



TANDOORI DISHES

served with naan bread



Tandoori Mixed Grill (New!)

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

Paneer Tikka* (New!)

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

Tandoori Vegetables* (New!)

A medley of tandoori grilled marinated cauliflower, potatoes, green peppers and onions flavored with fenugreek leaves and cumin 16.

Lamb Boti Kebab

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

Achari Chicken Tikka (New!)

White meat chicken marinated in yogurt and pickled spices 15.50

Lamb Barra Kebab

Tender baby lamb chops marinated for three days and tandoori grilled on skewers 19.

Lamb Seekh Kebab

Minced lamb kebabs mixed with ground spices 17.

Tandoori Chicken

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

Marinated salmon fillet grilled over a glowing charcoal flame 19.

HYDERABADI BIRYANI

served with Mirch ka Salan* & Mint Raita*

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.

Vegetarian* 15. Chicken 17.

Lamb 18. Goat 19.

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ACCOMPANIMENTS

Mango or Onion Chutney 1.50

Indian Salad

Onions and chilies sprinkled with homemade masala 2.50

Homemade Mixed Pickles 1.50

Mint Raita or Plain Yogurt

Cool whipped homemade yogurt with fresh mint 2.50

Lemon Rice 9.

Steamed Basmati Rice 2.50

SOUTH INDIAN SELECTIONS

Traditional Dosa Platter

A 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; served with Sambhar (lentil broth) and chutneys 8.

Vada Sambhar*

Fried rice and lentil dumplings served with Sambhar (lentil broth) and chutneys 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.

Vegetable Chettinad* (New!)

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

BEVERAGES

Lassi

A cool, refreshing traditional Indian yogurt drink

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

Masala Chai Tea

Freshly brewed spiced Indian tea 3.

Indian Iced Tea

Freshly brewed spiced Indian tea served chilled 3.50

Soda (10 oz. cup)

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

FRESHLY BAKED BREADS

Chapati* (2 pieces per order)

Whole wheat bread cooked on a griddle 4.

Tawa Aloo Paratha* (New!)

Whole wheat bread stuffed with spicy potatoes 4.

Methi Poori* (2 pieces per order)

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

Bhatura (New!)

Fried bread recommended with Pindi Chana 3.50

Tandoori Roti*

Whole wheat tandoori bread 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.

SPECIALTY NAAN

Homemade leavened baked bread

Plain Naan or Butter Naan 3.50

Garlic & Cilantro Naan 4.

Aloo Naan

Stuffed with seasoned potatoes 4.50

Badami Naan

Topped with sliced almonds, poppy seeds and hand peeled cantaloupe seeds 4.50

Tandoori Chicken Naan

Stuffed with spiced tandoori chicken 4.50

Onion Kulcha

Stuffed with chopped onions and cilantro 4.50

Paneer Kulcha

Stuffed with seasoned homemade cheese, finely chopped onions and cilantro 4.50

Bread Basket

Plain Naan, Garlic Naan, and Mint Paratha 9.50

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Please inform your server if someone in your party has a food allergy.

* denotes a vegetarian item

All prices subject to Massachusetts & local Meals Tax.
Prices and menu selections are subject to change without notice.
Please visit our website for complete menu and specials.

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