

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	8
Pavbhaji Spiced Samosa: Bombay-Spiced Potatoes, Carrots, Peas, Filled In Crisp Turno (V)	9
Gobhi Manchurian: Cauliflower Florets, Tomato Glaze, Garlic (V)(GF)	9
Malai Kabab: Tandoori Chicken Breast, Saffron, Ginger, Roasted Red Bell Pepper Chutr (GF)	11
Chili-Mili Shrimp: Crispy Shrimp Bites, Zesty Soy Masala, Scallions, Peppers	13

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 13 // Paneer 14 // Chicken 15 // Lamb 16 // Fish 16 // Shrimp 17

REGIONAL CLASSICS

Dal Maharani // Tadka (V): Slow Simmered Lentils, Garlic, Ginger, Red Onions, Tomatoes	(GF)	13
Mewa Malai Kofta: Vegetable Croquettes, Cashew-Almond Crème, Cloves		14
Tofu Baingan Kadhui: Sautéed With Ginger, Coriander Seeds, Onions And Bell Peppers(V)(GF)		14
Butter Chicken: Pulled Tandoori Chicken, Tomato-Fenugreek Sauce	(GF)	15
Patiala Shahi Goat Haandi: Goat Meat On The Bone, Cumin, Ginger, Coriander, Garlic	(GF)	18
Seafood Kerala Curry: Shrimp, Fish, Coconut, Mustard Seeds, Curry Leaves	(GF)	18
Biryani: Delicately Seasoned Basmati Rice With Saffron	(GF)	
Vegetable 13 // Chicken 15 // Lamb 16 // Goat (On Bone) 16		

MASALA BITES'S SPECIALTIES

Amritsari Chicken Tikka: Classic Punjabi Chicken Tikka, Market Vegetables	(GF)	15
Garlic-Peppercorn Salmon: Salmon Fillet, Pressed Garlic, Black Peppercorn	(GF)	18
Bewali Shrimp & Chicken: Chicken & Shrimp, Light Cream Sauce, Dried Fruits	(GF)	18
Lamb Pepper Sukka: Seared Lamb, Peppercorns, Bell Peppers, Scallions, & Garlic	(GF)	18
Masala's Tandoori Assortment: Chicken Tikka, Lamb Kabab, Prawn	(GF)	19
Crab Masala: Jumbo Lump Crab Simmered In a Creamed Tomato-Fenugreek Sauce	(GF)	22

SPECIALTY BREADS

Naan // Roti	4
Garlic Naan //	5
Amritsari Kulcha // Kashmiri Naan	7

BEVERAGES

Mango Lassi	5
Masala Chai // Masala Bites's Cardamom Tea	4
Mighty Leaf Tea Selection	4
Glass Of Wine: Cabernet Sauvignon // Merlot // Shiraz // Chardonnay // Pinot Grigio	7
Draft Beer	6

Other Beverages, Beers, Wine And Full Bar Also Available, Please Ask Your Server
7- 563-2828 V – Vegan, GF – Gluten-Free www.TheMasalaBites.com
18% Service Charge Will Be Added To Parties Of 6 Or More

