

Appetizers

Chaat Of The Day/ Street Foods From India, A Daily Changing Selection		7
Gobhi Manchurian/ Cauliflower Florets, Soy-Tomato Glaze, Peppers	V	9
Paneer Pakora/ Homemade Paneer Fritters, Spice-Herb Filling, Tamarind Sauce		8
Pavbhaji Spiced Samosa/ Spiced Turnovers, Carrot-Potatoes-Peas Filling	V	6
Onion Bhaji/ Onion Fritters, Lentil Flour Batter, Tamarind Sauce	V	6
Chili-Mili Shrimp/ Shrimp Bites, Zesty Soy Masala, Scallions, Peppers	GF	12
Konkani Mussels/ Mussels Simmered In A Coconut Broth, Lime, Saffron, Spices	GF	13
Malai Kabab/ Chicken Morsels, Ginger, Saffron, Roasted Red Pepper Chutney	GF	10
Lamb Pepper Sukka/ Roasted Lamb Chunks, Peppers, Ginger, Triphal	GF	12
Masala's Kabab Trio/ Marinated Fish, Chicken, Lamb, Fire Roasted In The Tandoor	GF	12

Soup/ Salad

Dakshin Tamatar Shorba/ Tomatoes, Coconut, Southern Indian Spices	V/GF	5
"Fattush" Desi Style/ Tomato, Cucumber, Mozzarella, Avocado, Lime, Chaat Masala	GF	7
House Salad/ Romaine, Cucumber, Tomato, House-made Croutons & Dressing		5

Accompaniments

Raita/ Yogurt, Grated Cucumbers, Cumin	GF	4
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	5

Tandoori Entrées

The Tandoor Is A Barrel Shaped Clay Oven, Marinated Proteins Are Skewered And Flame Roasted To Order. Tandoori Dishes Are Served With Fresh Sautéed Vegetables.

Garlic-Peppercorn Maach/ Salmon Fillet, Northern Indian Style Marinade	GF 20
Amritsari Chicken Tikka/ Boneless Chicken Breast, Punjabi Style Marinade	GF 18
Aatishi Boti Kabab/ Leg of Lamb Chunks, Yogurt-Paprika-Clove Marinade	GF 23
Masala's Tandoori Assortment/ Chicken, Lamb, Salmon, Prawns	GF 24
Tandoori Lamb Chops / Tandoor roasted Lamb, Bombay Potatoes	GF 25

Seafood/ Poultry/ Red Meat Entrées

Crab Masala/ Jumbo Lump Crab Meat, Creamed Tomato-Fenugreek Sauce	GF 25
Prawns Tikhad/ Jumbo Shrimp, Tikhad Masala, Coconut-Kokum Sauce, Asparagus	GF 23
Seafood Kerala Curry/ Crab, Shrimp, Fish, Spicy Curry Sauce, Curry leaves	GF 24
Shrimp & Chicken Patialashahi / Roasted Chicken Breast, Poppy Seed-Iris Sauce, Vegetables	GF 19
Chicken Curry- Andhra Style/ Chicken Morsels, Spiced Tamarind-Coconut Sauce	GF 18
Dhaba Haandi Chicken / Chicken Morsels, Punjabi Spice Blend, Ginger, Onions	GF 18
Chicken Makhni/ Pulled Chicken, Creamed Tomato-Fenugreek Sauce	GF 19
Lamb Dalcha/ Tender Lamb Morsels, Lentils, Vegetables, Garam Masala	GF 20
Lamb Chakriphool Dhaniwaal/ Lamb, Yogurt, Cilantro, Star Anise	GF 20
Lamb Kozhambu/ Lamb Morsels, Tamarind, Coconut Tomato+Garlic, Sauce	GF 20
Patialashahi Handi Masala Goat/ Goat Chunks, Browned Garlic Curry, Aromatic Spices	GF 20
Malabari Goat Curry/ Goat Meat, Tamarind, Fenugreek, Coconut, Curry Leaves	GF 20

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	16
Mewa Malai Kofta/ Vegetables Croquettes, Nuts, Creamed Tomato-Fenugreek Sauce		16
Makai Malai Saag/ Creamed Style Spinach, Corn, Smoked Cumin, Ginger	GF	16
Chili Paneer/ Paneer Slices, Soy-Tomato Glaze, Bell Peppers, Onions		17
Subz Raiszada/ House Vegetable Blend, Fragrant Tomato-Cashew Curry, Iris Essence	GF	16
Amchuri Bhindi Masala/ Okra, Peppers, Tomatoes, Ginger, Garlic, Mango Powder	V/GF	16
Baingan-Tofu Curry/ Eggplant, Tofu, Curry Leaves, Coconut, Southern Indian Curry	V/GF	16
Market Vegetables “Dan-a-Dan”/ Crunchy Vegetables, Zesty Spices, Mint, Tamarind	V/GF	16
Pahadi Baingan/ Eggplant, Herbs, Sesame, Garlic, Onions, Tomatoes, Spices	V/GF	16
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

All of The Above Entrees Served With Basmati Rice

Tandoori Breads:

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		7
Amritsari Kulcha/ Stuffed Bread, Potatoes, Mint, Onions		6
Kashmiri Naan/ Stuffed Bread, Coconut, Maraschino Cherry, Cashew		6

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, Chilis, Garlic and Vinegar	GF

Vegetables 15/ Paneer 16/ Chicken 18/ Lamb 20 / Shrimp 22/ Fish 22/

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	16
Prawn-Curry Leaf	GF	23
Chicken	GF	18
Lamb/ Goat (On The Bone)	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>