

Masala

KITCHEN



FOLLOW US:    @masalakitchenaus

CONTACT US: worldsquare@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

Veg 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

Paneer Pakora 17

Pickle Stuffed and deep fried cottage cheese fritters

Puchka - Panipuri 🌿 12

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

Tandoori Soya Chaap (d) 17

MALAI (CREAMY) | PERI PERI

Tandoor roasted soya chunks tossed with spicy or creamy sauce

Bhel Puri / Chatpate 🌿 🍷 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

VEGAN | CHICKEN | PANEER

Tandoor roasted momos toasted with butter and cream with chat masala.

Chinese Bhel 🌿 🍷 15

Crispy fried noodles, stir fried veg tossed in spicy chutneys

SIGNATURE ENTREES



Okra Fries (gf) 🌿 🍷 15

Spice tempered okra fries

Momos (Dumplings) 17

CHICKEN | VEGAN | PANEER

Handmade dumplings, sesame & roasted tomato chutney

Chilli Momo 17

VEG | PANEER | CHICKEN

Stir fried momo in soy and chilli sauce

Chilli Chicken or Paneer (d) 18

Fried chicken in sweet n sour sauce with capsicums and onion chunks

Paneer Tikka (gf) (d) 17

Oven roasted cottage cheese, Capsicums, pickled onions,

Malai Paneer Tikka (gf) (d) 19

Oven roasted cottage cheese in cheesy marination. tossed with butter

Lamb Sheek Kebab (gf) 17

Lamb skewers, mint & coriander chutney

Tandoori Chicken Tikka (gf) (d)

Oven roasted chicken, pickled onions, 17

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

Garlic Tiger Prawns (gf) 21

Served with fresh mint & coriander chutney

Amritsari Fish Pakora(gf) 19

Golden fried fish fritters



MAINS MEAT (GF)



Oh, My GOAT!   26

Our Signature goat curry with bones

Lal Maas (d)   26

Spicy Lamb Dish - Not for faint guted

Lamb Madras 26


Lamb cooked in coconut cream, mustard seeds

Lamb Saagwala (d) 26


Lamb with English spinach

Rosemary Beef Rogan Josh  26


Rosemary infused beef cooked with home grounded garam masala

Fisherman's Curry  29

Barramundi Cooked with basic spices but packed with flavours

Goan Fish Curry  29

Barramundi Cooked in a smooth coconut cream sauce

Butter Chicken (d)  25

No Description needed. Ours is the best!

Dilli Ka Butter Chicken (d)  25

Traditional Delhi Style butter chicken with cashews

Chicken Korma (d) 25

Chicken cooked in flavourful creamy sauce

Chicken Tikka Masala (d) 25

Roasted chicken with cut capsicums in flavourful creamy sauce

Kadai Chicken 25

Chicken sautéed with diced onions, capsicums, fresh ginger and coriander

Butter Prawn (d) 28

Tiger prawns in our delicious butter sauce

Mumbai Prawn Curry  28


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

Masala Prawn 28

Spicy prawns dish, South Indian style

MAINS VEG




Daal Makhni (d) (gf)  21


Slow cooked black lentils & Red kidney beans with dash of cream

Vegetable Korma(d) (gf) 22

Seasonal vegetables in an exotic creamy sauce

Malai Kofta (d) (gf)  22

Cottage cheese and mashed potato balls cooked in rich creamy sauce

Palak Paneer (d) (gf)  22

Fresh spinach delicately blended and sautéed with cottage cheese cubes

Kadai Paneer (d) (gf) 22

Cottage cheese cubes tossed with capsicums & onions.

Soya Tikka Masala (d) 22

Roasted Soya tossed with capsicums & onions in creamy sauce

Palak Paneer Corn (d) (gf) 22

Sweet corn kennels with english spinach & cottage cheese

Paneer Butter Masala (d) 22

Roasted cottage cheese in mild creamy sauce

Shahi Paneer (d) (gf) 22

Roasted cottage cheese in chick creamy sauce

Paneer Bhurji (d) 22

Shredded cottage cheese cooked with onions, capsicum & mild spices

Paneer Tikka Masala (d) (gf) 22

Cottage cheese cubes tossed with capsicums & onions

Paneer Lababdar (d)  22

Fried Paneer in our classic butter sauce with cashews

Soya Chaap Lababdar (d)  22

Roasted Soya in our classic butter sauce with cashews

MAINS VEGAN (GF)



Vegan Butter Chicken  22

Roasted soya chunks in our special vegan butter sauce

Mushroom Potato n Peas Masala 22

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

Chana Masala 22

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

Daal Tadka  19

Traditional yellow lentils with fresh ginger, tomatoes and cumin

Kadai Vegetables 22

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

Bhindi-do-piazza  22

Okra stir fry with onions and tangy spices n herbs

Aloo Jeera 22

Baby potatoes tampered with cumin and turmeric

Biryani (gf) 25

Chicken | Goat | Veg

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

Chole Bhature 19.90

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

Thali Meal 25


Strictly NO SHARING

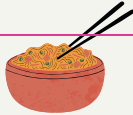
Veg | Non Veg | Vegan

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

Dosa (Crepes) (gf)

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

- Masala - potatoes filled  19
- Mysore Masala - Spicy 19
- Chilli Cheese 20
- Paneer (Cottage Cheese) 20
- Chicken or Lamb 20



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

Manchurian Veg 20 | Paneer 22 | Chicken 24

Fried Rice Veg 15 | Paneer 22 | Chicken 20

Chilli Chicken or Chilli Paneer with Gravy 22

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

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 12

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

PISTACHIO & RASPBERRY 12

Pistachio biscuit, Raspberry jelly, Vanilla Mousse Sable Biscuit

RED VELVET SPHEAR (VEGAN) 12

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

CHOCOLATE MOUSSE CAKE 12

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

Masala

KITCHEN

Refreshingly
INDIAN



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