



Lunch Special 12:00pm - 3:00pm

1249 11 AVE SW, CALGARY, AB T3C 0M4

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contact@masalaloungeandgrill.ca

MASALALOUNGEANDGRILL.CA **EVERY DAY HAPPY HOURS**

FOLLOW US ON:







We Cater to all Occasions

MENU



LENTIL SOUP VEG/CHICKEN[GF*/V Yellow Lentil simmered with vegetables,fresh herbs and spices	\$7.95	\$8.95	
HOT&SOUR SOUP VEG/CHICKEN[GF*] Classic chinese soup that's savary, spicy and tangy	\$7.95	\$8.95	
MANCHOW SOUP VEG/CHICKEN[GF*] Chinese soup made with vegetables, ginger, garlic, soya sauce, ground pepper	\$7.95	\$8.95	
CRAB SOUP [GF*] Extract of crab with cocount		\$9.99	
MUTTON PAYA SOUP[GF*] Delicious soup made using goat trotter(paya)		\$9.99	

SIDES

MIX PICKLE	\$2.25
RAITA [MINT / VEG / PINEAPPLE] \$3.95	\$4.95
PLAIN YOGURT	\$3.50
MANGO CHUTNEY	\$1.95
MINT CHUTNEY	\$1.95
TAMARIND CHUTNEY	\$1.95
ONIONS & GREEN CHILLI	\$1.95

MASALA'S SPECIAL PLATTER

VEG

\$18.99

Assorted vegetables pakora, paneer pakora, onion bhaji, spring roll & samosa with mint sauce

NON-VEG

\$20.99

Chicken pakora, fish pakora, chicken wings, onion bhaji and beef samosa served with mint sauce CHEIF, S CHOICE KATHI ROLL-PANEER/CHICKEN

An Indian flatbread wrapped with filling of shredded vegetables along with spices served with French fries

\$10.99



FINGER FOOD/APPITIZER

PANI PURI Deep fried breaded sphere filled with patato, onion & chickpeas	\$8.99
PAPADUM 2 PCS [GF*/V/DF] Indian wafers made of lentilas and spices	\$2.99
MASALA PAPADUM 2 PCS[GF*/V/DF] Papadum topped with chopped vegetables and spices	\$3.99
ALOO ANARDANA CHAT Fried potatoes topped with pomegranate and Indian spices	\$7.95
MASALA PEANUT CHAT[V/GF/DF] Addicitive snack made with roasted peanut mixed with diced vegetables a few spices and lemon juice	\$4.99
FISH&CHIPS[2 PCS] Served with fries and tarter sauce	\$19.99
ALOO TIKKI 2PCS WITH CHICKPEAS[GF*] Delicately spiced mashed potato patties.	\$7.99 \$8.99
VEG SPRING ROLL 8PCS Small roll of thin pastry filled with vegetable filling	\$9.99
VEGETABLE SAMOSA 2PCS Fried Indian savory pastry with vegetable filling	\$4.99
RAGDA SAMOSA 2PCS Samosa served with white peas and curry with tamarind and mint sauce	\$7.99
BEEF SAMOSA 2PCS Fried Indian pastry stuffed with beef and vegetables	\$5.50
TALLI MACCHI [FISH PAKODA] Deep fried Basa fish coated with well seasoned gram flour batter	\$11.99
CALAMARI PAKODA Calamari fried with chickpeas flour and spices	\$11.99
PANEER PAKODA [GF*] Indian cottage cheese deep fried in a gram flour batter	\$10.99
CHICKEN PAKODA [GF*] Beautifully spiced, gram flour cotted and deep fried	\$10.99
TANDOORI CHICKEN WINGS [GF*] Flavourful chicken wingette marinated in exotic Indian spices then cooked to perfection with crispy skin and juice chicken inside.	\$11.99
VEGETABLE PAKODA [GF*] Crispy fritters made with assorted vegetables, herbs and spices	\$8.99



W		OF COST OF SAILS
	SALAD / SAALAD	
	FRESH GREEN SALAD [GF* / V / DF] Freshly sliced carrots, tomato, cucumber, onion, green chilli and lemon	\$5.95
	ONION SALAD [GF* / V / DF] Thin sliced raw onion rings in lemon juice, spices and herbs	\$4.95
	KACHUMBER SALAD [GF* / V / DF] Simplest Indian salad made with diced cucumbers, tomatoes, onions & herbs	\$4.95
	CHICKPEAS SALAD [GF* / V / DF] Protein rich chickpeas mixed with freshly squeezed lemon juice and chopped onion, cucumber, bell pepper and coriander leaves	\$5.95
	TANDOORI CHICKEN SALAD [GF*] diced roasted chicken mixed with finely chopped onion, tomato, cucumber, lettuce and toasted with house made Indian dressing	\$7.99
	LUCKNOWI BIRYANI RIGHT	
	FROM NAWABS KTCHEN (GF	*
	Traditional dish full of flavours & aroma coming from an inclusion lukhnow wll-cooked basmati rice along with whole spices, reconions, mint leaves and choices of vegetables or meat as be	lian state ose water,fried
	VEG	\$14.95
	CHICKEN	\$15.95
	LAMB	\$16.95
	BEEF	\$16.95 \$17.95
	GOAT	\$17.95
	SHRIMP	\$18.93
	KHUSBUDAR BASMATI	
	"AROMATIC BASAMTI RICE"	- Day
	STEAM RICE[GF*/V/DF] Cooked basmati rice	\$4.50
	JEERA RICE[GF*] Steamed rice tempered with cumin seeds	\$5.50
	MASALA VEGETABLE PULAO [GF*] Steamed rice cooked with vegetables and spices	\$6.50
	MUSGROOM RICE[GF*] Basati rice cooked with mushroom and whole spices	\$4.50
	SAFFRON RICE[GF*] Saffron infused basmati rice	\$6.50
	COCONUT RICE[GF*] Long grain basmati rice tempred with curry leaves mustard seeds and coconut	\$6.50



TEEN MIRCH KA PANEER TIKKA [GF*] cottage cheese in a fresh, pickled and pounded chilli marinated cooked in an Indian clay oven		\$16.50
SARSON KE PHOOL [GF*] Mustard marinated florets of brocolli roasted in tandoor		\$16.50
LAHORI SOYA CHAAP Soya been chaap marinated in yogurt ginger, garlic and indian spices and charred in tandoor		\$16.50
MASALA LOUNGE SPECIAL MIX GRILL VEG. Assortment of panner tikka, soya chaap, potato, brocolli served with mint sauce		\$19.95
CREAMY CHICKEN TIKKA [GF*] Tender chicken kebabs in creamed yogurt marinade with a hint of burnt garlic		\$17.50
MINT CHICKEN TIKKA [GF*] Clay oven roasted chunks of chicken inhance with pounded mint.		\$17.50
TANDOORI CHICKEN HALF / FULL [GF*] Whole chicken marinated in yogurt and special spices and roasted in a clay oven	\$15.95	\$26.95
MASALA LOUNGE SPECIAL LOBSTER Lobster tail marinated with yogurt and special spices		\$23.99
MASALA TANDOORI JHINGA [GF*] Flavoursome prawns marinated in indian spices yogurt lemon juice and grilled in a clay oven		\$19.95
FISH TIKKA PANIPAT [GF*] Basa fish in spiced yogurt marinated with a hint of cinnamon and carom seed		\$17.95
MASALA SPECIAL TANDOORI FISH Whole pomfret marinated in a spiced yogurt and cooked in tandoor		\$17.99
LAMB TIKKA [BIHARI KEBABS] GF* Small picies of tenderizing meat marinated in a traditional bihari spicies infused with charcoal smoke and cook in a clay oven		\$18.95
Lamb chops steeped in a spiced yoghurt and soured crea, marinade		\$21.99
OLD DELHI CHICKEN SEEKH KEBAB [GF*] Minced chicken seasoned with spices, thiny wrapped around a skewer and grilled in tandoor		\$16.95
BEEF SEEKH KABAB [GF*] Ground beef flavored with onions ,garlic ,ginger ,herbs, and spices skewered and cooked over a charcoal fire.		\$17.95
MASALA LOUNGE SPECIAL MIX GRILL NON VEG [GF*] Assortment of tandoori chicken, chicken tikka, creamy chicken tikka, fish tikka,shrimps, beef or chicken seekh kahah		\$26.95

kabab



DAL MAKHANI [GF*] Black lentils, simmered overnight with pounded spices finished with cream and butter		\$15.95
DAL TADKA [GF*] Popular indian lentil dish tempered with spices of juice		\$14.95
LANGAR WALI DAL GF* Simple & tasty mixes lentil dish from the punjabi cuisine cooked together with lots pf love and commomly served at gurudwaras as a community meal		\$14.95
CHOLE MASALA[GF*] North indian curried dish made with chickpeas onions, tamotoes, spices		\$14.95
AMM(MANGO)PANEER[GF*] Silky, smooth, velventy curry filled with flavour of mango and soft paneer cubs		\$15.95
KADAI PANEER [GF*] Indian cottage cheese cooked in a spicy onion tamoto gravy with pepppers that is prepared in kadai		\$15.95
MATAR PANEER [GF*] A versatile north indian curry of creamy panner and peas swimming in a mildly spiced tamato sauce		\$15.95
SAHI PANEER [GF*] An exquisite royal mughalai cuisine dish made with indian cottage cheese flooting in a creamy gravy full og nuts and mild spices		\$15.95
BAINGAN BHARTA[GF*] Rosted aubergine/eggplant mash with peas, fresh onions and tamatoes finished with roasted cumin		\$14.95
GHIYA MALAI KOFTA[GF*] Cottage cheese and bottleground dumplings immersed in a spiced curry, enhanced with fresh pomogtanates and milk fat		\$14.95
VEGETABLES KORMA[GF*] Creamy, mildy spiced mixed vegetables with cashew and coconut milk		\$14.95
KIDS SPECIAL MENU		
FRENCH FRIES	\$4.95	
PASTA(PENNE) BUTTER CHICKEN	\$14.95	
ALDREDO CHICKEN PASTA	\$15.95	
CHICKEN NUGGETS 10PCS	\$15.95	\$16.95
BUTTER CHICKEN POUTINE	\$18.95	
BUTTER CHICKEN WITH RICE	\$11.95	
FISH&CHIPS	\$11.95	



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NON VEGETARIAN CUR	RIE	S			
BUTTER CHICKEN [GF*] Clay oven cocked immersed in rich tomato gravy		\$16.95			
TAWA MASALA CHICKEN/LAMB/BEEF/PRAWN[GF*] Different types of masala and condiments are used	\$15.95	\$16.95	\$16.95	\$18.95	
together to add a ring to choice of meat and finished with homemade garam masala	\$15.95	\$16.95	\$16.95	\$18.95	
TIKKA MASALA CHIKEN/LAMB/BEEF/PRAWN[GF*] Choice of meat or prawns cooked in creamy mango and onion sauce	\$15.95	\$16.95	\$16.95	\$16.95	
MANGO CURREY CHICKEN/LAMB/BEEF/ PRAWN[GF*] An indian-style dish of roasted small pieces of meat in creamy sauce mildy flavored with spives	\$15.95	\$16.95	\$16.95	\$17.95	
BACHELOR CURREY CHICKEN/LAMB/BEEF/ PRAWN{GF*]				\$17.95	
Choice of meat cooked in home style onion and tamato based sauce flavored with ginger garlic and indian spices					
GRANDMA'S FISH CURREY MASALA[GF*] Gramda's special recipe of fish [basa] cooked in indian spices and herbs		\$16.95	\$16.95	\$17.95	
ROGHAN JOSH LAMB BEEF GOAT GF* An aromatic curried meat dish of kashmiri arigin flavared primarily by alkanet root and kashmiri chilles					
VANDALOO CHIKEN/LAMB/BEEF/] \ FISH/SHRIMP[GF*] Traditional tamato-based currey gifted to the world from goa,based on the portuguese dish carne de vinha d'alhas o	\$15.95	\$16.95	\$16.95	\$17.95	
LABABHAR CHIKEN/LAMB/PRWAN[GF*] A delicious rich, creamy gravy suprisingly light with warm flavar, slightly tangy and mildly sweet		\$16.95	\$17.95	\$18.95	
KADAI CURRY CHIKEN/PRAWN/LAMB/BEEF[GF*] Semi-dry indian currey featuring crunchy onions,peppers,ginger and toasted spices	\$15.95	\$18.95	\$16.95	\$16.95	

SAAG CHICKEN/LAMB/BEEF/

with ferugreek leaves

PRAWNS [GF*]
Classic indian dish made with fresh spinach, spices, sour cream and choice of meat or prawns

METHI MURG[GF*]Chicken simmered in a rich creamy curry scented

MURG KHATTA PYAZ (OICKED ONIONS Chicken morsels in onion-tamato gravy

KORMA CHICKEN/ LAMB/BEEF [GF*]
A cherished south asian dish with mughal origins, meat braised with yogurt and mixture of s

JALFREZI CURREY CHICKEN/LAMB/PRAWN
Simple dish with just an appropriate mix of veggies and prefect blend of flavour with minimal of spices



\$16.95 \$18.95

\$16.95

\$16.95 \$17.95 \$17.95

\$16.95 \$18.95

\$16.95

COCONUT GRAVY CHICKEN/FISH/PRAWNS[GF*] Creamy coconut currey full of flavour packed with spices, deciccated coconut, mustard seeds& curry leaves	\$16.95	\$17.95	\$17.95
RAILWAY MUTTON CURRY GF* Goat cooked with onions & tomatoes and prefumed with special aromatic spice mix, born to weather the long and arduous train travel in the times of british raj.		\$17.95	
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BHUNA GOAST[GF*] Fried lamb pieces cooked in a lip-smacking semi-dry gravy made using lots od onions,yoghurt and spices		\$17.95	
DUM KI NALLI Lamb shanks braised in a warm inviting tomato gravy and indian spices		\$19.95	

SWEETS TOOTH DESSERT

\$4.50
\$5.95
\$ 5.50 \$ 6.50
\$6.95
\$5.95
\$8.95
\$3.95
\$8.95
\$11.99

INDO-CHINESE CUISINE

HONEY GARLIC CAULIFLOWER	\$14.95		
VEG/CHICKEN CHOWMEIN	\$13.95	\$14.95	
VEG/CHICKEN MANCHURIAN	\$14.95	\$15.95	
CHILI PANEER/CHICKEN/FISH	\$14.95	\$15.95	\$16.95
CHILI GARLIC PRAWNS		\$18.95	
VEG/CHICKEN FRIED RICE	\$9.95	\$11.95	

NAAN/INDIAN FLAT BREAD

Made from leavened refined flour and with following steps

PLAIN	\$2.95	
BUTTER	\$3.95	
GARLIC	\$3.95	
PIRI PIRI OLIVE NAAN	\$4.25	
PHULKA[4PCS]	\$5.99	
KEEMA NAAM Soft and fluffy naan filled with an amazing spiced minced filling	\$5.95	
PHESHWARI NAAN A yeast leavened bread filled with desicated coconut, raisains and sugar	\$4.95	
CHEESE NAAN/PANEER NAAM Mixed cheese bread in all purpose flour dough	\$5.50	
ALOO NAAN Indian bread stuffed with mashed patato	\$4.95	
LOCHA NAAN Mixture of various spices and herbs with cheese and patato filling	\$5.95	
SHEERMAL[D] Exquisite indian naan like bread with subtle sweetness and mint of saffron and cardomon	\$6.95	
AMRITSARI KULCHA A specialty bread of punjab, filled with spiced mashed patato	\$5.50	
MIXED BREAD BASKET Variety of indian breads in one basket ROTI, PLAIN NAAN ,ALOO KULCHA,BUTTER NAAN,LACCGA,PARATHA	\$15.95	
TANDOORI ROTI/BUTTER Whole wheat breadbaked in tandoor	\$2.50	\$2.95
LACCHA PARATHA/PUDINA PARATHA Layered bread made from whole wheat flour and finished with butter or powered mint.	\$3.95	
GLUTEN FREE BREAD	\$5.95	



HOT DRINKS \$3.50 MASALA CHAI SPECIAL INDIAN COFFEE **GREEN TEA PEPPERMINT TEA BLACK TEA ESPERSSO** CAPPUCCINO **BREWED COFFEE JUICE** \$3.50 APPLE ORANGE PINEAPPLE **CRANBERRY** CLAMATO POP \$3.50 (Free 1 refill) COCA COLA SPRITE SODA G-ALE DIET COKE ZERO LEMONADE ICE TEA **SMOOTHIE** \$6.00

CHOCOLATE VANILLA **MIX FRUIT**

SPARKLING WATER \$2.50 **BOILED WATER** \$2.50

WE ARE SERVING IN 2 LOCATIONS

1249 11 AVE SW, CALGARY, AB T3C 0M4 **(*)** +1-825-540-1627

**Please inform staff for any allergies & dietary concerns

*18% service change on group of 10 or more people

