

| lamb & goat entrees |  
| served with basmati rice | \$22 |

Vindaloo

Goan style 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

Lamb Rogan Josh

Cubes of boneless lamb cooked in tomatoes and onion sauce

Lamb Korma

Lamb cubes in gravy combining cashew nuts, almonds, and fruits

Lamb Tikka Masala

Lamb cubes 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, exceptionally exquisite

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 | \$19 |

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

| signature rice |  
| \$6 |

Lemon Rice

Lemon flavored rice

Jeera Rice

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

Traditional Basmati Rice | \$5 |

| tandoori bread | \$5 |

Naan

Soft leavened white bread cooked in our flaming clay

oven

Butter Naan

Classic naan with gently dripping with butter

Tandoori Roti

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 bread

Gobi Paratha | \$7 |

Whole wheat bread rolled with cauliflower

Aloo Paratha | \$7 |

Whole wheat bread stuffed with potatoes

Onion Kulcha | \$7 |

Leavened 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

| accompaniments | \$4 |

Mango Chutney

Mixed Pickles

Cucumber Raita

Onion Relish

Papadum

Onions | \$2 |

Lemons | \$2 |

Green Chilis | \$2 |

| 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

Ice-Cream

Vanilla, Pistachio, Saffron | \$6 |

Gajar Halwa

Sweet carrot pudding, sliced almond garnish

| beverages |

Iced Tea | \$6 |

Water Bottle | \$3 |

Canned Soda | \$4 |

Indian Style Lemonade | \$6 |

Small Sparking Water Bottle | \$5 |

Juice | \$8 |

pineapple, apple, orange, mango, cranberry

Lassi | \$8 |

sweet, salty, mango, strawberry

| lunch specials |

mon-fri 12-3 pm

for take-out or delivery only  
choice of two select entrees & rice

| \$15 |

| new additions |

Kichadi | \$8 |

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

Cholé Baturé | \$15 |

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

Sweet Potato Fries | \$7 |

Lamb Chops 1/2 Order | \$13 |

Bread Pakora | \$8 |

The bread pakora is a sandwich structured of white bread with seasoned potato filling deep crusted and fried in whole wheat flour

Pre-Fixe Dinner | \$49 |

Two entrées, rice, naan & wine bottle

# masala king

| authentic indian cuisine |



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64 E 34th Street

New York, NY 10016

[www.masalakingonline.com](http://www.masalakingonline.com)

| order online: |



| masala king exclusive |  
| \$25 |

for take-out or delivery only  
one select appetizer, one select entree  
includes basmati rice, naan, mint & tamarind  
chutney

| select appetizers |

Vegetable Samosa  
Chicken Tikka  
Chicken Samosa  
Malai Kabob  
Boti Kabob  
Amritsari Fish  
Aloo Tikki | vegan |  
Aloo Papri Chaat  
Bhelpuri  
Mix Vegetable Pakora  
Chatpati Lasooni Gobi  
Mulligatawny Soup  
Tomato Soup

| select entrees |

Chicken Tikka Masala  
Chicken Curry  
Chicken Korma  
Chicken Vindaloo  
Chicken Saagwa  
Lamb Korma  
Lamb Curry  
Goat Curry  
Lamb Saag  
Goat Saag  
Yellow Daal Tadka | vegan |  
Aloo Gobi Masala | vegan |  
Navratan Korma  
Saag Paneer  
Chana Masala | vegan |  
Chana Saag | vegan |  
Aloo Saag | vegan |

| soups | salads |

Mulligatawny Soup | \$8 |

Traditional lentil soup flavored with herbs and mild spices

Tomato Soup | \$8 |

Garlic Soup | \$8 |

Tapping the medicinal properties of this century chosen  
root and bolster immunity with lingering flavor

Chicken Palak Soup | \$10 |

Chicken and spinach in a lightly spiced soup

Garden Fresh Tossed Green Salad | \$10 |

| vegetarian appetizers |

Samosa | \$8 |

Seasoned potatoes or Spinach wrapped in light pastry and  
deep fried

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

Aloo Papri Chaat | \$10 |

Potatoes, tomatoes & onions oh my! Seasoned and topped  
with chutney and 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

Shakarkandi Ki Chaat | \$10 |

Sweet potato and pineapple grilled

Tandoori Vegetables | \$15 |

Assorted vegetable marinated and grilled to perfection

Paneer Tikka Shashlik | \$15 |

Bell pepper, onion and herbs grilled homemade cheese

| upon availability |

Avocado Chaat | vegan | \$10 |

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

| non-vegetarian appetizers |

Samosas | \$10 |

Seasoned ground chicken or lamb wrapped in a light pastry

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 |

Lamb cubes cooked in yogurt and green chili

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 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

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 | \$18 |

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

| chicken entrees | \$20 |

| served with basmati rice |

Chicken Tikka Masala

Boneless white meat chicken in the 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 Masala

Chef specialty Chicken in aromatic spices in a thick gravy

| tandoori entrees |

| served with basmati rice |

Achari Chicken | \$20 |

Roasted chicken marinated in pickling spices

Tandoori Chicken | \$20 |

Bone-in chicken marinated in spices and roasted

Chicken Tikka | \$20 |

White meat Boneless chicken marinated in spices roasted

Malai Chicken | \$22 |

Chicken in mild spices, moistened with cream cheese

Kakori Kebab | \$22 |

Chef specialty Minced lamb skewer roasted in clay oven

Anari Fish Tikka | \$22 |

Pomegranate and yogurt marinated grilled catch of the day

Ajwaini Fish Tikka | \$22 |

Cooked in a clay oven

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 Lamb Chops | \$28 |

Chef specialty Juicy lamb, marinated with ginger and garlic

Tandoori Mixed Grill | \$25 |

Tandoori chicken, tikka, lamb, fish and select shrimp

