

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

Pin Wheel Samosas (v) (2p) 7

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

Puchka - Panipuri Bombs (v) 10

Crispy pastry balls, black chickpeas, dried mango powder, tamarind chutney

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

Chilli Momo (Veg or Chicken) 15

Handmade dumplings in a spicy sauce and onion and capsicum chunks

Entree

Okra Fries (v) (gf) 12

Spice tampered okra, tamarind chutney

Avocado Bhel (v) 15

Smashed avocado, puffed rice, chickpeas, tamarind sauce

Bang-Bang Fish Tacos (2pc) 15

Crispy Barramundi, pineapple salsa, masala guacamole

Amritsari Soft Shell Crab Fry (gf) 15

Soft shell crab, radish n dill chutney

Paneer Tikka (gf) (d) 15

Oven roasted cottage cheese, Capsicums, pickled onions, mint sauce

Momos (Dumplings) Steam or Fried

Chicken 12 | Vegan 12 | Prawn 15

Freshly handmade dumplings, sesame & roasted tomato chutney

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

Lamb Sheek Kebab (gf) 14

Lamb skewers, mint & coriander chutney

Kashmiri Lamb Cutlets (gf) 19

Ginger and garam masala marinated Lamb cutlets

Mains (gf)

Oh, My GOAT! 23

Our Signature goat curry with bones.

Butter Chicken (d) 21

No Description needed. Ours is the best!

Kadai Chicken 21

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

Chicken Korma with bones (d) 21

Spring chicken cooked in flavorful creamy sauce.

Fisherman's Curry 23

Barramundi cooked with basic spices but packed with flavours.

Butter Prawn (d) 25

Tiger prawns cooked in our delicious butter sauce

Mumbai Prawn Curry 26

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

Goan Lobster Tail Curry 29

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

Laal Maas (d) 21

Spicy lamb dish made with yogurt, garlic, lots of chillies, Not for the faint gutted

Lamb Saagwala 21 (d)

Lamb cubes simmered in gravy of pureed English spinach,

Lamb Dal Gosht 21 (d)

Lamb cooked with lentils. A popular Pakistani one pot dish.

Lamb Madras 21

Lamb cooked in coconut cream with mustard seeds

Rosemary Beef Rogan Josh 21

Rosemary infused slow cooked beef with home grounded garam masala.

Vegetarian (gf)

Dal Makhni (d) 19

Slow cooked black lentils & Red kidney beans

Vegetable Korma (d) 19

Seasonal vegetables cooked in an exotic creamy sauce

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)

Vegan Butter Chicken 19

Roasted soya chunks (a.k.a veg chicken) in our special vegan butter sauce

Daal Tadka 19

Traditional yellow lentils with fresh ginger, tomatoes and cumin

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

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

Tandoori Breads

- Plain Naan (d) 3.5
- Butter Naan (d) 3.9
- Garlic Naan (d) 3.9
- Oregano n Cheese Naan (d) 4.9
- Cheese n Garlic Naan (d) 4.9
- Roti (*Whole meal Bread*) 3.5
- Butter Roti (d) 3.5
- Vegan Roti 3.5
- 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
- Fresh Salad 10
- Onion & Chilli Salad 5
- Mango Chutney 3
- Lime Pickle 3

Masala Feast \$39 Per Person, minimum 2 Guests - *You just pick!*

2 Entrées or 1 Street Food and 1 Entree (excl Lamb cutlets & Lobster),
2 Mains between two (excl Lobster) Rice, Naan Bread & Poppadums & Raita

Maximum four different mains choices

Whole table must participate.

Add Extra an Entrée for \$5 Per Person

**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 or \$20 for the table on externally sourced cakes

➤ *No B.Y.O*

Credit card Surcharge 1.5%

Public Holiday Surcharge 10%



For all events and functions

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www.masalakitchen.com.au

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

Sister Restaurant

Alley Hopper – Chippendale