

MASALA

LOUNGE & GRILL

SOUPS [GF]

LENTIL SOUP VEG/CHICKEN

Yellow lentil simmered with vegetables, fresh herbs and spices.

V-\$9.99 / C-\$10.99

HOT & SOUR SOUP VEG/CHICKEN

Classic Chinese soup savory, spicy and tangy

V-\$9.99 / C-\$10.99

MUTTON PAYA SOUP

Delicious soup made using goat trotter (paya)

\$11.99

MANCHOW SOUP VEG/CHICKEN

Chinese soup made with vegetables, ginger, garlic, soya sauce & ground pepper

V-\$9.99 / C-\$10.99



SALAD [GF]

CHICKPEAS SALAD

Protein rich chickpeas mixed with freshly squeezed lemon juice, chopped onion, cucumber, bell pepper and coriander leaves

\$7.99

ONION SALAD

Thin sliced raw onion rings in lemon juice, spices and herbs

\$5.99

TANDOORI CHICKEN SALAD

Diced roasted chicken mixed with finely chopped onion, tomato, cucumber, lettuce and tossed with house made Indian dressing

\$9.99



FRESH GREEN SALAD

Freshly sliced carrots, tomato, cucumber, onion, green chili and lemon

\$7.99

KACHUMBER SALAD

Simplest Indian salad made with diced cucumbers, tomatoes, onions & herbs

\$6.99

GF - GLUTEN FREE, V - VEGAN, DF - DAIRY FREE

PLEASE INFORM OUR ASSOCIATES IF YOU ARE ALLERGIC TO ANY INGREDIENTS.

MASALA SPECIAL PLATTERS

VEG

Assortment of vegetable pakora, paneer pakora, onion bhaji, veg spring roll & veg samosa served with mint sauce & tamarind sauce

\$19.99

NON-VEG

Assortment of chicken pakora, fish pakora, chicken wings, chicken spring roll and chicken samosa served with mint sauce & tamarind sauce

\$21.99



CHEF'S CHOICE (TILL 7PM)

KATHI ROLL - PANEER

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

\$12.99

KATHI ROLL - CHICKEN

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

\$13.99



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FINGER FOOD / APPETIZERS

PANI PURI [10 PCS] (# POPULAR)

Deep fried breaded sphere filled with potato, onion & chickpeas

\$10.99

MASALA PAPADUM 3 PCS [V / GF / DF]

Papadum topped with chopped vegetables and spices

\$4.99

PAPAD 3 PCS [V / GF / DF]

Indian wafers made of lentils and spices

\$3.99

MASALA PEANUT CHAT (# POPULAR) [V / GF / DF]

Addictive snack made with roasted peanut mixed with diced vegetables, spices and lemon juice

\$6.49

VEGETABLE PAKORA 8 PCS [GF]

Crispy fritters made with assorted vegetables, herbs and spices

\$10.99

ONION BHAJI [8 PCS] (NEW)

Crispy onion fritters seasoned with aromatic spices and herbs.

\$10.99

VEGETABLE SAMOSA [2 PCS]

Fried Indian savory pastry with vegetable filling

\$6.49

CHICKEN SAMOSA [2 PCS]

Fried Indian pastry stuffed with chicken and vegetables

\$7.49

RAGDA SAMOSA [2 PCS] (# POPULAR)

Samosa served with white peas curry with tamarind and mint sauce

\$10.99

PANEER PAKORA 6 PCS [GF]

Indian cottage cheese deep fried in a gram flour batter

\$11.99

CHICKEN PAKORA 8 PCS [GF]

Beautifully spiced gram flour coated and deep fried

\$11.99

TALLI MACCHI [FISH PAKORA] 8 PCS

Deep fried Basa fish coated with seasoned gram flour batter

\$12.99

ALOO TIKKI 2 PCS WITH CHICKPEAS [GF]

Delicately spiced mashed potato patties.

\$10.99

ALOO ANARDANA CHAT

Fried potatoes topped with pomegranate and Indian spices

\$10.99

FISH & CHIPS [2 PCS]

Served with fries and tarter sauce

\$17.99

TANDOORI CHICKEN WINGS 8 PCS [GF] (# POPULAR)

Flavorful chicken wingette marinated in exotic Indian spices then cooked to perfection with crispy skin and juicy chicken inside

\$13.99

VEG SPRING ROLL [8 PCS EACH]

Small roll of thin pastry filled with vegetable filling

\$11.99

CHICKEN SPRING ROLL [8 PCS EACH] (NEW)

Small roll of thin pastry filled with chicken filling

\$13.99



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TANDOORI SPECIALTIES

TEEN MIRCH KA PANEER TIKKA

Cottage cheese in a fresh, pickled and pounded chili marinated cooked in an Indian clay oven

\$17.99

MALAI SOYA CHAAP (NEW)

Creamy, tender soya chaap marinated in rich malai spices.

\$17.99

LAHORI SOYA CHAAP (8PCS) (*POPULAR)

Soya beans chaap marinated in yogurt, ginger, garlic, spices and charred in tandoor

\$17.99

MASALA LOUNGE SPECIAL MIX GRILL VEG

Assortment of paneer tikka, soya chaap, potato, malai chaap, broccoli served with mint sauce (2 piece each)

\$23.99

MASALA LOUNGE SPECIAL MIX GRILL NON VEG

Assortment of tandoori chicken, mint tikka, creamy chicken tikka, fish tikka, shrimps, lamb or chicken seekh kabab (2 pcs each)

\$28.99

CREAMY CHICKEN TIKKA (8 PCS)

Tender chicken marinated in creamed yogurt tikka with a hint of burnt garlic

\$18.99

MINT CHICKEN TIKKA (8 PCS)

Clay oven roasted chunks of chicken enhance with pounded mint.

\$18.99

TANDOORI CHICKEN HALF / FULL

Whole chicken marinated in yogurt with special spices and roasted in a clay oven

\$17.99 / \$27.99

CHICKEN TIKKA (8 PCS)

Boneless chicken marinated with yogurt and special spices and roasted in clay oven

\$18.99

FISH TIKKA PANIPAT (8 PCS)

Basa fish in spiced yogurt marinated with a hint of cinnamon and carom seed

\$19.99

LASOONI FISH TIKKA (8 PCS) (NEW)

Tender fish tikka infused with bold garlic flavors.

\$19.99

MASALA TANDOORI JHINGA (10 PCS)

Flavorsome prawns marinated in Indian spices yogurt lemon juice and grilled in a clay oven

\$21.99

MASALA SPECIAL TANDOORI FISH

Whole fish marinated in a spiced yogurt and cooked in tandoor

\$18.99

LAMB TIKKA (8 PCS)

Small pieces of tender meat marinated in a traditional Bihari spices infused with charcoal smoke and cooked in a clay oven

\$19.99

LAMB CHOPS (3 PCS) (*POPULAR)

Lamb chops steeped in a spiced yogurt and sour cream marinade.

\$23.99

OLD DELHI CHICKEN SEEKH KABAB (8 PCS)

Minced chicken seasoned with spices, wrapped around a skewer and grilled in tandoor

\$18.99

LAMB SEEKH KABAB (8 PCS)

Ground lamb flavored with onions, garlic, ginger, herbs, and spices skewered and cooked over a charcoal fire.

\$19.99



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NON-VEGETARIAN CURRIES [GF]

BUTTER CHICKEN (A POPULAR)

Clay oven-cooked chicken immersed in rich tomato gravy with butter toasting

\$17.49

BALTI CHICKEN (NEW)

Tender chicken cooked in ginger garlic and onion gravy with fresh tangy tomato sauce

\$17.49

RAILWAY MUTTON CURRY (A POPULAR)

Goat cooked with onions & tomatoes and perfumed with special aromatic spice mix, born to weather the long and arduous train travel in the times of British raj.

\$19.49

METHI MURG

Chicken simmered in a rich creamy curry scented with fenugreek leaves

\$17.49

GRANDMA'S FISH CURRY MASALA

Grandma's special recipe of fish [Basa] cooked in Indian spices and herbs

\$19.99

BHUNA GOAST (A POPULAR)

Fried lamb pieces cooked in a lip-smacking semi-dry gravy made using lots of onions, yogurt and spices

\$18.49

GOAN PRAWN CURRY (NEW)

Prawn cooked with a fragrant, spiced and balance in creamy and tangy coconut based curry

\$20.49

KORMA CHICKEN / LAMB / PRAWN

A cherished south Asian dish with Mughal origins, meat braised with yogurt and mixture

C- \$17.49 / L- \$18.49/ P-\$20.49

JALFREZI CHICKEN / LAMB / PRAWN

Simple dish with just an appropriate mix of veggies and perfect blend of flavor with minimal of spices

C- \$17.49 / L- \$18.99/ P-\$20.99

COCONUT GRAVY CHICKEN / PRAWN

Creamy coconut curry full of flavor packed with spices, desiccated coconut, mustard seeds & curry leaves

C- \$17.49 / P-\$20.99

ROGHAN JOSH CHICKEN/ LAMB / GOAT

An aromatic curried meat dish of Kashmiri origin flavored primarily by alkanet root and Kashmiri chilies

C- \$17.49 / L- \$18.99/ G-\$19.99

LABABDAR CHICKEN (A POPULAR)

A delicious rich, creamy gravy surprisingly light with warm flavor, slightly tangy and mildly sweet

\$17.49

TAWA MASALA CHICKEN / LAMB / PRAWN

Different types of masala and condiments are used together to add a ring to choice of meat and finished with homemade garam masala

C-\$17.49/ L-\$18.99/ P-\$20.99

MANGO CURRY CHICKEN / LAMB / PRAWN

Choice of meat or prawns cooked in creamy mango and onion sauce

C-\$17.49/ L-\$18.99/ P-\$20.99

BACHELOR CURRY CHICKEN / LAMB / GOAT

Choice of meat cooked in home style onion and tomato based sauce flavored with ginger, garlic and Indian spices

C-\$17.49/ L-\$18.99/ G-\$19.99

KADAI CHICKEN / LAMB / PRAWN

Semi-dry Indian curry featuring crunchy onions, peppers, ginger and roasted spices

C-\$17.49/ L-\$18.99/ P-\$20.99

SAAG CHICKEN / LAMB / PRAWN

Classic Indian dish made with fresh spinach, spices, sour cream and choice of meat

C-\$17.49/ L-\$18.99/ P-\$20.99

TIKKA MASALA CHICKEN / LAMB / PRAWN

An Indian style dish of roasted small pieces of meat in a creamy sauce mildly flavoured with spices.

C-\$17.49/ L-\$18.99/ P-\$20.99

VINDALOO CHICKEN / LAMB / FISH / PRAWN

Traditional tomato-based curry gifted to the world from goa, based on the Portuguese dish carne de vinha d'alhas

C-\$17.49/ L-\$18.99/ F-\$19.99/ P-\$20.99



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RAS ROSOI

VEGETARIAN CURRIES [GF]

DAL MAKHANI

Black lentils, simmered overnight with pounded spices finished with cream and butter

\$16.99

DAL TADKA

Popular Indian lentil dish tempered with spices

\$15.99

LANGAR WALI DAL

Simple & tasty mixed lentil dish from the Punjabi cuisine cooked together with lots of love and commonly served at gurdwaras as a community meal

\$16.49

CHOLE MASALA

North Indian curried dish made with chickpeas, onions, tomatoes & spices

\$16.49

AAM(MANGO) PANEER

Silky, smooth, velvety curry filled with flavour of mango and soft paneer cube

\$16.99

KADAI PANEER

Indian cottage cheese cooked in a spicy onion tomato gravy with peppers & cooked in kadai

\$16.99

MATAR PANEER

A versatile north Indian curry of creamy paneer and peas swimming in a mildly spiced tomato sauce

\$16.99

SHAHI PANEER

An exquisite royal Mughlai cuisine dish made with Indian cottage cheese floating in a creamy gravy full of nuts and mild spices

\$16.99

METHI MALAI PANEER

Creamy mildly sweet gravy with hints of bitterness from fresh fenugreek leaves mixed with Indian cottage cheese

\$16.99

PALAK PANEER

Popular vegetarian dish consisting Indian cottage cheese in a thick spinach puree along with some spices

\$16.99

PANEER TIKKA MASALA (NEW)

Cottage cheese smoked in tandoor tossed with fresh peppers and aromatic spices in onion tomato based sauce

\$17.99

PANEER LABABDAR

An authentic Punjabi curry made with cubes of Indian cottage cheese in aromatic, spicy gravy

\$16.99

BAINGAN BHARTA

Roasted aubergine/eggplant mashed with peas, fresh onions and tomatoes finished with roasted cumin

\$15.49

GHIYA MALAI KOFTA

Cottage cheese and bottle guard dumplings immersed in a spiced curry, enhanced with fresh milk fat

\$16.49

VEGETABLES KORMA

Creamy, mildly spiced mixed vegetables with cashew and made with fresh cream

\$16.49

KADAI SOYA CHAAP (NEW)

Tender chaap cooked in spicy, aromatic tomato based gravy with traditional kadai spices

\$17.99

MUSHROOM MUTTER MILONI (NEW)

Mushrooms and green peas cooked in rich creamy gravy with flavorful blend of spices.

\$15.49

VEGETABLE JALFREZI

Simple dish with just an appropriate mix of veggies and perfect blend of flavor with minimal spices

\$16.49

ALOO GOBHI ADRAKI

Delicious dry vegetables made using cauliflower and potatoes along with some simple spices and lots of fresh ginger

\$16.49

BHINDI DO PYAZA (NEW)

Okra loaded with lots of onions & aromatic indian spices

\$16.49



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NAAN/ INDIAN FLAT BREAD

TANDOORI ROTI PLAIN/BUTTER

Whole wheat bread baked in tandoor

\$2.99 / \$3.49

LACCHA PARATHA / PUDINA PARATHA

Layered bread made from whole wheat flour and finished with butter or powered mint.

\$4.49

GLUTEN FREE BREAD

\$7.49

PLAIN NAAN

\$3.49

BUTTER NAAN

\$4.49

GARLIC NAAN

\$4.49

CHILLI GARLIC NAAN

Soft and pillowy garlic naan stuffed with chilli flakes is the hot side of dish every curry needs.

\$4.99

CHEESE CHILLI GARLIC NAAN

Soft and pillowy garlic naan stuffed with cheese and chilli flakes, green chillies is the melty side dish every curry needs.

\$8.49

PIRI PIRI OLIVE NAAN

\$5.49

CHICKEN KEEMA NAAN

Soft and fluffy naan filled with an amazing spiced minced filling

\$7.49

LAMB KEEMA NAAN

Soft and fluffy naan filled with an amazing spiced minced filling

\$7.49

CHEESE / PANEER NAAN

Mixed cheese bread in all purpose flour dough

\$6.49

PESHAWARI NAAN

A yeast leavened bread filled with desiccated coconut, raisins and sugar

\$5.49

ALOO NAAN

Indian bread stuffed with mashed potato

\$5.49

ONION KULCHA (NEW)

Soft tandoor-baked bread stuffed with flavorful spiced onions.

\$7.49

AMRITSARI KULCHA

A specialty bread of Punjab, filled with spiced mashed potato

\$6.49

MIXED BREAD BASKET

Variety of Indian breads in one basket roti, plain naan, aloo kulcha, garlic naan, laccha paratha

\$16.99



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INDO-CHINESE CUISINE

HONEY CHILLI CAULIFLOWER (NEW)

\$16.49

VEG / CHICKEN MANCHURIAN

\$16.49 / \$17.49

CHICKEN 65 (NEW)

\$17.49

CHILI PANEER / CHICKEN / FISH

\$16.49 / \$17.49 / \$18.49

CHILI GARLIC PRAWNS

\$20.49

VEG / CHICKEN CHOWMEIN

\$16.49 / \$17.49

VEG / CHICKEN FRIED RICE

\$13.49 / \$15.49

SCHEZWAN VEG / CHICKEN CHOWMEIN

\$16.99 / \$17.99

SCHEZWAN VEG / CHICKEN FRIED RICE

\$15.49 / \$16.49

GOBI MANCHURIAN (NEW)

\$16.49



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LUCKNOWI BIRYANI [GF]

RIGHT FROM NAWABS KITCHEN

Traditional dish full of flavors & aroma coming from an Indian city Lucknow well-cooked basmati rice along with whole spices, rose water, fried onions, mint leaves and choices of vegetables or meat as below



VEG	CHICKEN	LAMB	GOAT	SHRIMP
\$15.99	\$17.99	\$18.99	\$19.99	\$20.99

EXTRA RAITA

\$1.99

AROMATIC RICE

STEAM RICE

Cooked basmati rice

\$6.49

JEERA RICE

Steamed rice tempered with cumin seeds

\$7.49

MASALA VEGETABLE PULAO

Steamed rice cooked with vegetables and spices

\$8.49

MUSHROOM RICE

Basmati rice cooked with mushroom and whole spices

\$7.49

SAFFRON RICE

Saffron infused basmati rice

\$7.49

COCONUT RICE

Long grain basmati rice tempered with curry leaves mustard seeds and coconut

\$7.49



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KIDS MENU

FRENCH FRIES

\$5.99

PIRI PIRI FRIES (NEW)

\$6.99

PASTA (PENNE) BUTTER CHICKEN

\$14.99

ALFREDO CHICKEN PASTA

\$14.99

CHICKEN NUGGETS WITH FRIES

[10 PCS]

\$12.99

FISH & CHIPS [1 PCS]

\$12.99

BUTTER CHICKEN WITH RICE & PLAIN NAAN

\$14.99



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SIDES

MIXED PICKLE

\$2.99

MINT RAITA

\$4.49

VEG RAITA

\$4.49

PLAIN YOGURT

\$3.99

MANGO CHUTNEY

\$1.99

MINT CHUTNEY

\$1.99

TAMARIND CHUTNEY

\$1.99

ONIONS & GREEN CHILLI

\$1.99



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SWEET TOOTH DESSERTS

GULAB JAMUN [2PCS]

\$5.49

BROWNIE WITH ICECREAM (NEW)

\$12.99

PISTA KULFI

\$6.49

PAAN KULFI

\$7.49

GAJAR HALWA SEASONAL

\$7.49

ICE CREAM VANILLA / CHOCOLATE

\$4.49

KHEER

\$6.49

MANGO KHEER

\$7.49

RAS MALAI [2PCS]

\$6.49

CHOCOLATE CAKE VEGAN

\$9.49

CHEESE CAKE TIRAMUSU

\$12.49

CHOCOLATE MOLTEN CAKE [GF]

\$9.49



HOT DRINKS

INDIAN MASALA CHAI

\$4.49

INDIAN COFFEE

\$4.49

GREEN TEA

\$4.49

PEPPERMINT TEA

\$4.49

BLACK TEA

\$4.49

BLACK COFFEE

\$4.49



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JUICES

APPLE	ORANGE	PINEAPPLE	CRANBERRY	CLAMATO
\$3.99	\$3.99	\$3.99	\$3.99	\$3.99



POPS

COCA COLA	SPRITE	GINGER ALE
\$3.99	\$3.99	\$3.99
ICED TEA	DIET COKE	SODA
\$3.99	\$3.99	\$3.99



SMOOTHIES

CHOCOLATE	VANILLA	MIXED FRUIT
\$7.49	\$7.49	\$7.49



WATER

SPARKLING	BOTTLED
\$3.99	\$2.99

Thank You

FOR CHOOSING MASALA LOUNGE AND GRILL.

WE ARE HONORED TO SERVE YOU AND HOPE YOUR DINING EXPERIENCE WAS MEMORABLE.

YOUR SUPPORT MEANS A LOT TO US, AND WE ALWAYS STRIVE TO DELIVER EXCEPTIONAL
FLAVORS, WARM HOSPITALITY, AND MOMENTS WORTH SHARING.

WE LOOK FORWARD TO WELCOMING YOU AGAIN SOON.

**TWO LOCATIONS.
ONE UNFORGETTABLE EXPERIENCE.**



1249 11 AVE SW, CALGARY, AB T3C 0M4

 **+1 825-540-1627**



235 MILLIGAN DR #407, OKOTOKS, AB T1S 0B6

 **+1 587-757-0171**

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18% SERVICE CHARGE ON GROUP OF 8 OR MORE PEOPLE