

Masala King

SOUPS

Mulligatawny (Lentil) Soup 8

Tomato Soup 8

Garlic Soup 8

Chicken Palak (Spinach) Broth Soup 10

COLD APPETIZERS

Bhelpuri 8

Puffed rice with onions, tomatoes, tamarind served with mint chutney

Aloo Papri Chaat 10

Crispy fried potato with tomatoes and onions, topped with chutney and crunchy crackers

Pani Pooi 15

A hollow, crispy-fried puffed ball that is filled with potato, chickpeas, onions, spices, a flavorful water and topped with tamarind and mint

WARM APPETIZERS

Our Best Meat Appetizers Platter 20
Samosa chicken or vegetable, malai chicken kebab, chicken tikka and chicken seekh kebab

Garlic Shrimp Balchao 18
Shrimp sautéed with garlic, onions and tomatoes

Vegetable Samosa Chaat 12
Delicious samosa on a bed of curry chickpeas and chutneys

Potato Samosa 8
Spiced potatoes wrapped in a flaky flour pocket

Chicken Samosa 10
Spiced ground chicken wrapped in a flaky flour pocket

Spicy Chicken Wings 12
Chicken wings baked in a classic spicy sauce

Amritsari Fish 15
Crunchy fried fish from Northern India

Vegetable Pakoras 8
Assorted vegetable fritters in chickpea flour

Aloo Tikki Chaat 12
Curd, potatoes, chickpea, onion, tomato, in tamarind mint chutney

Paneer Pakora 12
Homemade cheese deep fried in chickpea flour

Paneer Tikka Shashlik 18
Grilled homemade cheese, bell pepper, onion and herbs

Chatpati Lasooni Gobi 12
Deep fried cauliflower florets with garlic tomato sauce

Chicken 65 14
Famous South Indian spicy, deep-fried chicken

ENTREES

Basmati Rice sold separately

CHEF'S SPECIALS

Butter Chicken 21

Chicken Tikka Masala Dosa 23

Chicken Tikka Masala 21

Paneer 18

Lamb or Goat 23

Salmon or Shrimp 24

Vinadaloo 21

Chicken

Lamb or Goat +2

Shrimp +4

LAMB OR GOAT 23

Lamb or Goat Saag
Mildly spiced sautéed spinach

Lamb or Goat Korma
Cashew, almonds and fruit gravy

Lamb or Goat Curry
Ginger, garlic & onion sauce

Lamb or Goat Kerala
Spiced coconut curry

Lamb or Goat Rogan Josh
Tomato and onion sauce

CHICKEN 21

Chicken Korma
Creamy almond curry with hints of tomato

Chicken Curry
Tomato sauce with garlic and ginger

Chicken Madras Curry
Spicy coconut curry

Chicken Saagwala
Spinach puree

Chicken Kadai
Rich and spicy tomato-based gravy, with ginger

SEAFOOD 24

Goan Tilapia Curry
Spicy coconut tomato sauce

Shrimp Cochin Curry
Coconut milk, and mustard seeds collide in a crescendo of Thai & Indian fusion

FAMOUS CLAY TANDOORI

Mix Grill: Tandoori Chicken, Malai Kebab, Seekh Kebab, Fish and Shrimp 38

Juicy Lamb Chops: with Ginger and Garlic 28

Spicy Honey Chicken Kebab 22

Tandoori Chicken 22

Malai Chicken 22

Kakori Kebab 22

Chicken

Lamb +2

Tikka 22

Chicken

Salmon +3

Tandoori Shrimp 26

Coconut Shrimp 26

Vegetables 18

VEGETARIAN ENTREES 18

Basmati Rice sold separately

Chana Saag

Heavenly spiced spinach purée with chickpeas

Chana Masala

Chickpeas in a curry sauce with tomatoes and onions

Masala Aloo Gobi

Stir fried potatoes and cauliflower with ginger and garlic

Masala Dosa +2

Lentil crispy and savory crepe filled with potatoes. Served with chutneys and sambar

Mixed Vegetable Korma

Vegetables simmered in a cream sauce with cashews, almonds and Paneer (optional)

Mixed Vegetable Curry

Ginger, garlic & onion sauce

Eggplant Bhartha

Eggplant with onions, tomatoes, ginger, garlic and green peas

Yellow Dal Tadka

Slow cooked yellow lentils with onions and tomatoes

Yellow Dal Tadka with Spinach

Slow cooked yellow lentils with onions, tomatoes and spinach

Dal Makhani

Punjabi style black lentils with tomato sauce

Achari Bhindi

Pickled fresh okra with onions and tomatoes

Kichadi

Blended rice, yellow lentils and cauliflower

Cholé Baturé +3

Curry chickpeas and fried fluffy bread

PANEER

Saag Paneer

Indian cheese & homemade seasoned spinach

Paneer Tikka Masala

Tomato sauce with garlic and ginger

Mutter Paneer

Indian cheese & peas in a seasoned thin curry

Kadahi Paneer

Indian cheese sauteed in a bell peppers & onions curry

SIGNATURE BIRYANI

The enticing Indian Fried Rice. Basmati rice fused with mixed vegetables, mild spices and herbs

Lamb or Goat 22

Chicken 20

Shrimp 24

Vegetable 18

BREAD, RICE & SIDES

TANDOORI BAKED BREAD

Bread cooked in our flaming clay oven

Paratha 6

Multi-layered whole wheat bread

Mint Paratha 6

Paratha layered with mint

Gobi Paratha 7

Paratha rolled with cauliflower

Aloo Paratha 7

Paratha stuffed with potatoes

Onion Kulcha 7

Whole wheat bread filled with onions

Roti 5

Whole wheat flat bread

Garlic Roti 6

Naan 5

Soft leavened white bread cooked in our flaming clay oven

Butter Naan 5

Garlic Naan 5

Chili & Garlic Naan 7

Cheese & Garlic Naan 8

Rosemary Naan 7

Peshawari Naan 8

Naan stuffed with cashew, pistachio, almonds and dried fruit

Naan Bread Basket 25

Five assorted breads: Naan, Roti, Garlic Naan, Onion Naan, Rosemary Naan

RICE

Basmati Rice

Traditional Rice 5

Lemon Rice 7

Rice Peppered with Cumin

Seeds 7

SIDES

Potato Fries 7

Lamb Chops Half-Order 15

DRINKS

Bottled Water 3

Soda 4

Indian Lemonade 8

Juice 8

Pineapple, orange, cranberry

Mango Lassi 8

Masala Chai 8

DESSERTS

Gajar Halwa 8

Sweet grated carrot pudding

Gulab Jamun 8

Deep Fried donut balls in a sweet syrup. Served warm.

Traditional Kulfi 7

Traditional Indian milk ice cream

Kesar Kheer 7

Flavorful Indian rice pudding sprinkled with pistachio

Saffron Rasmalai 7

Sweet homemade cheese with cardamom, rose water and saffron