

# Masala

KITCHEN

## Dine in Menu

 @masalakitchenaus

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Masala Kitchen present the concept of modern Indian cuisine - unedited and unapologetically authentic. You will be taken on taste trip to the oldest flavors of India, with intense and intoxicating dishes and aromas made in a hand-crafted manner. Using only the freshest top-quality ingredients and chefs trained in the traditional Indian school of cooking, we bring to you an utterly unique sensory experience

*Let's spice things  
up!*

## Entree

### **Kale Chaat (d) 12**

*Kale fritters, boiled potatoes, spiced yogurt, coriander & mint relish, pomegranate arils*

### **Okra Fries (v) (gf) 12**

*Spice tampered okra, tamarind chutney*

### **Momos (v) (Dumplings)**

**Chicken 12 | Veg 12**

*Freshly handmade dumplings, sesame & roasted tomato chutney*

### **Pin Wheel Samosas (v) (2p) 7**

*Mashed potatoes, peas, cumin seeds, garam masala, tamarind chutney, spiced yogurt*

### **Tandoori Chicken Tikka (gf) (d) 15**

*Oven roasted chicken, pickled onions, mint sauce*

### **Chicken 65 Wings (gf) (d) 12**

*Spicy fried chicken, mustard seeds & curry leave sauté*

### **Tandoori Garlic Tiger Prawns (gf) 19**

*Served with fresh mint and coriander chutney*

### **Kashmiri Lamb Cutlets (gf) 18**

*Ginger and garam masala marinated Lamb cutlets*

## **Mains (gf)**

### **Oh, My GOAT! 23**

Our Signature goat curry with bones.

### **Butter Chicken (d) 20**

No Description needed. Ours is the best!

### **Chicken Bhuna 20**

Spring chicken sautéed with diced onions, capsicums, fresh ginger and coriander.

### **Mean Meen Mollie 23**

Barramundi fish slowly cooked with turmeric and coconut cream

### **Butter Prawn (d) 25**

Tiger prawns cooked in our delicious butter sauce

### **Mumbai Prawn Curry 25**

Mumbai style prawn dish with fresh ginger and garlic, coconut milk.

### **Laal Maas (d) 21**

Signature spicy lamb dish made with yogurt, garlic lots for chillies, Not for the faint gutted

### **Lamb Saagwala 21 (d)**

Lamb cubes simmered in gravy of pureed English spinach,

### **Rosemary Beef Rogan Josh 21**

Rosemary infused slow cooked beef with home grounded garam masala.

## **Vegetarian (gf)**

### **Dal Makhni (d) 19**

48hrs slow cooked black lentils & Red kidney beans

### **Vegetable Korma (d) 19**

Seasonal vegetables cooked in an exotic sauce, Creamy, mildly spiced.

### **Malai Kofta (d) 19**

Cottage cheese and mashed potato balls deep fried until golden brown then cooked in rich creamy sauce.

### **Palak Paneer (d) 19**

Fresh spinach delicately blended and sautéed with cottage cheese cubes

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

Cottage cheese cubes tossed with capsicums & peeled onions in spicy sauce

## **Vegan (gf)**

### **Daal Tadka 19**

Traditional yellow lentils with fresh ginger, tomatoes and cumin

### **Mushroom Potato n Peas Masala 19**

Potato and Peas cooked in onion and tomato gravy, garnished with coriander.

### **Chana Masala 19**

Slow cooked Chickpeas with blend of selected spices, north Indian style,

### **Bhindi-do-piazza 19**

Okra stir fry with onions and tangy spices n herbs.

### **Aloo Jeera 19**

Baby Potatoes tempered with cumin, turmeric and herbs

## **Biryani 25**

Chicken | Veg

*Meat and Vegetables cooked with rice in Dum (Sealed Pot) a traditional dish of south India.*

*Served with cucumber Raita & Gravy*

## **Dosa (Crepes) (gf)**

*(Fermented crepes made from rice batter and black lentils staple dish originated from South India.*

- **Masala - Spiced potatoes filled 15**
- **Mysore Masala - Spicy chutney base with mashed potatoes 15**
  - **Paneer - Cottage Cheese (d) 18**
    - **Pulled Chicken 18**
    - **Pulled Lamb 18**

*Served with sambar (lentil dipping stew), coconut chutney and tomato relish*

## Tandoori Breads

Plain Naan (d) 3  
Butter Naan (d) 3.5  
Garlic Naan (d) 3.5  
Oregano n Cheese Naan (d) 4.5  
Cheese n Garlic Naan (d) 4.5  
Roti (*Wholemeal Bread*) 3  
Butter Roti (d) 3  
Vegan Roti 3  
Gluten Free Naan 5  
Peshawari Naan 6.5 (d) (*filled with sultans & coconut*)

## Rice

Plain Rice 3.5  
Cumin n Peas Rice 5.5

## Sides

Masala Yogurt Raita (d) 5  
Pineapple Raita (d) 5  
Poppadums 3  
Onion & Chilli Salad 5  
Mango Chutney 3  
Lime Pickle 3

## Masala Feast \$41 Per Person, minimum 2 Guests - *You just pick!*

2 Entrées (excl Lamb cutlets),  
2 mains between two, Rice, Naan Bread & 2 Sides

*Only up to four different mains choices*

*Whole table must participate*

*\*No further discount on Masala Feast*

*(gf) Gluten-free (d) Contains Dairy (v) Vegan (n) Contains nuts. Allergen menus available on request. All gratuities go directly to staff. Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements you have. Our food suppliers have given assurances that none of our ingredients are genetically modified.*

➤ *Cakeage \$4 per person on externally sourced cakes*

➤ *NO B.Y.O*



For all events and functions

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[www.masalakitchen.com.au](http://www.masalakitchen.com.au)

Moore Park | Penrith | Lane Cove | Edmondson Park |  
World Square

### Sister Restaurants

Alley Hopper - Chippendale  
Masala Bowl - Pitt St, Sydney