#### **PENGE MASALA**

#### **AUTHENTIC INDIAN AND BANGLADESHI FOOD TO ENJOY AT YOUR HOME**

'Quality food, timely service and complete customer satisfaction is our guarantee.'

Our experienced, multi-award winner chefs produce original Indo-Bangladeshi cuisine using the finest quality, authentic fresh ingredients (no artificial colourings, flavourings or preservatives). Well-prepared, fresh meat, fish and vegetables are used daily to create exciting new and classic dishes.

We have updated our menu to include a wealth of variety and excitement. A wide choice of new, mouth-watering dishes can acquaint you with the extensive Indo-Bangladeshi cuisine. Also you will find a careful selection of classical dishes from all over the Indian sub-continent, with many of the favourites, which have become popular in the West and also many others, which are well known and highly delicious.









The Penge Masala was privileged that the official opening ceremony was carried out by Mr. Jim Dowd M.P. on 29 May 2014.

'Awesome quality food and service' was how our local member of parliament described the meal he shared with friends and colleagues.

We are grateful to him for these comments which have been reinforced on Trip Advisor by local residents.







If you want to design your own dish – less cream, more chilli, add spinach – just ask us. We enjoy the challenge of bespoke dishes and we will prepare it for no extra charge. We also cater for the tastes of children.

All dishes are served into special stay-fresh packs (for collection or delivery) so they stay steaming hot. Our usual collection time is 30 Minutes and Delivery time is 45 to 60 Minutes but may vary on weather or traffic conditions.

Experienced chefs plus innovative ideas plus fresh ingredients equals Indo-Bangladeshi food at its very best.

10% OFF on Delivery using Promotional Code PM29514 on online or phone Orders (Order over £30 cash only. Excluding Meal Deals)

### **Free Home Delivery**

Order over £12 within 4 Mile Radius

# 10% Discount on Takeaway\*

Order over £15 collection & cash only.

Excluding Meal Deals

#### **BYO**

WE ARE NOT LICENSED SO BRING YOUR OWN DRINKS
AT NO CORKAGE CHARGE

# Wednesday & Thursday Banquet Night 5 Course Meal - £10.95

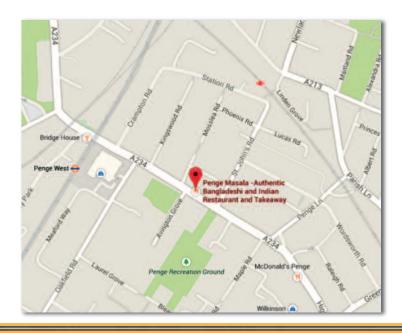
(CHILDREN - £9.95)

T&C: ADVANCE BOOKING ONLY.

MUST MENTION WHEN PLACING YOUR ORDER.

EXCLUDES TANDOORI DELUXE AND ANY KING PRAWN DISHES £2 EXTRA.

FISH DISHES ARE £1 EXTRA



#### PENGE MASALA HOUSE SPECIAL MEAL DEALS

#### SAVE UP TO 25% ON YOUR MEAL DEALS

Free Selection Meal	£10.95
Any Starter or Any Side Dish	
Any Main Dish ● Any Rice Dish	
Any Nan Bread and Popadam with any chutney	
(Excludes any Tandoori deluxe and any King Prawn Dish)	
Chef Selection Offer	£21.95
Add any 1 Starter ● Any 1 Side Dish	
Any 2 Main Dish • Any 1 Rice • Any 1 Nan	
Any 2 Popadam and 2 Chutney	
(Excludes Tandoori deluxe & any King Prawn Dish £3 extra)	
Penge Masala Meal for Two	£21.95
Chicken Tikka Starter • Onion Bhaji	
Chicken Tikka Masala ● Lamb Dopiza ● Bombay Aloo 1 Pilau Rice ● 1 Nan bread	
2 Papadoms & Chutney	
Penge Masala Meal for 3	£35.95
Penge Masala Meal for 3	£35.95
Chicken Tikka Starter • Prawn on Puree Chicken Tikka Masala • Lamb Bhuna • Chicken Tikka Karahi • Sag Aloo	£35.95
Chicken Tikka Starter • Prawn on Puree Chicken Tikka Masala • Lamb Bhuna • Chicken Tikka Karahi • Sag Aloo Vegetable Curry • 2 Pilau Rice • 2 Nan bread • 4 Papadoms	£35.95
Chicken Tikka Starter • Prawn on Puree Chicken Tikka Masala • Lamb Bhuna • Chicken Tikka Karahi • Sag Aloo	£35.95
Chicken Tikka Starter • Prawn on Puree Chicken Tikka Masala • Lamb Bhuna • Chicken Tikka Karahi • Sag Aloo Vegetable Curry • 2 Pilau Rice • 2 Nan bread • 4 Papadoms with Chutney's and a Complementary Bottle of Coke	
Chicken Tikka Starter • Prawn on Puree Chicken Tikka Masala • Lamb Bhuna • Chicken Tikka Karahi • Sag Aloo Vegetable Curry • 2 Pilau Rice • 2 Nan bread • 4 Papadoms with Chutney's and a Complementary Bottle of Coke  Penge Masala Deluxe Meal	
Chicken Tikka Starter • Prawn on Puree Chicken Tikka Masala • Lamb Bhuna • Chicken Tikka Karahi • Sag Aloo Vegetable Curry • 2 Pilau Rice • 2 Nan bread • 4 Papadoms with Chutney's and a Complementary Bottle of Coke	
Chicken Tikka Starter • Prawn on Puree Chicken Tikka Masala • Lamb Bhuna • Chicken Tikka Karahi • Sag Aloo Vegetable Curry • 2 Pilau Rice • 2 Nan bread • 4 Papadoms with Chutney's and a Complementary Bottle of Coke  Penge Masala Deluxe Meal	
Chicken Tikka Starter • Prawn on Puree Chicken Tikka Masala • Lamb Bhuna • Chicken Tikka Karahi • Sag Aloo Vegetable Curry • 2 Pilau Rice • 2 Nan bread • 4 Papadoms with Chutney's and a Complementary Bottle of Coke  Penge Masala Deluxe Meal Sheek Kebab • Vegetable Samosa • Onion Bhaji Starter Chicken Tikka Masala • Chicken Korma • Lamb Jalfrezi • Chicken Rogan Josh Bombay Aloo • Cauli Bhaji • Vegetable Curry • 2 Pilau Rice • 1 Coconut Rice	
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#### **VEGETARIAN APPETIZERS** Sliced potatoes cooked with chat masala sauce. Aloo Chat Puree \_\_\_\_\_\_£3.95 Aloo chat wrapped in our pancake style bread. Aloo Chop / ...............£3.25 Mashed potatoes with freshly chopped ginger, garlic, coriander, spices & deep fried in gram flour. Thinly sliced mushrooms stir fried with plenty of garlic. Thinley sliced fresh onion with vegetables & fresh coriander deep fried in gram flour, mildly spiced and crispy. Triangular shaped savory pastry filled with mixed vegetables & freshly chopped ginger, garlic, coriander, spices & deep fried. Mixed vegetables with freshly chopped ginger, garlic, coriander, spices & deep fried. A mini starter platter with Onion Bhaji, Vegetable Samosa & vegetable pakora. Home Made Cheese marinated in herbs, spices & grilled in a clay oven. **NON VEG APPETIZERS** Tandoori Chicken / .....£3.25 Chicken on the bone marinated in herbs, spices & Grilled in a clay oven. Chicken Tikka / Lamb Tikka / ......£3.25 Succulent Pieces of Chicken or Lamb marinated in herbs, spicy & slow grilled in clay oven. Garlic Chicken / Lamb Tikka - .....£3.50 Boneless supreme chicken pieces, marinated and cooked with fresh garlic in our Tandoor oven. Chicken Tikka / Lamb Tikka Chilli Hot Whole deluxe large King prawns marinated in herbs, spices & grilled in a clay oven. Lamb chops marinated in herbs & spices & Grilled in clay oven. Marinated mince lamb, put onto skewers and cooked in our 'Tandoor' clay oven. Marinated mince lamb, formed into a patty and shallow fried. Salmon fish marinated in herbs & spices & slowly Grilled in clay oven. Triangular shaped savory pastry filled with minced lamb & freshly chopped ginger, garlic, coriander, spices & deep fried. Marinated chicken dipped in batter and deep fried Thinly sliced marinated chicken cooked in our chat masala sauce. Chicken Chat-on-Purée Chicken chat wrapped in our pancake style bread. Marinated mince lamb, formed into a patty, then wrapped in a thin omelette. Large king prawns stir fried in onions, garlic and ginger in medium spices and served in our pancake style bread. A whole king prawn coated in breadcrumbs and deep fried. Succulent prawns lightly stir fried with onions, garlic and ginger in medium spices wrapped in our pancake style bread. A mini starter platter with Chicken Tikka, Lamb Tikka and an Onion Bhaji and Vegetable Samosa. Mixture of chicken tikka, lamb tikka and sheek kebab. Minced lamb, salad and mint sauce Large king prawns stir fried in onions, garlic and ginger in medium spices cooked with spinach and served in our pancake style bread. Sag Prawn-on-Purée 💉 ......£3.95 Prawns stir fried in onions, garlic and ginger in medium spices cooked with spinach and served in our pancake style bread. Chicken tikka, salad and mint sauce.

#### **TANDOORI SPECIALITIES**

Ingredients of these dishes are marinated overnight in yoghurt with various spices and herbs. Threaded onto long metal skewers and then baked over the flame, in a highly heated deep clay oven known as a 'tandoor'. All dishes are served with a small portion of green salad and a minty yoghurt dip.

Tandoori Chicken
Chicken Tikka / Lamb Tikka
Garlic Chicken / Lamb Tikka
Chicken Tikka / Lamb Tikka Chilli Hot
Lamb Chop  Lamb chops marinated in herbs & spices & Grilled in clay oven.  £6.50
Sheekh Kebab
Shami Kebab
Salmon Tikka
Paneer Tikka
Chicken or Lamb Shashlik
Paneer Shashlick /
Tandoori King Prawn Shaslick
Salmon Tikka Shashlick
Tandoori Deluxe (Mix grill) ✓







**Lamb Chops** 



Salmon Tikka

## CHEF'S Signature DISHES

Lamb Chop Bhuna Lamb chops cooked with spices, tomatoes & onion in a very thick sauce.					£6.95
Chef's Special Curry  Medium hot dish cooked with chicken, meat, prawns and mushrooms in Chef special spices.					£6.95
Chef's Special Bhuna  Medium hot dish cooked with Boneless Tandoori Chicken in the chef's own home made recipe.					£6.95
Chef's Special Fish Bhuna  Telapia Fish Cooked with fresh garlic, tomatoes, bay leaf, onion, herbs & chef's own home made					£6.95
Chicken Tikka Mugali  Medium thick saucy dish cooked with Chicken Tikka with eggs in chef's special homemade sau					£6.95
Chicken Tikka Jaipuri  Mild and creamy dish cooked with Tender Chicken marinated in herbs and spices, with slices of					£6.95
Keema Bhuna 🗾					£6.95
Thick saucy medium hot dish cooked with minced lamb, peas & ground spices and herbs.					
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PENGE MASALA SPECIALITIE					
	Vegetable		Lamb	Prawn	Prawn
Gorkali Cooked in an exotic mix of whole spices. Red, green and yellow peppers, fresh tomatoes and cooked in our special Nepalese sauce.	£5.50	£6.95	£6.95	£9.95	£6.95
Supreme  Marinated and cooked in our clay oven, tossed in a mixture of aromatic spiced cooked togethe with minced lamb and dried fruits. Garnished with fresh coriander.	r				
Lazeez  Cooked with whole ground spices, with the subtle flavour of lemongrass, coconut milk and black pepper. Garnished with freshly chopped coriander.	£5.50	£6.95	£6.95	£9.95	£6.95
Chilli Fry With green chillies, capsicum, ginger and tomatoes, stir-fried with roasted cumin seeds, herbs, soya sauce, tabasco sauce and garnished with chopped coriander.	£5.50	£6.95	£6.95	£9.95	£6.95
Makani Mildly spiced, cooked in butter with yoghurt, sweet mango chutney and pineapple.	£5.50	£6.95	£6.95	£9.95	£6.95
Rezala  Delicately spiced. It has a distinctive sour and spicy flavour.	£5.50	£6.95	£6.95	£9.95	£6.95
Jeera 🖊	£5.50	£6.95	£6.95	£9.95	£6.95
Cooked in various spices and herbs added with aromatic cumin seeds.	<b>65 50</b>	66.05	66.05	60.05	66.05
Shatkora Cooked with a Bangladeshi lime, lemongrass and finished with fresh chopped coriander.	£5.50	£6.95	£6.95	£9.95	£6.95
Achari	£5.50	£6.95	£6.95	£9.95	£6.95
Chilli Masala Cooked with a blend of coriander, tamarind, green chillies and tomatoes in a thick spicy sauce.	£5.50	£6.95	£6.95	£9.95	£6.95
Garlic Chilli Masala //	£5.50	£6.95	£6.95	£9.95	£6.95
tomatoes and extra garlic in a thick spicy sauce.  Pasanda	£5 50	£6 05	£6 95	£0 05	£6 05
Mildly spiced and simmered in a cardamom-laced, mint and creamy yoghurt sauce, flavored with a touch of nutmeg.	13.30				<b></b>
<b>Butter</b>	£5.50	£6.95	£6.95	£9.95	£6.95
Naga Bhuna	£5.50	£6.95	£6.95	£9.95	£6.95
Bindi  Okra (Ladies Fingers) in a medium strength dish with plenty of flavour.	£5.50	£6.95	£6.95	£9.95	£6.95
Podina  Hot spicy dish cooked with herbs, mint, green chillies and black pepper.	£5.50	£6.95	£6.95	£9.95	£6.95
Mengaloo / Cooked in thick sweet and sour sauce.	£5.50	£6.95	£6.95	£9.95	£6.95
<b>Teel Lubia</b> Green beans stir-fried with toasted sesame seeds medium strength dish with plenty of flavours	£5.50	£6.95	£6.95	£9.95	£6.95

TRADITIONAL OLD FAVO	URIT	ES D	ISHES			
Vege	table	Chicken	Chicken or	Prawn	Fish	King
		or Lamb	Lamb Tk		(Telapia)	Prawn
Curry / (Medium spice and thick saucy)£4						
Bhoona Cooked with onions, capsicum, tomatoes and specially prepared spices (fairly ho		£5.95	£6.95	£5.95	£6.50	£8.95
Madras A Popular South Indian fairly hot dish.	55	£5.95	£6.95	£5.95	£6.50	£8.95
Dopiaza  Cooked with onions, capsicum and selected spices.	55	£5.95	£6.95	£5.95	£6.50	£8.95
Rogan-Josh  Marinated with fresh herbs and spices, cooked with fresh tomatoes.	l.95	£5.95	£6.95	£5.95	£6.50	£8.95
Dansak // / £4  Cooked with lentils, sweet and sour flavor slightly hot.	.95	£5.95	£6.95	£5.95	£6.50	£8.95
Pathia / (Sweet sour and hot)	95	£5 95	£6 95	£5 95	£6 50	£8 95
Vindaloo مرمر Vindaloo£4						
Very hot dish cooked with potato.  Sag  (Cooked with Spinach & chopped onion)£4	05	£5 05	£6 05	£2 05	£6 50	£8 02
Ceylon (Cooked with coconut & spices)						
Methi£4 Highly spiced, cooked with fenugreek leaves.		£3.93	£0.95	£5.95	£6.50	£8.95
KORMA DISHES						
Korma dishes are prepared in a thick, creamy sauce. A distinctive flavor of these	dishes is enhar	ced by a blen	d of aromatic, mild sរុ	oices together with yo	ghurt,	
fresh cream and coconut.		Chicken	Lamb	Prawn	King	Vegetable
Plain Korma		CE OE	CE OE	CE OE	Prawn	£4.0E
Tikka Korma						
Mughlai Korma						
With the addition of roasted flake almonds, cashew nuts and some mild ground  Kashmiri Korma		£6.95	£6.95	£6.95	£8.95	£5.25
An exotic fruity dish cooked with mix fruits and bananas.						
KARAHI (WOK) DISHES The following dishes are served hissing in a Karahi (wok).						
The following dishes are served hissing in a Raham (work).			Chicken	Lamb	Salmon	King
			Tikka	Tikka	Tikka	Prawn Tikka
Plain Tikka Karahi 🖊			£6.95	£6.95	£7.95	£9.95
Tikka Garlic Karahi 🗾 🖊 (Flavoured with fresh garlic)			£6.95	£6.95	£7.95	£9.95
Tikka Methi Karahi 🥕 (With fenugreek leaves)			£6.95	£6.95	£7.95	£9.95
Tikka Dopiaza 🛩 (With spicy onions and coriander)			£6.95	£6.95	£7.95	£9.95
Tikka Jalfrezi	er)		£6.95	£6.95	£7.95	£9.95
AUTHENTIC BALTI DISHES  Balti dishes are only prepared with the finest ingredients and properly blended w		mixture of sp	ices and herbs. These	dishes are stir-fried, o	ooked and served in a	Balti dish. All Balti
dishes are served with either a Pilau rice or a Naan bread.			Chicken	Lamb	Prawn	King Prawn
Plain Balti 🗾			f6 05	£6 05	f6 95	
Paneer Balti (Boneless chicken stir-fried with home made cheese)						
Palak Balti (Cooked with spinach)						
• • •						
Masala Balti (Cooked and infused in a Balti and Masala sauce)						
Shashlik Balti (Cooked with roasted peppers, onions and tomato	es)		±7.95	±7.95	±7.95	±8.95

FRESH VEGETABLES	
Side Main	1
Vegetable Korma£3.25£4.95	,
Niramish (Mix veg bhaji)	
£4.25£4.25£4.25£4.25£4.25	
Sag Paneer	
Matar Paneer	
Teel Lubia → (Green beans)	
Mix Vegetable Curry /£4.25	
Bombay Potato	
Brinjal Bhaji (Aubergines)	
Cauliflower Bhaji	
Aloo Gobi (Potato & cauliflower)	
Aloo Chana (Potato & chickpeas)	
Aloo Sag (Spinach & Potato)£4.25 Sag Bhaji (Spinach with garlic)£4.25	
Sag впајі / (Spinach with garlic)	
Mushroom Bhaji	
Chana Masala (Chickpeas)	
Chana & Dall Masala (Chickpeas)	
Tarka Dall (lentils with garlic)	
Mushroom Sag	
Chilli Paneer£3.95£5.50	
Spicy Naga Dall (Lentils cooked with a spicy naga sauce)	
Courgette Bhaji	
Courgette Diagram 1.1.1.1.1.1.1.1.1.1.1.1.1.1.1.1.1.1.1.	•
BREAD	
Naan£2.25	
Garlic Naan	
Peshwari Naan (Coconut, almonds & mango pulp)	
Vegetable Naan£2.50	
Keema Naan (Stuffed with spicy minced lamb)£2.50	
Cheese Naan£2.50	
Chilli Naan مر £2.50	
Tikka Naan (Stuffed with marinated chicken tikka)	
Chapati (Thin wholemeal bread)	
Purée (Our fried pancake style bread)	
Paratha (Layered bread cooked in pure ghee)	
Stuffed Paratha (tayered bread cooked in pure gnee)  £2.50	
Started Latatha (Staned with his vegetables)	•
RICE Regular Large	
Regular Large Boiled Rice	
Pilau Rice	
Mushroom Rice£2.95£3.95	
Coconut Rice	
Lemon Rice	
Peas Rice	
Garlic Rice	
Onion Rice	
Chilli Rice£2.95£3.95	
Vegetable Rice	
Egg Rice	
Kashmiri Rice	
Keema Rice (Pilau rice cooked with minced meat)£4.25	
Special Fried Rice (Pilau rice cooked with peas and egg)£4.25	5
Spice Masala Rice (Pilau rice cooked with chicken tikka, lamb tikka and prawn)	)

SAUCES Masala / Curry / Korma Sauce£2.95
ENGLISH DISHES Chicken Nuggets & Chips Omelette & Chips Chicken Omelette (Chicken with eggs) Mushroom Omelette (Mushroom with eggs) Chips .£5.95 Chips .£5.95
SALADS Chicken Tikka Salad Paneer Tikka Salad Green Salad freen Salad freen Special Salad freen Special Salad freen Salad
SUNDRIES  Plain Papadom/Spicy Papadom  Mango Chutney / Mix Pickle / Mint Flavoured Yoghurt Sauce Onion, Cucumber & Tomato Salad  Tomato Ketchup  Raitha (Plain, cucumber, onion or mixed)  Lettuce Salad (Lettuce, tomato, cucumber & lemon)  .£1.50
KIDS MENU Chicken Nuggets and Chips
SOFT DRINKS  Bottle (Coke, diet coke, fanta orange, 1.75ltr)
DESSERTS Homemade Banana Fritter£2.50 Homemade Pineapple Fritter£2.50 Vanilla Ice Cream£2.50 Kulfi (Pistachio or Mango)£2.95 Matka Kulfi£3.25