



# MATSYA



*Contemporary Indian Dining*



All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill

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## **Food allergy? Ask before you eat.**

Management advises that food prepared here may contain or have come into contact with peanuts, tree nuts, soy beans, milk, eggs, wheat, shellfish or fish.

Please ask a member of staff about the ingredients in your meal before placing your order.

Thank you



Celery



Crustaceans



Dairy



Egg



Fish



Gluten



Lupin



Molluscs



Mustard



Nuts



Peanuts



Sesame



Soy



Sulphites



# MATSYA



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HARISSA WITH KASHMIRI NAAN,  
KASHMIR

Contemporary Indian Dining

LABERIYAN,  
AMRITSAR

BHARWAN GUCCHI KEBAB,  
PALAMPUR (HIMACHAL)

TANDOORI QUAIL KALA MASALA,  
PATIALA

CHICKEN TIKKA ROULADE  
WITH MAKHANI SAUCE,  
NEW DELHI

KHATTE BAINGAN,  
UDAIPUR

DAL MORADABADI,  
MORADABAD (U.P.)

MASOR COD TENGA,  
ASSAM

GREEN PEA HOT SAMOS,  
SURAT

# INDIA

DAAB CHINGRI,  
KOLKATA

BADSHAH  
FALOODA,  
MUMBAI

DOVER SOLE  
BAGA BALCHAO  
GOA

COAST SHELL CRAB

DEVON CRAB  
CHILLY FRY,  
ANDHRA PRADESH

WATER PEPPER GARLIC

ORANGE AND JAGGERY BUTTER CREPES,  
PUDUCHERRY

KOTTAYAM  
MONK FISH CURRY,  
KERALA

All maps, data, and information set forth herein, are for illustrative purposes only and are not to be considered an official citation to, or representation of India.



# M A T S Y A



*Contemporary Indian Dining*

## THE BEGINNING

*Welcome to a contemporary Indian dining experience.*

Welcome to a contemporary Indian dining experience

At MATSYA, you will revisit timeless dishes with a delicious modern twist. In the world of traditional cooking, dishes have become classics for a good reason because they're familiar and comforting. Therefore, we present to you Indian cooking but with a fresh approach.

Exploring our menu will take you on a culinary journey to understand how we have breathed new life into your traditional favourites. The menu at MATSYA is a palette of traditions and novelties from all over India. With a new vision that dates back centuries, comes Matsya's story, which derives from Hindu mythology whereby Matsya, the fish, represents the beginning of life and a fresh start.

According to the legend, King Manu was washing his hands in a river, when a little fish swam into his hands and begged him to save it. King Manu placed it in a jar, but the fish outgrew it very quickly and eventually had to be moved to the ocean. The fish thanked him and warned him that a great flood will occur in a week and will destroy all life. So, Manu built a boat, which the fish then towed to a mountaintop and when the flood came, he survived along with some seeds of life to re-establish life on earth.

This story reflects a new area and fresh approach to the world. The beauty in adapting to the new world is everything that our dishes embody. Join us, in experiencing the evolution of the Indian cuisine.

# SPECIALITY SEAFOOD MENU

## SOUPS

### THE GREAT INDIAN ROPE TRICK

Shrimp and pepper rasam styled broth with a hand pulled sugar floss dome flavored with tamarind  
A sharp and sour soup with a base of robust shrimp stock; flavor of tamarind, chillies, cumin, asafoetida and black pepper.

12.99

## GRILLS AND TAWAS

### STUFFED TANDOORI SQUIDS

Squids stuffed with prawns and fish, cooked in the tandoor  
Sharp and Spicy tandoori Masala of Chillies, ginger, garlic, cumin and coriander contrasted with the coolness of a yoghurt marinade blended with the freshness of the seafood

£16.99

### SAUNF WAALE SCALLOP

Fennel flavoured scallops, pan seared and served topped with caviar and dill  
The Meatiness of King Scallops with fennel, dill and black Russian Beluga Caviar.

£17.99

### BUTTER PEPPER GARLIC SOFT SHELL CRABS

Gomantak, Maharashtrian style of cooking; tempura batter fried soft shell crabs tossed in a butter, cracked pepper and chopped garlic mix

£17.99

### MANGALOREAN 'MASALA' CLAMS

Clams in shell stir fried with a typical Mangalorean Masala- red chillies, coconut, mustard seeds and curry leaves

£17.99

### BAGA BEACH CRAB CAKE

Coconut- mango chutney dip  
Fresh Crabs, sea salt, toasty coconut with freshness of Mango.

£15.99

### MUSTARD MARINATED COD FILLETS IN BANANA LEAF

Cucumbers, baby shallots, cherry tomatoes and fennel chili orange dressing  
Fennel, citrus and Bengali Mustard with flavour's of banana plantations from the leaf It is grilled in.

£15.99



# SPECIALITY SEAFOOD MENU

## MAINS

- LOBSTER COUNTRY CAPTAIN THERMIDOR** £59.99  
Mango kachumber  
Onion, Tomatoes, cumin curry blended with nutmeg flavoured wine sauce with Ementhal crust.
- DEVON CRAB CHILI FRY** £28.99  
Mango kachumber  
Crab meat scrambled with a hint of ginger cinnamon, coriander and green chillies;  
served in a crab shell
- SONDHIA** £28.99  
Prawns cooked in a robust base of shrimp stock with light spices and saffron. a princely preparation
- DAAB CHINGRI IN COCONUT SHELL** £39.99  
Shrimps cooked in Coconut shell with fresh coconut milk, flavoured with green chillies  
and Kasundhi mustard
- DOVER SOLE BAGA BALCHAO** £32.99  
Slow simmered dover sole fillet in a hot and spicy curry from goa's favorite beach - Baga.  
Flavour of goan vinegar, smokiness of balchao red chili, very fiery.
- KOTTAYAM MONKFISH CURRY** £23.99  
Monkfish cooked Kerala style in a tamarind, fenugreek and chilli spiced coconut curry
- MASOOR COD TENGA** £23.99  
Assamese style Sour curry of Cod fish cooked with tomatoes and potatoes with  
Kasundhi Mustard, green chillies and lemon
- MATSYA GIN SALMON** £23.99  
Our house specialty of Hendrick's Gin soaked Salmon crusted with our special cracked spice blend  
of toasted cumin, cracked black pepper, fennel seeds and rock salt with green chillies and lemon;  
Tawa roasted and served with cumin and Makhani purple potato Scordalia mash



# MENU

## SALADS

### FENUGREEK LEAVES AND ARUGULA SALAD

With barley grain, pomegranate seeds and a peanut and chilli jam dressing;  
The earthiness of Barley in a sweet and sour dressing with smokiness of a chilli jam  
Add on tandoori chicken strips

£12.99

£2.00

Extra with Chicken

### CITRUS, ROCKET AND KASUNDHI SALAD

Rocket leaves, lolorosso and iceberg lettuce with seasonal citrus fruits, tossed in a strawberry and kasundhi mustard dressing. Sharp flavor of mustard with citrusness of the citrus fruit and sweetness of strawberry puree.

£12.99

## SMALL PLATES

### SIMPLE BRAIN FRY

Served with masala curry, corriander, raw onions, lemon and whole wheat toast crisps

£16.99

### WHOLE MACKEREL FRY WITH TOMATO CHUTNEY

£16.99

### BAGA BEACH CRAB CAKES

Coconut- mango chutney dip

£15.99

### GOAN CRISPY CALAMARI

Grilled lime, chili aioli sauce

£12.99

### KESAR KALI MIRCH KA MURG TIKKA

Succulent chicken kebabs flavoured with saffron and black pepper, cooked in the charcoal grill.

£14.99

### SEEKH KEBAB ALBONDIGAS WITH CUCUMBER, CHERRY TOMATO AND FENNEL SALAD

£14.99

### HEALTHY CHIP AND DIP

Whipped avocado and 'kachumbar' with seeded chia, naan chips

£12.99

### GREEN PEAS HOT SAMS

Baked not fried with a garlic tomato and pepper chutney, snow pea and edamame bean salad

£12.99

### PANEER TIKKA HARI MIRCH

Cottage cheese chunks with saffron stuffed with green chilli paste and finished in the tandoor

£14.99





# MENU

## FRANKIES

<b>BOMBAY, HAWKER STYLE FRANKIE</b> unleavened flatbread with a choice of filling	£14.99
<b>TOFU MUSHROOM FRANKIE</b> Tofu, mushroom and sweet pepper marinated in mint and yogurt	£14.99
<b>CHICKEN MALAI FRANKIE</b> Chicken marinated in cream and spices	£14.99
<b>LAMB BOTI FRANKIE</b> Lamb marinated in Exotic Indian spices	£14.99
<b>SHRIMP FRANKIE</b> Shrimp cooked with Fenugreek , sour cream and spices	£14.99

## BOWLS AND GRAINS

<b>SONDHIA, QUINOA LEMON PULAO</b> Prawns cooked in its own juices with light spices and saffron, quinoa lemon pulao	£27.99
<b>MASOR COD TENGA, STEAMED RICE</b> Assamese style Sour curry of Cod fish cooked with tomatoes and potatoes with Kasundhi Mustard, green chillies and lemon	£26.99
<b>LENTIL AND LAMB CURRY, BROWN RICE, CRISPY DAL MOTH</b>	£23.99
<b>RAW MANGO CHICKEN CURRY, SPROUTED LENTILS, QUINOA NAAN CRISPS</b>	£22.99
<b>MY UNCLES COCONUT VEGETABLE STEW</b> With zucchini, carrots, turnips, lotus roots, yam, preserved lime; chilli pickle infused barley with fried onions and a crispy puff pastry	£22.99
<b>MAKHANI FONDUE BOWL</b> Choice of tandoori chicken chunks/ paneer tikka with assorted naan crisps	£23.99

## SPECIALS

Lamb Harisa served with Matsya Kashmiri Naan	£24.99
Khatte Baingan served with Matsya Kashmiri Naan	£21.99





# MENU

## SIDES

BOMBAY PANI PURI 3PCS	£7.99
PATIALA SHAHI 'LAHSOONI' CREAMED SPINACH	£9.99
SEASONAL GREEN FOUGATH TEMPERED WITH COCONUT & CURRY LEAF	£9.99
'MAKHANI' CUMIN POTATOES	£9.99
SPLIT PERSONALITY DAL BOWL Half and half of yellow dal tadka and traditional black lentil	£12.99
VEG BERRY PULAO	£12.99
RAW GREEN CRUDITTE SALAD WITH THREE CHUTNEYS	£4.99
SELECTION OF POPPADUMS WITH THREE CHUTNEYS	£4.99
KHUSHKA Steamed basmati rice with molten ghee topping	£7.99
GLUTEN FREE MULTI GRAIN ROTI	£3.99
KASHMIRI NAAN	£3.50
BLUE CHEESE NAAN	£3.99
TANDOORI ALOO KULCHA WITH FRENCH PURPLE POTATOES	£4.99
TANDOORI 'MAKHANI' KULCHA Choice of Chicken or Cottage cheese	£7.99
TANDOORI ROTI	£3.50
BURRANI RAITA	£7.99

## DESSERTS

MATSYA 'CHANDI KA THAL' MITHAI PLATTER	£19.99
BAKED SPICED CHOCOLATE WALNUT PUDDING WITH RUM AND HONEY CREAM	£10.99
BAADSHAH FALOODA	£10.99
GULAB MONK Gulab jamun, old monk and pista ice cream	£10.99
ESPRESSO RASGULLAS, PEANUT 'CHIKKI' AND SALTED CARAMEL ICE CREAM	£10.99
CHOICE OF ICE CREAM Vanilla, pistachio, salted caramel	£6.99

## DIGESTIF

SWEET CHOCOLATE PAAU	£5.99
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# DRINKS

## COFFEE

Americano	£5.50
Cafe Latte	£5.50
Cafe Mocha	£5.50
Cappuccino	£5.50
Espresso	£3.50
Decaffeinated	£5.50
Macchiato	£4.50
Hot Chocolate	£4.50

## TEA

Assam Breakfast	£5.50
Darjeeling	£6.00
Darjeeling First Flush	£6.50
Earl Grey	£6.00
Ginger & Lemon	£6.00
Green Sencha	£6.00
Iron Buddha	£6.00
Jasmine Silver Needle	£6.00
Masala Chai	£6.00
Peppermint	£6.00
Persian Rose	£6.00

## SOFT DRINKS

Apple Juice	£4.50
Cranberry Juice	£4.50
Grapefruit Juice	£4.50
Lychee Juice	£4.50
Mango Juice	£4.50
Pineapple Juice	£4.50
Coca Cola	£4.50
Coca Cola Diet	£4.50
Lemonade	£4.50
Water Still / Sparkling 250ml	£4.00

## SPARKLING

Prosecco di Congliano Valdobbiadene Extra Dry 125ml   Italy (SG1)	£8.00
Champagne Blance de Blancs 1er Cru 125ml   France (SG2)	£12.00

## WHITE WINES

Matsya Pinot Grigio 175ml	£8.00
Darling Cellars Arum Chenin Blanc   South Africa (WG1)	£8.00
Dopff et Irion Cuvée René Dopff Pinot Blanc   France (WG2)	£9.00
Di Lenardo Pinot Grigio Monovitigno   Italy (WG3)	£10.00

## ROSE WINE

Matsya White Zinfandel 175ml	£8.00
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## RED WINE

Matsya Shiraz 175ml	£8.50
Viña Requingua Arte Noble Selection Carmenère   Chile (RG2)	£9.00
Simon Hackett Hallmark Grenache   Australia (RG4)	£11.00
Luigi Bosca Single Vineyard Malbec   Argentina (RG6)	£17.00
Lopez de Haro Rioja Gran Reserva   Spain (RG7)	£18.00

## DESSERT WINE

Chateau Doisy Vedrines Sauternes 100ml France (DG1)	£12.00
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## FORTIFIED WINE

10 year old Tawny 100ml   Portugal (DG2)	£11.00
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## BEER

Peroni 330ml	£5.50
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## SPIRITS

Hendricks Gin	£10.00
Vodka Russian Standard Original	£8.00

## WHISKY

Monkey Shoulder 50ml	£8.00
Glenfiddich 21 year 50ml	£28.00



