

WELCOME TO

MAZZA

মজা

The word MAZZA originated from Bangladesh. It has a number of meanings such as fun, enjoyment and tasty.

At Mazza we aim to provide our guests with a unique and exceptional experience.

Food devised and created by our executive chef with an exclusive menu that cannot be found anywhere else.

Fully licensed premises with a drinks menu that caters for all palates.

A personalised service that makes you our number one priority and a venue that has been designed and created for every occasion.

**Allergy Awareness:**

Some of our dishes contain allergens such as nuts, wheat and dairy etc.  
If you have any allergies please inform our staff before ordering.

(Minimum spend of £12.95 is required per person when dining in or a service charge will be applied to the bill)

## STARTERS

<b>POPCORN CHICKEN PAKORA</b>	<b>4.25</b>
Fresh chicken pakora made from minced chicken with curry leaves and hint of red chillies.	
<b>KING PRAWN PURE</b>	<b>5.95</b>
King Prawn cooked in a spicy tangy sauce, rolled in fried bread, serviced with salad.	
<b>SAMOSAS (LAMB OR VEGETABLE)</b>	<b>3.50</b>
Homemade samosas filled with lightly spiced vegetable or lamb, served with salad.	
<b>MASS BORA</b>	<b>4.50</b>
Fish meat coated in homemade breadcrumbs, deep fired.	
<b>CRAB CAKE</b>	<b>5.50</b>
Mixture of crab meat & potato slightly spicy coated in homemade breadcrumbs, pan grilled.	
<b>PRAWN PURE</b>	<b>4.50</b>
Prawns cooked in lightly spiced sauce, rolled in fried bread. (Also available in chicken, paneer and vegetable)	
<b>ONION BHAJI</b>	<b>3.25</b>
Onion fritters mixed with gram flour lightly spiced served with salad.	
<b>SCALLOPS</b>	<b>7.95</b>
Pan seared scallops with chefs special spice served with salad.	
<b>BATTERED KING PRAWN</b>	<b>5.95</b>
King Prawn coated in homemade batter and deep fired serviced with salad and chefs special sauce.	
<b>MUSSEL MODHU CHILLI</b>	<b>7.95</b>
Steamed mussels cooked with natural honey, garlic, touch of green chillies & spring onions. (When available)	

## TANDOORI STARTERS

<b>TANDOORI TIGER PRAWNS</b> King Prawns spiced and cooked in clay oven.	7.95
<b>SHEEK KEBAB</b> Grounded lamb mixed with coriander and spice cooked in clay oven.	4.25
<b>CHICKEN TIKKA</b> Chicken marinated in mild spice and cooked in tandoori.	4.25
<b>LAMB TIKKA</b> Lamb marinated in mild spice and cooked in tandoori.	4.50
<b>HASH TIKKA</b> Duck marinated in mild spice and grilled in clay oven.	5.95
<b>SALMON TIKKA</b> Salmon grilled in tandoori mild spiced and served with salad.	5.95
<b>TANDOORI LAMB CHOPS</b> Lamb chops marinated for 24 hours and grilled in clay oven.	4.95
<b>TANDOORI CHICKEN</b> Quarter chicken marinated in special spice and grilled in tandoori oven.	4.50
<b>TANDOORI SPECIAL</b> A selections of chicken tikka, lamb tikka sheek kebab and onion bhaji.	6.95

## 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 marinated with (Brandy Whisky or Rum) and served an extra £3.50 charge will apply.

<b>TANDOORI CHICKEN (half)</b>	<b>8.95</b>
Half tandoori chicken on the bone marinated in mild spice & then grilled in the tandoori.	
<b>CHICKEN TIKKA</b>	<b>8.25</b>
Chicken marinated in mild spice and cooked in tandoori.	
<b>SHASHLICK</b>	<b>10.95</b>
Chicken or Lamb grilled in tandoori with tomatoes, capsicum & onions.	
<b>TANDOORI LAMB CHOPS</b>	<b>12.95</b>
Lamb chops grilled in clay oven seasoned with fresh herbs and spices.	
<b>TANDOORI JINGA</b>	<b>15.95</b>
Tandoori King Prawns marinated in mild spice and served with naan.	
<b>TANDOORI MIXED GRILL</b>	<b>14.95</b>
Chicken tikka, lamb tikka, sheek kebab, tandoori king prawn, salmon tikka. served with naan.	
<b>POINR SHASHLICK</b>	<b>8.95</b>
Paneer grilled with a tomatoes, peppers and onions.	
<b>MACHLI SHASHLICK</b>	<b>13.95</b>
Salmon marinated in mild spice grilled in tandoori with tomatoes, peppers, and onions.	
<b>HASH TIKKA</b>	<b>13.95</b>
Duck marinated in mild spice and grilled.	
<b>JINGA SHASHLICK</b>	<b>16.95</b>
King Prawns grilled in tandoori with tomatoes, capsicum, onions and served with naan.	
<b>STIR FRY CHILLI TIKKA</b>	<b>9.95</b>
Chicken or Lamb grilled in clay oven then stir fried with a hint of chillies, onions, herbs, spices and homemade soya sauce. (Served fairly hot).	

## MASALA DISHES

<b>MURGHI TIKKA MASALA</b>	<b>9.95</b>
Chicken tikka masala-Mazza's own special recipe.	
<b>MURGH MAKANI</b>	<b>9.95</b>
Chicken tikka cooked with minced lamb, garam masala sauce and cream.	
<b>BUTTER MURGH</b>	<b>10.95</b>
A traditional home cooked butter chicken cooked in garlic, tomatoes and medium spice then topped off with butter homemade butter cream sauce.	
<b>MURGH PASSANDA</b>	<b>10.95</b>
Chicken cooked in mild, creamy almond & yoghurt sauce with exotic flavours.	
<b>HASH MASALA</b>	<b>14.95</b>
Duck tikka masala-Mazza's own special recipe.	
<b>TANDOORI JHINGA MASALA</b>	<b>16.95</b>
King prawn masala- Mazza's own special recipe.	
<b>MURGHI MO MO</b>	<b>9.95</b>
Chicken cooked with honey with mild spice creamy and sweet very tasty dish. (Also available in Lamb).	
<b>MANGO MONSOON</b>	<b>9.95</b>
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)	
<b>ROYAL BENGAL</b>	<b>9.95</b>
Cooked in spices with a touch of cream, fresh chilli & coriander	

## 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 10.95

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

### KING PRAWN BALTI 14.95

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

### MAZZA MIX BALTI 12.95

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

### LEMON BALTI 11.95

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

## KARAHI, NAGA & JALFREZI DISHES

### KARAHI MURGH 9.95

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

### CHICKEN JALFREZI 9.95

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 12.95

King Prawns stir fried with onions, tomatoes and bell peppers.

### JINGHA NAGA 13.95

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

## HOUSE SPECIALITIES

We are proud to present you with a selection of our all-time favourite dishes which offers very distinctive flavours and taste. These dishes are uniquely created for Mazza.

**GRILLED SEABASS** 14.95

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

**SALMON SUKA** 15.95

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

**NETHILI MEEN** 15.95

Sea bass poached in coconut cream whole mustered and onions, served with coconut rice.

**KING PRAWN NEWABI NEWAZ** 17.95

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

**KING PRAWN DELIGHT** 15.95

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

**CHINGRI SAGWALA** 13.95

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

**BENGAL TIGER PRAWNS** 16.95

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

**NAWABI HANDI** 14.95

Chicken cooked in a blend of spices, with garlic ginger & fresh chillies.

**KONKANI** 13.95

An exotic curry from Goa, spicy but not hot, tender chicken cooked to perfection cooked in onions and peppers.

**BEEF RAJASTANI** 14.95

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

**LAMB SHANK** 15.95

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

(All the above dishes will be charged at 4.95 extra on banquet nights only)

## MAZZA RECOMMENDATIONS

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

- |  |              |
|--|--------------|
| <b>NAWABI NEWAZ</b>  | <b>13.95</b> |
| 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)   |              |
| <b>TAWA</b>  | <b>9.95</b>  |
| 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<br>(Available in Duck or Beef extra £2.00) |              |
| <b>MISTI KHODU</b>   | <b>9.95</b>  |
| Chicken or Lamb cooked with Butternut Squash, fresh coriander, tomatoes, green herbs and spice. Medium hot.  |              |
| <b>SHATKORA</b>  | <b>9.95</b>  |
| Chicken or Lamb cooked with lime zest providing aromatic flavour.  |              |
| <b>MURHG REZZELA</b>   | <b>9.95</b>  |
| Chicken cooked with minced lamb, almond and a touch of masala sauce.<br>(Served mild to medium)  |              |
| <b>GINGER RAJ</b>  | <b>9.95</b>  |
| chicken or lamb cooked with fresh ginger, onions, green pepper & tomatoes<br>(extra £2.00 for beef)  |              |
| <b>MURHGI GARLIC PERI PERI</b>   | <b>9.95</b>  |
| Chicken cooked in homemade peri peri sauce with a hint of garlic.<br>(Served medium to hot)  |              |
| <b>GARLIC MIRCHI BHUNA</b>   | <b>9.95</b>  |
| Chicken or lamb cooked with fresh green chillies and garlic cooked in mixture of chef's special spices. (Served medium to hot)   |              |
| <b>JEERA</b>   | <b>9.95</b>  |
| Lamb or Chicken diced and cooked with cumin seeds, shallots assorted peppers with hint of fresh chillies served dry on a sizzler.  |              |
| <b>LAMB LAZEEZ</b>   | <b>9.95</b>  |
| Succulent lamb cooked with herbs and spice drizzled with cheese.   |              |

## TRADITIONAL DISHES

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

**KORMA | CURRY | BHUNA | ROGON | MADRAS | VINDALOO  
DANSAK | DOPIAZA | SAGWALA**

CHICKEN OR LAMB	7.50
CHICKEN OR LAMB TIKKA	8.50
PRAWNS	8.50
KING PRAWNS	10.95
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.

<b>CHICKEN BIRYANI</b> Chicken cooked with basmati rice, served with vegetable curry.	9.95
<b>GOST BIRYANI</b> Lamb cooked with basmati rice, served with vegetable curry.	10.95
<b>TANDOORI MURGI BIRYANI</b> Tandoori chicken stripped off bone then cooked with basmati rice, served with vegetable curry.	11.95
<b>SUBJI BIRYANI</b> Fresh vegetables cooked with basmati rice, served with vegetable curry.	8.95
<b>KING PRAWN BIRYANI</b> King Prawns cooked with basmati rice, served with vegetable curry.	13.95
<b>MAZZA BIRYANI</b> A Mixture of chicken, lamb, king prawns cooked with basmati rice, served with vegetable curry. (Not available on banquet night) (The above dishes are not served with vegetable curry on banquet night)	14.95

## VEGETABLE/VEGAN DISHES

<b>KODU CURRY</b>	7.95
Sweet butternut squash cooked with fresh coriander, tomatoes green herbs and chefs special spices. (Medium).	
<b>MIRCHI BRINGAL</b>	7.95
Aubergines cooked with bullet chillies, peanuts, muster seeds and tomatoes. (Medium).	
<b>CHILLI PANEER</b>	7.95
Paneer cooked with fresh chillies, tomatoes & tamarind SUBJI KORAH Mixture of fresh vegetables stir-fried with fresh chilli, green herbs and spices. (Medium).	
<b>GOBI PANEER JALFRAZI</b>	7.95
Cauliflower florets and tandoori paneer cooked with fresh green chillies (Medium).	
<b>BENGAL DALL MASALA</b>	7.95
Mixture of red and yellow lentils, delicately cooked with cream, butter and tomatoes (Mild).	

## VEGETABLE SIDE DISHES

<b>BOMBAY ALOO</b>	3.35
A traditional, slightly spicy potato.	
<b>SAAG ALOO</b>	3.50
Spinach & potato cooked with coriander.	
<b>ALOO GOBI</b>	3.50
Cauliflower florets & potatoes.	
<b>SAAG BHAJI</b>	3.50
Spinach stir fried in butter, onions, fresh herbs and garlic.	
<b>BAINGAN BHAJI</b>	3.65
Aubergine stir fried in butter and spice.	
<b>MUSHROOM BHAJI</b>	3.50
Fresh mushrooms stir fried in butter spice.	
<b>TARKA DAAL</b>	3.50
Yellow lentils cooked with spice and garlic.	
<b>CHANA MASALA</b>	3.95
White chickpeas cooked in a tangy sauce.	
<b>BINDI BHAJI</b>	3.95
Fresh okra (ladies fingers) cooked in butter & medium spice .	
<b>MUTTER PANEER</b>	3.65
Indian cottage cheese cooked with garden green peas.	
<b>SAG PANEER</b>	3.65
Spinach cooked with Indian cottage cheese.	

## ACCOMPANIMENTS

<b>RAITA</b>	1.95
<b>SALAD</b>	1.95
<b>CHUTNEYS per person</b>	0.70
<b>PAPADOM each</b>	0.70
<b>RICE</b>	
<b>PLAIN RICE</b> Steamed rice	2.35
<b>PULAO RICE</b> Basmati rice with saffron	2.65
<b>LEMON RICE</b> Basmati rice cooked with lemon rind and pea nuts	3.25
<b>MUSHROOM RICE</b> Basmati rice cooked with mushrooms and onions	3.65
<b>KEEMA RICE</b> Basmati rice cooked with minced lamb and onions	3.95
<b>EGG RICE</b> Basmati rice cooked with egg	3.25
<b>SPECIAL RICE</b> Basmati rice cooked with garden peas and egg (Variety of other rice's available please ask)	3.50

## TANDOORI BREADS

<b>PLAIN NAAN BREAD</b> Baked in clay oven.	2.25
<b>ROTI /PARATHA</b> Baked in clay oven/ Pan Baked.	2.50
<b>CHEESE NAAN</b> (Available in Garlic & Cheese or Cheese & Onion).	2.95
<b>GARLIC NAAN</b> Nan bread flavoured with fresh garlic & coriander.	2.75
<b>HONEY NAAN</b> Naan drizzled with honey.	2.95
<b>PESHAWARI NAAN</b> Stuffed with grounded almonds, coconut, sultanas & single cream.	2.75
<b>KEEMA NAN</b> Stuffed with minced lamb and spice.	2.95
<b>CHAPATI OR PUREE</b> Pan baked or deep fried.	1.75
<b>CHIPS</b> Chips deep fried and served to perfection.	2.95
<b>MASLA CHIPS</b> Chips fried then stir fried in a spicy sauce.	3.75

## DRINKS

### White Wines

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

### Sparkling Wine

<b>Champagne Moet &amp; Chandon Brut Imperial (France)</b>	<b>59.95</b>
<b>Prosecco</b>	<b>22.95</b>
<b>Glass 20cl</b>	<b>5.95</b>

## DRINKS

### Rose wine

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

### Red Wine

<b>Don David Malbec (Argentina)</b>	<b>27.95</b>
(Superb aromas of ripe red fruit combined with spices and toasty oak)	
<b>St Emillion (France)</b>	<b>26.95</b>
(A soft rich plummy nose wine with delicious ripe fruit on the palate)	
<b>Villa Maria Pinot Noir (New Zealand)</b>	<b>25.95</b>
(A wonderful bouquets of ripe-cherries and raspberries with a smooth dry finish)	
<b>Black Shiraz (Australia)</b>	<b>23.95</b>
(Breton Vineyards finest full of spice yet soft blackcurrant fruits make it easy drinking with such high volume)	
<b>Campo Viejo Rioja (Spain)</b>	<b>19.95</b>
(A cherry red Rioja with intense rich flavours of ripe red cherries and strawberries topped with sweet vanilla and spice)	
<b>CYT Merlot (Chile)</b>	<b>14.95</b>
<b>175ml 3.95 250ml 5.50</b>	
(An easy drinking red wine with lively cherry and blackberry flavours)	

## DRINKS

### Cocktails

	Glass
<b>Crazy Mango</b> (A mixture of Tequila, Cointreau and fresh lime with a dash of soda)	9.95
<b>Storm the Front</b> (A mixture of Gin, Grand Marnier, Vermouth and mango juice shaken and garnished with a slice of lime)	8.95
<b>Tequila Sunrise</b> (Cocktail made with tequila, orange juice, grenadine syrup and garnished served unmixed in a tall glass)	7.95
<b>Maharajah's Random (non-alcoholic)</b> (A mixture of orange, lemon, fresh lime and pineapple juice blended with a touch of cream topped with grenadine)	5.95

### Spirits

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

## DRINKS

### 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	5.50

### Draught Beer

Pint 4.95	Half 2.50
-----------	-----------

### Aperitifs

Martini (Sweet /Dry)	50ml	3.50
Dubonnet	50ml	3.50
Campari	50ml	3.50

### Liqueurs

Amaretto	25ml	3.25
Baileys	25ml	3.50
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
Tia Maria	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
Water Sparkling/Still	750ml	3.95
J20 (Various Flavours)		2.95
Appetiser Juice		2.50
(Orange, Pineapple & Mango)		
Lassi Yoghurt Drink		3.95
(Sweet, Salty, Mango)		
Mixers		1.25