

# MASALA

## LOUNGE & GRILL

### Soups [GF]



- LENTIL SOUP VEG/CHICKEN** \$8.99 / \$9.99  
Yellow Lentil simmered with vegetables, fresh herbs and spices
- HOT & SOUR SOUP VEG/CHICKEN** \$8.99 / \$9.99  
Classic Chinese soup savory, spicy and tangy
- MANCHOW SOUP VEG/CHICKEN** \$8.99 / \$9.99  
Chinese soup made with vegetables, ginger, garlic, soya sauce & ground pepper
- CRAB SOUP** \$10.99  
Extract of crab with coconut
- MUTTON PAYA SOUP** \$10.99  
Delicious soup made using goat trotter (paya)

### Salad [GF]



- CHICKPEAS SALAD** \$6.99  
Protein rich chickpeas mixed with freshly squeezed lemon juice, chopped onion, cucumber, bell pepper and coriander leaves
- FRESH GREEN SALAD** \$6.99  
Freshly sliced carrots, tomato, cucumber, onion, green chili and lemon
- ONION SALAD** \$4.99  
Thin sliced raw onion rings in lemon juice, spices and herbs
- KACHUMBER SALAD** \$5.99  
Simplest Indian salad made with diced cucumbers, tomatoes, onions & herbs
- TANDOORI CHICKEN SALAD** \$8.99  
Diced roasted chicken mixed with finely chopped onion, tomato, cucumber, lettuce and tossed with house made Indian dressing

### Masala Special

#### Platters



- VEG** \$18.99  
Assortment of vegetable pakora, paneer pakora, onion bhaji, spring roll & samosa served with mint sauce & tamarind sauce
- NON-VEG** \$20.99  
Assortment of chicken pakora, fish pakora, chicken wings, onion bhaji and chicken samosa served with mint sauce & tamarind sauce

### Finger Food/ Appetizers



- PANI PURI 10 PCS** \$8.99  
Deep fried breaded sphere filled with potato, onion & chickpeas
- PAPADUM 2 PCS [V/GF/DF]** \$2.99  
Indian wafers made of lentils and spices
- MASALA PAPADUM 2 PCS [V/GF/DF]** \$3.99  
Papadum topped with chopped vegetables and spices
- ALOO ANARDANA CHAT** \$8.99  
Fried potatoes topped with pomegranate and Indian spices
- MASALA PEANUT CHAT [V/GF/DF]** \$5.99  
Addictive snack made with roasted peanut mixed with diced vegetables, spices and lemon juice
- FISH & CHIPS [2 PCS]** \$17.99  
Served with fries and tarter sauce
- ALOO TIKKI 2 PCS WITH CHICKPEAS [GF]** \$8.99  
Delicately spiced mashed potato patties.
- VEG SPRING ROLL [8 PCS]** \$10.99  
Small roll of thin pastry filled with vegetable filling
- VEGETABLE SAMOSA [2 PCS]** \$4.99  
Fried Indian savory pastry with vegetable filling
- CHICKEN SAMOSA [2 PCS]** \$5.99  
Fried Indian pastry stuffed with chicken and vegetables
- RAGDA SAMOSA [2 PCS]** \$8.99  
Samosa served with white peas curry with tamarind and mint sauce
- TALLI MACCHI [ FISH PAKORA ] 8 PCS** \$11.99  
Deep fried Basa fish coated with seasoned gram flour batter
- PANEER PAKORA 6 PCS [GF]** \$10.99  
Indian cottage cheese deep fried in a gram flour batter
- VEGETABLE PAKORA 8 PCS [GF]** \$9.99  
Crispy fritters made with assorted vegetables, herbs and spices
- CHICKEN PAKORA 8 PCS [GF]** \$10.99  
Beautifully spiced gram flour coated and deep fried
- TANDOORI CHICKEN WINGS 8 PCS [GF]** \$12.99  
Flavorful chicken wingette marinated in exotic Indian spices then cooked to perfection with crispy skin and juicy chicken inside.
- Chef's Choice**  
**KATHI ROLL- PANEER/CHICKEN** **Till 7 pm** \$10.99 / \$11.99  
An Indian flatbread wrapped with filling of shredded vegetables along with spices served with French fries

GF - Gluten Free, V - Vegan, DF - Dairy Free  
Please inform our associates if you are allergic to any ingredients.

# Tandoori

## Specialties [GF]



**TEEN MIRCH KA PANEER TIKKA** \$16.99  
Cottage cheese in a fresh, pickled and pounded chili marinated cooked in an Indian clay oven

**SARSON KE PHOOL** \$16.99  
Mustard marinated florets of broccoli roasted in tandoor

**LAHORI SOYA CHAAP** \$16.99  
Soya beans chaap marinated in yogurt, ginger, garlic, spices and charred in tandoor

**MASALA LOUNGE SPECIAL MIX GRILL VEG.** \$21.99  
Assortment of paneer tikka, soya chaap, potato, broccoli served with mint sauce

**CREAMY CHICKEN TIKKA** \$17.99  
Tender chicken marinated in creamed yogurt tikka with a hint of burnt garlic

**MINT CHICKEN TIKKA** \$17.99  
Clay oven roasted chunks of chicken enhance with pounded mint.

**TANDOORI CHICKEN HALF / FULL** \$15.99 / \$26.99  
Whole chicken marinated in yogurt with special spices and roasted in a clay oven

**CHICKEN TIKKA** \$17.99  
Boneless chicken marinated with yogurt and special spices and roasted in clay oven

**MASALA TANDOORI JHINGA** \$20.99  
Flavorsome prawns marinated in Indian spices yogurt lemon juice and grilled in a clay oven

**FISH TIKKA PANIPAT** \$18.99  
Basa fish in spiced yogurt marinated with a hint of cinnamon and carom seed

**MASALA SPECIAL TANDOORI FISH** \$17.99  
Whole fish marinated in a spiced yogurt and cooked in tandoor

**LAMB TIKKA [ BIHARI KABABS ]** \$18.99  
Small pieces of tender meat marinated in a traditional Bihari spices infused with charcoal smoke and cooked in a clay oven

**LAMB CHOPS** \$21.99  
Lamb chops steeped in a spiced yogurt and sour cream marinade.

**OLD DELHI CHICKEN SEEKH KABAB** \$17.99  
Minced chicken seasoned with spices, wrapped around a skewer and grilled in tandoor

**LAMB SEEKH KABAB** \$18.99  
Ground lamb flavored with onions, garlic, ginger, herbs, and spices skewered and cooked over a charcoal fire.

**MASALA LOUNGE SPECIAL MIX GRILL NON VEG** \$27.99  
Assortment of tandoori chicken, mint tikka, creamy chicken tikka, fish tikka, shrimps, lamb or chicken seekh kabab

# Ras Rasoi

## Vegetarian Curries [GF]



**DAL MAKHANI** \$15.99  
Black lentils, simmered overnight with pounded spices finished with cream and butter

**DAL TADKA** \$14.99  
Popular Indian lentil dish tempered with spices

**LANGAR WALI DAL** \$15.99  
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** \$15.99  
North Indian curried dish made with chickpeas, onions, tomatoes & spices

**AAM(MANGO)PANEER** \$15.99  
Silky, smooth, velvety curry filled with flavour of mango and soft paneer cube

**KADAI PANEER** \$15.99  
Indian cottage cheese cooked in a spicy onion tomato gravy with peppers & cooked in kadai

**MATAR PANEER** \$15.99  
A versatile north Indian curry of creamy paneer and peas swimming in a mildly spiced tomato sauce

**SHAHI PANEER** \$15.99  
An exquisite royal Mughlai cuisine dish made with Indian cottage cheese floating in a creamy gravy full of nuts and mild spices

**METHI MALAI PANEER** \$15.99  
Creamy mildly sweet gravy with hints of bitterness from fresh fenugreek leaves mixed with Indian cottage cheese

**PALAK PANEER** \$15.99  
Popular vegetarian dish consisting Indian cottage cheese in a thick spinach puree along with some spices

**PANEER TAWA MASALA** \$15.99  
Cottage cheese tossed with fresh peppers and aromatic spices in onion tomato based sauce

**PANEER LABABDAR** \$15.99  
An authentic Punjabi curry made with cubes of Indian cottage cheese in aromatic, spicy gravy

**BAINGAN BHARTA** \$14.99  
Roasted aubergine/eggplant mashed with peas, fresh onions and tomatoes finished with roasted cumin

**GHIYA MALAI KOFTA** \$15.99  
Cottage cheese and bottle guard dumplings immersed in a spiced curry, enhanced with fresh pomegranates and milk fat

**VEGETABLES KORMA** \$15.99  
Creamy, mildly spice mixed vegetables with cashew and coconut milk

**BOMBAY ALOO** \$14.99  
Side dish prepared using cubed potatoes par boiled, fried and seasoned

**SUBZ KALONJI** \$14.99  
Mixed vegetables tempered with nigella seeds and mixed with onion tomato gravy

**VEGTABLE JALFREZI** \$15.99  
Simple dish with just an appropriate mix of veggies and perfect blend of flavor with minimal spices

**ALOO GOBHI ADRAKI** \$15.99  
Delicious dry vegetables made using cauliflower and potatoes along with some simple spices and lots of fresh ginger

**AAMCHURI BHINDHI MASALA** \$15.99  
Indian style okra stir fry cooked with onion, tomatoes, spices & dry mango powder

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# Non Vegetarian

## Curries [GF]



<b>BUTTER CHICKEN</b>	\$16.99
<i>Clay oven cocked chicken immersed in rich tomato gravy</i>	
<b>MURG KHATTA PYAZ(PICKLED ONIONS)</b>	\$16.99
<i>Chicken morsels in onion-tomato gravy</i>	
<b>METHI MURG</b>	\$16.99
<i>Chicken simmered in a rich creamy curry scented with fenugreek leaves</i>	
<b>GRANDMA'S FISH CURREY MASALA</b>	\$18.99
<i>Grandma's special recipe of fish [Basa] cooked in Indian spices and herbs</i>	
<b>BHUNA GOAST</b>	\$17.99
<i>Fried lamb pieces cooked in a lip-smacking semi-dry gravy made using lots of onions, yogurt and spices</i>	
<b>DUM KI NALLI</b>	\$19.99
<i>Lamb shanks braised in a warm inviting tomato gravy and Indian spices</i>	
<b>RAILWAY MUTTON CURRY</b>	\$18.99
<i>Goat cooked with onions &amp; tomatoes and perfumed with special aromatic spice mix, born to weather the long and arduous train travel in the times of British raj.</i>	
<b>KORMA CHICKEN / LAMB / PRAWN</b>	\$16.99/\$17.99/\$19.99
<i>A cherished south Asian dish with Mughal origins, meat braised with yogurt and mixture</i>	
<b>JALFREZI CURREY CHICKEN / LAMB / PRAWN</b>	\$16.99/\$17.99/\$19.99
<i>Simple dish with just an appropriate mix of veggies and perfect blend of flavor with minimal of spices</i>	
<b>COCONUT GRAVY CHICKEN / FISH / PRAWN</b>	\$16.99/\$18.99/\$19.99
<i>Creamy coconut curry full of flavor packed with spices, desiccated coconut, mustard seeds &amp; curry leaves.</i>	
<b>ROGHAN JOSH CHICKEN / LAMB / GOAT</b>	\$16.99/\$17.99/\$18.99
<i>An aromatic curried meat dish of Kashmiri origin flavored primarily by alkanet root and Kashmiri chillies</i>	
<b>LABABDAR CHICKEN / LAMB / PRAWN</b>	\$16.99/\$17.99/\$19.99
<i>A delicious rich, creamy gravy surprisingly light with warm flavor, slightly tangy and mildly sweet</i>	
<b>TAWA MASALA CHICKEN / LAMB / PRAWN</b>	\$16.99/\$17.99/\$19.99
<i>Different types of masala and condiments are used together to add a ring to choice of meat and finished with homemade garam masala</i>	
<b>MANGO CURREY CHICKEN / LAMB / PRAWN</b>	\$16.99/\$17.99/\$19.99
<i>Choice of meat or prawns cooked in creamy mango and onion sauce</i>	
<b>BACHELOR CURREY CHICKEN / LAMB / GOAT</b>	\$16.99/\$17.99/\$18.99
<i>Choice of meat cooked in home style onion and tomato based sauce flavored with ginger, garlic and Indian spices</i>	

<b>KADAI CURRY CHICKEN / LAMB / PRAWN</b>	\$16.99/\$17.99/\$19.99
<i>Semi-dry Indian curry featuring crunchy onions, peppers, ginger and roasted spices</i>	
<b>SAAG CHICKEN / LAMB / PRAWN</b>	\$16.99/\$17.99/\$19.99
<i>Classic Indian dish made with fresh spinach, spices, sour cream and choice of meat</i>	
<b>TIKKA MASALA CHICKEN / LAMB / PRAWN</b>	\$16.99/\$17.99/\$19.99
<i>An Indian style dish of roasted small pieces of meat in a creamy sauce mildly flavoured with spices.</i>	
<b>VINDALOO CHICKEN / LAMB / FISH / PRAWN</b>	\$16.99/\$17.99/\$18.99/\$19.99
<i>Traditional tomato-based curry gifted to the world from goa, based on the Portuguese dish carne de vinha d'alhas</i>	



# Naan / Indian Flat Bread

<b>TANDOORI ROTI PLAIN/BUTTER</b>	\$2.49 / \$2.99
<i>Whole wheat bread baked in tandoor</i>	
<b>LACCHA PARATHA / PUDINA PARATHA</b>	\$3.99
<i>Layered bread made from whole wheat flour and finished with butter or powered mint.</i>	
<b>GLUTEN FREE BREAD</b>	\$6.99
<b>PLAIN NAAN</b>	\$2.99
<b>BUTTER NAAN</b>	\$3.99
<b>GARLIC NAAN</b>	\$3.99
<b>PIRI PIRI OLIVE NAAN</b>	\$4.99
<b>KEEMA NAAN CHICKEN / LAMB</b>	\$6.99
<i>Soft and fluffy naan filled with an amazing spiced minced filling</i>	
<b>PHESHWARI NAAN</b>	\$4.99
<i>A yeast leavened bread filled with desiccated coconut, raisins and sugar</i>	
<b>CHEESE / PANEER NAAN</b>	\$5.99
<i>Mixed cheese bread in all purpose flour dough</i>	
<b>ALOO NAAN</b>	\$4.99
<i>Indian bread stuffed with mashed potato</i>	
<b>LOCHA NAAN</b>	\$6.99
<i>Mixture of various spices and herbs with cheese and potato filling</i>	
<b>AMRITSARI KULCHA</b>	\$5.99
<i>A specialty bread of Punjab, filled with spiced mashed potato</i>	
<b>CHEESE CHILLI GARLIC NAAN</b>	\$7.99
<i>Soft and pillowy garlic naan stuffed with cheese and chilli flakes is the melty side dish every curry needs.</i>	
<b>MIXED BREAD BASKET</b>	\$15.99
<i>Variety of Indian breads in one basket roti, plain naan, aloo kulcha, butter naan, laccha paratha</i>	

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## Aromatic Rice



<b>STEAM RICE</b>	\$5.99
<i>Cooked basmati rice</i>	
<b>JEERA RICE</b>	\$6.99
<i>Steamed rice tempered with cumin seeds</i>	
<b>MASALA VEGETABLE PULAO</b>	\$7.99
<i>Steamed rice cooked with vegetables and spices</i>	
<b>MUSHROOM RICE</b>	\$6.99
<i>Basmati rice cooked with mushroom and whole spices</i>	
<b>SAFFRON RICE</b>	\$6.99
<i>Saffron infused basmati rice</i>	
<b>COCONUT RICE</b>	\$6.99
<i>Long grain basmati rice tempered with curry leaves mustard seeds and coconut</i>	

## Lucknowi Biryani

Right From Nawabs  
Kitchen [GF]



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

<b>VEG</b>	\$14.99
<b>CHICKEN</b>	\$16.99
<b>LAMB</b>	\$17.99
<b>GOAT</b>	\$18.99
<b>SHRIMP</b>	\$19.99

## Indo-Chinese Cuisine



<b>HONEY GARLIC CAULIFLOWER</b>	\$15.99
<b>VEG/CHICKEN MANCHURIAN</b>	\$15.99 / \$16.99
<b>CHILI PANEER/CHICKEN/FISH</b>	\$15.99 / \$16.99 / \$17.99
<b>CHILI GARLIC PRAWNS</b>	\$19.99
<b>VEG/CHICKEN CHOWMEIN</b>	\$15.99 / \$16.99
<b>SCHEZWAN VEG/CHICKEN CHOWMEIN</b>	\$16.49 / \$17.49
<b>VEG/CHICKEN FRIED RICE</b>	\$12.99 / \$14.99
<b>SCHEZWAN VEG/CHICKEN FRIED RICE</b>	\$14.99 / \$15.99

## Kids Menu



<b>FRENCH FRIES</b>	\$4.99
<b>PASTA(PENNE) BUTTER CHICKEN</b>	\$14.99
<b>ALFREDO CHICKEN PASTA</b>	\$14.99
<b>CHICKEN NUGGETS WITH FRIES [10 PCS]</b>	\$12.99
<b>BUTTER CHICKEN POUTINE</b>	\$11.99
<b>BUTTER CHICKEN WITH RICE</b>	\$12.99
<b>FISH &amp; CHIPS [1 PCS]</b>	\$12.99

## Sides



<b>MIXED PICKLE</b>	\$2.99
<b>RAITA [MINT / VEG / PINEAPPLE]</b>	\$3.99 / \$3.99 / \$4.99
<b>PLAIN YOGURT</b>	\$3.99
<b>MANGO CHUTNEY</b>	\$1.99
<b>MINT CHUTNEY</b>	\$1.99
<b>TAMARIND CHUTNEY</b>	\$1.99
<b>ONIONS &amp; GREEN CHILLI</b>	\$1.99

## Sweet Tooth Desserts



<b>GULAB JAMUN [2PCS]</b>	\$4.99
<b>GULAB KHEER / MANGO KHEER</b>	\$5.99 / \$6.99
<b>PISTA KULFI</b>	\$5.99
<b>PAAN KULFI</b>	\$6.99
<b>GAJAR HALWA SEASONAL</b>	\$6.99
<b>RAS MALAI [2PCS]</b>	\$5.99
<b>CHOCOLATE CAKE VEGAN</b>	\$8.99
<b>CHOCOLATE MOLTEN CAKE [GF]</b>	\$8.99
<b>CHEESE CAKE TIRAMUSU</b>	\$11.99
<b>ICE CREAM VANILLA / CHOCOLATE</b>	\$3.99

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## 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**  
**GINGER ALE**  
**DIET COKE**  
**LEMONADE**  
**ICED TEA**



## Smoothies

\$6.99

**CHOCOLATE**  
**VANILLA**  
**MIXED FRUIT**



## Water

**SPARKLING WATER**  
**BOTTLED WATER**

\$3.99

\$2.99

Thank you choosing Masala Lounge and Grill! We hope you enjoyed your experience. Your satisfaction is our top priority, so if you have any feedback or special requests, please let us know. We look forward to serving you again soon!


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# Now Serving

AT TWO LOCATION

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18% SERVICE CHARGE ON GROUP OF 8 OR MORE PEOPLE