

Masala

KITCHEN

Refreshingly

INDIAN

JAIN & NO/NG MENU



FOLLOW US:    @masalakitchenaus

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Locations

PENRITH | WORLD SQ | LANE COVE
ED SQUARE | DEE WHY | NORWEST

JAIN & NO ONION NO GARLIC MENU

ENTREE

Paneer Pakora (d) 17

Pickle Stuffed and deep fried cottage cheese fritters

Dahi Vada (Bhalla) (d) 15

Boiled potatoes, spiced yogurt, coriander & mint relish, pomegranate.

Dahi Puri (d) 15 🍷

Puff pastry filled with spiced mashed potatoes, yogurt, tamarind chutney

Papadi Chaat (d) 15

Crispy pastry, boiled potatoes, yogurt, coriander & mint relish, pomegranate

Mirchi Pakora / Jalapeno Poppers (d) 15

Cream cheese stuffed and deep fried with crispy batter.

Okra Fries (gf) 15

Spice tempered okra fries

Gobi 65 (d) 15

Spicy fried cauliflower, mustard seeds & curry leave sauté

Puchka - Panipuri 12 🌱

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

Kale Chaat (d) 15

Crispy kale, boiled potatoes, yogurt, coriander & mint relish, pomegranate

Chole Bhature 19.90

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

Hakka (Chowmein) 20

with vegetables, sweet chilli and soy sauce.

Veg Fried Rice 15

Kulcha Chole 16.90

Tandoori kulcha with Chana masala, pickle and masala yogurt raita

Biryani (gf) 25

VEG | PANEER 65 (SPICY)

Plain Dosa 12

Chilli Cheese Dosa 20

Cheese Dosa 20

MAINS

Palak Paneer (d) (gf) 22

Paneer Butter Masala (d) (gf) 22

Palak Corn (d) (gf) 22

Shahi Paneer (d) (gf) 22

Khoya Kaju Curry (d) (gf) 23

Chana Masala (gf) 22

Bhindi-do-piazza 22

Daal Tadka 19