

MASALA LOUNGE & GRILL

SHORBA/SOUP



LENTIL SOUP VEG/CHICKEN (GF*/V) **\$7.95/8.95**

Yellow lentil simmered with vegetables, fresh herbs and spices

HOT & SOUR SOUP VEG/CHICKEN (GF*) **\$7.95/8.95**

Classic Chinese soup that's savory, spicy and tangy

MANCHOW SOUP VEG/CHICKEN (GF*) **\$7.95/8.95**

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

SALAD/ SAALAD



FRESH GREEN SALAD (GF*/V/DF) **\$6.25**

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

KACHUMBER SALAD (GF*/V/DF) **\$5.95**

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

CHICKPEAS SALAD (GF*/V/DF) **\$6.50**

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

TANDOORI CHICKEN SALAD (GF*) **\$7.95**

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

Chef's CHOICE



KATHI ROLL - PANEER (COTTAGE CHEESE)/CHICKEN **\$10.99/11.99**

An Indian flatbread wrapped with a filling of shredded vegetables/chicken along with spices. served with French fries

Finger FOOD



PAPADUM 2 PCS (GF*/V/DF) **\$2.99**

Indian wafers made of lentils and spices

MASALA PAPADUM 2 PCS (GF*/V/DF) **\$4.50**

Papadum topped with chopped vegetables and spices

ALOO TIKKI 4PC (GF*) **\$8.99**

Delicately spiced mashed potato patties.

VEG SPRING ROLL 8PCS **\$10.99**

Small roll of thin pastry filled with minced vegetables

VEGETABLE SAMOSA (2 PCS)/ WITH CHICKPEAS **\$5.50/8.50**

Fried Indian savory pastry with vegetable filling.

BEEF SAMOSA 2 PCS **\$6.50**

Fried Indian pastry stuffed with beef and vegetables

VEGETABLE PAKORA (GF*) **\$8.99**

Crispy fritters made with assorted vegetables, herbs and spices

TALLI MACCHI (FISH PAKORA) **\$11.99**

Deep fried basa fish coated with well seasoned gram flour batter

PANEER PAKORA (COTTAGE CHEESE) GF* **\$10.99**

Indian cottage cheese deep fried in a gram flour batter

CHICKEN PAKORA (GF*) **\$10.99**

Beautifully spiced, gram flour coated and deep fried

TANDOORI CHICKEN WINGS (8PC) GF* **\$12.50**

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

MASALA'S SPECIAL PLATTER

VEG **\$18.99**

Assorted Vegetable pakora, paneer pakora, onion bhaji, spring roll & veg samosa served with mint sauce

NON-VEG **\$20.99**

Chicken pakora, fish pakora, chicken wings, onion bhaji and beef samosa served with mint sauce



TANDOORI SPECIALTIES



TEEN MIRCH KA PANEER TIKKA (GF*) \$17.50

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

LAHORI SOYA CHAAP \$16.95

Soya bean chaap marinated in yogurt, ginger, garlic & Indian spices and charred in tandoor

MASALA LOUNGE SPECIAL MIX GRILL VEG \$20.95

Assortment of paneer tikka, soya chaap, potato, broccoli served with mint sauce

CREAMY CHICKEN TIKKA (GF*) \$18.50

Tender chicken kebabs in creamed yogurt marinade with a hint of burnt garlic

MINT CHICKEN TIKKA (GF*) \$18.50

Tandoor roasted chunks of chicken, enhanced with pounded mint

TANDOORI CHICKEN HALF/FULL (GF*) \$16.95/29.95

Whole chicken marinated in yogurt and special spices and roasted in a Tandoor

MASALA TANDOORI JHINGA(PRAWNS) 10PC (GF*) \$20.95

Flavorsome prawns marinated in Indian spices, yogurt, lemon juice and grilled in a Tandoor serve with mint sauce

AJWAINI FISH TIKKA (GF*) \$18.95

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

MASALA SPECIAL TANDOORI FISH \$17.99

Whole Pomfret marinated in spiced yoghurt and cooked in tandoor

LAMB TIKKA (GF*) \$19.95

Small pieces of tenderizing meat marinated in a traditional Indian spices & yogurt With flavor of mustard oil

CHICKEN SEEKH KEBAB (GF*) \$18.95

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

BEEF SEEKH KABAB (GF*) \$18.95

Ground beef flavored with onions, garlic, ginger, herbs and spices skewered and cooked in Tandoor serve with Mint sauce

MASALA LOUNGE SPECIAL MIX GRILL NON VEG (GF*) \$27.95

Assortment of tandoori chicken, chicken tikka, creamy chicken tikka, fish tikka, Shrimps, beef or chicken seekh kebab

RAS RASOI- VEGETARIAN CURRIES



DAL MAKHANI (GF*) \$15.95

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

DAL TADKA (GF*) \$14.95

Popular Indian lentil dish tempered with spices in ghee

LANGAR WALI DAL (GF*) \$15.95

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

CHOLE MASALA (GF*) \$15.95

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

AAM (MANGO) PANEER (GF*) \$15.95

Silky, smooth, velvety curry filled with flavors of mango and soft paneer cubes

KADAI PANEER (GF*) \$15.95

Indian cottage cheese cooked in a spicy onion tomato gravy with peppers that is prepared in a kadai

MATAR PANEER (GF*) \$15.95

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

SHAHI PANEER (GF*) \$15.95

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

METHI MALAI PANEER (GF*) \$15.95

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

PANEER TAWA MASALA (GF*) \$15.95

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

PANEER LABABDAR (GF*) \$15.95

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

PALAK PANEER (GF*) \$15.95

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

ALOO GOBHI ADRAKI (GF*) \$15.95

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

AMCHURI BHINDI MASALA (GF*) \$15.95

Indian style okra stir fry cooked with onion, tomatoes, spices & dry mango powder

PANEER BUTTER MASALA \$16.50

An Indian -style dish of small pieces of Cottage cheese in a creamy sauce mildly flavored with spices

VEGETABLE JALFREZI (GF*) \$15.95

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

BAINGAN BHARTA (GF*) \$15.95

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

GHIYA MALAI KOFTA (GF*) \$15.95

Cottage cheese and bottle gourd dumplings immersed in a spiced curry

VEGETABLE KORMA (GF*) \$15.95

Creamy, mildly spiced mixed vegetable with cashew and coconut milk

INDIAN FLATBREADS / NAAN

Made from leavened refined flour
and with following toppings



PLAIN	\$2.95
BUTTER	\$3.95
GARLIC	\$3.95
KEEMA NAAN	\$6.50
Soft and fluffy Naan filled with an amazing spiced minced Beef filling	
PESHWARI NAAN	\$4.95
A yeast leavened bread filled with desiccated coconut, raisins, and sugar	
CHEESE NAAN / PANEER (COTTAGE CHEESE) NAAN	\$5.50/5.95
Mixed cheese stuffed in all purpose flour dough	
CHILLI GARLIC NAAN	\$4.25
ALOO NAAN (KHULCHA)	\$4.99
Indian bread stuffed with Mashed potato	
LOCHA NAAN	\$5.99
Mixture of various spices and herbs with cheese and potato filling	
AMRITSARI KULCHA	\$5.75
A specialty bread from Punjab, filled with spiced mashed potato	
MIXED BREAD BASKET	\$15.95
Variety of Indian breads in one basket	
ROTI, PLAIN NAAN , ALOO KULCHA, BUTTER NAAN, LACCHA PARATHA	
TANDOORI ROTI/ BUTTER	\$2.50/2.95
Whole wheat bread baked in tandoor	
LACCHA PARATHA/PUDINA PARATHA	\$3.95
Layered bread made from whole wheat flour and finished with butter or powdered mint	
GLUTEN FREE BREAD	\$5.95

Sweet TOOTH DESSERT



GULAB JAMUN (2PCS)	\$4.50
RICE KHEER	\$5.95
PISTA KULFI / BAILEYS KULFI (1 OUNCE BAILEYS)	\$5.50/ 6.50
GAJAR HALWA SEASONAL	\$6.95
RASMALAI (2PCS)	\$5.95
CHOCOLATE CAKE VEGAN	\$7.95
ICE CREAM VANILLA/CHOCOLATE	\$3.95

SIDES

MIX PICKLE	\$2.25
MIX RAITA	\$4.50
PLAIN YOGURT	\$3.99
MANGO CHUTNEY (4OZ)	\$3.25
MINT CHUTNEY (2OZ)	\$1.95
TAMARIND CHUTNEY (2OZ)	\$1.95
ONIONS AND GREEN CHILLI	\$1.95

KIDS SPECIAL MENU



FRENCH FRIES	\$5.95
VEG PENNE PASTA	\$13.50
PASTA (PENNE) BUTTER CHICKEN	\$14.50
ALFREDO CHICKEN PASTA	\$14.50
CHICKEN NUGGETS (10 PCS)	\$13.50
BUTTER CHICKEN POUTINE	\$11.95
BUTTER CHICKEN WITH RICE AND NAAN	\$14.95
FISH & CHIPS (1PC)	\$12.50

INDO-CHINESE Cuisine



HONEY GARLIC CAULIFLOWER	\$14.95
VEG/CHICKEN CHOWMEIN	\$13.95/14.95
SCHEZWAN HAKKA NOODLE VEG/CHICKEN	\$13.95/14.95
VEG/CHICKEN MANCHURIAN	\$15.95/16.95
CHILLI PANEER/CHICKEN/ FISH/PRAWN	\$15.95/16.95/16.95/18.95
CHILI GARLIC PRAWNS	\$19.50
VEG/CHICKEN FRIED RICE	\$12.50/13.95
SCHEZWAN FRIED RICE VEG/CHICKEN	\$12.95/13.95

NON VEGETARIAN Curries



BUTTER CHICKEN (GF*)

Clay oven cooked chicken immersed in rich tomato gravy

\$17.95

TIKKA MASALA CHICKEN/LAMB/

BEEF/PRAWN (GF*)

\$16.95/17.95/17.95 /18.95

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

MANGO CURRY CHICKEN/LAMB/

BEEF/PRAWN (GF*)

\$16.95/17.95/17.95/18.95

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

TRADITIONAL INDIAN CURRY CHICKEN/

LAMB/BEEF/GOAT (GF*)

\$16.95/17.95/17.95/18.95

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

GRANDMA'S FISH CURRY MASALA (GF*)

Grandma's special recipe of fish(basa) cooked in Indian spices and herbs

\$17.95

ROGHAN JOSH CHICKEN/LAMB/

BEEF/GOAT (GF*)

\$16.95/17.95/17.95/18.95

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

VINDALOO CHICKEN/LAMB/BEEF/

FISH/SHRIMP (GF*)

\$16.95/17.95/17.95/17.95/18.95

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

LABABDAR CHICKEN/LAMB/

PRAWN (GF*)

\$16.95/17.95/18.95

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

KADAI CURRY CHICKEN/PRAWN/

LAMB/BEEF (GF*)

\$16.95/ 18.95/17.95/17.95

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

SAAG CHICKEN/LAMB/BEEF/

PRAWNS (GF*)

\$16.95/17.95/17.95/18.95

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 with fenugreek leaves

\$17.50

JALFREZI CURRY CHICKEN/LAMB/

BEEF/PRAWN (GF*)

\$16.95/17.95/17.95/18.95

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

KORMA CHICKEN/LAMB/BEEF/

PRAWN (GF*)

\$16.95/17.95/17.95/18.95

A cherished South Asian dish with Mughlai origins, meat braised with yogurt and mixture of spices

COCONUT GRAVY CHICKEN/FISH/PRAWNS/

BEEF/LAMB (GF*)

\$16.95/17.95/18.95 /17.95/17.95

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

RAILWAY MUTTON CURRY (GF*)

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

\$18.50

BHUNA GOSHT LAMB (GF*)

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

\$18.50

KHUSBUDAR BASMATI "AROMATIC BASMATI RICE"



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

MUSHROOM RICE (GF*)

Basmati rice cooked with mushroom and whole spices

\$6.50

SAFFRON RICE (GF*)

Saffron infused basmati rice

\$6.50

COCONUT RICE (GF*)

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

\$6.50

LUCKNOWI BIRYANI- RIGHT FROM NAWABS KITCHEN (GF*)



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

VEG

\$15.95

CHICKEN

\$16.95

LAMB

\$18.95

BEEF

\$16.95

GOAT

\$18.95

SHRIMP

\$19.95

Drink



HOT DRINKS \$3.50

Masala Chai Special

Indian Coffee

Green Tea

Peppermint Tea

Black Tea

Brewed Coffee

POP \$3.50

Coca Cola

Sprite

Soda

G-Ale

Diet Coke

Ice Tea

JUICE \$3.50

Apple

Orange

Pineapple

Cranberry

Clamato

SMOOTHIE \$6.00

Chocolate

Vanilla

SPARKLING WATER \$3.50

BOTTLED WATER \$2.50

MASALA

LOUNGE & GRILL



WE ARE SERVING TO LOCATION

235 Milligan Dr #407, Okotoks, AB T1S 0B8, Canada

☎ 587-757-0171

1249 11 Ave SW, Calgary, AB T3C 0M4, Canada

☎ 825-540-1627

**PLEASE INFORM STAFF FOR ANY ALLERGIES AND DIETARY CONCERNS

*18% SERVICE CHANGE ON GROUP OF 10 OR MORE PEOPLE