



masala king
restaurant | bar | catering
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masala king

| menu |

| half tray \$50 | full tray \$100 |

| soups | salads |

Mulligatawny Soup

traditional lentil soup flavored with herbs and mild spices

Tomato Soup

Chicken Corn Soup

chicken and corn simmered in a lightly spiced soup

Garden Fresh Tossed Green Salad

garden greens with house dressing

Chicken Tikka Salad

organic greens paired with cubes of grilled chicken

| upon availability |

Avocado Chaat | vegan | +15 |

puffed rice, avocado, onion, tomato, lime and spices

| vegetarian appetizers |

| half tray \$55 | full tray \$110 |

Vegetable Samosa

seasoned potatoes wrapped in light pastry
and deep fried

Mixed Vegetable Pakoras

assorted mix vegetable fritters in chickpea flour

Bhelpuri

puffed rice, onion, tomato, tamarind
and mint chutney

Samosa Chaat

india's favorite street food

Aloo Papri Chaat

india's favorite street food

Aloo Tikki Chaat

curd, potato, chickpea, onion, tomato,
tamarind mint chutney

Sweet and Sour Eggplant

eggplant fritters dipped with mint
and tamarind sauce

Paneer Pakora

homemade cheese deep fried
with chickpea flour

Chatpati Lasooni Gobi

cauliflower florets deep fried, with garlic
tomato sauce

Shakarkandi Ki Chaat

sweet potato and pineapple grilled

Tandoori Vegetables

assorted vegetable marinated and grilled
to perfection

Paneer Tikka Shashlik

bell pepper, onion and herbs grilled
homemade cheese

| non-vegetarian appetizers |

| half tray \$60 | full tray \$120 |

Chicken Samosas

seasoned ground chicken wrapped in a light
pastry

Chicken 65

seasoned, deep-fried chicken in spicy sauce

Garlic Shrimp Balchao

sauteed shrimp with garlic, onions and tomatoes

Boti Kebab

lamb cubes cooked in yogurt and green chili

Amritsari Fish

indian style battered crunchy fried fish from
northern india

Meat Snack Platter

meat samosa, malai kebab, chicken tikka and
seekh kebab

| vegetarian entrees |
| half tray \$50 | full tray \$100 |
| served with basmati rice |

Chana Saag | vegan |
spinach puree with chickpeas

Aloo Saag | vegan |
spinach puree with potatoes

Malai Kofta

chef specialty Vegetable dumplings with onions in aromatic sauce

Chana Masala | vegan |
chickpeas with onion, tomatoes and curry sauce

Masala Aloo Gobi | vegan |
stir fried potato and cauliflower with ginger and garlic

Mixed Vegetable Korma |
chicken cooked with cream based sauce, cashew nuts,
almonds in a mild gravy

Yellow Daal Tadka | vegan |
slow simmered yellow lentils with onion and tomato

Eggplant Bhatha | vegan |
eggplant with onions, tomatoes, ginger, garlic and green peas

Achari Bhindi
pickle flavored fresh okra cooked with onion and tomatoes

Masala Aloo | vegan |
potatoes with cumin, garlic, turmeric mustard seed and chili

Mixed Vegetable Curry | vegan |
mixed vegetables cooked with onion, tomato and spices

Yellow Daal with Spinach
slow simmered yellow lentils with spinach, onion and tomato

Dal Makhani
black lentils with butter and tomato sauce (punjabi style)

Saag Paneer
fresh homemade cheese prepared in a spinach puree

Mutter Paneer
homemade cheese cubes cooked with green peas

Paneer Tikka Masala
homemade cheese cubes in creamy tomato sauce

Kadahi Paneer
homemade cheese, bell pepper, onion, ginger and garlic

Chili Paneer
homemade cheese cooked with dry chili and bell peppers

| upon availability |

Masala Dosa | vegan | *price upon request |
crisp and savory crepe made of lentils, and curry leaves, with potatoes served with
chutneys and sambar

| chicken entrees |
| half tray \$60 | full tray \$120 |
| served with basmati rice |

Chicken Tikka Masala

boneless white meat chicken in creamy tomato sauce

Butter Chicken

dark meat chicken simmered in a tomato and buttery sauce

Chicken Korma

chicken cooked with cream based sauce, cashew nuts, almonds in a mild gravy

Chicken Vindaloo

goan style chicken cooked with potatoes in a spicy curry

Chicken Curry

chicken cooked in ginger, garlic in a onion and tomato sauce

Chicken Saagwala

boneless chicken cooked in a puree of spinach

Chicken Madras Curry

chicken cooked with dry chili, mustard, coconut, curry leaves and fenugreek

Chili Chicken

chicken sautéed with dry chili and bell peppers

Chicken Masala

chef specialty Chicken in aromatic spices in a thick gravy

Chicken Bhuna

chef specialty Chicken with onion, tomato and green chili

| tandoori entrees |
| half tray \$65 | full tray \$130 |

| served with basmati rice |

Achari Chicken

roasted chicken marinated in pickling spices

Tandoori Chicken

bone-in chicken marinated in spices and roasted

Chicken Tikka

white meat Boneless chicken marinated in spices roasted

Malai Chicken

chicken in mild spices, moistened with cream cheese

Kakori Kebab

chef specialty Minced lamb skewer roasted in clay oven

Anari Fish Tikka

pomegranate and yogurt marinated grilled catch of the day

Ajwaini Fish Tikka

cooked in a clay oven

Tandoori Salmon Tikka | +\$15 |

salmon marinated in fresh ginger and roasted in clay oven

Tandoori Shrimp | +\$15 |

shrimp marinated with cilantro, lemon juice roasted

Coconut Shrimp | +\$15 |

shrimp marinated with cilantro, lemon juice, coconut

Tandoori Lamb Chops | +\$15 |

chef specialty juicy lamb, marinated with ginger and garlic

Tandoori Mixed Grill

tandoori chicken, tikka, lamb, fish and select shrimp

| **lamb and goat entrees** |
| **half tray \$65 | full tray \$130** |
| served with basmati rice |

Vindaloo

goan style lamb or goat cooked with potatoes in a spicy curry

Saag

lamb or goat cooked with spinach and mild spices

Bhuna

chef specialty lamb or goat prepared in spices and herbs

Curry

cubes of lamb or goat cooked in ginger, garlic and onion sauce

Kerala

lamb or goat cooked with spices, coconut and curry leaves

Lamb Rogan Josh

cubes of lamb cooked in tomatoes and onion sauce

Lamb Korma

lamb cubes in gravy made of cashew nuts, almonds, and fruits

Lamb Tikka Masala

lamb cubes cooked in creamy tomato sauce

| seafood entrees |
| half tray \$65 | full tray \$130 |
| served with basmati rice |

Goan Fish Curry
catch of the day in coconut, tomato sauce and red chili

Shrimp Saagwala
shrimp cooked in a puree of spinach

Garlic Shrimp Bhuna
shrimp cooked with spices, ginger and garlic

Shrimp Vindaloo
shrimp prepared in a spicy gravy with potatoes

Salmon Tikka Masala
clay oven cooked fish in tomatoes and cream sauce

| signature rice |
| half tray \$50 | full tray \$100 |

Lemon Rice
lemon flavored rice

Jeera Rice
basmati rice peppered with cumin seeds

Vegetable Biryani
rice fused with mixed vegetable in blend of saffron and herbs

Chicken Biryani
chicken done with basmati rice and mild spices

Lamb/Goat Biryani | +\$10 |
lamb or goat cooked with basmati rice and mild spices

Shrimp Biryani | +\$15 |
shrimp prepared with basmati rice and mild spices

Traditional Basmati Rice | half tray \$40 | full tray \$80 |

| tandoori bread |
| half tray \$50 | full tray \$100 |

Naan

soft leavened white bread cooked in a clay oven

Butter Naan

layered naan with butter

Tandoori Roti

flat whole wheat bread roasted in clay oven

Garlic Naan

soft leavened bread with garlic in clay oven

Garlic Roti

whole wheat, with garlic baked in clay oven

Chili & Garlic Naan

soft white bread with chili and garlic in clay oven

Rosemary Naan

naan powdered with crushed rosemary seeds

Tandoori Paratha

plain multi-layered whole wheat bread

Pudina Paratha

multi-layered whole wheat bread sprinkled with mint

Poori

deep-fried fluffy bread

Gobi Paratha

whole wheat bread stuffed with cauliflower

Aloo Paratha

whole wheat bread stuffed with potatoes

Onion Kulcha

leavened bread filled with onion

Peshwari Naan

naan stuffed with nuts and dried fruit

Cheese & Garlic Naan

naan filled with garlic and spinach

Cheese & Spinach Naan

naan stuffed with cheese and spinach

Keema Naan

naan bread bursting with minced lamb

| desserts |
| half tray \$50 | full tray \$100 |

Kheer

milky rice pudding delicately flavored with cardamom, raisins,
saffron, cashews, pistachios, almonds made in house

Rasmalai

truly delectable homemade sweet cheese bathed in
sweetened milk, pistachio, saffron, and rosewater

Gulab Jamun

evocative deep fried cake balls in a honey syrup
served hot, made on location

Kulfi

traditional, mango, pistachio
flavorful frozen homemade ice-cream with a creamy,
delightfully dense texture

Gajjar Halwa

grated carrots, sugar, cardamom powder
carrot and milk can satisfy a variety of cravings
made in house

Ice Cream

vanilla, tootie fruitie

| upon availability |

Mango Pistachio Custard | +\$15 |

decadent handcrafted mango and pistachio perfection