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| soups |

**Mulligatawny Soup | \$8 |**

Traditional lentil soup flavored with herbs and mild spices

**Tomato Soup | \$8 |**

**Garlic Soup | \$8 |**

Tap the medicinal properties of this century chosen root to bolster immunity

**Chicken Palak Soup | \$10 |**

Chicken and spinach in a lightly spiced broth

| non-vegetarian appetizers |

**Samosas | \$10 |**

Seasoned ground chicken or lamb wrapped in a flaky flour pocket

**Chicken 65 | \$14 |**

Spicy, deep-fried chicken dish originating from Southern India

**Garlic Shrimp Balchao | \$16 |**

Sauteed shrimp with garlic, onions and tomatoes

**Boti Kebab | \$15 |**

Choice lamb cuts baked in spices

**Amritsari Fish | \$14 |**

Indian style battered crunchy fried fish from Northern India

**Meat Snack Platter | \$18 |**

Meat samosa, malai kebab, chicken tikka and seekh kebab

| vegetarian appetizers |

**Samosa | \$8 |**

Seasoned potatoes wrapped in flaky flour pocket

**Mixed Vegetable Pakoras | \$8 |**

Assorted mix vegetable fritters in chickpea flour

**Sweet Potato Fries | \$8 |**

Sweet potato sliced slightly seasoned and battered

**Bhelpuri | \$8 |**

Puffed rice, onion, tomato, tamarind and mint chutney

**Samosa Chaat | \$10 |**

Our delicious veg samosa placed on a bed of curry chickpeas and chutneys

| vegetarian appetizers |

Aloo Papri Chaat | \$10 |

Potatoes, tomatoes & onions oh my! Seasoned and topped with chutney and homemade crispy crunchy crackers

Aloo Tikki Chaat | \$10 |

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

Sweet & Sour Eggplant | \$10 |

Eggplant fritters dipped with mint and tamarind sauce

Paneer Pakora | \$10 |

Homemade cheese deep fried with chickpea flour

Chatpati Lasooni Gobi | \$10 |

Cauliflower florets deep fried, with garlic tomato sauce

Tandoori Vegetables | \$15 |

Assorted vegetable marinated and grilled to perfection

Paneer Tikka Shashlik | \$15 |

Bell pepper, onion and herbs grilled homemade cheese

| vegetarian entrees | \$17 |

| served with basmati rice |

Chana Saag | vegan |

Our heavenly spiced spinach purée with chickpeas

Aloo Saag | vegan |

Our heavenly spiced spinach purée with potatoes

Malai Kofta

Vegetable balls comprised of ground veggies and cheese in a creamy unforgettable thick gravy

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

Veggies simmered with cream based sauce, cashew nuts, almonds, and paneer cube (optional) in a mild gravy

Yellow Daal Tadka | vegan |

Slow simmered yellow lentils with onion and tomato

Eggplant Bhartha | vegan |

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

Achari Bhindi | vegan |

Pickle flavored fresh okra cooked with onion and tomatoes

| vegetarian entrees | \$17 |  
| served with basmati rice |

**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

**Masala Dosa | vegan | \$18 |**  
Crisp and savory crepe made of lentils, and curry leaves, with potatoes served with chutneys and sambar

| signature rice |

**Traditional Basmati Rice | \$5 |**

**Lemon Rice | \$7 |**  
Lemon flavored rice

**Jeera Rice | \$7 |**  
Basmati rice peppered with cumin seeds

**Vegetable Biryani | \$18 |**  
Rice fused with mixed vegetable in blend of saffron and herbs

**Chicken Biryani | \$20 |**  
Chicken done with basmati rice and mild spices

**Lamb/Goat Biryani | \$22 |**  
Lamb or Goat cooked with basmati rice and mild spices

**Shrimp Biryani | \$24 |**  
Shrimp prepared with basmati rice and mild spices

| chicken entrees | \$20 |  
| served with basmati rice |

#### Chicken Tikka Masala

Boneless white meat chicken in our most popular cream and tomato sauce

#### Butter Chicken

Dark meat chicken simmered in a tomato and buttery sauce

#### Chicken Korma

Chicken simmered in a light and flavorful almond creamy curry with hints of tomato

#### Chicken Vindaloo

Goan style chicken cooked with potatoes in a mild or 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 Bhuna

Chef specialty Chicken with onion, tomato and green chili

| tandoori entrees |  
| served with basmati rice |

#### Tandoori Chicken | \$22 |

Bone-in chicken marinated in spices and roasted

#### Chicken Tikka | \$22 |

White meat Boneless chicken marinated in spices & roasted

#### Malai Chicken | \$22 |

Chicken in mild spices, moistened with cream cheese

#### Kakori Kebab | \$22 |

Ground meat lamb/chicken skewer roasted in clay oven  
(\$4 add-on for lamb)

#### Tandoori Salmon Tikka | \$25 |

Salmon marinated in fresh ginger and roasted in clay oven

#### Tandoori Shrimp | \$26 |

Shrimp marinated with cilantro, lemon juice roasted

#### Coconut Shrimp | \$26 |

Shrimp marinated with cilantro, lemon juice, coconut

| tandoori entrees |  
| served with basmati rice |

Tandoori Lamb Chops | \$28 |  
Chef specialty Juicy lamb, marinated with ginger and garlic

Tandoori Mixed Grill | \$25 |  
Tandoori chicken, tikka, lamb, fish and select shrimp

| choice of lamb or goat |  
| served with basmati rice | \$22 |

Vindaloo  
Lamb or Goat cooked with potatoes in a flavorful curry

Saag  
Lamb or Goat simmered with spinach and mild spices

Bhuna  
Lamb or Goat prepared in delicate spices and herbs

Curry  
Lamb or Goat simmered in ginger, garlic & onion sauce

Kerala  
Goat or Lamb cooked with spices, coconut and curry leaves

Rogan Josh  
Lamb or Goat cooked in tomatoes and onion sauce

Korma  
Lamb or Goat in gravy combining cashew nuts, almonds, and fruits

Tikka Masala  
Lamb or Goat cooked in highly regarded creamy tomato sauce

| seafood entrees |  
| served with basmati rice | \$24 |

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

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

Garlic Shrimp Bhuna  
Shrimp cooked with spices, ginger and garlic

Shrimp Vindaloo  
Shrimp prepared in a spicy gravy with potatoes

Salmon or Shrimp Tikka Masala  
Clay oven baked salmon or sautéed shrimp in our fan-favorite tomatoes and cream sauce

| tandoori bread |

Naan | \$5 |

Soft leavened white bread cooked in our flaming clay oven

Butter Naan | \$5 |

Classic naan with gently drizzled with butter

Tandoori Roti | \$5 |

Flat whole wheat bread roasted in clay oven

Garlic Naan | \$6 |

Soft leavened bread with garlic in clay oven

Garlic Roti | \$6 |

Whole wheat, with garlic baked in clay oven

Chili & Garlic Naan | \$7 |

Soft white bread with chili and garlic in clay oven

Rosemary Naan | \$7 |

Naan peppered with crushed rosemary essence

Tandoori Paratha | \$6 |

Plain multi-layered whole wheat bread

Pudina Paratha | \$6 |

Multi-layered whole wheat bread threaded with mint

Poori | \$7 |

Deep-fried fluffy whole wheat bread

Gobi Paratha | \$7 |

Whole wheat bread rolled with cauliflower

Aloo Paratha | \$7 |

Whole wheat bread stuffed with potatoes

Onion Kulcha | \$7 |

Whole wheat bread filled with onion

Peshwari Naan | \$8 |

Naan stuffed with nuts(cashew, pistachio & almonds) and dried fruit

Cheese & Garlic Naan | \$8 |

Naan filled with garlic and spinach

Cheese & Spinach Naan | \$8 |

Naan stuffed with cheese and spinach

Keema Naan | \$10 |

Naan bread bursting with minced lamb

| new additions |

Kichadi | \$8 |

rice, yellow lentil, cauliflower, symphonically blended for a thicker-than-soup heart and soul warming Indian traditional staple

Cholé Baturé | \$18 |

Traditional Indian breakfast. Curry chick peas and fried fluffy crispy bread create the complete complement

Sweet Potato Fries | \$7 |

Lamb Chops 1/2 Order | \$15 |

| beverages |

Iced Tea | \$6 |

Water Bottle | \$3 |

Soda | \$4 |

Indian Style Lemonade | \$6 |

Juice | \$8 |

pineapple, orange, cranberry

Mango Lassi | \$8 |

| desserts | \$7 |

Saffron Rasmalai

Sweet homemade cheese, cardamom, rose water, saffron

Gulab Jamun

Deep fried cake balls in a honey syrup. Served hot or cold

Kesar Kheer

Flavorful Indian rice pudding. Pistachio garnish

Gajar Halwa

Sweet carrot pudding,

Thank you for dining with Masala King

\* We reserve the right to include 18% gratuity on any final bill based on our discretion

\* Groups of 4 or more will be charged a 20% gratuity

\* Please be kind to your server and communicate any issues with our staff for an immediate solution