



masala king
restaurant | bar | catering
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| menu |

| soups | salads |

Mulligatawny Soup | \$7 |
traditional lentil soup flavored with herbs and mild spices

Tomato Soup | \$7 |

Chicken Corn Soup | \$9 |
chicken and corn simmered in a lightly spiced soup

Garden Fresh Tossed Green Salad | \$8 |
garden greens with house dressing

Chicken Tikka Salad | \$8 |
organic greens paired with cubes of grilled chicken

| upon availability |

Avocado Chaat | vegan | \$9 |
puffed rice, avocado, onion, tomato, lime and spices

| vegetarian appetizers |

Vegetable Samosa | \$7 |

seasoned potatoes wrapped in light pastry and deep fried

Mixed Vegetable Pakoras | \$7 |

assorted mix vegetable fritters in chickpea flour

Bhelpuri | \$7 |

puffed rice, onion, tomato, tamarind and mint chutney

Samosa Chaat | \$9 |

india's favorite street food

Aloo Papri Chaat | \$9 |

india's favorite street food

Aloo Tikki Chaat | \$9 |

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

Sweet and Sour Eggplant | \$8 |

eggplant fritters dipped with mint and tamarind sauce

Paneer Pakora | \$9 |

homemade cheese deep fried with chickpea flour

Chatpati Lasooni Gobi | \$9 |

cauliflower florets deep fried, with garlic tomato sauce

Shakarkandi Ki Chaat | \$10 |

sweet potato and pineapple grilled

Tandoori Vegetables | \$13 |

assorted vegetable marinated and grilled to perfection

Paneer Tikka Shashlik | \$14 |

bell pepper, onion and herbs grilled homemade cheese

| non-vegetarian appetizers |

Chicken Samosas | \$9 |

seasoned ground chicken wrapped in a light pastry

Chicken 65 | \$12 |

seasoned, deep-fried chicken in spicy sauce

Garlic Shrimp Balchao | \$14 |

sauteed shrimp with garlic, onions and tomatoes

Boti Kebab | \$12 |

lamb cubes cooked in yogurt and green chili

Amritsari Fish | \$12 |

indian style battered crunchy fried fish from northern india

Meat Snack Platter | \$14 |

meat samosa, malai kebab, chicken tikka and seekh kebab

| vegetarian entrees |

| served with basmati rice |

Chana Saag | vegan | \$14 |
spinach puree with chickpeas

Aloo Saag | vegan | \$14 |
spinach puree with potatoes

Malai Kofta | \$14 |

chef specialty Vegetable dumplings with onions in aromatic sauce

Chana Masala | vegan | \$14 |

chickpeas with onion, tomatoes and curry sauce

Masala Aloo Gobi | vegan | \$14 |

stir fried potato and cauliflower with ginger and garlic

Mixed Vegetable Korma | \$14 |

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

Yellow Daal Tadka | vegan | \$14 |

slow simmered yellow lentils with onion and tomato

Eggplant Bhartha | vegan | \$14 |

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

Achari Bhindi | \$14 |

pickle flavored fresh okra cooked with onion and tomatoes

Masala Aloo | vegan | \$14 |

potatoes with cumin, garlic, turmeric mustard seed and chili

Mixed Vegetable Curry | vegan | \$14 |

mixed vegetables cooked with onion, tomato and spices

Yellow Daal with Spinach | \$14 |

slow simmered yellow lentils with spinach, onion and tomato

Dal Makhani | \$14 |

black lentils with butter and tomato sauce (punjabi style)

Saag Paneer | \$15 |

fresh homemade cheese prepared in a spinach puree

Mutter Paneer | \$15 |

homemade cheese cubes cooked with green peas

Paneer Tikka Masala | \$15 |

homemade cheese cubes in creamy tomato sauce

Kadahi Paneer | \$15 |

homemade cheese, bell pepper, onion, ginger and garlic

Chili Paneer | \$15 |

homemade cheese cooked with dry chili and bell peppers

| upon availability |

Masala Dosa | vegan | \$15 |

crisp and savory crepe made of lentils, and curry leaves, with potatoes served with
chutneys and sambar

| chicken entrees |

| served with basmati rice |

Chicken Tikka Masala | \$16 |

boneless white meat chicken in creamy tomato sauce

Butter Chicken | \$16 |

dark meat chicken simmered in a tomato and buttery sauce

Chicken Korma | \$16 |

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

Chicken Vindaloo | \$14 |

goan style chicken cooked with potatoes in a spicy curry

Chicken Curry | \$14 |

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

Chicken Saagwala | \$14 |

boneless chicken cooked in a puree of spinach

Chicken Madras Curry | \$14 |

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

Chili Chicken | \$15 |

chicken sautéed with dry chili and bell peppers

Chicken Masala | \$15 |

chef specialty Chicken in aromatic spices in a thick gravy

Chicken Bhuna | \$16 |

chef specialty Chicken with onion, tomato and green chili

| tandoori entrees |
| served with basmati rice |

Achari Chicken | \$16 |
roasted chicken marinated in pickling spices

Tandoori Chicken | \$16 |
bone-in chicken marinated in spices and roasted

Chicken Tikka | \$17 |
white meat Boneless chicken marinated in spices roasted

Malai Chicken | \$17 |
chicken in mild spices, moistened with cream cheese

Kakori Kebab | \$18 |
chef specialty Minced lamb skewer roasted in clay oven

Anari Fish Tikka | \$20 |
pomegranate and yogurt marinated grilled catch of the day

Ajwaini Fish Tikka | \$20 |
cooked in a clay oven

Tandoori Salmon Tikka | \$22 |
salmon marinated in fresh ginger and roasted in clay oven

Tandoori Shrimp | \$24 |
shrimp marinated with cilantro, lemon juice roasted

Coconut Shrimp | \$24 |
shrimp marinated with cilantro, lemon juice, coconut

Tandoori Lamb Chops | \$26 |
chef specialty juicy lamb, marinated with ginger and garlic

Tandoori Mixed Grill | \$24 |
tandoori chicken, tikka, lamb, fish and select shrimp

| lamb and goat entrees |
| served with basmati rice | \$18 |

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 |
| served with basmati rice | \$18 |

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 | \$19 |
clay oven cooked fish in tomatoes and cream sauce

| signature rice |
| \$6 |

Lemon Rice
lemon flavored rice

Jeera Rice
basmati rice peppered with cumin seeds

Vegetable Biryani | \$14 |
rice fused with mixed vegetable in blend of saffron and herbs

Chicken Biryani | \$17 |
chicken done with basmati rice and mild spices

Lamb/Goat Biryani | \$18 |
lamb or goat cooked with basmati rice and mild spices

Shrimp Biryani | \$19 |
shrimp prepared with basmati rice and mild spices

traditional Basmati Rice | \$4 |

| tandoori bread |

| \$4 |

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 | \$5 |

soft leavened bread with garlic in clay oven

Garlic Roti | \$5 |

whole wheat, with garlic baked in clay oven

Chili & Garlic Naan | \$5 |

soft white bread with chili and garlic in clay oven

Rosemary Naan | \$5 |

naan powdered with crushed rosemary seeds

Tandoori Paratha | \$5 |

plain multi-layered whole wheat bread

Pudina Paratha | \$5 |

multi-layered whole wheat bread sprinkled with mint

Poori | \$5 |

deep-fried fluffy bread

Gobi Paratha | \$6 |

whole wheat bread stuffed with cauliflower

Aloo Paratha | \$6 |

whole wheat bread stuffed with potatoes

Onion Kulcha | \$6 |

leavened bread filled with onion

Peshwari Naan | \$7 |

naan stuffed with nuts and dried fruit

Cheese & Garlic Naan | \$7 |

naan filled with garlic and spinach

Cheese & Spinach Naan | \$7 |

naan stuffed with cheese and spinach

Keema Naan | \$9 |

naan bread bursting with minced lamb

| beverages |

Water Bottle | \$2 |

Canned Soda | \$3 |
coke, diet coke, ginger ale, sprite, club soda

Iced Tea | \$3 |

House Blend Masala Chai | \$3 |

Coffee | \$3 |

New Delhi Lemonade | \$4 |
sweet lemonade mixed with black pepper & salt

Small Sparking Water Bottle | \$4 |

Juice | \$5 |
orange, pineapple, mango, cranberry

Lassi | \$6 |
sweet, salty, mango, rose, strawberry
incredibly refreshing frothy yogurt-based drink, blended with
various fruits or seasonings

Green Vibrance | \$6 |
organic greens, vitamins, probiotics, freeze dried grass juices,
gingko, spirulina, and other natural ingredients
supporting the 4 foundations of health:
nutrition, digestion, circulation & immunity

| accompaniments | \$4 |

| Mixed Pickles | Kachumbar Raita | Green Chili Peppers | Red Onions |
| Lemon Wedges & Onions | Lime Wedges & Onions |
Papadum | Mango Chutney

| desserts |

| \$5 |

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

élan evoking 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 | \$7 |

decadent handcrafted mango and pistachio perfection

| brunch menu |

| sat-sun |

| 12pm-3pm |

Sweet Potato Fries | \$6 |
seasoned for exotic flavor

Pancakes with Mango Pistachio Custard | \$14 |
buttermilk pancakes embroidered with our homemade custard

Cholay Baturay | \$14 |
selectively spiced chickpea curry on a bed of kale
paired with fried doughy bread

Bombay French Toast | \$14 |
thick cut bread with egg and salt, black & cayenne pepper
paired with chili dipping sauce

Chicken Tikka Avocado Salad | \$14 |
tandoori marinated boneless chicken cubes baked in clay oven
in a bed of mixed greens and avocado

Kush Burger | \$14 |
choice ground chicken or lamb meat seasoned with ginger, garlic,
coriander and chili powder dressed with mix greens and a sunny
side up egg with homemade spicy mayo
on a sesame seed bun

| bottomless |

| \$20 per hour |

mimosa | bellini | champagne | bloody mary

| fresh squeezed orange juice | \$7 |

| smoothies | \$9 |

banana, strawberry, raspberry, blueberry, peach

| beer |

| \$7 |

corona
stella artois
heineken |
budweiser
blue moon white ale
rebel ipa
magic hat pale ale
brooklyn lager
flying horse lager
samuel adams
boston ale
taj mahal (large \$12)

| wine |

| \$10 | \$37 bottle |

| red |

Grenache-sSyrah | Chateau Bonadona | Rhone Valley | 2014
Malbec | Gato Negro | Argentina | 2019
Malbec | Aromo | Maule Valley | 2017
Burgundy | Seigneurie de Posanges | 2015
Pinot Noir | Red Diamond | California | 2012
Pinot noir | Simonetti | Italy | 2016
Chianti | Lisabella | Italy |
Merlot | Gato negro | Chile | 2019

| white |

Chardonnay | Aromo | Maule Valley | 2018
Chardonnay | Gato Negro | Chile | 2019
Sauvignon Blanc | Gato Negro | Chile | 2019
Pinot Grigio | Simonetti | Italy | 2018
Sauvignon Blanc | Aromo | Maule Valley | 2018

| rosé |

Rosé Syrah | Aromo | Chile | Maule Valley | 2018
Rosé | Bonterra | California | 2017

| prosecco |

Prosecco | Ca'tullio | Extra Dry
Sparkling Wine | Charles Roux | Blanc de Blancs | Brut

| spirits |

| vodka | \$10 |

Stolichnaya (Blueberi, Stoli Ohranj, Stoli Razberi) | Tito's
Sky Infusions Coconut | Ciroc (Peach, Pinneaapple, Apple, Coconut) Ketel One
Burnett's Coconut | Grey Goose | \$12 |

| gin |

Georgi | \$5 | Beefeater | \$10 |
Bombay | \$12 | Hendricks | \$10 |
Tanqueray | \$12 |

| rum | \$10 |

Captain Morgan | Caribaya | Lemon Bay Caribaya White Rum

| tequila | \$10 |

Carrera (Reposado)

| scotch | whiskey | \$10 |

Seagrams 7 | \$9 |

J&B

Jack Daniels

Tincup

Cutty Sark

Balvenie

Woodford Reserve

Crown Royal

Glenfiddich | \$12 |

Red Label

Old Forrester

The Famous Grouse

Black Label | \$12 |

Glenlivet 14 | \$15 |

| cognac |

E & J (Brandy) | \$5 |

Hennessy | \$12 | Remy Martin | \$12 |

| liqueurs | \$10 |

Sambuca | Drambuie | Grand Marnier

Tia Maria | Gallano | Herring Cherry

Jaan (Paan Liqueur)