

LUNCH MENU

masala bites

INDIAN CUISINE

Served Monday - Friday 11:30 AM - 2:30 PM

FIRST COURSE SELECTIONS

Chaat Of The Day: A Daily Changing Offering Of Street Foods Of India		5
Pavbhaji Spiced Samosa: Bombay-Spiced Potatoes, Carrots, Peas, Filled In Crisp Turnovers	(V)	5
Gobhi Manchurian: Cauliflower Florets, Tomato Glaze, Garlic	(V)(GF)	6
Malai Kabab: Tandoori Chicken Breast, Saffron, Ginger, Roasted Red Bell Pepper Chutney	(GF)	7
Chili-Milli Shrimp: Crispy Shrimp Bites, Zesty Soy Masala, Scallions, Peppers		8

All Lunches Served with a Side of Naan, Rice, and Choice of House Salad or Soup of the Day

THE CLASSICS: Please Choose Your Choice of Protein and Sauce

Curry: Traditional Curry Sauce, Earthy Aromatics	(V)(GF)	
Korma: Delicate Cream Sauce with Cardamom and Cashew	(GF)	
Saagwala: Creamy Spinach, Herbs with Fenugreek	(GF)	
Tikka Masala: Creamed Tomato-Fenugreek Sauce	(GF)	
Vindaloo: Southern Indian Hot and Spicy Sauce	(V)(GF)	

Vegetables 10 // Paneer 10 // Chicken 11 // Lamb 12 // Fish 13 // Shrimp 13

REGIONAL CLASSICS

Dal Maharani // Tadka (V): Slow Simmered Lentils, Garlic, Ginger, Red Onions, Tomatoes	(GF)	10
Mewa Malai Kofta: Vegetable Croquettes, Cashew-Almond Crème, Cloves		11
Tofu Portabella Kadhahi: Sautéed With Ginger, Coriander Seeds, Onions And Bell Peppers	(V)(GF)	11
Butter Chicken: Pulled Tandoori Chicken, Tomato-Fenugreek Sauce	(GF)	12
Patiala Shahi Goat Haandi: Goat Meat On The Bone, Cumin, Ginger, Coriander, Garlic	(GF)	13
Seafood Kerala Curry: Shrimp, Fish, Coconut, Mustard Seeds, Curry Leaves	(GF)	14
Biryani: Delicately Seasoned Basmati Rice With Saffron	(GF)	
Vegetable 10 // Chicken 11 // Lamb 12 // Goat (On Bone) 13		

MASALA BITES'S SPECIALTIES

Amritsari Chicken Tikka: Classic Punjabi Chicken Tikka, Market Vegetables	(GF)	11
Garlic-Peppercorn Salmon: Salmon Fillet, Pressed Garlic, Black Peppercorn	(GF)	12
Bewali Shrimp & Chicken: Chicken & Shrimp, Light Cream Sauce, Dried Fruits	(GF)	14
Lamb Pepper Sukka: Seared Lamb, Peppercorns, Bell Peppers, Scallions, & Garlic	(GF)	13
Masala's Tandoori Assortment: Chicken Tikka, Lamb Kabab, Prawn	(GF)	15
Crab Masala: Jumbo Lump Crab Simmered In a Creamed Tomato-Fenugreek Sauce	(GF)	15

SPECIALTY BREADS

Naan // Roti		2
Garlic Naan // Amritsari Kulcha // Kashmiri Naan		3

BEVERAGES

Mango Lassi		4
Masala Chai // Masala Bites's Cardamom Tea		3
Mighty Leaf Tea Selection		4
Glass Of Wine: Cabernet Sauvignon // Merlot // Shiraz // Chardonnay // Pinot Grigio		6
Draft Beer		5

Other Beverages, Beers, Wine And Full Bar Also Available, Please Ask Your Server

T: 757- 563-2828

V – Vegan, GF – Gluten-Free

www.TheMasalaBites.com

18% Service Charge Will Be Added To Parties Of 6 Or More

Come and check out our 3 course Brunch menu on Weekends!