

The background is a vibrant pink color with a repeating pattern of orange, hand-drawn geometric shapes that resemble a honeycomb or a series of interconnected triangles and hexagons. The lines are slightly irregular, giving it a textured, artistic feel.

# *Delicious* FOOD

*Masala*  
KITCHEN

## Welcome to Masala Kitchen – a refreshingly vibrant experience of Indian flavours and culture.

It is our pleasure to serve you authentic traditional dishes from a variety of regions of India, all made from scratch using our homemade blends of spices and flavours, fine-tuned over generations of family cooking.

Relax, eat, enjoy – you're at Masala Kitchen.

## STREET FOOD & ENTRÉE

- Papdi Chaat** 10  
Savoury snack. Prepared with papdi (flour crackers), boiled potatoes, chickpeas, tamarind chutney and yoghurt. One of our most popular street foods.
- Dahi Puri** 10  
Fried puff pastry balls filled with spiced mashed potatoes, spiced water and tamarind sauce.
- Bhel Puri** 10  
Puffed rice, vegetables and a tangy tamarind sauce.
- Chicken Momos (Dumplings)** 15  
Originated from Nepal, you can now find momo stalls in every corner of North India. Served with our homemade sauce.
- Onion Lachae (Masala Kitchen Special)** 10  
Our signature entrée. Thin sliced onion, mixed with special batter and deep fried.
- Paneer Pakora** 14  
Cheese in our chef's secret chutney, dipped in pea flour batter and fried until golden brown.
- Paneer Tikka** 15  
Homemade cottage cheese cubes, marinated with yoghurt and our chef's secret recipe. Roasted in our clay oven, with capsicum, tomatoes and onion.
- Samosa (2 pcs)** 9  
Triangular pastry prepared with crusty dough and stuffed with seasoned potatoes and peas, deep fried until golden brown. Served with mint and tamarind chutney.
- Chicken Tikka** 15  
Boneless thigh pieces marinated overnight in ginger and garlic, and roasted in our clay oven.

- Chicken 65** 15  
Tender chicken pieces marinated and deep fried, then tossed on the pan with curry leaves and mustard seeds. A spicy dish originating from South India.
- Seekh Kebab** 13  
Lamb mince skewers served with special spices to tingle your taste buds.
- Lamb Cutlets** 20  
Tender rack of lamb marinated in yoghurt, spices, herbs and gently roasted in our clay oven.
- Tandoori Fish Tikka** 15  
Fish cubes marinated overnight and gently roasted in our clay oven.
- Veg Platter** 22  
Samosa/paneer tikka/onion lachae.
- Non-Veg Platter** 30  
Seekh kebab/lamb cutlets/chicken tikka.

## SIGNATURE MAINS

- Oh, My GOAT!** 25  
We decided to add a goat curry to the menu as it is a very popular meat in India. It does not represent any particular region of India and yet every Indian will feel that they know the dish. This is a must try main!
- Laal Dal (V)** 20  
Yellow lentils cooked on slow heat with ginger, garlic and fresh tomatoes. Garnished with fresh coriander.
- Chicken Makhni 23 (D) (N)** 23  
Classic butter chicken, served in most parts of North India.
- Mean Meen Mollie** 23  
Barramundi slowly cooked with turmeric and coconut cream. A dish originating from Kerala (South India).
- Laal Maas** 21  
A traditional Rajasthani (North/West India) spicy lamb dish made with yoghurt, garlic and lots of red chillies. Not for the faint hearted! *Best served hot.*

(V) Vegan (D) Contains dairy (N) Contains nuts

## MAINS

### **Dal Makhni (D)** 19

Black lentils & red kidney beans stewed, seasoned with butter and spices. Finished with a dash of fresh cream. *Best served mild or medium.*

### **Aloo Jeera (All Time Favourite) (V)** 19

Baby potatoes tempered in cumin, turmeric and herbs.

### **Kadahi Paneer (D)** 19

Cottage cheese, diced onion and capsicum, seasoned with spices and cooked in onion gravy. Finished with a dash of cream and fresh coriander. *Best served medium.*

### **Spinach & Mushrooms (D)** 19

Mushrooms sautéed with delicately blended spinach and garnished with fresh coriander. *Best served mild or medium.*

### **Mushroom & Pea Masala (V)** 19

Potato or mushroom and peas cooked in onion and tomato gravy, garnished with fresh coriander and ginger. *Best served mild or medium.*

### **Vegetable Korma** 19

Seasonal vegetables cooked in an exotic sauce. This dish is creamy, mildly spiced and extremely flavourful. *Best served mild.*

### **Palak Paneer** 19

Fresh spinach delicately blended and sautéed with cottage cheese cubes. *Best served medium.*

### **Paneer Tikka Masala (D)** 19

A very famous North Indian dish. Cottage cheese cooked in thick tomato gravy, with plenty of "oomph" to it. *Best served medium.*

### **Butter Chicken (D)** 21

Tender pieces of chicken cubes roasted in our clay oven. Cooked in tomato and butter sauce, with herbs and spices. *Best served mild.*

### **Chicken Tikka Masala (D)** 21

Marinated chicken chunks (tikka), gently roasted in our clay oven and cooked in a thick spicy gravy. A dish with plenty of "oomph" to it. *Best served medium.*

### **Chicken Korma (D)** 21

Tender chicken cubes cooked in a creamy and aromatic curry, that is pleasantly spicy, yet mild. *Best served mild or medium.*

### **Chicken Bhuna** 21

Spring chicken sautéed with diced onions, capsicums, ginger and fresh coriander. *Best served medium or hot.*

### **Methi Chicken** 21

One of our special chicken dishes, influenced from Hyderabadi Murgh Methi. Tender chicken pieces cooked with fenugreek leaves and a dash of cream. *Best served mild, medium or hot.*

### **Kadahi Lamb** 21

Boneless spring lamb sautéed with thick cut pieces of onion and capsicum. Cooked in onion gravy and spices, with a dash of cream. *Best served medium or hot.*

### **Lamb Saagwala (D)** 21

Lamb cubes simmered in a gravy of pureed English spinach. A delicacy of Punjab (North India). *Best served mild, medium or hot.*

### **Beef Rogan Josh** 21

Originally from the Kashmir region (North India), this dish is a wonderfully rich and flavoursome, mildly spiced curry. *Best served medium or hot.*

### **Fisherman's Curry** 25

This fish curry is made by fisherman around coastal India. Cooked with basic spices but packed with flavours. *Best served medium or hot.*

## BIRYANI

### **Chicken Biryani** 25

Chicken and rice cooked in dum (sealed pot). A traditional dish of South India. Served with raita.

(V) Vegan (D) Contains dairy (N) Contains nuts

## DOSAI

Fermented crepes made from rice batter and black lentils. A staple dish originating from South India. Served with sambar (lentil dipping stew), coconut chutney and tomato chutney.

<b>Plain Dosa</b>	<b>14</b>
<b>Masala Dosa</b> stuffed with cooked potatoes, onions, green chillies and spices.	<b>17</b>
<b>Chicken/Lamb Dosa</b> Stuffed with chicken/lamb and special species.	<b>18</b>
<b>Paneer Dosa</b> Stuffed with cottage cheese and special species.	<b>17</b>
<b>Mysore Masala Dosa</b> spicy dosa with red chutney as a base and stuffed with potatoes and onion.	<b>19</b>

## TANDOORI (CLAY OVEN) BREADS

<b>Plain Naan</b>	<b>3</b>
<b>Garlic Naan</b>	<b>3.5</b>
<b>Cheese &amp; Garlic Naan</b>	<b>4.5</b>
<b>Roti</b> Wholemeal bread.	<b>3</b>
<b>Lacha Paratha</b> Layered wholemeal crispy bread.	<b>4.5</b>
<b>Peshawari Naan</b> Filled with coconut, sultanas and nuts.	<b>6.5</b>

## RICE

<b>Plain Rice</b> Steamed basmati rice.	<b>3.5</b>
<b>Cumin &amp; Pea Rice</b> Basmati rice with cumin and peas.	<b>5.5</b>
<b>Vegetable Pulao</b> Fried basmati rice with vegetables.	<b>8</b>

## SIDES

<b>Cucumber Raita</b>	<b>5</b>
<b>Beetroot Raita</b>	<b>6</b>
<b>Poppadoms</b>	<b>6</b>
<b>Mint Sauce</b>	<b>3</b>
<b>Mango Chutney</b>	<b>3</b>
<b>Lime Pickle</b>	<b>3</b>
<b>Fresh Green Salad</b>	<b>8</b>
<b>Onion &amp; Green Chilli Salad</b>	<b>5</b>

(V) Vegan (D) Contains dairy (N) Contains nuts