

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.

KEY: Vegetarian  Vegan 

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

STARTERS

SCALLOPS Recommended	8
Pan seared scallops with chefs special spice.	
KING PRAWN PURE Recommended	7
King Prawn cooked in a spicy tangy sauce, served with fried bread, served with salad.	
BATTERED KING PRAWN Popular	7
King Prawn coated in homemade batter and deep fired.	
PRAWN PURE	5
Prawns cooked in lightly spiced sauce, served with fried bread. (Also available in chicken, paneer and vegetable)	
CRAB CAKE	6
Mixture of crab meat & potato slightly spicy coated in homemade breadcrumbs, pan grilled.	
ONION BHAJI V	4
Onion fritters mixed with gram flour lightly spiced.	
SAMOSA (LAMB / VEGETABLE)	4
Homemade samosas filled with lightly spiced vegetable or lamb.	
POPCORN CHICKEN PAKORA	4.3
Fresh chicken pakora made from minced chicken with curry leaves and hint of red chillies.	
VICKIN TIKKA VE	6.5
Marinated in Mazza Special Spice and grilled in Tandoori oven.	
GOLDEN VICKIN SALAD VE	8
Vegan Tikka tossed salad with olive oil and trisseled with golden syrup.	
ALOO TIKKI VE	6
Bombay potatoes mixed with red onions and coated in grain flour.	

TANDOORI STARTERS

TANDOORI SPECIAL Recommended	7.5
A selections of chicken tikka, lamb tikka sheek kebab and onion bhaji.	
TANDOORI TIGER PRAWNS	9
King Prawns spiced and cooked in clay oven.	
SALMON TIKKA	7
Salmon grilled in tandoori mild spiced and served with salad.	
DUCK TIKKA	9.5
Duck marinated in mild spice and grilled in clay oven.	
SHEEK KEBAB	5
Grounded lamb mixed with coriander and spice cooked in clay oven.	
TANDOORI LAMB CHOPS Popular	7
Lamb chops marinated for 24 hours and grilled in clay oven.	
TANDOORI CHICKEN	5.5
Quarter chicken marinated in special spice and grilled in tandoori oven.	
CHICKEN TIKKA / LAMB TIKKA	5
Chicken or lamb marinated in mild spice and cooked in tandoori.	

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.

TANDOORI CHICKEN (half)	10
Half tandoori Chicken on the bone marinated in mild spice & then grilled in the tandoori.	
CHICKEN TIKKA / LAMB TIKKA	9
Chicken or Lamb marinated in mild spice and cooked in tandoori.	
SHASHLICK Popular	13
Chicken or Lamb grilled in tandoori with tomatoes, capsicum & onions.	
TANDOORI LAMB CHOPS	13.5
Lamb chops grilled in clay oven seasoned with fresh herbs and spices.	
TANDOORI KING PRAWN Recommended	17
Tandoori King Prawns marinated in mild spice and served with naan.	
TANDOORI MIXED GRILL Popular	16
Chicken Tikka, Lamb Tikka, sheek kebab, tandoori king prawn, salmon tikka. served with naan.	
POINR SHASHLICK V	10
Paneer grilled with a tomatoes, peppers and onions.	
SALMON SHASHLICK	19
Salmon marinated in mild spice grilled in tandoori with tomatoes, peppers and onions.	
DUCK TIKKA	19
Duck marinated in mild spice and grilled.	
JINGA SHASHLICK	19
King Prawns grilled in tandoori with tomatoes, capsicum, onions and served with naan.	
STIR FRY CHILLI TIKKA	11
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).	

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.

LAMB SHANK Recommended	19
Slow cooked to perfection in a Bengali style with potatoes, tomatoes and minced Lamb, served medium hot.	
KING PRAWN NEWABI NEWAZ	20
Mouth-watering dish cooked delicately with chef's special spice and fresh chillies, mushrooms, peppers, potatoes and tomatoes. Served with pulao rice.	
BENGAL TIGER PRAWNS	18
Tandoori King Prawns cooked in gram masala sauce with spinach and lentils with garlic & green herb, served medium to hot.	
SALMON SUKA	18
Pan fried Salmon then recooked with spring onions, pepper, mushroom, coriander, green chilli & green herbs, served medium hot.	
GRILLED SEABASS	18
Pan grilled Sea Bass served on a bed of asparagus & mild masala sauce, complemented with sweet rice.	
KING PRAWN DELIGHT	16
King Prawns cooked in mild sauce with grounded almonds, sultanas and fresh cream.	
NAWABI HANDI	15
Chicken cooked in a blend of spices, with garlic ginger & fresh chillies.	
BEEF RAJASTANI	16
Beef fillets roasted and cooked with red chillies, onions and tomatoes.	
KONKANI	15
An exotic curry from Goa, spicy but not hot, tender chicken cooked to perfection cooked in onions and peppers.	

(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.

NAWABI NEWAZ <small>Popular</small>	16
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)	
LAMB LAZEEZ <small>Popular</small>	12
Succulent Lamb cooked with herbs and spice drizzled with cheese.	
GARLIC MIRCHI BHUNA	12
Chicken or Lamb cooked with fresh green chillies and garlic cooked in a mixture of chef's special spices. (Served medium to hot)	
JEERA	11
Lamb or Chicken diced and cooked with cumin seeds, shallots assorted peppers with hint of fresh chillies served dry on a sizzler.	
GARLIC PERI PERI	12
Chicken or Lamb cooked in homemade peri peri sauce with a hint of garlic. (Served medium to hot)	
REZZELA	12
Chicken cooked with minced Lamb, almond and a touch of masala sauce. (Served mild to medium)	
TAWA	12
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)	
GINGER RAJ	12
Chicken or Lamb cooked with fresh ginger, onions, green pepper & tomatoes. (extra £2.00 for beef)	
MISTI KHODU	11
Chicken or Lamb cooked with Butternut Squash, fresh coriander, tomatoes, green herbs and spice. Medium hot.	

MASALA DISHES

TANDOORI JHINGA MASALA King Prawn masala- Mazza's own special recipe.	18
DUCK MASALA Duck Tikka masala-Mazza's own special recipe.	20
MO MO Recommended Chicken cooked with honey with mild spice creamy and sweet very tasty dish. (Also available in Lamb).	13
MANGO MONSOON Recommended 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)	13
BUTTER MURGH A traditional home cooked butter Chicken cooked in garlic, tomatoes and medium spice then topped off with butter homemade butter cream sauce.	12
TIKKA MASALA Popular Chicken or Lamb tikka masala-Mazza's own special recipe.	12
MAKANI Chicken or Lamb tikka cooked with minced lamb, garam masala sauce and cream.	12
PASSANDA Popular Chicken cooked in mild, creamy almond & yoghurt sauce with exotic flavours.	12
ROYAL BENGAL Chicken or Lamb cooked in spices with a touch of cream, fresh chilli & coriander.	13
BENGAL DALL MASALA V Mixture of red & yellow lentils, delicately cooked with butter, tomatoes & fresh spices.	9.5
VEGETABLE MASALA V Fresh mixed vegetables including mushroom, cooked in Chef's special masala sauce.	9.5

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.

KING PRAWN BALTI	19
King prawns cooked with our authentic sauce, thick and slightly tangy.	
MAZZA MIX BALTI	16
Mixture of chicken, lamb and prawns cooked with spinach and channa medium in spice.	
CHICKEN / LAMB BALTI	14
Tender Lamb or Chicken skilfully cooked to perfection in a variety of herbs and spices.	
LEMON BALTI	14
Chicken or lamb cooked with onions, tomatoes and pepper & fresh lemon zests in masala sauce. (King prawns extra 3.00).	

KARAHI, NAGA & JALFREZI DISHES

KING PRAWN KARAHI Recommended	17
King Prawns stir fried with onions, tomatoes and bell peppers.	
KING PRAWN NAGA	17
King Prawns cooked with very hot and spicy chillies in a traditional sauce.	
KARAHI	12
Chicken Tikka or Lamb Tikka stir fried with onions, tomatoes and bell peppers.	
JALFREZI Popular	12
Chicken or Lamb cooked with hot spices, tomatoes, onions and green chillies.	
NAGA	12
Chicken or Lamb cooked with very hot eastern chillies in a masala sauce.	
GOBI PANEER JALFREZI V	9
Cauliflower florets and tandoori paneer cooked with fresh green chillies (Medium).	

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	8.5
CHICKEN OR LAMB TIKKA	11
PRAWNS	10
KING PRAWNS	14
MIX VEGETABLES	7.5

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 / LAMB BIRYANI Chicken or lamb cooked with basmati rice, served with vegetable curry.	13
TANDOORI CHICKEN BIRYANI Tandoori chicken stripped off bone then cooked with basmati rice, served with vegetable curry.	14
VEGETABLE BIRYANI Fresh vegetables cooked with basmati rice, served with vegetable curry.	10
KING PRAWN BIRYANI King Prawns cooked with basmati rice, served with vegetable curry.	19
MAZZA BIRYANI A Mixture of chicken, lamb, king prawns cooked with basmati rice, served with vegetable curry. (Not available on banquet night)	19

(The above dishes are not served with vegetable curry on banquet night)

VEGAN DISHES

VICKIN TIKKA BHUNA VE	9.5
Succulent grilled vegan meat cooked with garlic, fresh chillies and chefs special recipe. (Spicy).	
VICKIN TIKKA JALFREZI VE	10.5
Succulent pieces of vegan meat tikka marinated in our chefs special spices.	
VICKIN BIRYANI VE	12.5
Tender vegan meat stir fired with steamed rice and mixture of different spices served with vegetable curry. (Medium).	
MIRCHI BRINJAL VE	9.5
Aubergines cooked with bullet chillies, peanuts, muster seeds and tomatoes. (Medium to Hot).	
KODU CURRY VE	9.5
Sweet butternut squash cooked with fresh coriander, tomatoes green herbs and chefs special spices. (Medium).	

VEGETABLE SIDE DISHES

BOMBAY ALOO	4.5
A traditional, slightly spicy potato.	
SAAG ALOO	4.5
Spinach & potato cooked with coriander.	
ALOO GOBI	4.5
Cauliflower florets & potatoes.	
SAAG BHAJI	4.5
Spinach stir fried in butter, onions, fresh herbs and garlic.	
BAINGAN BHAJI	4.5
Aubergine stir fried in butter and spice.	
MUSHROOM BHAJI	4.5
Fresh mushrooms stir fried in butter spice.	
TARKA DAAL	4.5
Yellow lentils cooked with spice and garlic.	
CHANA MASALA	4.5
White chickpeas cooked in a tangy sauce.	
BINDI BHAJI	4.5
Fresh okra (ladies fingers) cooked in butter & medium spice .	
MUTTER PANEER	4.5
Indian cottage cheese cooked with garden green peas.	
SAG PANEER	4.5
Spinach cooked with Indian cottage cheese.	

ACCOMPANIMENTS

RAITA	2
SALAD	2
CHUTNEYS per person	1
PAPADOM each	1

RICE

PLAIN RICE Steamed rice	3
PULAO RICE Basmati rice with saffron	3.2
LEMON RICE Basmati rice cooked with lemon rind and pea nuts	4
MUSHROOM RICE Basmati rice cooked with mushrooms and onions	4
KEEMA RICE Basmati rice cooked with minced lamb and onions	4
EGG RICE Basmati rice cooked with egg	4
HOUSE SPECIAL RICE Basmati rice cooked with a mixture of different vegetables. (Variety of other rice's available please ask)	4.5

TANDOORI BREADS

PLAIN NAAN BREAD / ROTI Baked in clay oven.	2.5
PARATHA Pan Baked.	3.1
CHEESE NAAN (Available in Garlic & Cheese or Cheese & Onion).	3.1
GARLIC NAAN Nan bread flavoured with fresh garlic & coriander.	3.1
HONEY NAAN Naan drizzled with honey.	3.1
PESHAWARI NAAN Stuffed with ground almonds, coconut, sultanas & single cream.	3.1
KEEMA NAN Stuffed with minced lamb and spice.	3.1
CHAPATI OR PUREE Pan baked or deep fried.	2
CHIPS Chips deep fried and served to perfection.	3
MASLA CHIPS Chips fried then stir fried in a spicy sauce.	4

DRINKS

White Wines

Chablis (France) (A classic white wine with tremendous flavours and intensity)	30
Mirror Lake Sauvignon Blanc (New Zealand) (A zesty racy sauvignon with typical New Zealand concentration of flavours)	28
Villa Maria Sauvignon Blanc (New Zealand) (Crisp dry wine busting with aromas of ripe passion fruit and fresh citrus lime)	24
Pinot Grigio (Italy) (Medium boated wine containing flavours of ripe peach and tropical fruit)	19
Founds Stone Chardonnay (Australia) (Ripe, creamy chardonnay balanced by the zesty flavours of the sauvignon)	19
House Chenin Blanc (South Africa) By the glass 250ml Glass (A medium dry wine with a lovely refreshing fruit finish)	16 6

Rose wine

Pinot Grigio Rose (Italy) (A fresh soft summer fruit flavour wine with a soft creamy, strawberry palate)	19
House Zinfandel Rosé By the glass 250ml Glass (A fruity rose wine with hints of strawberries and summer fruit)	16 6

Sparkling Wine

Champagne Moët & Chandon Brut Imperial (France)	60
Prosecco	19
By the glass 200ml	6.5

DRINKS

Red Wine

Don David Malbec (Argentina) (Superb aromas of ripe red fruit combined with spices and toasty oak.)	30
St Emillion (France) (A soft rich plummy nose wine with delicious ripe fruit on the palate.)	28
Freedom Cross Pinotage (South Africa) (A richly fruited spicy, indigenous South African blend.)	25
Black Shiraz (Australia) (Breton Vineyards finest full of spice yet soft blackcurrant fruits make it easy drinking with such high volume.)	25
Monte Haro Rioja Tinto (Spain) (Velvety soft with a complex oak spice & red current palate.)	20
CYT Merlot (Chile) By the glass 250ml (An easy drinking red wine with lively cherry and blackberry flavours.)	16 6

DRINKS

Spirits

Belvedere	25ml	4.5	Martell	25ml	4
Grey Goose L'Original	25ml	4.5	Jack Daniel's	25ml	4.5
Smirnoff Red Label	25ml	3.5	Bells	25ml	3.5
Ciroc (Various flavours)	25ml	4.5	Jameson	25ml	4
Bombay Sapphire	25ml	4.5	Glenorangie	25ml	4.5
Gordon's Gin	25ml	3.5	Glenfiddich	25ml	4.5
All Flavoured Gin	25ml	4	Remy Martin	25ml	5.5
Bacardi	25ml	3.5	XO Hennessy	25ml	17
Captain Morgan	25ml	3.5			

Liqueurs

Amaretto	25ml	3.5
Baileys	50ml	4
Cointreau	25ml	3.5
Drambuie	25ml	3.5
Grand Marnier	25ml	3.5
Malibu	25ml	3.5
Sambuca	25ml	3.5
Southern Comfort	25ml	3.5
Tequila	25ml	3.5
Tia Maria	25ml	3.5

Sherry & Port

Sweet Sherry	50ml	4
Medium Sherry	50ml	4
Port	50ml	4

Aperitifs

Martini (Sweet /Dry)	50ml	3.5
----------------------	------	-----

DRINKS

Bottled Beers

King Cobra	750ml	12
Cobra	620ml	5.5
Cobra	330ml	3
Peroni	330ml	3
Corona Extra	330ml	3
Magners Cider Dry	568ml	4
Old Speckled Hen	500ml	4
Bangla	660ml	5.5

Soft Drinks

Coke / Diet Coke	330ml	4.5
Lemonade	200ml	3
Water Sparkling/Still	750ml	4
J20 (Various Flavours)		3
Appetiser		3
Juice (Orange)	200ml	3
Lassi Yoghurt Drink (Sweet, Salty, Mango)		4
Mixers		1.3

Draught Beer

Pint 5

Half 3

THANK YOU FOR DINING AT

MAZZA
