

WELCOME

TO



MASALA HOUSE

INDIAN CUISINE

REAL SPICES

REAL FOOD

REAL TASTE

DINE-IN MENU

Please :

- * Advise your preference when ordering your main meals.
(Mild, Medium or Hot)
- * Let us know if you have any special dietary condition.



ENTREES – VEGETARIAN



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| 1. SAMOSA (2 PCs Each) | \$5.50 |
| <i>A traditional Indian pastry stuffed with potatoes and peas</i> | |
| 2. SPINACH BHAJI (4 PCs Each) | \$7.90 |
| <i>Spinach fritters made with a chickpea batter mildly spiced</i> | |
| 3. ONION BHAJI (4 PCs Each) | \$7.90 |
| <i>Traditional Indian fare of onion fritters, battered and deep fried.</i> | |
| 4. GOBI PAKORA (4 PCs Each) | \$7.90 |
| <i>Cauliflower made with spices, onions, curry leaves, rice & corn flour</i> | |
| 5. PANEER TIKKA | \$12.90 |
| <i>Cottage cheese cubes marinated with spices and yoghurt cooked in tandoor served with mint chutney</i> | |
| 6. TANDOORI GRILLED MUSHROOMS (4 PCs Each) | \$11.90 |
| <i>Mushroom marinate in spiced yogurt and grilled in tandoor</i> | |



MASALA HOUSE VEG-PLATTERS



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| 7. VEG PLATTER (2 PCs Each) | \$16.90 |
| <i>A combination of samosa, Gobi Pakora, onion bhaji and paneer tikka served in sizzlers</i> | |
| 8. MIXED BHAJI PLATTER (2 PCs Each) | \$11.90 |
| <i>Combination of onion, spinach bhaji and gobi pakora</i> | |



ENTREE - NON-VEGETARIAN



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|---|--------------------------|
| 9. TANDOORI CHICKEN (Half/ Full) | \$10.90 / \$19.90 |
| <i>A universally popular chicken cooked in clay oven marinated in yogurt and chef's spices served with mint chutney on sizzlers</i> | |
| 10. CHICKEN TIKKA (4 PCs Each) | \$11.90 |
| <i>Chicken breast pieces marinated in spices and yogurt cooked in tandoori oven served with mint chutney on sizzlers</i> | |
| 11. HYDERABADI CHILLI CHICKEN | \$14.90 |
| <i>Popular dish from south India marinated with spices and corn flour, fried in oil finished with onion and capsicum</i> | |
| 12. SHEEK KEBAB (4 PCs Each) | \$12.90 |
| <i>Lamb mince with ginger, garlic and with freshly grounded spices cooked in tandoor oven served with mint chutney on sizzlers.</i> | |
| 13. LAMB CUTLETS (4 PCs Each) | \$13.90 |
| <i>Lamb mince with ginger, garlic and with freshly grounded spices cooked in tandoor oven served with mint chutney on sizzlers</i> | |



MASALA HOUSE TANDOOR PLATTERS



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| 14. TANDOORI PLATTER (2 PCs Each) | \$20.90 |
| <i>A combination of tandoori chicken, chicken tikka, sheek kebab and Lamb cutlets, with mint chutney and salad</i> | |



MAIN DISHES - CHICKEN



- 15. BUTTER CHICKEN** **\$14.95**
A universally popular dish chicken tikka simmered in creamy tomato based sauce with butter & mild spices
- 16. CHICKEN KORMA** **\$14.95**
Muglai style chicken cooked with cashew nuts and creamy sauce
- 17. CHICKEN TIKKA MASALA** **\$14.95**
Tender chicken tikka pieces cooked in tomato gravy, fresh onions and capsicum
- 18. CHICKEN VINDALOO** **\$14.95**
A spicy chicken cooked in vindaloo sauce and vinegar
- 19. CHENNAI CHICKEN** **\$14.95**
Diced chicken cooked with curry leaves, mustard seeds and spicy sauce
- 20. GONGURA CHICKEN** **\$14.95**
Special dish from Hyderabad chicken cooked in gongura leaves, chefs own spices finished with mustard seeds & curry leaves
- 21. CHICKEN SAAG** **\$14.95**
Chicken cooked with mixture of spices and spinach
- 22. TANDOORI CHICKEN MASALA** **\$16.95**
Tandoori chicken pieces cooked with masala gravy
- 23. MANGO CHICKEN** **\$14.95**
Marinate chicken cooked with mango puree & Cream



MAIN DISHES - LAMB



- 24. LAMB ROGAN JOSH** **\$15.95**
Lamb pieces cooked in onion, tomato, yogurt and Kashmiri spices
- 25. LAMB KORMA** **\$15.95**
Muglai style lamb pieces cooked with cashew nuts and creamy sauce
- 26. LAMB VINDALOO** **\$15.95**
Lamb seasoned with spices & cooked in vindaloo sauce
- 27. LAMB SAAG** **\$15.95**
Diced lamb cooked in fresh spinach with freshly ground spices
- 28. LAMB MADRAS** **\$15.95**
Diced lamb cooked with curry leaves, mustard seeds, coconut and spicy onion sauce
- 29. GONGURA LAMB** **\$15.95**
Special dish from Hyderabad Lamb cooked in gongura leaves, chefs own spices finished with mustard seeds & curry leaves
- 30. GOAT CURRY** **\$16.95**
Baby goat meat with bone cooked with homemade spices



MAINS – VEGETARIAN



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| 31. PALAK PANEER | \$13.95 |
| <i>Cottage cheese cubes cooked in fresh spinach and spices</i> | |
| 32. MATTAR PANEER | \$13.95 |
| <i>Cottage cheese cubes and green peas cooked with onion, tomato, ginger, garlic</i> | |
| 33. MUSHROOM MATTAR MASALA | \$13.95 |
| <i>Fresh mushroom cooked with green peas in special sauce</i> | |
| 34. KADAI PANEER | \$13.95 |
| <i>Cubed paneer cooked with spicy kadai gravy, aroma of spices, simmered in tomatoes</i> | |
| 35. NAVARATAN KOFTA | \$13.95 |
| <i>Traditional merging of nine fresh vegetables cooked in rich creamy cashew nut gravy</i> | |
| 36. MALAI KOFTA | \$13.95 |
| <i>Cottage cheese and mashed potato dumplings enveloped in a subtle gourmet sauce</i> | |
| 37. DAAL MAKHANI | \$11.95 |
| <i>Black lentils and kidney beans slow cooked overnight on tandoor with herbs & spices</i> | |
| 38. CHANA MASALA | \$11.95 |
| <i>Traditional chickpea curry</i> | |
| 39. MIXED VEGETABLE CURRY | \$11.95 |



MAIN DISHES - SEA FOOD



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| 40. CHENNAI FISH CURRY | \$16.95 |
| <i>Fish gently simmered in coconut cream and cooked with curry leaves mustard seeds and spicy sauce.</i> | |
| 41. FISH MAKHNI | \$16.95 |
| <i>Fish slow cooked with butter, creamy sauce, herbs & spices</i> | |
| 42. FISH VINDALOO | \$16.95 |
| <i>Fish Seasoned with spices & cooked in chefs special vindaloo sauce</i> | |
| 43. GARLIC PRAWNS | \$16.95 |
| <i>Prawns cooked in garlic sauce and chefs special masala gravy</i> | |
| 44. PRAWNS MASALA | \$16.95 |
| <i>Prawns cooked with onion, capicum, tomatos in special masala gravy</i> | |
| 45. CHEFS SPECIAL PRAWNS CURRY | \$16.95 |
| <i>Prawns cooked in special home made spicy masala sauce</i> | |
| 46. TANDOORI PRAWNS | \$16.95 |
| <i>Prawns marinated in spicies and grilled in Tandoor</i> | |



RICE



- 47. SAFFRON RICE** **Small/Large** **\$3.95/\$5.95**
Aromatic Basmati rice cooked with saffron.
- 48. VEGETABLE BIRYANI** **\$11.95**
Aromatic basmati rice flavoured with saffron and cooked with fresh seasonal vegetables and exotic spices. Served with raita.
- 49. PEAS PULAV** **\$11.95**
Aromatic basmati rice flavoured with saffron and cooked with fresh PEAS and exotic spices. Served with raita.
- 50. HYDERABADI CHICKEN DUM BIRYANI** **\$15.95**
Aromatic basmati rice flavoured with saffron and cooked with chicken and exotic spices served with raita
- 51. LAMB DUM BIRYANI** **\$15.95**
Aromatic basmati rice flavoured with saffron and cooked with lamb and exotic spices served with raita
- 52. HYDERABADI GOAT DUM BIRYANI** **\$ 16.95**
Aromatic basmati rice flavoured with saffron and cooked with goat and exotic spices served with raita



BIRYANI FAMILY PACK (4 people)



- 53. LAMB DUM BIRYANI** **\$59.95**
- 54. CHICKEN DUM BIRYANI** **\$59.95**
- 55. GOAT DUM BIRYANI** **\$64.95**
- 56. VEG BIRYANI** **\$49.95**



BANQUET A



- 57. SAMOSA, ANY 2 CURRIES WITH SAFFRON RICE & NAAN & 2 PCs OF GULAB JAMUN.** **\$29.95**
- 58. DUM BIRYANIS (CHICKEN OR LAMB), SALAD & RAITA AND 2 PCs OF GULAB JAMUN.** **\$34.95**
- 59. DUM BIRYANIS (GOAT), SALAD & RAITA AND 2 PCs OF GULAB JAMUN.** **\$37.95**



BANQUET B



60. ANY 2 ENTREES, ANY 2 CURRIES WITH SAFFRON RICE
2 NAANS & 4 PCs GULAB JAMUN. **\$49.95**
61. DUM BIRYANIS (CHICKEN OR LAMB), SALAD, RAITA &
4 PCs OF GULAB JAMUN. **\$65.95**



BREADS



62. PLAIN NAAN **\$2.50**
Popular bread cooked in tandoor
63. GARLIC NAAN **\$3.10**
Naan with fresh garlic, coriander and Butter
64. Tawa/Tandoori Roti **\$2.75**
Wholemeal Chapatti.
65. CHEESE NAAN **\$3.95**
Bread Stuffed with cheese and cumin seeds
66. ALOO PARATHA **\$4.45**
Wholemeal bread stuffed with potatoes and aromatic spices
67. PLAIN PARATHA **\$3.95**
Wholemeal Chapatti stuffed aromatic spices
68. KEEMA NAAN **\$4.95**
Bread stuffed with spicy minced lamb
69. MASALA KULCHA **\$4.95**
Plain flour bread stuffed with cottage cheese and spices



CHATS



70. CHOLE BHATURE **\$10.95**
71. SAMOSA CHAT **\$10.95**
72. PAPADI CHAT **\$10.95**
73. PANI PURI **\$8.95**
74. PAV BHAGI **\$10.50**



DOSA



75. PLAIN DOSA **\$6.45**
76. MASALA DOSA **\$7.95**



ACCOMPANIMENTS



77. PAPPADUMS (4 PCs Each)	\$1.95
78. MANGO CHUTNEY	\$2.50
79. RAITA	\$2.50
80. MINT CHUTNEY	\$1.95
81. MIX SALAD	\$2.95
82. PICKLE	\$2.95
83. CHILLI CHUTNEY	\$2.50



DESSERTS



84. GULAB JAMUN (2 PCs Each)	\$4.50
85. PISTACHIO KULFI	\$6.95
86. MANGO ICECREAM	\$5.95
87. HOT & COLD DESSERT	\$7.95



DRINKS



88. MANGO LASSI	\$3.95
89. SALTED LASSI	\$2.95
90. SWEET LASSI	\$2.95
91. ANY SOFT DRINKS	\$2.95
92. MASALA CHAI (TEA)	\$2.95