

Masala

KITCHEN



FOLLOW US:    @masalakitchenaus

CONTACT US: Penrith@masalakitchen.com.au

VISIT US: www.masalakitchen.com.au

LOCATIONS

Penrith | World Sq | Lane Cove
Ed Square | Dee Why

STREET FOOD



- Dahi Puri (d)** 👍 15
Puff pastry filled with spiced mashed potatoes, yogurt, tamarind chutney
- Pin Wheel Samosas (2pc)** 🌿 🥜 9
Mashed potatoes, peas, cumin seeds, garam masala, tamarind chutney
- Papadi Chaat (d)** 👍 15
Crispy pastry, boiled potatoes, yogurt, coriander & mint relish, pomegranate
- Aloo Tikki Chaat (d)** 15
Hash brown, chickpea curry, yogurt, coriander & mint relish, pomegranate
- Gobi 65 (d)** 👍 15
Spicy fried cauliflower, mustard seeds & curry leave sauté
- Papadi & Bhalla Chaat (d)** 15
Boiled potatoes, spiced yogurt, coriander & mint relish, pomegranate.
- Paneer Pakora** 17
Pickle Stuffed and deep fried cottage cheese fritters
- Puchka - Panipuri** 🌿 12
Crispy pastry balls, black chickpeas, dried mango powder, tamarind chutney
- Soya Chaap (d)** 17.5
Malai (Creamy) | Peri Peri
Tandoor roasted soya chunks tossed with spicy or creamy sauce
- Bhel Puri** 🌿 🥜 12
Smashed potatoes, chopped onions puffed rice, chickpeas, tamarind sauce
- Mirchi Pakora/ Jalepeno Poppers (d)** 15
cream cheese stuffed and deep fried with crispy batter .
- Samosa Chaat (d)** 👍 15
Chickpea curry , yogurt, coriander & mint chutney, pomegranate
- Tandoori Momos (d)** 17
Veg or Chicken
Tandoor roasted momos toasted with butter and cream with chat masala .
- Chinese Bhel** 🌿 15
Crispy fried noodles, stir fried veg tossed in spicy chutneys
- Mix Pakora Basket** 30
Paneer pakora, Mirchi pakora, Eggplant pakora, Mix veg pakora

SIGNATURE ENTREES













- Okra Fries (gf)** 🌿 👍 15
Spice tempered okra fries
- Chilli Momo** 16.5
Veg or Chicken
Stir fried momo in soy and chilli sauce
- Chilli Chicken or Paneer (d)** 17.5
Fried chicken in sweet n sour sauce with capsicums and onion chunks
- Lamb Sheek Kebab (gf)** 17
Lamb skewers, mint & coriander chutney
- Lamb Boti Kebab (d) (gf)** 21
Roasted lamb cubes in spicy masala
- Tandoori Chicken Tikka (gf) (d)** 17
Oven roasted chicken, pickled onions,
- Paneer Tikka (gf) (d)** 16.5
Oven roasted cottage cheese, Capsicums, pickled onions,
- Malai Paneer Tikka (gf) (d)** 16.5
Oven roasted cottage cheese in cheesy marination. tossed with butter
- Bang-Bang Fish Tacos** 👍 15
Crispy Barramundi, pineapple salsa, masala guacamole
- Momos (Dumplings)**
Chicken or Vegan 15 *Prawn* 17
Handmade dumplings, sesame & roasted tomato chutney
- Malai Chicken Tikka (gf) (d)** 17
Oven roasted chicken in cheesy marination. tossed with butter
- Chicken 65 Wings (d)** 👍 15
Spicy fried chicken, mustard seeds & curry leave sauté
- Kashmiri Lamb Cutlets (gf)** 23
Spiced porched & gram masala marinated
- Garlic Tiger Prawns (gf)** 19.5
Served with fresh mint & coriander chutney
- Amritsari Fish Pakora(gf)** 19.5
Golden fried fish fritters



MAINS MEAT (GF)



Oh, My GOAT!  	26	Butter Chicken (d) 	25
<i>Our Signature goat curry with bones</i>		<i>No Description needed. Ours is the best!</i>	
Lal Maas (d)  	26	Dilli Ka Butter Chicken (d) 	25
<i>Spicy Lamb Dish - Not for faint guted</i>		<i>Traditional Delhi Style butter chicken with cashews</i>	
Lamb Madras	26	Chicken Korma (d)	25
<i>Lamb cooked in coconut cream, mustard seeds</i>		<i>Chicken cooked in flavourful creamy sauce</i>	
Lamb Saagwala (d)	26	Chicken Tikka Masala (d)	25
<i>Lamb with English spinach</i>		<i>Roasted chicken with cut capsicums in flavourful creamy sauce</i>	
Rosemary Beef Rogan Josh 	26	Kadai Chicken	25
<i>Rosemary infused beef cooked with home grounded garam masala</i>		<i>Chicken sautéed with diced onions, capsicums, fresh ginger</i>	
Bhuna Gosht (d)	26	Butter Prawn (d)	28
<i>Lamb cooked in yogurt in semi dry gravy</i>		<i>Tiger prawns in our delicious butter sauce</i>	
Fisherman's Curry 	29	Mumbai Prawn Curry 	28
<i>Barramundi Cooked with basic spices but packed with flavours</i>		<i>Mumbai style prawn dish with fresh ginger and garlic, coconut milk</i>	
Goan Fish Curry 	29	Masala Prawn	28
<i>Barramundi Cooked in a smooth coconut cream sauce</i>		<i>Spicy prawns dish, South Indian style</i>	

MAINS VEG



Daal Makhni (d) (gf) 	21	Palak Paneer Corn (d) (gf)	22
<i>Slow cooked black lentils & Red kidney beans with dash of cream</i>		<i>Sweet corn kennels with english spinach & cottage cheese</i>	
Vegetable Korma(d) (gf)	22	Paneer Butter Masala (d)	22
<i>Seasonal vegetables in an exotic creamy sauce</i>		<i>Roasted cottage cheese in mild creamy sauce</i>	
Malai Kofta (d) (gf) 	22	Shahi Paneer (d) (gf)	22
<i>Cottage cheese and mashed potato balls cooked in rich creamy sauce</i>		<i>Roasted cottage cheese in chick creamy sauce</i>	
Palak Paneer (d) (gf) 	22	Paneer Bhurji (d)	22
<i>Fresh spinach delicately blended and sautéed with cottage cheese cubes</i>		<i>Shredded cottage cheese cooked with onions, capsicum & mild spices</i>	
Kadai Paneer (d) (gf)	22	Paneer Tikka Masala (d) (gf)	22
<i>Cottage cheese cubes tossed with capsicums & onions.</i>		<i>Cottage cheese cubes tossed with capsicums & onions</i>	
		Paneer Lababdar (d) 	22
		<i>Fried Paneer in our classic butter sauce with cashews</i>	

MAINS VEGAN (GF)



Vegan Butter Chicken 	22	Daal Tadka 	19
<i>Roasted soya chunks in our special vegan butter sauce</i>		<i>Traditional yellow lentils with fresh ginger, tomatoes and cumin</i>	
Mushroom Potato n Peas Masala	22	Kadai Mixed Vegetable	22
<i>Potato and Peas cooked in onion and tomato gravy, garnished with coriander</i>		<i>Fresh seasonal vegetables cooked in ginger n garlic and mix of spices</i>	
Chana Masala	22	Bhindi-do-piazza 	22
<i>Slow cooked Chickpeas with blend of selected spices, north Indian style</i>		<i>Okra stir fry with onions and tangy spices n herbs</i>	
		Vegetable Jalferji	22
		<i>Seasonal vegetables in a tangy sauce</i>	

Biryani (gf) 25

Chicken | Goat | Veg

Meat and Vegetables cooked with rice in Dum (Sealed Pot) served with cucumber Raita & Gravy



Gourmet salads



Honey Mustard Chicken 19

Grilled Chicken, Lettuce, Avocado slices, Cherry tomatoes, Spanish onions Corn kernels, Goji berries.

Watermelon & Cucumber 17

Fresh watermelon, cucumber, mint, cottage cheese,

Chickpea & Apple 17

Chickpea, granny smith apple, walnuts, pomegranate,

Dosa (Crepes) (gf)

Rice & lentils Crepes. Served with sambar (lentil stew), coconut & tomato chutney



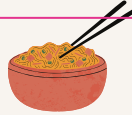
- Masala - potatoes filled 17
- Mysore Masala - Spicy 17
- Paneer (Cottage Cheese) 19
- Chicken or Lamb 19

Chole Bhature 19.90

Served with 2 Bhaturas (Flat fried bread) Chana (chickpea) masala curry, lime pickle and masala yogurt raita



Indo - Chinese



Indian Chinese cuisine reflects the fusion of Hakka Chinese flavors with local ingredients. Originating in Kolkata in the late 1700s, This culinary journey started with Chinese traders settling in the city, evolving into a cultural phenomenon. Explore our menu for a taste of unique Schezwan sauces, featuring dry red chillies, and savor the deep-fried delights of Manchurian-style dishes, showcasing a perfect blend of Indian and Chinese spices.

Noodles Veg 20 | Chicken 22 | Prawn 24

- **Hakka**
Stir fried noodles with vegetables , sweet chilli and soy sauce.
- **Schezwan (Spicy)**
Stir fried noodles with vegetables , spicy schezwan sauce
- **Chilli Garlic**
Stir fried noodles with vegetables , sweet chilli and garlic sauce

Manchurian Veg 20 | Paneer 22 | Chicken 24

Fried Rice Veg 15 | Chicken 20

Chilli Chicken 17.50 **Chilli Paneer 17.50**

Fried Chicken or Paneer tossed in sweet n sour sauce with capsicums and onion chunks



Tandoori Breads



Plain Butter Naan	5.5	Cheese n Garlic Naan	7.5
Lacha Paratha	7.5	Oregano n Cheese Na	7.5
Garlic Naan	6.5	Vegan Roti (wholemeal)	5.5
Cheese Naan	6.5	Butter Roti (wholemeal)	5.5
Gluten Free Naan	6.5	Peshwari Naan	7.5
(a.k.a plain uttapam)		(Filled with sultans & coconut)	

Rice



Basmati Plain Rice	6.5
Cumin n Peas Rice	7.5

For Fussy Kids



Chicken Nuggets & Fries	15
Chicken Lollipops & Fries	15
Chicken Nuggets	10
Fries	10

Sides



Masala Yogurt Raita (d)	5
Plain Yogurt (d)	5
Poppadums (gf)	6
Mango Chutney	3
Lime Pickle	3
Sambar (refill)	5

Desserts

APPLE DELIGHT 15

Caramelised Apple & Cinnamon , White Chocolate Mousse, Spiced Apples / Sable Biscuit



PISTACHIO & RASPBERRY 15

Pistachio biscuit, Raspberry jelly, Vanilla Mousse Sable Biscuit



RED VELVET SPHEAR (VEGAN) 15

Apricot & Strawberry reduction, Cocoa butter, Coconut, Strawberries, Sable Biscuit

SALTED CARAMEL POP 15

Rice bubbles and praline base , Salted Caramel-infused mousse, caramelised popcorn

CHOCOLATE MOUSSE CAKE 15

All cakes contain nuts and soy. May contain traces of dairy, eggs, gluten, peanuts and sesame seeds

Traditional Indian Desserts

FALOODA SHAKE 14

Rose | Mango | Strawberry

Milk Shake, Rice Vermicelli, Basil Seeds, Ice Cream, Dry Fruit



FALOODA ICE CREAM 12

Rose | Mango | Rabadi

Homemade Ice Cream, Rice Vermicelli, Basil Seeds & Dry Fruit



PISTACHIO RAS MALAI 10

Cheese dumplings in a chilled creamy sauce



GULAB JAMUM & ICE CREAM 10

Cottage cheese balls in rose syrup, served with ice vanilla cream



MASALA FEAST \$45 PER PERSON, MINIMUM 4 GUESTS -YOU JUST PICK!

2 Entrées or 2 Street Food (excl Lamb cutlets, Lobster), 4 mains between four Rice, Naan Bread & Poppadums & Raita

Only up to four different mains choices | Whole table must participate.

Add extra an entrée for \$5 or mains for \$7 per person

*No further discount on Masala Feast

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.

Public Holiday Surcharge 10%

Credit Card & Eftpos surcharge 1.5%

HALAL  All meat is 100% halal certified

Lunch / Brunch Specials 11am-3pm

Excluding Public holidays

THALI Mon-Fri 20 Sat & Sun 25

VEG | NON VEG | VEGAN

Choice 3 curries of the day + Rice + Naan + Raita + Salad + Dessert + Pickle + Poppadum

Upgrade to any naan bread and pay the difference
Gluten free naan also available



MASALA GOURMET BURGERS

The Butter 15

Masala Fired Chicken | Slaw | Cheese | Butter Sauce

Chicken 65 Burger 15

Fired Chicken | Lettuce | Cheese | Pickled Onions | Spicy 65 sauce

The Sheek 17

Masala smashed Lamb Patty | lettuce | Cheese | Korma Sauce

Green Burger 12

Masala Patty | Lettuce | Tomato | Pickled Onion | Spicy Mayo

Add Masala Fries and Drink for \$5



GOURMET SALADS

Honey Mustard Chicken 19

Grilled Chicken, Lettuce, Avocado slices, Cherry tomatoes, Spanish onions Corn kernels, Goji berries.

Watermelon & Cucumber 17

Fresh watermelon, cucumber, mint, cottage cheese,

Chickpea & Apple 17

Chickpea, granny smith apple, walnuts, pomegranate.

BIRYANI (GF) 18



Chicken | Veg

Meat and Vegetables cooked with rice in Dum (Sealed Pot) served with cucumber Raita & Gravy

Dosa (Crepes) (gf)



Rice & lentils Crepes. Served with sambar (lentil stew), coconut & tomato chutney

- Masala - potatoes filled 17
- Mysore Masala - Spicy 17
- Paneer (Cottage Cheese) 19
- Chicken or Lamb 19

Chole Bhature

Mon-Fri \$17 Sat & Sun \$19.90



Served with 2 Bhaturas (Flat fried bread) Chana (chickpea) masala curry, lime pickle and masala yogurt raita

Breakfast Menu Traditional Indian Breakfast Sunday 10am - 1pm

Paratha Meals

2 parathas (whole meal flatbreads) served with pickle, butter and yogurt masala raita. Pick your choice of stuffing

- Aloo Paratha 15
- Paneer Paratha 15
- Gobi Paratha 15
- Pudina (mint) Paratha 15
- Onion Paratha 15
- Egg Paratha 20

Extra paratha \$



Chole Bhature (d) 17.90

2 Bhaturas (Flat fried breads) served with chickpea masala curry, lime pickle and raita

- Extra Bhatura \$5



Aloo Puri (d) 17.90

4 puri (fluffy deep fried breads) served with pickle, potato curry, yogurt masala raita

- Extra Puri \$3



Egg Omelettes 20

Served with Tomato ketchup or BBQ Sauce

- Spinach & Mushroom
- Masala Cheese
- Onion & Chillies
- Paneer



Amritsari Chole Kulche (d) 18.50

2 Kulchas (Flat fried breads) served with chickpea masala curry, lime pickle and raita

- Extra Kulcha \$8



Dosa (Crepes) (gf)

- Mysore Masala - Spicy 17
- Masala - potatoes filled 17
- Paneer (Cottage Cheese) 19
- Chicken or Lamb 19

Idli Sambar (gf) 15

Steamed rice cakes (Served with coconut, tomato chutney & lentil stew

- Extra Idli \$5



Simple Sourdough Toast 10

Strawberry Jam | Butter | Nutella | Vegemite

Granola \$15

Toasted Granola with mixed nuts served with Greek yogurt, honey, and seasonal fruits

Avocado Crust 15

Sourdough toast avocado, cherry tomato Danish fetta balsamic glazed

Ham and Cheese Croissant 10.50

Croissant with honey ham and cheese

Banana Bread 7

Keema Per Eedu 22

Lamb keema, topped with two runny-yolked fried eggs. Served with Buns or sour dough.

