



990 GREAT PLAIN AVE.
NEEDHAM, MA 02492
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MASALA ART

CONTEMPORARY INDIAN RESTAURANT & BAR

Full Bar | Daily Lunch Buffet | Weekend Brunch
Live Cooking | Takeout Orders | Office Caterings
Wedding Caterings | Private Parties | Halal Menu



Please visit www.masala-art.com

Join our email list on our website and receive a free gift for joining.
You will also receive special offers and learn about promotional and special events.

7% Mass Sales Tax applicable • Service charge of 18% for parties of five or more.

Some items may contain nuts or other common allergens. Before placing your order, please inform your server if a person in your party has a food allergy.

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illnesses.

All Non-Vegetarian on our menu are prepared with Halal Meat.

Gift cards available in any denomination. Please ask your server for details.

* denotes a vegetarian item



OpenTable

ZAGAT

yelp

foursquare

INDIAN TAPAS MENU

Small snacks priced and created to mix & share



Sweet Potato Fries*

Homemade sweet potato fries dusted with chaat masala 4.50

Lamb Burger Sliders

Two juicy spiced lamb patties served on mini buns; served with sweet potato fries 9.

Masala Art Corn on the Cob* (New!) Gluten Free!

Open flame grilled corn on the cob smeared with our tangy homemade blend of spices 7.

Mango Chicken Satay (New!) Gluten Free!

Flat white meat chicken marinated in raw mango and spices grilled on skewers 8.

Paneer Makai Seekh Kebab* (New!) Gluten Free!

Minced homemade cheese and seasoned corn kernels skewered and grilled over a charcoal flame 8.

Tandoori Chicken Wings Gluten Free!

Juicy char-grilled chicken wings marinated in yogurt and our homemade blend of spices 7.

Chicken Pakoras

Delicately spiced tasty chicken strips 7.

Shrimp Til Tinka

A Masala Art favorite! Crispy shrimp, coated with sesame seeds and a spiced soy and mustard sauce 10.

Soya Chops* (New!)

Skewered seasoned soya granule and potato rissoles 7.

Chicken Kali Mirch (New!) Gluten Free!

Sautéed white meat chicken marinated in yogurt simmered in a light sauce with whole peppercorns 8.

Popcorn Chicken (New!)

Masala dusted batter-fried bite size pieces of chicken; served with honey ginger sauce 8.

Mutton Chapli Kebab (New!) Gluten Free!

Spiced minced goat meat patties flavored with ginger, pomegranate seeds and browned onions 10.

Kaathi Rolls (New!)

Handmade thin whole wheat bread wrapped around your choice of spiced homemade cheese*, grilled Chicken Tikka, or Lamb Shaami Kebab with sautéed onions and green peppers 9.

Chicken Tikka Lettuce Wraps (New!) Gluten Free!

Sliced tandoori grilled Chicken Tikka, carrots, cucumber strips, rice puffs, and lettuce leaves, served with three delicious homemade sauces – Tamarind, Mint and Sweet Red Chili 10.

Rosemary Naan Bruschetta (New!)

Homemade leavened bread infused with rosemary and topped with olives, feta cheese and crushed red pepper flakes 5.

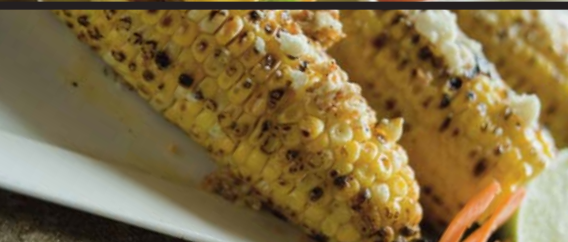


INTRODUCING OUR NEW INDIAN TAPAS MENU

Small snacks priced and created to mix & share

Everything priced under \$10.

Available Daily from 5-10 pm



SOUPS / APPETIZERS



Mulligatawny Soup* Gluten Free!

A lentil soup made with herbs, mild Indian spices and a touch of garlic 5.

Tomato Basil Soup* Gluten Free!

A zippy blend of tomatoes, cumin, ginger and garlic 5.

Chicken Soup

Mildly spiced homemade chicken soup 5.50

Vegetable Samosa*

Handmade turnovers stuffed with seasoned potatoes and green peas 5.

Lamb Samosa

Handmade turnovers stuffed with spiced ground lamb 6.

Spinach & Onion Pakora*

Crispy fritters fried in chickpea batter 5.50

Beet Root-Paneer Tikki (New!)

Beet root, spiced homemade cheese and potato patties 8.

Cheese Pakora*

Batter-fried homemade cheese fritters 6.

Spinach Cheese Rolls*

Delectable spinach and homemade cheese rissoles with a touch of green chilies 6.

Malai Shrimp Gluten Free!

Delicious tandoori grilled shrimp coated with yogurt and spices 14.

Kale & Spinach Tikki (New!)

Delicately spiced vegetarian patties with kale and spinach 8.

Tandoori Chicken or Paneer Taco

Mini taco shells filled with spicy minced tandoori chicken or homemade cheese* 7.

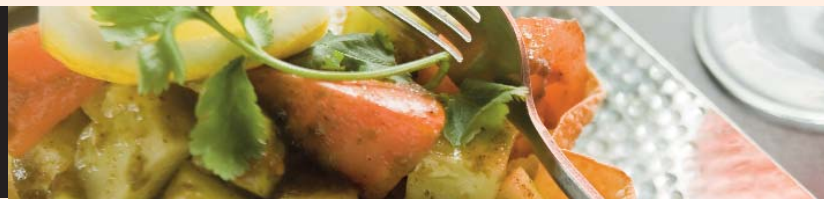
Vegetarian Platter

Vegetable Samosa, Spinach & Onion Pakora, Cheese Pakora, Spinach & Cheese Roll 9.

Non-Vegetarian Platter

Lamb Samosa, Chicken Pakora, Haddock Pakora, and Shrimp Pakora 11.

CHAATS & SALADS



Vada Pao* (New!)

Spicy vegetarian sliders made with seasoned potato patties served on a bun 7.

Pao Bhaji*

Bombay's favorite street snack. Potato and vegetable curry served on a bun 7.

Samosa Chaat*

Vegetable Samosa topped with chickpeas, yogurt, chutneys and our homemade blend of spices 7.

Radga Pattis*

Deep-fried potato patties topped with spicy chickpeas 7.

Dahi Papri* (New!)

Lentil crackers topped with spicy potatoes, chickpeas, yogurt and chutneys 6.

Paani Pooi* (New!)

Crisp chickpea flour puffs filled with chickpeas, potatoes and spicy water called 'jaljeera' 7.

Bhel Pooi* (New!)

Crispy rice puffs tossed with chopped tomatoes and lemon juice with tamarind chutney and our homemade blend of spices 6.

Bombay Corn Bhel* (New!)

Sweet corn kernels and crispy rice puffs tossed with chopped onions, and lemon juice with tamarind chutney and our homemade blend of spices 6.

Grilled Chicken Salad Gluten Free!

Skewered grilled Chicken Tikka served over baby arugula, tomatoes and cucumbers with a splash of lemon; topped with feta cheese 8.

Kachumber Salad* Gluten Free!

A chilled salad of cucumbers and tomatoes tossed in our sweet and tangy dressing 5.50 **Add Chicken 2.** **Add Shrimp 3.50**

Poached Pear Salad* Gluten Free!

Poached pear stuffed with spiced goat cheese served over baby arugula tossed in red wine vinaigrette with dried cranberries, pecans, and graham flour crisps 8.

INDIAN-CHINESE CUISINE

Indian Chinese cuisine is the adaptation of Chinese seasoning and cooking techniques to Indian tastes. It is said to have been developed by the tiny Chinese community that has lived in Kolkata (formerly Calcutta) for over a century. Immensely popular with Indians, it is widespread in major Indian metropolitan cities such as Mumbai, New Delhi and Kolkata; and is also enjoyed by Indian and Chinese communities in Malaysia, Singapore and North America. Indeed, in a curious twist, Indian Chinese has followed the mainstream Indian expatriate community as they have spread across the world, providing them with a taste of authentic Indian Chinese.

SOUPS

Hot & Sour Soup*

A zesty hot and spicy soup made with vegetable broth, scallions, and carrots 5.50

Sweet Corn Soup (New!)

Creamy goodness without the cream
Vegetarian* 4.50 **Chicken** 5.50

APPETIZERS

Vegetable Lollipop with Chili Sauce*

Minced vegetables wrapped around a bread stick 6.50

Vegetable Spring Rolls*

Hand-rolled dumpling stuffed with spiced cabbage and vegetables 6.

Chicken Lollipop

Chicken wings coated in a spicy chili marinade 7.50

Chili-Garlic Calamari

Spicy calamari tossed in a special homemade red chili and garlic sauce 9.

Wasabi Chicken Fingers (New!)

Crispy chicken strips coated with wasabi 7.50

Honey Ginger Shrimp (New!)

Pan-seared shrimp glazed with soy sauce, honey and ginger sauce 11.

Skewered Sesame Baby Corn (New!)

Sesame crusted baby corn fritters 7.

Garlic Tuna Roll (New!)

Delectable crumb-fried tuna and potato rissoles 8.

NOODLES & RICE

Chili Garlic Noodles (New!)

Vegetable* 12. **Chicken** 14.

Vegetable Fried Rice*

ENTRÉES

served with vegetable fried rice

Chili Paneer*

Homemade cheese tossed in spicy red chili with scallions and hot chilies 14.50

Chili Chicken

Sautéed chicken tossed in a spicy red chili sauce with scallions and hot chilies 16.

Crispy Gobhi Manchurian* (New!)

Cauliflower florets tossed in soy sauce with scallions and exotic spices; served with vegetable fried rice 15.

Vegetable Manchurian*

Spicy vegetable dumplings simmered in soy sauce with scallions 15.

Spicy Chicken Basil (New!) **Gluten Free!**

Stir-fried ground chicken flavored with basil, scallions, red chilies, and soy sauce 16.

Tofu & Vegetable Stir-Fry (New!) **Gluten Free!**

Stir-fried vegetables tossed in a spicy soy sauce
Vegetable* 15. **Chicken** 16. **Shrimp** 17.

Ginger-Garlic Fish

Seared haddock cooked in a tangy and mildly spiced, garlic and soy sauce; served with vegetable fried rice 18.

GingerChicken (New!)

Chicken infused with ginger, lemon juice and chopped coriander 17.

Chicken Manchurian (New!)

Chicken tossed in soy sauce with scallions and exotic Indian and Chinese spices 16.

Spicy Hakka Noodles

Vegetable* 12. **Chicken** 14.



VINOD & SHIKHA'S RECOMMENDATIONS



Masala Braised Lamb Shank (New!) Gluten Free!

A special recipe for tender, slow roasted lamb shanks, marinated for three days and braised in a delicate tomato and onion reduction; served with steamed Basmati rice 26.

Punjabi Mutton Curry Gluten Free!

Succulent goat stewed to perfection; served with steamed rice 18.

Punjabi Kadi with Kaddu Ki Sabzi* (New!)

A traditional Punjabi preparation of spiced chickpea dumplings immersed in a spicy lentil and yogurt curry; served with steamed Basmati rice and spiced butternut squash 16.

Chana Bhatura*

A Punjabi recipe for chickpeas served with fresh puffy bread 14.50

Gobhi Gulistan* Gluten Free!

Whole cauliflower steamed and grilled over a charcoal flame and then finished in a yogurt, cashew and fresh mint sauce; served with steamed Basmati rice 16.

Grilled Tilapia with Pomegranate Sauce

Pan-seared tilapia served over a lightly spiced pomegranate sauce; served with sautéed vegetables and mini naan bread 22.

Dum Handi Biryani

Biryani is Hyderabad's most famous rice dish prepared with flavorful Indian spices and fresh herbs, slowly cooked to maintain the flavors and aromas of each spice; served with salan and daal bokhara

Vegetarian* 15. Chicken 17.

Lamb 18. Mutton (Goat) 19.

VEGETARIAN DISHES*

served with basmati rice



Daal Bokhara* Gluten Free!

Slow cooked black lentils. A family recipe 11.

Daal Panchmela* Gluten Free!

A medley of five different yellow lentils stewed to perfection 11.

Ras Missay Aloo* (New!) Gluten Free!

Traditional, lightly spiced potato curry with tomato, and fennel; try it with Methi Poori! 14.

Paneer Pasanda* (New!)

Cubes of homemade cheese stewed in a silky and creamy cashew nuts sauce 15.

Lychee Paneer* Gluten Free!

A unique blend of homemade cheese and lychee nuts simmered in a mildly spiced curry sauce 15.

Malai Kofta*

Minced cheese and vegetable croquettes cooked in a creamy cashew nut sauce 14.50

Shaam Savera*

Spinach dumplings filled with homemade cheese simmered in a creamy tomato sauce inspired by green cardamom 14.50

Palak Paneer* Gluten Free!

Homemade cheese simmered with spinach, tomatoes and exotic spices 15.

Gobhi Aloo* or Gobhi Mattar* Gluten Free!

Cauliflower florets delicately spiced and sautéed with potatoes or green peas and mild spices 14.50

South Indian Bhindi Masala* (New!) Gluten Free!

Gently seasoned okra sautéed with onions and tomatoes 14.50

Gobhi Mussullam* (New!) Gluten Free!

A Northern Indian preparation of cauliflower florets delicately spiced and sautéed with tomatoes and bell peppers 14.50

Navrattan Korma* Gluten Free!

Nine select vegetables cooked in a mild cream sauce with almonds and cashews 14.50

Baigan Bhartha* Gluten Free!

Mashed eggplant smoked over charcoal, and seasoned with herbs and spices 15.

Achari Aloo* Gluten Free!

Baby potatoes cooked with mustard flavored pickles 14.

Rogini Mushroom Aloo* (New!) Gluten Free!

Mushrooms curried with diced potatoes and green peas 14.50

Hydrabadi Bagare Baigan* (New!) Gluten Free!

Baby eggplant simmered with coconut and peanut sauce 15.

Kashmiri Khattay Meethay Baigan* Gluten Free!

Our signature dish! Strips of eggplant stewed in a tomato sauce enhanced with fenugreek and mustard seeds 15.

Sarson Ka Saag* (New!) Gluten Free!

Simmered mustard leaves and spinach - a Punjabi delicacy 14.50

Pindi Chana* (New!) Gluten Free!

Gently cooked chickpeas, tomatoes, onions and herbs; recommended with Methi Poori 13.

CHICKEN DISHES

served with basmati rice



Chicken Tikka Masala Gluten Free!

India's most famous dish! White meat grilled chicken cooked in a delightfully spiced creamy tomato and paprika sauce 16.50

Chicken Saag Gluten Free!

Succulent pieces of chicken simmered with spinach, tomatoes and exotic spices 16.

Chicken Vindaloo Gluten Free!

Very Spicy! Juicy pieces of chicken marinated in red chilies and vinegar, stewed with potatoes 16.

Chicken Korma Gluten Free!

A mild chicken curry simmered in a creamy almond and cashew sauce 16.

Saffron Chicken Gluten Free!

White meat chicken marinated and finished in a coconut and saffron curry sauce 16.50

Chicken Lababdar (New!) Gluten Free!

Tender white meat chicken simmered with tomatoes, onions and feungreek 16.50

Afghani Chicken Pasanda (New!) Gluten Free!

Juicy pieces of chicken stewed in a silky and creamy cashew nuts sauce 16.50

Karahi Chicken Lahori (New!) Gluten Free!

A popular dish from Pakistan - A fiery chicken stewed with bell peppers cooked in a traditional cast iron wok 16.50

Chicken Akbari (New!) Gluten Free!

Tandoori grilled Reshmi Chicken Kebab sliced and sautéed with spiced bell peppers and onions 16.

Chicken Anarkali Gluten Free!

A light chicken curry stewed with pomegranate sauce - a Masala Art exclusive! 16.

Butter Chicken (New!) Gluten Free!

Pulled tandoori grilled chicken simmered with fresh tomatoes and puréed cashew nuts - Authentic Northern Indian recipe 16.

Chicken Dostana (New!) Gluten Free!

A rich chicken curry infused with dates, onions and tomato 16.50

LAMB / MUTTON DISHES

served with basmati rice



Lamb Rogan Josh Gluten Free!

Tender pieces of lamb curried with yogurt and spiced with onions, fresh ginger, cloves, and a touch of garlic 17.

Lamb Curry (New!) Gluten Free!

Shikha's infamous recipe - Tender pieces of lamb stewed in tomato and onions with cumin, coriander and red chili 17.

Boti Kebab Masala Gluten Free!

Lean cubes of lamb cooked in a delightfully spiced tomato and paprika sauce 18.

Lamb Saag Gluten Free!

Succulent pieces of lamb simmered with spinach, tomatoes and exotic spices 17.50

Lamb Pasanda (New!) Gluten Free!

Tender lamb stewed in a silky and creamy cashew nuts sauce 17.50

Lamb Vindaloo Gluten Free!

Very Spicy! Juicy pieces of lamb marinated in red chilies and vinegar stewed with potatoes 17.50

Lemon Lamb Gluten Free!

Lean pieces of lamb marinated in lemon juice, finished in a subtly spiced curry sauce with whole black peppercorns 17.50

Lamb Khabarga Gluten Free!

Succulent lamb chops cooked in a curry enriched with Kashmiri herbs and spices; stewed with green peppers 19.50

Lamb Tak-a-Tak (New!) Gluten Free!

Tandoori grilled lamb simmered in yogurt, mint and cashew sauce 18.50

Teekha Handi Lamb (New!) Gluten Free!

Tender cuts of tandoori grilled lamb coated and sautéed in a fiery blend of freshly ground spices 19.

Afghani Gosht Dopiazza (New!) Gluten Free!

Spiced goat meat stewed until tender and then dry cooked at high heat with diced onions and green chili 19.

Hyderabadi Sukha Mutton Curry (New!) Gluten Free!

Succulent goat meat tempered with sliced red onions, ginger, garlic, turmeric, black peppercorns and coriander powder 19.

SEAFOOD DISHES

served with basmati rice



Kerela Fish Curry Gluten Free!

Traditional Kerala style Haddock curry infused with coconut and curry leaves 19.

Shrimp Saag Gluten Free!

Shrimp simmered with spinach, tomatoes and exotic herbs and spices 18.

Chettinad Fish Curry (New!) Gluten Free!

A fiery concoction of haddock simmered in our blend of roasted ground spices, peppercorn and coconut 19.

Kerela Shrimp (New!) Gluten Free!

Traditional Kerala style shrimp curry infused with coconut and curry leaves 19.

Shrimp Malabar Gluten Free!

Shrimp simmered in a curry flavored with coconut and green beans 18.

Goan Fish Curry (New!) Gluten Free!

Haddock cooked with chopped onions, tomatoes, ginger, garlic, coconut milk, red chilies and tamarind sauce 19.

Andra Fish Balti (New!) Gluten Free!

Haddock cooked with tomatoes, ginger, garlic, and red chilies 19.

Seared Halibut (New!)

Pan seared halibut served over our homemade mustard and curry inspired sauce 21.

Shrimp Patia (New!)

Shrimp simmered in a softly spiced sweet and sour sauce with eggplant 21.

Seafood Masala Gluten Free!

Lobster tail, shrimp and scallops simmered in a creamy tomato and paprika sauce 23.

TANDOORI BARBEQUE

served with naan bread



Tandoori Mixed Grill (New!) Gluten Free!

Tandoori Chicken, Malai Chicken Kebab, Chicken Tikka, Lamb Boti Kebab and Tandoori Malai Shrimp 22.

Paneer Tikka* (New!) Gluten Free!

Spicy grilled cubes of homemade cheese marinated in yogurt with turmeric, cloves and coriander 15.

Aatish-E-Aloo (New!) Gluten Free!

Grilled stuffed potato topped with Tikka Masala sauce 15.

Tandoori Vegetables* (New!)

A medley of marinated cauliflower, potatoes, green peppers and onions flavored with fenugreek leaves and cumin grilled on skewers over a charcoal flame 16.

Lamb Boti Kebab Gluten Free!

Delicately spiced lean squares of lamb marinated in yogurt and a touch of sour cream; grilled to perfection 18.

Lamb Barra Kebab Gluten Free!

A long time Masala Art favorite! Tender baby lamb chops marinated for three days and tandoori grilled on skewers 19.

Lamb Seekh Kebab Gluten Free!

Minced lamb kebabs made with fresh ground spices 17.

Chicken Tikka Gluten Free!

White meat chicken marinated in yogurt, turmeric and caradamom 15.50

Tandoori Chicken Gluten Free!

Juicy char-grilled chicken on the bone marinated in yogurt and our homemade blend of spices 15.50

Achari Chicken Tikka (New!) Gluten Free!

White meat chicken marinated in yogurt and pickled spices 15.50

Malai Chicken Kebab (New!)

White meat chicken marinated in yogurt, sour cream and Amul cheese, with fresh coriander and roasted cumin 15.50

Tandoori Salmon Tikka (New!) Gluten Free!

Marinated salmon fillet grilled over a glowing charcoal flame 19.

Swordfish Tikka (New!) Gluten Free!

A superb swordfish preparation marinated in mild spices for 24 hours and grilled over a glowing charcoal flame 19.

SOUTH INDIAN DISHES



Traditional Dosa Platter

A thin lentil crêpe filled with your choice of potatoes and peas* or shredded chicken; served with Sambhar (spicy lentil broth), steamed rice cakes and crispy lentil fritters 15.50

Idli Sambhar*

Steamed rice flour cakes flavored with curry leaves 8.

Uttapam*

Rice crêpes topped with chopped onions, tomatoes and cilantro; served with Sambhar (lentil broth) and chutneys 12.

Green Beans Poriyal* (New!)

Dry green beans with split lentils and shredded coconut; served with steamed Basmati rice 14.

Rawa Dosa Platter*

A thin and crispy crêpe made from wheat flour with onions and green chilies; served with Sambhar (spicy lentil broth), steamed rice cakes and crispy lentil fritters 15.50

Vada Sambhar*

Fried rice and lentil dumplings 8.

Lemon Rice*

Basmati rice sautéed with mustard seeds and a splash of lemon juice 9.

Vegetable Chettinad* (New!)

Mixed vegetables simmered in our blend of roasted ground spices, peppercorn and coconut; served with steamed Basmati rice 14.

FRESHLY BAKED BREADS

Chapati* (2 pieces per order)

Whole wheat bread cooked on a "tawa" (griddle) 4.

Tawa Aloo Paratha* (New!)

Whole wheat bread stuffed with spiced potatoes 4.

Methi Poori* (2 pieces per order)

Deep-fried whole wheat puffed bread sprinkled with dried fenugreek 4.

Bhatura (New!)

Deep-fried bread recommended with Punjabi Chana Masala 3.50

Tandoori Roti*

Whole wheat tandoori bread; recommended with Daal Bokhara or Daal Panchmela 3.

Lachha Paratha* or Mint Paratha*

Layered whole wheat buttered bread served plain or topped with dried mint 4.

Missi Roti*

Flat bread made from a blend of white flour and chickpea flour with green chilies and onions; great with spinach entrées 4.

Plain Naan

Homemade leavened baked bread with or without butter 3.50

Garlic Naan

Leavened bread with a touch of garlic and fresh cilantro 4.

Aloo Naan

Leavened bread stuffed with seasoned potatoes 4.50

Tabaahi Naan

Leavened bread stuffed with green chilies and red onions coated with red chili powder - Very spicy! 4.50

Badami Naan

Leavened bread topped with sliced almonds, poppy seeds and hand peeled cantaloupe seeds; recommended with Malai Kofta or Lamb Pasanda 4.50

Tandoori Chicken Naan (New!)

Leavened bread stuffed with minced tandoori chicken and green chilies 4.50

Onion Kulcha

Freshly baked leavened bread stuffed with seasoned chopped onions and cilantro 4.50

Paneer Kulcha

Freshly baked leavened bread stuffed with seasoned homemade cheese, finely chopped onions and cilantro 4.50

Keema Naan

Freshly baked leavened bread stuffed with seasoned ground lamb 5.

Bread Basket

Plain Naan, Garlic Naan, and Mint Paratha 9.50

ACCOMPANIMENTS



Steamed Basmati Rice 2.50

Mango or Onion Chutney 1.50

Indian Salad

Onions, tomatoes, green chilies, and lemon 2.50

Mixed Pickles 1.50

Mint Raita

Homemade yogurt with fresh mint 2.50

Plain Yogurt 2.25

Papadum

Roasted, sun-dried lentil wafers 1.50

BEVERAGES



Indian Iced Tea

Freshly brewed spiced Indian tea served chilled 3.50

Masala Chai Tea

Freshly brewed spiced Indian tea 3.

San Pellegrino (Sparkling Water) 6.

Acqua Panna (Still Water) 6.

Soda

Coke, Diet Coke, Ginger Ale, Sprite, or Orange Soda 2.50

Fruit Juices

Orange, Apple, Cranberry, Mango or Grapefruit 3.

Lassi

A cool, refreshing traditional Indian yogurt drink

Plain 3. **Sweet** 3.25 **Salted** 3.25 **Mango** 3.25

