

masala bites

INDIAN CUISINE

MASALA BITES RESTAURANT WEEK MENU

February 3-9, 2020

Please choose one item from each course selection

FIRST COURSE SELECTIONS

BEETROOT CHAAT PAPRI	Beetroot / Chickpeas / Wheat Crisps / Tamarind / Yogurt	
HARIYALI GARDEIN	Fresh Green Herb Marinade / Roasted Vegan Gardein	(V)
BASIL CHICKEN KABAB	Tandoor Roasted Chicken Breast / Basil-Cashew Marinade	(GF)
COASTAL MASALA MEEN	Seared Chilean Salmon / Southern Indian Seasoning	(DF,GF)

MAIN COURSE SELECTIONS:

Served with Basmati Rice & choice of Naan OR Vegan Roti

MUSHROOM-TOFU GOAN CURRY	Shiitake Mushrooms / Tofu/ Mustard Seeds / Coconut Milk	(V, GF)
MURG MALAI TADKA	Chicken / Cashew Crème / Mughlai Sauce / Punjabi Tadka	(GF)
ALLEPY SHRIMP CURRY	Shrimp / Coconut Milk / Curry Leaves / Mustard Seeds	(DF,GF)
PATIALA STYLE LAMB CURRY	Slow Cooked Lamb / Ginger / Cumin / Coriander	(DF,GF)
TANDOORI ASSORTMENT	Chicken Breast / Lamb Chop / Shrimp / Salmon Filet	(GF)

THIRD COURSE SELECTIONS

CHOCOLATE TEMPTATION CAKE	Decadent chocolate cake!	
GINGER-FIG KULFI	Homemade Ginger & Fig Infused Indian Ice Cream	(GF)
CHAI // COFFEE // CARDAMOM TEA	For those that prefer a nightcap to dessert!	

V: Vegan // DF: Dairy-Free // GF: Gluten-Free

Prix Fixe: \$35.00 Per Person, Tax & Gratuity Not Included