

M A T S Y A

THE BEGINNING

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 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 mountain top. When the flood came, he survived along with some seeds of life to re-establish life on earth.

This story reflects a new era 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.



M A T S Y A



FOOD ALLERGY? ASK BEFORE YOU EAT.

Management advises that food prepared here may contain or have come in 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.



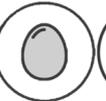
Celery



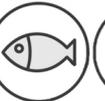
Crustaceans



Dairy



Egg



Fish



Gluten



Lupin



Molluscs



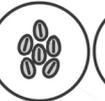
Mustard



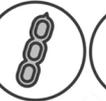
Nuts



Peanuts



Sesame



Soy



Sulphites



MATSYA

MENU

NOT TO BE MISSED

TRIO OF BOMBAY PANI PURI 



£5

DELHI ALOO TIKKI

Potato tikki, honey yoghurt, white radish, tamarind & mint chutney



£6

DAHI BHALLA

Lentils Dumpling in tangy yogurt sauce



£6

SOUPS AND SALADS

THE GREAT INDIAN ROPE TRICK

Shrimp and pepper rasam styled broth, hand pulled sugar floss dome flavored with tamarind



£10

ROYAL CHICKEN VELVET SOUP

Mildly spiced chicken soup; served topped with boiled egg chunks, tomato chunks, finished with a gold leaf



£10

MOREL, WILD MUSHROOM AND ALMOND SHORBA CAPPUCINO

Robustness and woody flavour of morels and wild mushrooms, fresh cream and nuttiness of almonds.



£10

FENUGREEK LEAVES AND ARUGULA SALAD

Barley with pomegranate seeds with Fenugreek and Arugula leaves in a sweet and sour dressing with smokiness of a peanut and chilli jam dressing

Add on tandoori chicken strips



£2

CITRUS, ROCKET AND KASUNDHI SALAD 

Rocket leaves, lollo rosso and iceberg lettuce with seasonal citrus fruits, tossed in a strawberry and kasundhi mustard dressing



£10



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MENU

GRILLS AND TAWAS (SEAFOOD, FISH)

MANGALOREAN 'MASALA' CLAMS	£14
Clams in shell stir fried with a typical Mangalorean Masala- red chillies, coconut, mustard seeds and curry leaves	
  	
BUTTER PEPPER GARLIC SOFT SHELL CRABS	£14
Gomantak, Maharashtrian style of cooking; tempura batter fried soft shell crabs tossed in a butter, cracked pepper and chopped garlic mix	
  	
HARYALI FISH TIKKA	£14
Cod fish marinated and cooked in tandoor.	
 	
BAGA BEACH CRAB CAKE	£12
Fresh Crabs, sea salt, toasty coconut with freshness of Mango.	
  	
STUFFED TANDOORI SQUIDS	£12
Squids stuffed with prawns and fish, cooked in the tandoor	
   	
SAUNF WAALE SCALLOP	£12
Fennel flavoured scallops, pan seared and served topped with caviar and dill	
  	



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MENU

GRILLS AND TAWAS (MEATS, POULTRY)

- LABERIYAN- WAGYU BEEF STRIPS** £28
Long strips of wagyu beef marinated with a unique combination of green chillies, roasted peanuts and yogurt with coriander; tandoor grilled
  
- 'NAMAK MANDI' LAMB CHOPS** £18
French cut lamb chops cooked with flavor from cumin, coriander, rock salt and dry mango powder.

- LAMB BUKHNI KEBABS** £16
Lamb mince smoked with mustard oil and sharp dry red chillies; then shaped like a cutlet and roasted slowly in the tandoor.
 
- KESAR KALI MIRCH KA MURG TIKKA** £14
Chicken kebabs flavoured with saffron and black pepper, cooked in the charcoal grill.

- TANDOORI QUAIL KAALA MASALA** £14
Yoghurt walnut and radish chutney
Sweet and Sour flavour of pigeon with freshness of yoghurt and nuttiness of walnut.
 

GRILLS AND TAWAS (VEGTARIAN)

- BHARWAN TANDOORI MUSHROOM**  £14
Our signature mushroom, stuffed with lentils, cooked in tandoor
 
- PANEER TIKKA HARI MIRCH**  £12
Cottage cheese chunks with saffron stuffed with green chilli paste and finished in the tandoor.

- RED KIDNEY BEAN GALOUTI KEBAB**  £12
Kidney beans kebabs with galouti masala, brown onions, saffron and rose water.
 
- GREEN PEAS HOT SAMS** £12
Baked not fried with a garlic tomato and pepper chutney, snow pea and edamame bean salad
   



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MENU

MAINS- SEAFOOD, FISH

- LOBSTER COUNTRY CAPTAIN THERMIDOR** £45
Mango kachumber
Onion, Tomatoes, cumin curry blended with nutmeg flavored wine sauce with Ementhal crust.
  
- DAAB CHINGRI IN COCONUT SHELL - SHRIMPS** £30
Shrimps cooked in Coconut shell with fresh coconut milk, flavoured with green chillies and Kasundhi mustard.
  
- DOVER SOLE BAGA BALCHAO** £24
Slow simmered dover sole fillet in a hot and spicy curry from goa's favorite beach- бага.
Flavor of goan vinegar, smokiness of balchao red chilli, very fiery.
 
- DEVON CRAB CHILI FRY** £20
Mango kachumber
Like a scrambled egg made out of crab, hint of ginger cinnamon, coriander and green chillies
 
- SONDHIA – TIGER PRAWNS** £20
Prawns cooked in its own cooking juices with light spices and saffron. a princely preparation
Sauce has robustness of shrimp stock with the flavours of saffron and cinnamon.
 
- KOTTAYAM MONKFISH CURRY** £18
Monkfish cooked Kerala style in a tamarind, fenugreek and chilli spiced coconut curry.
  
- MATSYA GIN SALMON** £18
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.
Please ask your server in case you would like your Salmon prepared without alcohol.
  



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MAINS- MEATS, POULTRY

- BEEF OSSO BUCCO NIHARI** £18
Light and spiced slow cooked beef stew using a special cut of the meat
Beef flavored with 68 Botanical spices, herbs and flavor of scented rose water.

- KASHMIRI LAMB HARISSA** £18
Lamb slow cooked with spices and brown onions overnight, hand pounded in the traditional Kashmiri way
 
- LAMB NALLI KORMA** £18
Slow cooked lamb shanks- Lucknow style, smoked with cloves
Lamb shanks smoked with cloves and flavored with saffron and brown onions.

- LAMB BHUNA** £16
Slow cooked lamb in spicy curry sauce
 
- CHICKEN TIKKA WITH MAKHANI SAUCE** £16
Sweet and sour with butter and cream. Flavored with dried fenugreek powder.
 
- MANGO CHICKEN CURRY** £16
Slow-cooked free-range chicken, tomato & fried onion
 



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MAINS- VEGETARIAN

VEGETABLE TAWA ON THE TABLE 	£16
Cottage cheese stuffed bell pepper, Masala stuffed bitter gourd, Lotus Stem, masala okra  	
PANEER CROQUETTE MAKHANI	£14
Sweet and sour with butter and cream. Flavoured with dried fenugreek powder.  	
KHATTE BAINGAN 	£12
Whole chillies and eggplant cooked in spices and tamarind	
DAL MURADABADI 	£12
Yellow dal cooked with garlic and fried onions in the central Indian 'Moradabadi' style.  	
PATIALA SHAHI 'LAHSONI' CREAMED SPINACH with COTTAGE CHEESE 	£8
	
'MAKHANI' CUMIN POTATOES 	£8
	
MASALA BHINDI (OKRA) 	£8
	
SPLIT PERSONALTY DAL BOWL/ SINGLE PORTION 	£12/ £8
Half and half of yellow dal tadka and traditional black lentils  	



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RICE AND BIRYANI

CHICKEN BIRYANI	£16
	
LAMB BIRYANI	£16
	
VEG BERRY PULAO 	£14
 	
VEGETABLE BIRYANI	£14
	
KHUSHKA 	£6
Steamed basmati rice with molten ghee topping	
	

SIDES

SELECTION OF POPPADUMS WITH THREE CHUTNEYS 	£4
 	
LACHCHA ONION, CHILLIES, LEMON	£4
BURRANI RAITA 	£5
	
GLUTEN FREE ROTI 	£3
	
KASHMIRI NAAN/GARLIC NAAN/ PLAIN NAAN 	£3
 	
BLUE CHEESE NAAN 	£3
 	
TANDOORI ALOO KULCHA WITH FRENCH PURPLE POTATOES 	£3
 	
TANDOORI ROTI 	£3
 	



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MENU

DESSERTS

MATSYA MITHAI PLATTER 	£18
Assortment of Indian sweet delicacies chosen by the Chef.	
 	
BAKED SPICED CHOCOLATE WALNUT PUDDING WITH RUM AND HONEY CREAM 	£8
   	
RICE PUDDING, WINE POACHED PEARS, GINGER CRUMBLE 	£8
   	
ORANGE AND JAGGERY BUTTER CREPES	£8
   	
BAADSHAH FALOODA	£8
  	
GULAB MONK	£8
Gulab jamun, old monk and pista ice cream	
    	
MANGO CUTTING TRIFLE	£8
Fresh mangoes, aam papad, coconut macaroons	
  	
ESPRESSO RASGULLAS, PEANUT 'CHIKKI' AND SALTED CARAMEL ICE CREAM	£8
   	
CHOICE OF ICE CREAM	£5
Vanilla, pistachio, salted caramel	
  	

DIGESTIF

SWEET CHOCOLATE PAN 	£5
Traditional combination of chewing betel leaf, with sweet areca nut and lime gel, coated with white chocolate.	
	

