

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 a truly unique sensory experience

*Let's spice things
up!*

Street Food

Dahi Puri (d) 10

Fried puff pastry balls filled with spiced mashed potatoes, yogurt, tamarind chutney

Puchka - Panipuri Bombs (v) 10

Crispy pastry balls, black chickpeas, dried mango powder, tamarind chutney - its spice explosion

Kale Chaat (d) 10

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

Cauliflower 65 (gf) 15

Spicy fried cauliflower, mustard seeds & curry leave sauté

Soya Chaap a.k.a. veg chicken (gf) (v) 15

Tandoor roasted soya chunks tossed with spicy sauce

Entree

Bang-Bang Fish Tacos 15

Crispy Barramundi, pineapple salsa, masala guacamole

Amritsari Soft Shell Crab Fry (gf) 15

Soft shell crab, radish n dill chutney

Momos (Dumplings) Steam or Fried

Chicken 12 | Vegan 12 | Prawn 15

Freshly handmade dumplings, sesame & roasted tomato chutney

Pin Wheel Samosas (d) (v) (2p) 7

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

Gochi Mushroom Tikka (v) (gf) 12

Marinated cheese stuffed Mushroom, oven roasted

Tandoori Chicken Tikka (gf) (d) 15

Oven roasted chicken, pickled onions, mint sauce

Drums of Heaven (gf) (d) 14

Tandoori chicken drumsticks served with pickled mayo

Tandoori Garlic Tiger Prawns (gf) 19

Served with fresh mint and coriander chutney

Lamb Sheek Kebab (gf) 14

Lamb skewers, mint & 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!

Tawa Chicken (d) 21

Dahba (*roadside restaurant*) style chicken curry with chopped capsicums and splashed of yogurt

Kadai Chicken 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

Mumbai Prawn Curry 25

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

Butter Prawn (d) 25

Tiger prawns cooked in our delicious butter sauce

Laal Maas (d) 21

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

Lamb Poriyal 21

Lamb and seasonal vegetables cooked in coconut milk with home grounded spices

Beef Rogan Josh 21

slow cooked beef with home grounded garam masala.

Kochi Beef 21

Pan seared beef with curry leaves, mustard seeds, and coconut chips.

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, and extremely flavorful.

Malai Kofta (d) 19

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

Love Paneer? Then try one of our four different variations

Paneer Butter Masala (d) 19

Roasted cottage
cheese in spicy
creamy sauce

Kadai Paneer (d) 19

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

Tawa Paneer (d) 19

Roasted cottage cheese
splash of yogurt, bell
pepper, Spanish onions

Palak Paneer (d) 19

Fresh spinach
delicately blended and
sautéed with cottage
cheese cubes

Vegan (gf)

Daal Tadka 19

Traditional yellow lentils with fresh ginger, tomatoes and cumin

Mixed Vegetable 19

Fresh seasonal vegetables cooked in ginger n garlic and mix of spices.

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 | Goat | 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 (*Whole meal 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 \$37 Per Person, minimum 2 Guests - *You just pick!*

2 Entrées or 1 Street Food and 1 Entree (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 \$3 P/P or \$20 for the table*



For all events and functions
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 @masalakitchenaus

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www.masalakitchen.com.au

Moore Park | Penrith | Lane Cove | Sydney CBD

Sister Restaurants

Alley Hopper - Chippendale
Masala Bowl - Pitt Street Sydney