

Masala Mix

Fresh Indian Food



STARTERS Vegetarian

Samosa	4.95
Indian favorite snack stuffed with green peas & potatoes	
Cauliflower Manchurian	6.95
Toasted in sweet and spicy chutneys	
Onion Bhajia	4.95
Crispy onion fritters	
Paneer Tikka Achari	6.95
Cottage cheese marinated with achari spices	
Aloo Papri Chat	5.95
Mouth watering snack with assorted chutneys	
Kachumber Salad	5.95
Chef special	
Dal Soup	4.95
Yellow lentil soup with cumin	
Tomato Soup	4.95
Simmered tomatoes seasoned with spice herbs	

Non-Vegetarian

Chicken Tikka Achari	7.95
Skewered marinated chicken	
Malai Kabab	7.95
Chicken marinated in cream cheese & spices	
Fish Tikka Achari	7.95
Grilled Salmon in spices	
Apricot Chicken Kabab	7.95
Ground chicken with herbs & ground spices	
Lahori Seekh Kabab	8.95
Ground lamb on skewer with masala spices	
Lamb Barrah Tikka	8.95
Diced lamb marinated with spices	

VEGETABLE

Saag Paneer	10.95
Spinach cooked with cheese, ginger, garlic and spices	
Mushroom Mattar	10.95
Chopped mushroom and green peas curry	
Paneer Bhurji	10.95
Grated cheese with onion, tomato and pepper	
Chana Saag	10.95
Spiced chick peas and spinach	
Navratan Korma	10.95
Medley of mixed vegetables, nutty creamy	
Veg Tikka Masala	10.95
Assorted vegetables in tomato and cream sauce	
Malai Kofta	10.95
Vegetable dumpling in nutty creamy sauce	
Mattar Paneer	10.95
Cooked with Punjabi style	
Dal Makhni	9.95
Slow cooked creamy black lentil	
Bhindi Masala	10.95
Cooked with onion and tomato	

VEGAN

Red Pumpkin	10.95
Cooked in mustard and curry leaves	
Chana Masala	10.95
Chick peas cooked in ginger, garlic and spices	
Aloo Gobhi	10.95
Tossed potatoes and cauliflower with fenugreek and coriander	
Baingan Bharta	10.95
Tandoor smoked eggplant, cooked with tomato and ginger	
Yellow Tarka Dal	9.95
Sautéed with cumin and garlic	
Kadai Bhindi	10.95
Cooked with onion and tomato	
Cabbage Bhaji	10.95
Dry cooked with spices	
Veg Jalfrazi	10.95
Seasoned vegetable cooked in tomato sauce	

CHICKEN

Chicken Tikka Masala	12.95
Boneless chicken with smooth and creamy tomato curry	
Butter Chicken	12.95
One of the most popular Indian dish	
Chicken Chattinad	12.95
South Indian special with black pepper, curry leaves	
Chicken Saag	12.95
Chicken with spinach, ginger, garlic & herbs	
Chicken Korma	12.95
Chicken cooked with almond creamy sauce	
Chicken Vindaloo	12.95
Goan spiced chicken in very spicy sauce	
Authentic Chicken Curry	12.95
Punjabi special roasted spice curry	
Chicken Jalfrezi	12.95
Cooked with fresh vegetables	
Chicken Kadhai	12.95
Chicken sautéed with onion, peppers and coriander sauce	
Chicken Madras	12.95
South Indian flavor curry	

LAMB

Rogan Josh	13.95
Lamb cooked in roasted masala curry	
Lamb Saag	13.95
Baby lamb in spiced spinach gravy	
Lamb Vindaloo	13.95
Spicy lamb in tangy sauce	
Dahi Gosht	13.95
Slow cooked lamb in yogurt	
Lamb Korma	13.95
Nutty creamy lamb dish	
Cochin Curry Lamb	13.95
Cooked in curry leaves & coconut	
Lamb Kadhai	13.95
Sautéed with tomato, onion & peppers	
Lamb Madras	13.95
Lamb cooked with potatoes & dry red chili	

TANDOORI

Tandoori Chicken	10.95
Classic chicken marinated in garam masala	
Mixed Grill	17.95
Array of tandoori delicacy	
Chicken Tikka Achari	12.95
Boneless chicken marinated in achari masala	
Fish Tandoori	15.95
Salmon marinated in herbs and spices	
Lamb Chop Adraki	22.95
Marinated in ginger juice & spices	
Vegetable Delight	10.95
Grilled marinated vegetables	
Tandoori Shrimp	15.95
Marinated in roasted spice	
Malai Tikka Kabab	12.95
Marinated in cheese cream	
Lamb Botti Kabab	13.95
Diced marinated with herbs & spices	

SEA FOOD

Shrimp Tikka Masala or Shrimp Curry	14.95
Shrimp cooked with tomato & cream sauce	
Shrimp Saag	14.95
Shrimp cooked with spinach & ginger	
Shrimp Balchao	14.95
Shrimp cooked with tangy tomato gravy	
Goan Salmon Curry	14.95
Cooked with fresh curry leave and coconut	
Crab Curry Masala	14.95
Crab claw cooked in masala sauce	
Fish Vindaloo	14.95
Very spicy salmon vinegary gravy	
Fish Chattinad	14.95
South Indian specialty with black peppers	

BIRYANI SPECIAL

Basmati Rice With Whole Masala, Yogurt, Saffron

Lamb Biryani	13.95
Chicken Biryani	12.95
Shrimp Biryani	14.95
Veg Biryani	10.95

RICE SPECIALTY

Coconut Rice	4.95
Grated coconut & spice	
Jeera Rice	4.95
Cumin flavor	
Lemon Rice	3.95
Mustard and curry leaves	
Tomato Rice	3.95
Tangy basmati rice	
Mint Rice	3.95
Fresh mint basmati rice	
Peas Pulao	3.95
Saffron rice with green peas	
Kashmiri Rice	5.95
Fruits and nuts basmati rice	
Brown Basmati Rice	3.95

TANDOORI BREADS

Garlic Nan	3.95
Nan	2.95
Paratha	3.95
Onion Kulcha	3.95
Mint Paratha	3.95
Aloo Paratha	3.95
Roti	2.95
Peshawari Nan	3.95
Poori	3.95
Stuffed Nan (with Spinach & Cheese Cream)	3.95
Bread Basket	10.95

SIDES

Pancharatan Dal	7.95
Combination of five saute lentils	
Jeera Aloo	7.95
Cumin flavor potato	
Saag Mushroom	7.95
Chopped mushroom in spinach gravy	
Cabbage Bhaji	7.95
Dry cooked with spices	
Raita	3.95
With roasted spice	
Mango Chutney	1.95
Pickle	1.95
Papad	1.95

DESSERT

Kulfi	3.95
Homemade pista ice cream	
Kesri Kheer	3.95
Saffron rice pudding	
Rasmalai	3.95
Soft cheese patties	
Gulab Jamun	3.95
Cheese round dipped in honey	
Gajar Halwa	3.95
Grated carrot with butter and nuts	

BEVERAGE

Mango Lassi	3.95
Rose Lassi	3.95
Sweet Lassi	3.95
Salted Masala Lassi	3.95
Fresh Lemonade	3.95
Coke, Diet Coke, Sprite, Ginger-ale, Club Soda, Seltzer Water,	1.95
Poland Spring	1.95
San Pellegrino	2.95
Masala Tea	1.95
Coffee	1.95
Ice Tea	1.95
Apple Juice	2.95
Pineapple Juice	2.95
Orange Juice	2.95
Cranberry Juice	2.95
Mango Juice	2.95