

Appetizers

Chaat Of The Day/ Street Foods From India, A Daily Changing Selection		6
Gobhi Manchurian/ Cauliflower Florets, Soy-Tomato Glaze, Peppers	V	8
Paneer Pakora/ Homemade Paneer Fritters, Spice-Herb Filling, Tamarind Sauce		6
Pavbhaji Spiced Samosa/ Spiced Turnovers, Carrot-Potatoes-Peas Filling	V	5
Onion Bhaji/ Onion Fritters, Lentil Flour Batter, Tamarind Sauce	V	5
Chili-Mili Shrimp/ Shrimp Bites, Zesty Soy Masala, Scallions, Peppers	GF	9
Konkani Mussels/ Mussels Simmered In A Coconut Broth, Lime, Saffron, Spices	GF	9
Malai Kabab/ Chicken Morsels, Ginger, Saffron, Roasted Red Pepper Chutney	GF	8
Laal Masale Ka Murga/ Chicken Breast, Yogurt Marinade, Kashmiri Red Chili	GF	9
Lamb Pepper Sukka/ Roasted Lamb Chunks, Peppers, Ginger, Triphal	GF	10
Masala's Kabab Trio/ Marinated Fish, Chicken, Lamb, Fire Roasted In The Tandoor	GF	11

Soup/ Salad

Dakshin Tamatar Shorba/ Tomatoes, Coconut, Southern Indian Spices	V/GF	5
"Fattush" Desi Style/ Tomato, Cucumber, Mozzarella, Avocado, Lime, Chaat Masala	GF	6
House Salad/ Romaine, Cucumber, Tomato, House-made Croutons & Dressing		4

Accompaniments

Raita/ Yogurt, Grated Cucumbers, Cumin	GF	3
Tangy Onion Chutney/ Diced Onion, Black Pepper, Vinegar, Mango Powder	GF	3
Mango Chutney/ Preserved Mangoes, Spices, Vinegar	GF	3
Onions & Chili/ Sliced Raw Onions & Chili	V/GF	3
Roasted Papad/ Lentil Flour Crackers Roasted In The Tandoor	V	3

Tandoori Entrées

The Tandoor Is A Barrel Shaped Clay Oven, Marinated Proteins Are Skewered And Flame Roasted To Order.

Garlic-Peppercorn Maach/ Salmon Fillet, Northern Indian Style Marinade	GF	18
Tandoori Murgh "Theth"/ A Punjabi Classic, Half Chicken, Roasted On The Bone	GF	16
Amritsari Chicken Tikka/ Boneless Chicken Breast, Punjabi Style Marinade	GF	16
Aatishi Boti Kabab/ Leg of Lamb Chunks, Yogurt-Paprika-Clove Marinade	GF	18
Masala's Tandoori Assortment/ Chicken, Lamb, Salmon, Prawns	GF	19
Tandoori Lamb Chops / Tandoor roasted Lamb, Bombay Potatoes	GF	24
Paneer Hariyali Tikka/ House-Made Paneer, Cilantro-Chili Marinade	GF	16

Seafood/ Poultry/ Mutton Entrées

Crab Masala/ Jumbo Lump Crab Meat, Creamed Tomato-Fenugreek Sauce	GF	20
Aam-Adarak Ka Maach/ Fresh Cod Fillet, Spinach Sauté, Ginger, Mango	GF	18
Prawns Tikhad/ Jumbo Shrimp, Tikhad Masala, Coconut-Kokum Sauce, Asparagus	GF	19
Seafood Kerala Curry/ Crab, Shrimp, Fish, Spicy Curry Sauce, Curry leaves	GF	19
Shrimp & Chicken Patialshahi / Chicken Breast, Poppy Seed-Iris Sauce, Tandoor Grilled Prawns	GF	18
Chicken Curry- Andhra Style/ Chicken Morsels, Spiced Tamarind-Coconut Sauce	GF	16
Dhaba Haandi Chicken / Chicken Morsels, Punjabi Spice Blend, Ginger, Onions	GF	16
Chicken Makhni/ Pulled Chicken, Creamed Tomato-Fenugreek Sauce	GF	17
Lamb Dalcha/ Tender Lamb Morsels, Lentils, Vegetables, Garam Masala	GF	18
Lamb Chakriphool Dhaniwaal/ Lamb, Yogurt, Cilantro, Star Anise	GF	18
Lamb Kozumbu/ Lamb Morsels, Tamarind, Coconut Tomato+Garlic, Sauce	GF	18
Patialashahi Handi Masala Goat/ Goat Chunks, Browned Garlic Curry, Aromatic Spices	GF	18
Malabari Goat Curry/ Goat Meat, Tamarind, Fenugreek, Coconut, Curry Leaves	GF	18

All of The Above Entrees Served With Basmati Rice

Vegetarian/ Vegan Entrées

(Paneer Can Be Replaced With Tofu)

Aloo Palak Tofu Haandi/ Fresh Spinach Leaves, Potatoes, Tofu, Ginger, Garlic	V/GF	15
Paneer Makhni/ Paneer Slices, Creamed Tomato-Fenugreek Sauce	GF	15
Mewa Malai Kofta/ Vegetables Croquettes, Nuts, Creamed Tomato-Fenugreek Sauce		15
Makai Malai Saag/ Creamed Style Spinach, Corn, Smoked Cumin, Ginger	GF	15
Chili Paneer/ Paneer Slices, Soy-Tomato Glaze, Bell Peppers, Onions		15
Subz Raiszada/ House Vegetable Blend, Fragrant Tomato-Cashew Curry, Iris Essence	GF	15
Amchuri Bhindi Masala/ Okra, Peppers, Tomatoes, Ginger, Garlic, Mango Powder	V/GF	15
Baingan-Tofu Curry/ Eggplant, Tofu, Curry Leaves, Coconut, Southern Indian Curry	V/GF	14
Market Vegetables "Dan-a-Dan"/ Crunchy Vegetables, Zesty Spices, Mint, Tamarind	V/GF	15
Pahadi Baingan/ Eggplant, Herbs, Sesame, Garlic, Onions, Tomatoes, Spices	V/GF	14
Dal Maharani/ Black Lentils, Cream, Garlic, Ginger And Tomatoes	GF	14
Dal Tarka/ Slow Simmered Lentils, Butter, Fresh Garlic, Ginger And Tomatoes	GF	14
Chana Masala/ Garbanzos, Diced Potatoes, Fragrant Punjabi Style Curry	V/GF	14

Tandoori Breads:

All of The Above Entrees Served With Basmati Rice

Naan/ Traditional Punjabi White Flour Bread		3
Garlic Naan/ Naan Bread, Fresh Garlic And Herbs		4
Roti/ Unleavened Whole Wheat Bread Baked		3
Masala Lachha Paratha/ Layered Whole Wheat Bread, Fresh Mint And Ajwain		4
Palak-Malai Kulcha/ Stuffed Bread, Spinach, Goat's Milk Cheese And Herbs		5
Amritsari Kulcha/ Stuffed Bread, Potatoes, Mint, Onions, Capsicum		5
Kashmiri Naan/ Stuffed Bread, Coconut, Maraschino Cherry, Cashew		5
Assorted Bread/ Assortment Of Garlic Naan, Aloo Pratha & Naan		9

Masala Bites Classics

Please Select A Protein and Sauce of Your Choice For Our Delicious Classics

Tikka Masala: Creamed Tomato-Fenugreek Sauce	GF
Korma: Delicate Cream Sauce, Cardamom & Nuts	GF
Curry: Punjabi Style Onion-Tomato Sauce, Spices And Aromatics	GF
Patia: A Parsi Style Tangy Sweet Curry, Mango, Ginger and Scallions	GF
Saagwala: Creamed Style Spinach, Slow Simmered, Onions, Garlic and Fenugreek	GF
Vindaloo: A Traditionally Spicy Goan Style Curry, Chili, Garlic and Vinegar	GF

Vegetables 14/ Paneer 15/ Chicken 15/ Lamb 18 / Shrimp 19/ Fish 18

All of The Above Entrees Served With Basmati Rice

Biryanis

Basmati Rice Steam Cooked With Your Choice of Protein/ Vegetable, Flavored With Saffron, Iris And A Delicate Blend Of Spices

Vegetables	GF	14
Prawn-Curry Leaf	GF	19
Chicken	GF	16
Lamb/ Goat (On The Bone)	GF	18
Combination	GF	19

V - Vegan, GF - Gluten Free

757.563.2828

www.MasalaBites.com

<18% Gratuity will be added to parties of six or more guests>