taste & flavour. Tender spicy lamb cooked with Bangladeshi Shatkora (lime) & lemongrass.

67. Chef Special Fish Bhuna 10.95

leaf by Chef special homemade recipe.

68. Fusion Avocado \nearrow 10.95

garlic, touch of black pepper, garnished with fresh coriander.

69. Fusion King Prawn Avocado or

Succulent pieces of marinated Salmon or King Prawn grilled in Tandoor oven and pan fried with avocadoes, capsicums, onions and black pepper.

70. Cox's Bazar Chingri (King Prawn) (NEW) / 14.95

71. Indian Green Chicken Curry (NEW) ~ 10.95

fenugreek leaves, garlic, ginger, green chillies, mint and topped with spring coriander.









Vegetable 7.95 Chicken Tikka 9.95 Lamb Tikka 9.95 Salmon Tikka 13.95 Paneer Tikka 9.95 Prawn 9.95 Tandoori King Prawn 14.95

- 47. Gorkali 🖊 🗸 (Cooked with an exotic mix of whole spices, strips of red and green peppers, fresh tomatoes and our special Nepalese sauce)
- **48. Butter** (Cooked in a rich, creamy and buttery sauce)
- Chilli Masala or Garlic Chili Masala (Cooked with a blend of spices, tamarind, green chillies, chilli powder, naga sauce and tomatoes in a thick spicy sauce. Extra garlic flayour on request)
- **50.** Jeera (Cooked with various spices and cumin seeds)
- **51.** Lazeez (Cooked with whole ground spices, coconut and subtle flavour of lemongrass & black pepper)
- 52. Rezala (Delicately spiced with Cinnamon and Bay Leaf, It has a distinctive sour and spicy flavour)
- 53. Jalfrezi (Top Favourite. A Spicy hot dish cooked with fresh green chillies. Naga sauce, onions, stripped mixed peppers and ginger sprinkled with fresh coriander to give a rich spicy flavour)
- **54. Makani** (Mildly spiced, cooked in butter with yoghurt, sweet mango chutney and sliced pineapple)
- Pasanda (Mildly spiced and simmered in a cardamom-laced flavoured with special mint and creamy voghurt sauce)
- Naga Bhuna (Super hot dish cooked with Naga Sauce, green chillies & various spices)
- **57. Podina** / (Spicy dish with herbs, mint, green chillies & black pepper)
- 58. Garlic Karahi
- Methi Karahi 🖋 (Cooked with cubed size mixed peppers, onions, fenugreek leaves & various spices)
- Mango Delight (Cooked with sweet mango pulp, coconut, ground spices and herbs in a rich creamy yoghurt and chef's special sauce)

CHEF'S Signature DISHES

- **61.** Lamb Chop Bhuna **10.95**
- Thick saucy dish cooked with overnight marinated lamb chops in special spices and herbs. 62. Railway Lamb Curry (NEW) / 10.95

Introduced in the 1900's by chefs working aboard the Indian railways during the British Raj. This dish was served to First class passengers on long journeys in the train. It's a

robust curry cooked with mutton, potatoes, mustard oil, bayleaf in our chef special recipe

Thick saucy dish cooked with boneless overnight marinated Tandoori Chicken by

Fairly hot & sour dish cooked with very tender spicy lamb with chef special selected spices and herbs with mix pickle.

spices and herbs with okra.

Boneless Telapia fish fried and cooked with fresh garlic, ginger, tomatoes and bay

A maiestic Avocado dish cooked with fusion of Indo Bangladeshi aromatic spices, ginger,

Salmon Tikka Avocado / 14.95

This bhuna style recipe is inspired from Cox's Bazar in Bangladesh which is the largest antural sea beach in the world. It's famous for a vast variety of fishes especially Chingri.

Cooked with grilled king prawns, capsicums, tomatoes and bay leaf in chef's special recipe.

It's a flavoursome Indian curry cooked with fresh Indian herbs and spices with fresh









MASALA DISHES

Masala is a nation favourite dish. Main ingredients of these dishes are primarily grilled in our Tandoori clay oven then cooked with our homemade special

- 72. Vegetable Masala 8.95
- 73. Chicken or Lamb Tikka Masala 9.95
- 74. Spicy Chicken/Lamb Tikka Masala / 10.50
- 75. Tandoori Chicken Masala (Off the Bone) 9.95
- 76. Paneer Tikka Masala 9.95
- 77. Prawn Masala 9.95

78. Salmon Tikka Masala 14.95

79. Tandoori King Prawn Masala 14.95

KORMA DISHES

Korma dishes are prepared in a thick, creamy sauce. A distinctive flavor of these dishes is enhanced by a blend of aromatic, mild spices together with yoghurt,

	Vegetable	Paneer	Chicken	Lamb	Prawn	King
						Prawn
0. Plain Korma	7.95	8.95	8.95	8.95	8.95	11.95
1. Tikka Korma	N/A	9.95	9.95	9.95	N/A	13.95
2. Mughlai Korma	8.95	9.95	9.95	9.95	8.95	13.95
ith the addition of roasted flake almonds, cashew	nuts and some mild gro	ound herbs.				
3. Kashmiri Korma n exotic fruity dish cooked with mix fruits and ban	8.95 ranas.	9.95	9.95	9.95	8.95	13.95

TRADITIONAL OLD FAVORITES

Vegetable			Paneer Tikka	Prawn	King
6.95	8.95	9.95	9.95	9.95	12.9
6.95 repared spices.	8.95	9.95	9.95	9.95	12.9
6.95	8.95	9.95	9.95	9.95	12.9
6.95	8.95	9.95	9.95	9.95	12.9
6.95 es.	8.95	9.95	9.95	9.95	12.9
6.95 d with fresh tomato	8.95 es.	9.95	9.95	9.95	12.9
6.95	8.95	9.95	9.95	9.95	12.9
6.95	8.95	9.95	9.95	9.95	12.9
6.95	8.95	9.95	9.95	9.95	12.9
6.95	8.95	9.95	9.95	9.95	12.9
6.95	8.95	9.95	9.95	9.95	12.9
6.95 spices.	8.95	9.95	9.95	9.95	12.9
8.95 d of tomato,	9.95	10.95	10.95	10.95	12.9
	6.95 6.95 6.95 6.95 6.95 d with fresh tomato 6.95 6.95 6.95 6.95 6.95 6.95 6.95	6.95 8.95 repared spices. 6.95 8.95 6.95 8.95 6.95 8.95 6.95 8.95 d with fresh tomatoes. 6.95 8.95 6.95 8.95 6.95 8.95 6.95 8.95 6.95 8.95 6.95 8.95 6.95 8.95 6.95 8.95 8.95 6.95 8.95 8.95 8.95 8.95 8.95 8.95 8.95 8.95	repared spices. 6.95 8.95 9.95 6.95 8.95 9.95 6.95 8.95 9.95 6.95 8.95 9.95 6.95 8.95 9.95 d with fresh tomatoes. 6.95 8.95 9.95 6.95 8.95 9.95 6.95 8.95 9.95 6.95 8.95 9.95 6.95 8.95 9.95 6.95 8.95 9.95 6.95 8.95 9.95 6.95 8.95 9.95 6.95 8.95 9.95	or Lamb Tikka 6.95 8.95 9.95 9.95 repared spices. 6.95 8.95 9.95 9.95 6.95 8.95 9.95 9.95 6.95 8.95 9.95 9.95 6.95 8.95 9.95 9.95 st. 6.95 8.95 9.95 9.95 d with fresh tomatoes. 6.95 8.95 9.95 9.95 6.95 8.95 9.95 9.95 6.95 8.95 9.95 9.95 6.95 8.95 9.95 9.95 6.95 8.95 9.95 9.95 6.95 8.95 9.95 9.95 6.95 8.95 9.95 9.95 6.95 8.95 9.95 9.95 6.95 8.95 9.95 9.95 6.95 8.95 9.95 9.95	or Lamb Lamb Tikka Tikka 6.95 8.95 9.95 9.95 6.95 8.95 9.95 9.95 6.95 8.95 9.95 9.95 6.95 8.95 9.95 9.95 6.95 8.95 9.95 9.95 9.95 9.95 9.95 9.95 9.95 9.95 9.95 9.95 9.95 9.95 9.95 9.95 9.95 9.95 9.95 9.95 9.95 9.95 9.95 9.95 9.95 9.95 9.95 9.95 9.95 9.95 9.95 9.95 9.95 9.95 9.95 9.95 9.95 9.95 9.95 9.95 9.95 9.95 9.95 9.95 9.95 9.95 9.95 9.95 9.95 9.95 9.95 9.95 9.95 9.95

CURRY GUIDE: Low Medium Medium Hot Very Hot Very Hot

Note: The level of spicyness of all the dishes can be adjusted according to your choice.

VEGAN SPECIALS

	Side	Main
97. Teel Lubia (Green beans & sesan	ne seed) 4.95	6.50
98. Mix Vegetable Curry 🔑	4.95	6.50
99. Bombay Aloo 🥒 (Stir fried	Potatoes) 4.95	6.50
100. Naga Aloo 🖊 🖊 🥒	4.95	6.50
Stir fried Potatoes in a very hot Naga sauce.		
101. Brinjal Bhaji 🥒 (Aubergine in th	nick sauce) 4.95	6.50
102. Cauliflower Bhaji 🥒	4.95	6.50
103. Aloo Gobi 🥒 (Cauliflower& I	Potatoes) 4.95	6.50
104. Sag Aloo 🥒 (Potato & Spinad	ch) 4.95	6.50
105. Saag Bhaji 🥟 (Stir fried Spir	nach) 4.95	6.50
106. Bhindi Bhaji 🧪 (Stir fried O	kra) 4.95	6.50
107. Mushroom Bhaji 🛩	4.95	6.50
108. Tarka Dal 🛩	4.95	6.50
Red Lentils in garlic flavour.		
109. Spicy Naga Dal 🖊 🖊 🥒	4.95	6.50
Lentils with garlic in a very hot Naga sauce.		
110. Mushroom Saag (Spinach & M	lushroom) 4.95	6.50
111. Chana Masala 🥒 (Chickpeas in t	hick sauce) 4.95	6.50
112. Chana Dal Masala 🥕	4.95	6.50
Chickpeas and Lentils cooked in various spic	ces in thick sauce.	

PANEER SPECIALS

	Side	Main
113. Saag Paneer	5.50	6.95
Creamy yogurt dish with Indian Cheese & Spinach.		
114. Spicy Saag Paneer	5.50	6.95
Hot dish with Indian Cheese & Spinach.		
115. Matar Paneer	5.50	6.95
Creamy yogurt dish with Indian Cheese & Peas.		
116. Chilli Paneer	5.50	6.95
Indian Choose & Spinach with Groon Chillies and Na	ממ כמווכם	

RICE

MCL		
Re	gular	Large
117. Boiled Rice (Steamed Basmati Rice)	2.95	3.95
118. Pilau Rice (Yellow Pure Basmati Rice)	3.50	4.50
119. Chilli Rice 🖊 🎢 🥦	3.95	4.95
120. Onion Rice	3.95	4.95
121. Garlic Rice	3.95	4.95
122. Lemon Rice	3.95	4.95
123. Coconut Rice	3.95	4.95
124. Peas Rice	3.95	4.95
125. Egg Rice	3.95	4.95
126. Mushroom Rice	3.95	4.95
127. Vegetable Rice	3.95	4.95
128. Kashmiri Rice (Dried Fruit & Pineapple)	3.95	4.95
129. Keema Rice (With Minced Lamb)	4.50	5.50
130. Special Fried Rice (Eggs & Peas)	4.50	5.50
131. Spice Masala Rice	4.50	5.50
Pilau rice cooked with chicken tikka, lamb tikka and	prawn.	

SAUCES

	Regular	Large
132. Any Curry Sauce	4.95	5.9
Choose from - Masala, Korma, Curry, Madras,	Vindaloo or Dansak.	

BREAD

33.	Plain	Naan	2.95

134. Garlic Naan 3.50

135. Peshwari Naan (Mix of Coconut and Mango) 3.50

136. Vegetable Naan (Stuffed with mix vegetable) 3.50

137. Cheese Naan 3.50

138. Cheese & Garlic Naan 3.50

139. Chilli Naan 2 2 3.50

140. Tikka Naan (Stuffed with marinated chicken) 3.50

141. Keema Naan (Stuffed with spicy minced lamb) 3.50

142. Paratha (Layered bread cooked in pure ghee) 3.25

143. Stuffed Paratha (Stuffed with mix vegetables) 3.75

144. Tandoori Roti (Whole wheat bread baked in clay oven) 2.95

145. Chapati (Thin whole wheat bread) 1.95

146. Puree (Our fried pancake style bread) 1.95

SOFT DRINKS

147. Can (Coke, Coke Zero, Diet Coke, Fanta Orange, Lemonade) 1.50

148. Bottle (Coke, Diet Coke) 3,50

149. Lassi (Sweet, Salted, Mango) 3.50 Yogurt based Indian Smoothie

150. Still Mineral Water 1.50

DESSERTS

151. Banana Fritter/Pineapple Fritter 3.95

152. Vanilla Ice Cream 3.95

153. Mango or Pistachio Kulfi 3.25

Traditional Indian ice cream.

154. Motka Kulfi 4.50

Pistachio Kulfi topped with saffron and nuts in ceramic pot.

155. Strawberry & Cream 4.50

Ice-cold glass of soft cream and strawberry with delicious syrup.

KIDS MENU

156. Chips 2.95

157. Chicken Nuggets and Chips 6.95

158. Chicken Curry & Boiled Rice 8.50

159. Chicken Korma & Pilau Rice 8.95

160. Chicken Tikka Masala & Pilau Rice 9.95

BYO

WE ARE NOT LICENSED SO BRING YOUR OWN BOOZE AT NO CORKAGE CHARGE (CANNOT BRING SOFT DRINKS!)

WEDNESDAY & THURSDAY BANOUET NIGHT 5 COURSE MEAL | 16.95pp

Papadom, Starter, Main Dish, 2 items from: Side, Rice, Naan

SAVE UP TO 25% ON HOUSE SPECIAL MEAL DEALS

Free Selection Meal (Save up to 7.60) Delivery 18.95 | Collection 17.95

1x Papadom + 1x Starter OR 1x Veg Side Dish

+ Main Dish + 1x Rice + 1x Naan

(Excludes: HS Platter, Tandoori Deluxe, Biryanis, Chefs Signature. King Prawn +£3 and Salmon +£3 Extra each)



Chef Selection Offer (Save up to 10.00) Delivery 32.95 | Collection 31.95

2x Papadoms + 1x Starter

2x Main Dish + 1x Veg Side Dish

1x Rice + 1x Naan

(Excludes: HS Platter, Tandoori Deluxe, Biryanis, Chefs Signature, King Prawn +£3 and Salmon +£3 Extra each)

Set Meal For Two (Save up to 9.15) Delivery **30.95** | Collection **29.95** | 2x Papadoms + 1x Onion Salad

1x Mix Starter + 1x Chiken Tikka Masala

1x Lamb Bhuna + 1x Sag Aloo Side

1x Pilau Rice + 1x Plain Naan



"Awesome Quality food & service" Mr Jim Dowd Former MP



"Really nice and fresh ingredients. Lovely curries." - MP Ellie Reeves

FOOD ALLERGY NOTICE

Please be advised that food prepared in our restaurant may contain the ingredients of: gluten, milk, soya, egg, fish, celery, peanut, tree nuts, sesame, mustard, molluscs, crustaceans, sulphur dioxide, lupine etc. Fish dishes may contain bones. Customers are strongly advised to let our staff know if any of these ingredients may cause reaction prior to order.

TERMS & CONDITIONS

When placing an order you agree to the following terms and conditions: All the Offers are subject to change/availability and limited period only. Offers and Vouchers cannot be used in conjunction with any other Offers & Discounts. Delivery time is 45 to 60 minutes however, is dependent on weather and traffic conditions. Discounts/Offers do not apply on Meal deals and drinks. All the Prices are in British Pound/Sterling (£). Price can be changed any time without any prior notice. Management has the right to cancel any order at any given time.

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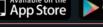
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Complementary Papadom & Onion Salad with Every Order

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HALAL









