



MENU

SOUPS

LENTIL SOUP VEG/CHICKEN [GF*/V]	\$8.99	\$9.99
<i>Yellow Lentil simmered with vegetables, fresh herbs and spices</i>		
HOT&SOUR SOUP VEG/CHICKEN [GF*]	\$8.99	\$9.99
<i>Classic chinese soup that's savary, spicy and tangy</i>		
MANCHOW SOUP VEG/CHICKEN [GF*]	\$8.99	\$9.99
<i>Chinese soup made with vegetables, ginger, garlic, soya sauce, ground pepper</i>		
CRAB SOUP [GF*]		\$10.99
<i>Extract of crab with cocount</i>		
MUTTON PAYA SOUP [GF*]		\$10.99
<i>Delicious soup made using goat trotter (paya)</i>		

SALAD / SAALAD

CHICKPEAS SALAD [GF* / V / DF]	\$6.99
<i>Protein rich chickpeas mixed with freshly squeezed lemon juice and chopped onion, cucumber, bell pepper and coriander leaves</i>	
FRESH GREEN SALAD [GF* / V / DF]	\$6.99
<i>Freshly sliced carrots, tomato, cucumber, onion, green chilli and lemon</i>	
ONION SALAD [GF* / V / DF]	\$4.99
<i>Thin sliced raw onion rings in lemon juice, spices and herbs</i>	
KACHUMBER SALAD [GF* / V / DF]	\$5.99
<i>Simplest Indian salad made with diced cucumbers, tomatoes, onions & herbs</i>	
TANDOORI CHICKEN SALAD [GF*]	\$8.99
<i>diced roasted chicken mixed with finely chopped onion, tomato, cucumber, lettuce and toasted with house made Indian dressing</i>	

MASALA'S SPECIAL PLATTER

VEG	\$18.99	NON-VEG	\$20.99
<i>Assorted vegetables pakora, paneer pakora, onion bhaji, spring roll & samosa with mint sauce</i>		<i>Chicken pakora, fish pakora, chicken wings, onion bhaji and beef samosa served with mint sauce</i>	

CHIEF'S CHOICE **\$10.99** **\$11.99**
**KATHI ROLL-
 PANEER/CHICKEN**

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



FINGER FOOD/APPITIZER

PANI PURI	\$8.99
<i>Deep fried breaded sphere filled with potato, onion & chickpeas</i>	
PAPADUM 2 PCS [GF*/V/DF]	\$2.99
<i>Indian wafers made of lentilas and spices</i>	
MASALA PAPADUM 2 PCS [GF*/V/DF]	\$3.99
<i>Papadum topped with chopped vegetables and spices</i>	
ALOO ANARDANA CHAT	\$8.99
<i>Fried potatoes topped with pomegranate and Indian spices</i>	
MASALA PEANUT CHAT [V/GF/DF]	\$5.99
<i>Addictive snack made with roasted peanut mixed with diced vegetables a few spices and lemon juice</i>	
FISH&CHIPS [2 PCS]	\$19.99
<i>Served with fries and tarter sauce</i>	
ALOO TIKKI 2PCS WITH CHICKPEAS [GF*]	\$8.99
<i>Delicately spiced mashed potato patties.</i>	
VEG SPRING ROLL 8PCS	\$10.99
<i>Small roll of thin pastry filled with vegetable filling</i>	
VEGETABLE SAMOSA 2PCS	\$4.99
<i>Fried Indian savory pastry with vegetable filling</i>	
RAGDA SAMOSA 2PCS	\$8.99
<i>Samosa served with white peas and curry with tamarind and mint sauce</i>	
BEEF SAMOSA 2PCS	\$5.99
<i>Fried Indian pastry stuffed with beef and vegetables</i>	
TALLI MACCHI [FISH PAKODA]	\$11.99
<i>Deep fried Basa fish coated with well seasoned gram flour batter</i>	
PANEER PAKORA [GF*]	\$10.99
<i>Indian cottage cheese deep fried in a gram flour batter</i>	
CHICKEN PAKORA [GF*]	\$10.99
<i>Beautifully spiced, gram flour cotted and deep fried</i>	
TANDOORI CHICKEN WINGS [GF*]	\$12.99
<i>Flavourful chicken wingette marinated in exotic Indian spices then cooked to perfection with crispy skin and juice chicken inside.</i>	
VEGETABLE PAKORA [GF*]	\$9.99
<i>Crispy fritters made with assorted vegetables, herbs and spices</i>	
FRIED CHICKEN WINGS	





MENU

TANDOORI SPECIALITIES

TEEN MIRCH KA PANEER TIKKA [GF*] <i>cottage cheese in a fresh, pickled and pounded chilli marinated cooked in an Indian clay oven</i>	\$16.99
SARSON KE PHOOL [GF*] <i>Mustard marinated florets of broccoli roasted in tandoor</i>	\$16.99
LAHORI SOYA CHAAP <i>Soya been chaap marinated in yogurt ginger, garlic and indian spices and charred in tandoor</i>	\$16.99
MASALA LOUNGE SPECIAL MIX GRILL VEG. <i>Assortment of panner tikka, soya chaap, potato, broccoli served with mint sauce</i>	\$21.99
CREAMY CHICKEN TIKKA [GF*] <i>Tender chicken kebabs in creamed yogurt marinade with a hint of burnt garlic</i>	\$17.99
MINT CHICKEN TIKKA [GF*] <i>Clay oven roasted chunks of chicken inhance with pounded mint.</i>	\$17.99
TANDOORI CHICKEN HALF / FULL [GF*] <i>Whole chicken marinated in yogurt and special spices and roasted in a clay oven</i>	\$15.99 \$26.99
CHICKEN TIKKA <i>Boneless tikka marinated with yogurt and special spices and roasted in clay oven</i>	\$17.99
MASALA TANDOORI JHINGA [GF*] <i>Flavoursome prawns marinated in indian spices yogurt lemon juice and grilled in a clay oven</i>	\$17.99
FISH TIKKA PANIPAT [GF*] <i>Basa fish in spiced yogurt marinated with a hint of cinnamon and carom seed</i>	\$18.99
MASALA SPECIAL TANDOORI FISH <i>Whole pomfret marinated in a spiced yogurt and cooked in tandoor</i>	\$17.99
LAMB TIKKA [BIHARI KEBABS] GF* <i>Small picies of tenderizing meat marinated in a traditional bihari spicies infused with charcoal smoke and cook in a clay oven</i>	\$18.99
LAMB CHOPS <i>Lamb chops steeped in a spiced yoghurt and soured crea, marinade</i>	\$21.99
OLD DELHI CHICKEN SEEKH KEBAB [GF*] <i>Minced chicken seasoned with spices , thiny wrapped around a skewer and grilled in tandoor</i>	\$17.99
BEEF SEEKH KABAB [GF*] <i>Ground beef flavored with onions ,garlic ,ginger ,herbs, and spices skewered and cooked over a charcoal fire.</i>	\$18.99
MASALA LOUNGE SPECIAL MIX GRILL NON VEG [GF*] <i>Assortment of tandoori chicken, chicken tikka , creamy chicken tikka, fish tikka,shrimps, beef or chicken seekh kabab</i>	\$27.99

RAS ROSOI VEGETARIAN CURRIES

DAL MAKHANI [GF*] <i>Black lentils, simmered overnight with pounded spices finished with cream and butter</i>	\$15.99
DAL TADKA [GF*] <i>Popular indian lentil dish tempered with spices of juice</i>	\$14.99
LANGAR WALI DAL [GF*] <i>Simple & tasty mixes lentil dish from the punjabi cuisine cooked together with lots pf love and commomly served at gurudwaras as a community meal</i>	\$15.99
CHOLE MASALA [GF*] <i>North indian curried dish made with chickpeas onions, tamotoes, spices</i>	\$15.99
AAM (MANGO) PANEER [GF*] <i>Silky, smooth, velventy curry filled with flavour of mango and soft paneer cubs</i>	\$15.99
KADAI PANEER [GF*] <i>Indian cottage cheese cooked in a spicy onion tamoto gravy with pepppers that is prepared in kadai</i>	\$15.99
MATAR PANEER [GF*] <i>A versatile north indian curry of creamy panner and peas swimming in a mildly spiced tamato sauce</i>	\$15.99
SAHI PANEER [GF*] <i>An exquisite royal mughalai cuisine dish made with indian cottage cheese floating in a creamy gravy full og nuts and mild spices</i>	\$15.99
BAINGAN BHARTA [GF*] <i>Rosted aubergine/eggplant mash with peas, fresh onions and tamatoes finished with roasted cumin</i>	\$14.99
GHIYA MALAI KOFTA [GF*] <i>Cottage cheese and bottleground dumplings immersed in a spiced curry, enhanced with fresh pomogtanates and milk fat</i>	\$15.99
VEGETABLES KORMA [GF*] <i>Creamy, mildy spiced mixed vegetables with cashew and coconut milk</i>	\$15.99
METHI MALAI PANEER [GF*] <i>Creamy mildly sweet gravy with hints of bitterness from fresh fenugreek leaves mixed with indian cottage paneer</i>	\$15.99
PALAK PANEER [GF*] <i>Popular vegetarian dish consisting indian cottage cheese in a thick spinach puree along with some spices</i>	\$15.99
PANEER TAWA MASALA [GF*] <i>Cottage cheese tossed with fresh peppers and aromatic spices in onion tomato based sauce</i>	\$15.99
PANEER LABABDAR [GF*] <i>An authentic Punjabi curry made with cubes of Indian cottage cheese in aromatic, spicy gravy</i>	\$15.99
BOMBAY ALOO [GF*] <i>Side dish prepared using cubed potatoes par boiled, fried and seasoned</i>	\$14.99
SUBZ KALONJI [GF*] <i>Mixed vegetables tempered with nigella seeds and mixed with onion tomato gravy</i>	\$14.99
VEGETABLE JALFREZI [GF*] <i>Simple dish with just an approximate mix of veggies and prefect blend of flavor with minimal spices</i>	\$15.99



MENU

ALOO GOBHI ADRAKI [GF*]

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

AAMCHURI BHINDHI MASALA [GF*]

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

NON VEGETARIAN CURRIES

BUTTER CHICKEN [GF*]

Clay oven cooked immersed in rich tomato gravy

\$16.99

TAWA MASALA CHICKEN/LAMB/BEEF/PRAWN [GF*]

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

\$16.99 \$17.99 \$17.99 \$18.99

TIKKA MASALA CHIKEN/LAMB/BEEF/PRAWN [GF*]

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

\$16.99 \$17.99 \$17.99 \$18.99

MANGO CURREY CHICKEN/LAMB/BEEF/PRAWN [GF*]

An indian-style dish of roasted small pieces of meat in creamy sauce mildly flavored with spives

\$16.99 \$16.99 \$16.99 \$16.99

BACHELOR CURREY CHICKEN/LAMB/BEEF/PRAWN [GF*]

Choice of meat cooked in home style onion and tamato based sauce flavored with ginger garlic and indian spices

\$16.99 \$16.99 \$16.99 \$17.99

GRANDMA'S FISH CURREY MASALA [GF*]

Gramda's special recipe of fish [basa] cooked in indian spices and herbs

\$18.99

ROGHAN JOSH LAMB/BEEF/GOAT [GF*]

An aromatic curried meat dish of kashmiri arigin flavored primarily by alkanet root and kashmiri chilles

\$17.99 \$17.99 \$18.99

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

\$16.99 \$17.99 \$17.99 \$18.99 \$19.99

LABABHAR CHIKEN/LAMB/PRWAN [GF*]

A delicious rich, creamy gravy suprisingly light with warm flavar, slightly tangy and mildly sweet

\$16.99 \$17.99 \$18.99

KADAI CURRY CHIKEN/PRAWN/LAMB/BEEF [GF*]

Semi-dry indian currey featuring crunchy onions,peppers,ginger and toasted spices

\$16.99 \$17.99 \$17.99 \$19.99

SAAG CHICKEN/LAMB/BEEF/PRAWNS [GF*]

Classic indian dish made with fresh spinach, spices, sour cream and choice of meat or prawns

\$16.99 \$17.99 \$17.99 \$19.99

JALFREZI CURREY CHICKEN/LAMB/PRAWN

Simple dish with just an appropriate mix of veggies and prefect blend of flavour with minimal of spices

\$16.99 \$17.99 \$17.99

KORMA CHICKEN/ LAMB/BEEF [GF*]

A cherished south asian dish with mughal origins, meat braised with yogurt and mixture of s

\$16.99 \$17.99 \$19.99

\$15.99

METHI MURG [GF*]

Chicken simmered in a rich creamy curry scented with ferugreek leaves

\$16.99

\$15.99

MURG KHATTA PYAZ (PICKLED ONIONS)

Chicken morsels in onion-tamato gravy

\$16.99

COCONUT GRAVY CHICKEN/FISH/PRAWNS [GF*]

Creamy coconut currey full of flavour packed with spices, deciccated coconut, mustard seeds& curry leaves

\$16.99 \$17.99 \$17.99

RAILWAY MUTTON CURRY [GF*]

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.

\$18.99

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\$18.99

BHUNA GOAST [GF*]

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

\$17.99

DUM KI NALLI

Lamb shanks braised in a warm inviting tomato gravy and indian spices

\$19.99





MENU

NAAN/INDIAN FLAT BREAD

Made from leavened refined flour and with following steps

TANDOORI ROTI/BUTTER \$2.49 \$2.99
Whole wheat bread baked in tandoor

LACCHA PARATHA/PUDINA PARATHA \$3.99
Layered bread made from whole wheat flour and finished with butter or powered mint.

GLUTEN FREE BREAD \$6.99
PLAIN \$2.99

BUTTER \$3.99

GARLIC \$3.99

PIRI PIRI OLIVE NAAN \$4.99

PHULKA [4PCS] \$5.99

KEEMA NAAN \$5.95
Soft and fluffy naan filled with an amazing spiced minced filling

PHESHWARI NAAN \$4.95
A yeast leavened bread filled with desiccated coconut, raisins and sugar

CHEESE NAAN/PANEER NAAM \$5.99
Mixed cheese bread in all purpose flour dough

ALOO NAAN \$4.99
Indian bread stuffed with mashed potato

LOCHA NAAN \$6.99
Mixture of various spices and herbs with cheese and potato filling

AMRITSARI KULCHA \$5.99
A specialty bread of punjab, filled with spiced mashed potato

MIXED BREAD BASKET \$15.99
Variety of indian breads in one basket ROTI, PLAIN NAAN, ALOO KULCHA, BUTTER NAAN, LACCGA, PARATHA

AROMATIC BASAMTI RICE

STEAM RICE [GF*/V/DF] \$5.99
Cooked basmati rice

JEERA RICE [GF*] \$6.99
Steamed rice tempered with cumin seeds

MASALA VEGETABLE PULAO [GF*] \$7.99
Steamed rice cooked with vegetables and spices

MUSHROOM RICE [GF*] \$6.99
Basati rice cooked with mushroom and whole spices

SAFFRON RICE [GF*] \$6.99
Saffron infused basmati rice

COCONUT RICE [GF*] \$6.99
Long grain basmati rice tempered with curry leaves mustard seeds and coconut

LUCKNOWI BIRYANI RIGHT FROM NAWABS KTCHEN (GF*)

Traditional dish full of flavours & aroma coming from an indian state lukhnow wll-cooked basmati rice along with whole spices, rose water, fried onions, mint leaves and choices of vegetables or meat as below

VEG	\$14.99
CHICKEN	\$16.99
LAMB	\$17.99
BEEF	\$17.99
GOAT	\$18.99
SHRIMP	\$19.99

INDO-CHINESE CUISINE

HONEY GARLIC CAULIFLOWER	\$15.99
VEG/CHICKEN CHOWMEIN	\$15.99 \$16.99
SCHEWAN VEG/CHICKEN CHOWMEIN	\$16.49 \$17.49
VEG/CHICKEN MANCHURIAN	\$15.99 \$16.99
CHILI PANEER/CHICKEN/FISH	\$15.99 \$16.99 \$17.99
CHILI GARLIC PRAWNS	\$19.99
VEG/CHICKEN FRIED RICE	\$12.99 \$14.99
SCHEWAN VEG/CHICKEN FRIED RICE	\$13.49 \$14.49

KIDS SPECIAL MENU

FRENCH FRIES	\$4.99
PASTA (PENNE) BUTTER CHICKEN	\$14.99
ALFREDO CHICKEN PASTA	\$14.99
CHICKEN NUGGETS 10PCS	\$12.99
BUTTER CHICKEN POUTINE	\$11.99
BUTTER CHICKEN WITH RICE	\$12.99
FISH & CHIPS	\$14.99





MENU

SIDES

MIX PICKLE	\$2.99
RAITA [MINT / VEG / PINEAPPLE]	\$3.99 \$4.99
PLAIN YOGURT	\$3.99
MANGO CHUTNEY	\$1.99
MINT CHUTNEY	\$1.99
TAMARIND CHUTNEY	\$1.99
ONIONS & GREEN CHILLI	\$1.99

SWEETS TOOTH DESSERT

GULAB JAMUN 2PCS	\$4.99
GULAB KHEER / MANGO KHEER	\$5.99
PISTA KULFI / BAILEYS KULFI [1 OUNCE BAILEYS]	\$5.99 \$6.99
GAJAR HALWA SEASONAL	\$6.99
RAS MALAI [2PCS]	\$5.99
CHOCOLATE CAKE VEGAN	\$8.99
CHOCOLATE MOLTEN CAKE [GF*]	\$8.99
CHEESE CAKE TIRAMUSU	\$11.99
ICECREAM VANILLA / CHOCOLATE	\$3.99



HOT DRINKS

\$3.99

MASALA CHAI SPECIAL
INDIAN COFFEE
GREEN TEA
PEPPERMINT TEA
BLACK TEA
BREWED COFFEE

JUICES

\$3.99

APPLE
ORANGE
PINEAPPLE
CRANBERRY
CLAMATO

POPS

\$3.99

COCA COLA
SPRITE
SODA
G-ALE
DIET COKE
LEMONADE
ICE TEA

SMOOTHIES

\$6.99

CHOCOLATE
VANILLA
MIX FRUIT

SPARKLING WATER
BOILED WATER

\$2.99

\$2.99

WE ARE SERVING IN 2 LOCATIONS

1249 11 AVE SW, CALGARY, AB T3C 0M4

+1-825-540-1627

235 MILLIGAN DR #407, OKOTOKS, AB T1S 0B8

+1-587-757-0171

**Please inform staff for any allergies & dietary concerns

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