



Penge Masala was honoured to have the official opening ceremony conducted by Mr. Jim Dowd, former M.P. on 29 May 2014. Our local member of parliament described the meal he shared with his friends and colleagues as having "awesome quality food and service."

We are grateful for his kind words, which have been echoed by local residents on Trip Advisor, Google and Facebook.

Penge Masala is a multi-award-winning restaurant offering exquisite Indian and Bangladeshi food prepared by our celebrity chef, who has over 20 years of experience in the industry. Here, you can experience a true and authentic taste of Indo-Bangladeshi food, inspired by its rich and diverse culinary regions. Each dish is created using the finest ingredients, combined with perfectly blended herbs and spices, resulting in an explosion of flavour.

OUR PROUDEST ACHIEVEMENTS SO FAR ARE:

- Best Indian Restaurant in South London by the Euro Asia Curry Awards 2023.
(Pictures and video of the interview are available on our website, Facebook and YouTube.)
- Best Indian Restaurant in South London by the Euro Asia Curry Awards 2019.
- Best Indian Restaurant in South London by LUX Food and Drink Awards 2017
- Top 10 Regional Finalists for the Asian Restaurant & Takeaway Awards (ARTA) 2018 and 2022
(Pictures are available on our website and Facebook page.)
- Hungry House Most Loved Top Takeaway Award 2017
For more details and to view our awards, please visit our website, Facebook, and YouTube pages.

Attaining these awards has only been possible because of our loyal customers, the immense support from the community, and our magnificent food freshly prepared by our amazing chefs, alongside the fantastic customer service that we provide. We hope to achieve even more in the future.



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



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

BYO

Bring Your Own Wine or Beer at NO corkage charge (No soft drinks permitted)

OUR ACHIEVEMENTS



ACCESSORIES

01. **Plain/Spicy Papadom** (Each) 0.95
02. **Mix Pickle** 🌶️ 0.95
03. **Mango Chutney** 0.95
04. **Onion Salad or Mint Sauce** 0.95
05. **Chips** 3.50
06. **Spicy Chips** 🌶️ 4.50
07. **Green Salad** 4.95
Mix of lettuce, green pepper, red onion, cucumber, tomato, peas, lemon and topped with fresh coriander.
08. **Avocado Tikka Salad** 9.95
Chef special salad with avocado, chicken tikka, lettuce, cucumber, tomato, red onions, peas and black pepper.
09. **Raita** (Cucumber, Onion or Mix) 2.95

STARTERS

10. **Aloo Chat** 🌶️ 4.95 / **with Puree** 5.95
Sliced potatoes cooked with tomato, cucumber and chat masala sauce.
11. **Aloo Chop** 🌶️ 4.95
Crispy deep fried mashed potato balls with an outer layer of breadcrumbs.
12. **Chicken Chat** 🌶️ 5.95 / **with Puree** 6.95
Sliced Chicken Tikka Cooked with Tomato, Cucumber and chat masala sauce.
13. **Vegetable or Lamb Samosa** (3pcs) 🌶️ 4.95
Crispy deep fried crispy pastry filled with minced lamb or spicy vegetables.
14. **Chicken Pakora** 🌶️ 5.95
Chicken Tikka wrapped in batter and deep-fried.
15. **Vegetable Pakora** 🌶️ 4.95
Fresh vegetables wrapped in batter and deep fried.
16. **Onion Bhaji** (4pcs) 🌶️ 4.95
Crispy deep fried thinly sliced onions coated with gram flour batter and deep fried to a crispy texture.
17. **Garlic Mushroom** 🌶️ 5.95
Thinly sliced mushrooms cooked with lots of garlic.
18. **Prawn-on-Puree** 🌶️ 6.95
Stir fried spicy prawns wrapped with a pancake style bread.
19. **King Prawn-on-Puree** 🌶️ 7.95
Stir fried spicy king prawns wrapped with a pancake style bread.
20. **King Prawn Butterfly** 🌶️ 5.95
Deep fried whole king prawn coated in breadcrumbs.
21. **Mix Starter** 🌶️ 6.95
Platter with chicken & lamb tikka, onion bhaji and vegetable Samosa.
22. **Tandoori Mix Starter** 🌶️ 6.95
Platter with sheek kebab, chicken tikka and lamb tikka.
23. **Vegetable Mix Starter** 🌶️ 6.95
Platter with Onion Bhaji, Vegetable Samosa & Vegetable Pakora.
24. **House Special Platter** 🌶️ 12.95
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.

25. **Chicken or Lamb Tikka** 🌶️ 5.95 | 9.95
Succulent pieces of boneless Chicken breast or Lamb meat marinated overnight in various spices & grilled in Tandoor oven.
26. **Garlic Chicken or Lamb Tikka** 🌶️ 6.50 | 10.50
Chicken or Lamb tikka with lots of garlic
27. **Chicken or Lamb Tikka Chili Hot** 🌶️🌶️🌶️ 6.50 | 10.50
Spicy Chicken or Lamb Tikka with fresh green chillies & Naga Sauce flavour.
28. **Tandoori Chicken** 🌶️ (1/4) 5.50 (Half) 9.95
Juicy on the bone Chicken leg or breast marinated overnight in various spices & grilled in Tandoor oven.
29. **Sheekh Kebab** 🌶️ 5.95 | 9.95
Marinated minced lamb spiced with onion, garlic, garam masala and other various herbs cooked in Tandoor oven.
30. **Reshmi Kebab** 🌶️ 5.95 | 9.95
Marinated mince lamb formed into a patty then wrapped with a thin omelette.
31. **Lamb Chop** 🌶️ 6.95 | 10.95
Juicy pieces of Lamb Chops marinated overnight with various aromatic spices and herbs then grilled in Tandoor oven.
32. **Paneer Tikka** 🌶️ 5.95 | 9.95
Homemade Indian Cheese, crispy on the outside, tender on the inside. Marinated and grilled in Tandoor oven.
33. **Salmon Tikka** 🌶️ 7.95 | 13.95
Succulent pieces of Salmon marinated overnight with various aromatic spices and herbs then grilled in Tandoor oven.
34. **Tandoori King Prawn** 🌶️ 7.95 | 13.95
Large King Prawn marinated with various aromatic spices and herbs then grilled in Tandoor oven.
35. **Chicken or Lamb Shaslik** 🌶️ N/A | 10.95
Chunky pieces of overnight marinated Chicken or Lamb, peppers, tomatoes and onions skewered and grilled in Tandoor oven.
36. **Paneer Shaslik** 🌶️ N/A | 10.95
Chunky pieces of marinated Indian Cheese, peppers, tomatoes and onions skewered and grilled in Tandoor oven.
37. **Tandoori King Prawn Shaslik** 🌶️ N/A | 14.95
Marinated Large King Prawn, peppers, tomatoes and onions skewered and grilled in Tandoor oven.
38. **Salmon Tikka Shaslik** 🌶️ N/A | 14.95
Chunky pieces of marinated Salmon, peppers, tomatoes and onions skewered and grilled in Tandoor oven.
39. **Tandoori Deluxe** (Mix Grill) 🌶️ 13.95
Platter with Chicken & Lamb Tikka, Sheek Kebab, Tandoori Chicken & King Prawn. Served with Naan bread.

BIRYANIS

All Biryani dishes are cooked with basmati rice, diced onions, vegetable ghee and a mixture of herbs and spices. Served with a Vegetable Curry.

40. **Vegetable Biryani** 🌶️ 9.95
41. **Lentil and Vegetable Biryani** 🌶️ 9.95
42. **Chicken or Lamb Biryani** 🌶️ 10.95
43. **Chicken or Lamb Tikka Biryani** 🌶️ 11.95
44. **Prawn Biryani** 🌶️ 10.95
45. **King Prawn Biryani** 🌶️ 14.95
46. **King Prawn Tikka Biryani** 🌶️ 15.95
47. **Penge Masala Special Biryani** 🌶️ 12.95
Cooked with Chicken Tikka, Lamb Tikka, Prawns and Peas.

HOUSE SPECIALTIES

Vegetable 8.95	Chicken Tikka 10.95	Lamb 10.95
Lamb Tikka 10.95	Paneer Tikka 10.95	Prawn 10.95
Salmon Tikka 14.95	Tandoori King Prawn 14.95	

- 48. Gorkali** 🌶️🌶️ (Cooked with an exotic mix of whole spices, strips of red and green peppers, fresh tomatoes and our special Nepalese sauce)
- 49. Butter** (Cooked in a rich, creamy and buttery sauce)
- 50. 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 flavour on request
- 51. Jeera** 🌶️🌶️ (Cooked with various spices and cumin seeds)
- 52. Lazeez** 🌶️ (Cooked with whole ground spices, coconut and subtle flavour of lemongrass & black pepper)
- 53. Rezala** 🌶️🌶️ (Delicately spiced with Cinnamon and Bay Leaf. It has a distinctive sour and spicy flavour)
- 54. 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
- 55. Makani** (Mildly spiced, cooked in butter with yoghurt, sweet mango chutney and sliced pineapple)
- 56. Pasanda** (Mildly spiced and simmered in a cardamom-laced flavoured with special mint and creamy yoghurt sauce)
- 57. Naga Bhuna** 🌶️🌶️🌶️🌶️ (Super hot dish cooked with Naga Sauce, green chillies & various spices)
- 58. Podina** 🌶️🌶️ (Spicy dish with herbs, mint, green chillies & black pepper)
- 59. Garlic Karahi** 🌶️🌶️ (Cooked with cubed size mixed peppers, onions, sliced fresh garlic & various spices)
- 60. Methi Karahi** 🌶️🌶️ (Cooked with cubed size mixed peppers, onions, fenugreek leaves & various spices)
- 61. 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

- 62. Lamb Chop Bhuna** 🌶️🌶️ 11.95
Thick saucy dish cooked with overnight marinated lamb chops in special spices and herbs.
- 63. Railway Lamb Curry** 🌶️🌶️ 11.95
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
- 64. Chef Special Bhuna** 🌶️🌶️ 11.95
Thick saucy dish cooked with boneless overnight marinated Tandoori Chicken by Chef's special homemade recipe.
- 65. Achari Ghosth** 🌶️🌶️ 11.95
Fairly hot & sour dish cooked with very tender spicy lamb with chef special selected spices and herbs with mix pickle.
- 66. Bhindi Ghosth** 🌶️🌶️ 11.95
Medium hot dish cooked with very tender spicy lamb with chef special selected spices and herbs with okra.
- 67. Shatkora Ghosth** 🌶️🌶️ 11.95
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.
- 68. Chef Special Fish Bhuna** 🌶️🌶️ 11.95
Boneless Telapia fish fried and cooked with fresh garlic, ginger, tomatoes and bay leaf by Chef special homemade recipe.
- 69. Fusion Avocado** 🌶️ 11.95
A majestic Avocado dish cooked with fusion of Indo Bangladeshi aromatic spices, ginger, garlic, touch of black pepper, garnished with fresh coriander.
- 70. Fusion King Prawn Avocado or Salmon Tikka Avocado** 🌶️ 14.95
Succulent pieces of marinated Salmon or King Prawn grilled in Tandoor oven and pan fried with avocados, capsicums, onions and black pepper.
- 71. Cox's Bazar Chingri** (King Prawn) 🌶️ 14.95
This bhuna style recipe is inspired from Cox's Bazar in Bangladesh which is the largest natural 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.
- 72. Indian Green Chicken Curry** 🌶️🌶️ 11.95
It's a flavoursome Indian curry cooked with fresh Indian herbs and spices with fresh fenugreek leaves, garlic, ginger, green chillies, mint and topped with spring coriander.



Cox's Bazar Chingri



Railway Lamb Curry



Indian Green Chicken Curry

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 Masala sauce and topped with fresh cream.

- 73. **Vegetable Masala** 9.95
- 74. **Chicken or Lamb Tikka Masala** 10.95
- 75. **Spicy Chicken/Lamb Tikka Masala** 🌶️🌶️ 11.50
- 76. **Tandoori Chicken Masala** (Off the Bone) 10.95
- 77. **Paneer Tikka Masala** 10.95
- 78. **Prawn Masala** 10.95
- 79. **Salmon Tikka Masala** 14.95
- 80. **Tandoori King Prawn Masala** 14.95



Masala

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, fresh cream and coconut.

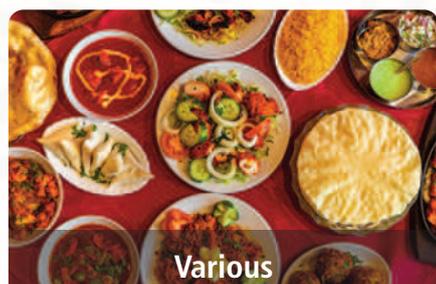
	Vegetable	Paneer	Chicken	Lamb	Prawn	King Prawn
81. Plain Korma	8.95	9.95	9.95	9.95	9.95	13.95
82. Tikka Korma	N/A	10.95	10.95	10.95	N/A	14.95
83. Mughlai Korma	9.95	10.95	10.95	10.95	10.95	14.95
84. Kashmiri Korma	9.95	10.95	10.95	10.95	10.95	14.95

With the addition of roasted flake almonds, cashew nuts and some mild ground herbs.

An exotic fruity dish cooked with mix fruits and bananas.

TRADITIONAL OLD FAVORITES

	Vegetable	Chicken or Lamb	Chicken or Lamb Tikka	Paneer Tikka	Prawn	King Prawn
85. Curry 🌶️ Cooked with mild spices & herbs in a runny sauce.	7.95	9.95	10.95	10.95	10.95	13.95
86. Bhoona 🌶️🌶️ Cooked with diced onions, fresh tomatoes & specially prepared spices.	7.95	9.95	10.95	10.95	10.95	13.95
87. Madras 🌶️🌶️🌶️ Popular South Indian fairly hot dish.	7.95	9.95	10.95	10.95	10.95	13.95
88. Vindaloo 🌶️🌶️🌶️🌶️ Very hot dish with potato & super hot flavour.	7.95	9.95	10.95	10.95	10.95	13.95
89. Dopiaza 🌶️🌶️ Cooked with lots of fresh cubed onions & selected spices.	7.95	9.95	10.95	10.95	10.95	13.95
90. Rogan-Josh 🌶️🌶️ Juicy dish marinated with fresh herbs and spices, cooked with fresh tomatoes.	7.95	9.95	10.95	10.95	10.95	13.95
91. Dansak 🌶️🌶️ Lentils cooked in a sweet, sour & spicy flavour.	7.95	9.95	10.95	10.95	10.95	13.95
92. Pathia 🌶️🌶️ Sweet, sour & hot flavour dish.	7.95	9.95	10.95	10.95	10.95	13.95
93. Sag 🌶️🌶️ Medium dish cooked with fresh organic spinach.	7.95	9.95	10.95	10.95	10.95	13.95
94. Methi 🌶️🌶️ Slightly hot dish cooked with fenugreek leaves.	7.95	9.95	10.95	10.95	10.95	13.95
95. Ceylon 🌶️🌶️ Unique dish cooked with lots of coconut & spices.	7.95	9.95	10.95	10.95	10.95	13.95
96. Karahi 🌶️🌶️ Cooked with cubed capsicum simmered in garlic & hot spices.	7.95	9.95	10.95	10.95	10.95	13.95
97. Balti 🌶️🌶️ Cooked in our unique homemade Balti sauce with blend of tomato, cumin & aromatic spices.	8.95	9.95	10.95	10.95	10.95	13.95



Various



Assorted



Tandoori Deluxe

CURRY GUIDE: Low Medium 🌶️ Medium 🌶️🌶️ Hot 🌶️🌶️🌶️ Very Hot 🌶️🌶️🌶️🌶️

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

VEGAN SPECIALS

	Side	Main
98. Teel Lubia 🌶️ (Green beans & sesame seed)	5.95	7.95
99. Mix Vegetable Curry 🌶️	5.95	7.95
100. Bombay Aloo 🌶️ (Stir fried Potatoes)	5.95	7.95
101. Naga Aloo 🌶️🌶️🌶️ Stir fried Potatoes in a very hot Naga sauce.	5.95	7.95
102. Brinjal Bhaji 🌶️ (Aubergine in thick sauce)	5.95	7.95
103. Cauliflower Bhaji 🌶️	5.95	7.95
104. Aloo Gobi 🌶️ (Cauliflower & Potatoes)	5.95	7.95
105. Sag Aloo 🌶️ (Potato & Spinach)	5.95	7.95
106. Saag Bhaji 🌶️ (Stir fried Spinach)	5.95	7.95
107. Bhindi Bhaji 🌶️ (Stir fried Okra)	5.95	7.95
108. Mushroom Bhaji 🌶️	5.95	7.95
109. Tarka Dal 🌶️ (Red Lentils in garlic flavour)	5.95	7.95
110. Spicy Naga Dal 🌶️🌶️🌶️ Lentils with garlic in a very hot Naga sauce.	5.95	7.95
111. Mushroom Saag 🌶️ (Spinach & Mushroom)	5.95	7.95
112. Chana Masala 🌶️ (Chickpeas in thick sauce)	5.95	7.95
113. Chana Dal Masala 🌶️ Chickpeas and Lentils cooked in various spices in thick sauce.	5.95	7.95

PANEER SPECIALS

	Side	Main
114. Saag Paneer Creamy yogurt dish with Indian Cheese & Spinach.	6.95	8.95
115. Spicy Saag Paneer 🌶️🌶️ Hot dish with Indian Cheese & Spinach.	6.95	8.95
116. Matar Paneer Creamy yogurt dish with Indian Cheese & Peas.	6.95	8.95
117. Chilli Paneer 🌶️🌶️🌶️ Indian Cheese & Spinach with Green Chillies and Naga sauce.	6.95	8.95

KIDS MENU

118. Chips	3.50
119. Spicy Chips 🌶️	4.50
120. Chicken Nuggets and Chips	8.95
121. Chicken Curry & Boiled Rice	9.95
122. Chicken Korma & Pilau Rice	10.95
123. Chicken Tikka Masala & Pilau Rice	10.95

RICE

	Regular	Large
124. Boiled Rice (Steamed Basmati Rice)	3.25	4.25
125. Pilau Rice (Yellow Pure Basmati Rice)	3.95	4.95
126. Chilli Rice 🌶️🌶️🌶️	4.95	5.95
127. Onion Rice	4.95	5.95
128. Garlic Rice	4.95	5.95
129. Lemon Rice	4.95	5.95
130. Coconut Rice	4.95	5.95
131. Peas Rice	4.95	5.95
132. Egg Rice	4.95	5.95
133. Mushroom Rice	4.95	5.95
134. Vegetable Rice	4.95	5.95
135. Kashmiri Rice (Dried Fruit & Pineapple)	4.95	5.95
136. Keema Rice (With Minced Lamb)	5.95	6.95
137. Special Fried Rice (Eggs & Peas)	4.95	5.95
138. Spice Masala Rice 🌶️ Pilau rice cooked with chicken tikka, lamb tikka and prawn.	5.95	6.95

SAUCES

	Regular	Large
139. Any Curry Sauce Choose from - Masala, Korma, Curry, Madras, Vindaloo or Dansak.	4.95	5.95

BREAD

140. Plain Naan	3.25
141. Garlic Naan	3.95
142. Peshwari Naan (Mix of Coconut and Mango)	3.95
143. Vegetable Naan (Stuffed with mix vegetable)	3.95
144. Cheese Naan	3.95
145. Cheese & Garlic Naan	3.95
146. Chilli Naan 🌶️🌶️🌶️	3.95
147. Tikka Naan (Stuffed with marinated chicken)	3.95
148. Keema Naan (Stuffed with spicy minced lamb)	3.95
149. Paratha (Layered bread cooked in pure ghee)	3.95
150. Stuffed Paratha (Stuffed with mix vegetables)	4.25
151. Tandoori Roti (Whole wheat bread baked in clay oven)	2.95
152. Chapati (Thin whole wheat bread)	2.50
153. Puree (Our fried pancake style bread)	2.50

SOFT DRINKS

Regular Large
Coke 2.50 4.50
Diet Coke 2.50 4.50
Coke Zero 2.50 4.50
Fanta Orange 2.50 4.50
J20 Orange & Passion Fruit 3.95
Still Natural Mineral Water 1.95
Sparkling Mineral Water 1.95

LASSI

A sweet or Savoury Indian Smoothie Drink
Regular Large
Sweet Lassi 3.50 5.50
Mango Lassi 3.50 5.50
Mix Fruit Lassi 3.50 5.50
Salt Lassi 3.50 5.50

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 AND CONDITION:

A minimum of £10.00 charge for eat in without drink. All the prices are in British pound/sterling (£). Management have the right to refuse service to any person(s). Management are not responsible for any allergic reaction as it has been clearly advised on the menu. Small charge applies for takeaway boxes.



For Special Offers & Updates

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