

# LUNCH MENU

# masala bites

**INDIAN CUISINE**

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

## FIRST COURSE SELECTIONS

<b>Chaat Of The Day:</b> A Daily Changing Offering Of Street Foods Of India	6
<b>Pavbhaji Spiced Samosa:</b> Bombay-Spiced Potatoes, Carrots, Peas, Filled In Crisp Turnovers (V)	6
<b>Gobhi Manchurian:</b> Cauliflower Florets, Tomato Glaze, Garlic (V)(GF)	8
<b>Malai Kabab:</b> Tandoori Chicken Breast, Saffron, Ginger, Roasted Red Bell Pepper Chutney (GF)	9
<b>Chili-Mili Shrimp:</b> Crispy Shrimp Bites, Zesty Soy Masala, Scallions, Peppers	11

*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

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

Vegetables 11 // Paneer 11 // Chicken 12 // Lamb 13 // Fish 14 // Shrimp 15

## REGIONAL CLASSICS

<b>Dal Maharani // Tadka (V):</b> Slow Simmered Lentils, Garlic, Ginger, Red Onions, Tomatoes (GF)	11
<b>Mewa Malai Kofta:</b> Vegetable Croquettes, Cashew-Almond Crème, Cloves	12
<b>Tofu Portabella Kadhai</b> Sautéed With Ginger, Coriander Seeds, Onions And Bell Peppers (V)(GF)	12
<b>Butter Chicken:</b> Pulled Tandoori Chicken, Tomato-Fenugreek Sauce (GF)	13
<b>Patiala Shahi Goat Haandi</b> Goat Meat On The Bone, Cumin, Ginger, Coriander, Garlic (GF)	13
<b>Seafood Kerala Curry:</b> Shrimp, Fish, Coconut, Mustard Seeds, Curry Leaves (GF)	15
<b>Biryani:</b> Delicately Seasoned Basmati Rice With Saffron (GF)	
Vegetable 11 // Chicken 12 // Lamb 13 // Goat (On Bone) 13	

## MASALA BITES'S SPECIALTIES

<b>Amritsari Chicken Tikka:</b> Classic Punjabi Chicken Tikka, Market Vegetables (GF)	13
<b>Garlic-Peppercorn Salmon:</b> Salmon Fillet, Pressed Garlic, Black Peppercorn (GF)	15
<b>Bewali Shrimp &amp; Chicken:</b> Chicken & Shrimp, Light Cream Sauce, Dried Fruits (GF)	16
<b>Lamb Pepper Sukka:</b> Seared Lamb, Peppercorns, Bell Peppers, Scallions, & Garlic (GF)	15
<b>Masala's Tandoori Assortment</b> Chicken Tikka, Lamb Kabab, Prawn (GF)	16
<b>Crab Masala:</b> Jumbo Lump Crab Simmered In a Creamed Tomato-Fenugreek Sauce (GF)	16

## SPECIALTY BREADS

<b>Naan // Roti</b>	2
<b>Garlic Naan //</b>	3
<b>Amritsari Kulcha // Kashmiri Naan</b>	4

## BEVERAGES

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

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](http://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!