

Masala

KITCHEN

Delicious
FOOD



masalakitcheneq

@masalakitchenateq

Street Food

Papadi Chaat (d) 10

Flour crackers, boiled potatoes, chickpeas, tamarind chutney coriander & mint relish.

Dahi Puri (d) 10

Puff pastry, mashed potatoes, spiced yoghurt & tamarind sauce.

Bhel Puri (v) 10

Puffed rice, chicken peas, mashed potatoes, tamarind sauce

Chicken Momos (Dumplings), 3 ea

Spring chicken, shallots, coriander, roasted tomato and sesame seeds sauce

• • • MK Specials • • •

Onion Lachae (GF) 8

Thin sliced onion with chickpeas flour batter then deep fried.

Pin Wheel Samosa, 3 ea

Crispy pastry, peas, mashed potatoes, pepper with tamarind chutney & spiced yogurt.

Lamb Minced Stuffed Mushroom (GF) 4 ea

Roasted lamb minced, mozzarella cheese, mint & coriander relish.

Entrée

Paneer Tikka (GF) 15

Roasted marinated cottage cheese, capsicum & peeled onions.

Chicken Tikka (GF) 5 ea

Overnight marinated chicken then roasted in clay oven served with mint sauce.

Chicken 65, 15

Tender chicken deep fried, with curry leaves & mustard seeds.

Seekh Kebab (GF) 4 ea

Lamb skewers served with mint sauce.

Lamb Cutlet (GF) 6 ea

Overnight marinated tender lamb rack gently roasted in clay oven.

Tandoori Fish Tikka (GF) 4 ea

Fish cubes marinated overnight and gently roasted in clay oven.

Veg Platter

Samosa / Paneer Tikka /
Onion Lachae

19

Non-Veg Platter

Seekh Kebab / Lamb Cutlets /
Chicken Tikka / Fish Pakora

30

Signature Mains (GF)

Oh, My GOAT!, 25

Traditional goat curry cooked with bones.
This is our must try dish.

Laal Dal (v) 19

Slow cooked yellow Lentils with fresh ginger.

From Delhi with love (d) 23

Classic butter chicken.

Mean Meen Mollie, 23

Barramundi fish slowly cooked with turmeric and coconut cream.

Laal Maas Shanks (d) 25

Spicy lamb shanks cooked with yoghurt, garlic and lots of red chillies. Not for the faint gutted!

Mains (GF)

Vegetarian

Spinach n Mushrooms (d) 19

Mushrooms, English Spinach.

Vegetable Korma (d) 19

Seasonal vegetables in exotic creamy sauce.

Kadahi Paneer (d) 19

Cottage cheese, diced onion and capsicum in thick gravy.

Palak Paneer (d) 19

Blended English spinach sautéed with cottage cheese cubes.

Paneer Tikka Masala (d) 19

Cottage cheese cooked in thick tomato gravy.

Malai Kofta (d) 19

Cottage cheese and mashed potato balls cooked in rich creamy sauce.

Dal Makhni (d) 19

Slow cooked black lentils & red kidney beans.

Vegan

Mixed Vegetable (v) 19

Seasonal vegetables cooked in ginger, garlic and garam masala.

Mushroom or Potato n Peas Masala (v) 19

Cooked in traditional tomato and onion sauce.

Chana Masala (v) 19

Chickpeas with blend of selected spices, north Indian style.

Bhindi-do-piazza (v) 19

Okra stir fry with onions and tangy spices n herbs.

Aloo Jeera (v) 19

Baby Potatoes tempered with cumin, turmeric and herbs.

Pumpkin Mash (v) 19

Roasted pumpkin cooked with home grounded spices, jaggery.

Eggplant Roast (v) 19

Pan seared eggplant, tempered with spices.

Non-Veg

Butter Chicken (d) 21

No description needed. Ours is the best!

Chicken Tikka Masala (d) 21

Roasted chicken cooked with capsicums in thick creamy sauce.

Lamb or Chicken Bhuna, 21

Spring chicken with fine chopped capsicums and onions.

Chicken Jalfraezi, 21

Chicken cooked with seasonal with vegetables.

Methi Chicken (d) 21

Chicken cooked with fenugreek leaves in creamy sauce.

Chennai Lamb, 21

Tender lamb cubes cooked in coconut, mustard seeds.

Kadahi Lamb, 21

Lamb sautéed with thick cut pieces of onion & capsicum.

Lamb Saagwala (d) 21

Lamb cubes simmered in gravy of pureed English spinach.

Beef Rogan Josh, 21

Beef cooked with home grounded garam masala.

Fisherman's Curry, 25

Fish cooked with basic spices but with heaps of flavors.

Biryani, 25

Lamb or Chicken and Rice cooked in Dum (sealed pot). A traditional dish of South India. Served with Raita.

Dosai (GF)

Fermented crepes made from rice batter and black lentils.
Staple dish originated from South India.
Served with Sambar (lentil dipping stew), coconut chutney and tomato chutney.

Masala Dosa, 17

Stuffed with cooked potatoes, onions, green chillies and spices.

Chicken / Lamb Dosa, 18

Stuffed with chicken / lamb and special spices.

Paneer Dosa, 17

Stuffed with cottage cheese and special spices.

Mysore Masala Dosa, 19

Spicy dosa with red chutney as base and stuffed with potatoes and onion mixture.

Rice

Plain Rice 3.5

Steamed Basmati Rice

Cumin n Peas Rice 5.5

Basmati Rice with cumin n peas

Vegetable Pulao 8

Fried Basmati Rice with vegetables

Sides

Cucumber Raita	5
Beetroot Raita	6
Poppadum's	6
Mint Sauce	3
Mango Chutney	3
Lime Pickle	3
Fresh Garden Salad	10
Onion & Green Chilli Salad	5

Tandoori Breads (Clay Oven)

Plain Naan 3

Garlic Naan 3.5

Cheese Naan 4

Cheese n Garlic Naan 4.5

Roti 3
(Wholemeal Bread)

Lacha Paratha 4.5
(Layered Wholemeal Crispy Bread)

Peshawari Naan 6.5
Filled with coconut, sultanas and nuts

Masala Feast

\$37pp

(min 2 persons)

Poppadum + Cucumber Raita

1 street food

1 Entree

2 Mains

Rice

Naan Beard