









TANDOORI DISHES

served with naan bread

Tandoori Mixed Grill (New!)

Tandoori Chicken, Malai Chicken Kebab,

Chicken Tikka. Lamb Boti Kebab and Tandoori

Spicy grilled cubes of homemade cheese marinated in yogurt with turmeric, cloves

Tandoori Vegetables* (New!)

A medley of tandoori grilled marinated cauliflower,

potatoes, green peppers and onions flavored with

Delicately spiced lean squares of lamb marinated

in yogurt and a touch of sour cream; grilled to

Achari Chicken Tikka (New!)

White meat chicken marinated in yogurt and

Paneer Tikka* (New!)

fenugreek leaves and cumin 16.

Lamb Boti Kebab

Malai Shrimp 22.

and coriander 15.



Tender baby lamb chops marinated for three

Minced lamb kebabs mixed with ground

days and tandoori grilled on skewers 19.

served with Mirch ka Salan* & Mint Raita*

HYDERABADI 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.

Vegetarian* 15. Chicken 17. Lamb 18. Goat 19.

Tandoori Chicken

Lamb Barra Kebab

Lamb Seekh Kebab

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.

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

CONTEMPORARY INDIAN RESTAURANT & BAR



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Join our email list on our website and receive a free gift for joining.

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

* denotes a vegetarian item

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

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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*

pickled spices 15.50

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.

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

Green Beans Porival* (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

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

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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BOMBAY CHAAT CORNER

Bombay's favorite street snack. Potato and

Deep-fried potato patties topped with spicy

Lentil crackers topped with spicy potatoes,

A chilled salad of cucumbers and tomatoes tossed

VEGETARIAN DISHES*

served with basmati rice

Slow cooked black lentils. A family recipe 11.

A medley of five different yellow lentils

Simmered mustard leaves and spinach - a

Traditional, lighly spiced potato curry with

Homemade cheese and lychee nuts simmered

Minced cheese and vegetable croquettes

Spinach dumplings filled with homemade

cheese simmered in a creamy tomato sauce

Homemade cheese simmered with spinach,

inspired by green cardamom 14.50

tomatoes and exotic spices 15.

Add Chicken 2. Add Shrimp 3.50

potato patties served on a bun 7.

vegetable curry served on a bun 7.

Pao Bhaii*

Radga Pattis*

Dahi Papri* (New!)

Kachumber Salad*

Daal Bokhara*

Daal Panchmela*

stewed to perfection 11.

Punjabi delicacy14.50

tomato, and fennel 14.

Lychee Paneer*

Shaam Savera*

Palak Paneer*

Sarson Ka Saag* (New!)

Ras Missay Aloo* (New!)

chickpeas, yogurt and chutneys 6.

in our sweet and tangy dressing 5.50

chickpeas 7.

CHICKEN DISHES

Chicken Tikka Masala

Chicken Saag

Chicken Vindaloo

Chicken Korma

almond and cashew sauce 16.

served with basmati rice

India's most famous dish! White meat grilled

chicken cooked in a delightfully spiced

Succulent pieces of chicken simmered with

Very Spicy! Juicy pieces of chicken marinated in

red chilies and vinegar, stewed with potatoes 16.

A mild chicken curry simmered in a creamy

spinach, tomatoes and exotic spices 16.

creamy tomato and paprika sauce 16.50



Tender white meat chicken simmered with

Juicy pieces of chicken stewed in a silky and

A fiery chicken curry stewed with bell peppers

A light chicken curry stewed with pomegranate

Pulled tandoori grilled chicken simmered with

fresh tomatoes and puréed cashew nuts 16.

Chicken Lababdar (New!)

tomatoes, onions and feungreek 16.50

Chicken Pasanda (New!)

creamy cashew nuts sauce 16.50

Karahi Chicken (New!)

Butter Chicken (New!)

Chicken Anarkali

cooked in a tradtional cast iron wok 16.50

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CUSTOMERS ONLY

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

Tomato Basil Soup*

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

Chicken Soup

Mildly spiced homemade chicken soup 5.50

Vegetable Samosa*

Mulligatawny Soup*

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

INDIAN CHINESE

CUISINE

Cheese Pakora*

Batter-fried homemade cheese fritters 6.

Beet Root-Paneer Tikki (New!)

Beet root, spiced homemade cheese and potato

Spinach Cheese Rolls*

rissoles with a touch of green chilies 6.

Malai Shrimp

Delicious tandoori grilled shrimp coated with yogurt and spices 14.

Delicately spiced vegetarian patties with kale

Tandoori Chicken or Paneer Taco

tandoori chicken or homemade cheese* 7.

Vada Pao* (New!) Paani Poori* (New!)

Crisp chickpea flour puffs filled with chickpeas, Spicy vegetarian sliders made with seasoned potatoes and spicy water called 'jaljeera' 7.

Bhel Poori* (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!)

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

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

Poached Pear Salad*

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.

Saffron Chicken

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

LAMB/GOAT DISHES

served with basmati rice

Lamb Rogan Josh

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

Mutton Curry

Succulent goat stewed to perfection 18.

Boti Kebab Masala

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

Lamb Pasanda (New!)

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

Lamb Vindaloo

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

Lemon Lamb

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

Lamb Tak-a-Tak (New!)

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

Teekha Handi Lamb (New!)

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

SEAFOOD DISHES

served with basmati rice

Kerela Fish Curry

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

Shrimp Saag

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

Chettinad Fish Curry (New!)

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

Kerela Shrimp (New!)

with coconut and curry leaves 19.

Shrimp Malabar

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

Goan Fish Curry (New!)

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

Shrimp Patia (New!)

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

Seafood Masala

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

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Samosa Chaat* Delectable spinach and homemade cheese Vegetable Samosa topped with chickpeas, yogurt, chutneys and our homemade blend of spices 7.

Kale & Spinach Tikki (New!)

and spinach 8.

Mini taco shells filled with spicy minced

Indian Chinese cuisine is the adaptation of Chinese seasoning and cooking technique 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.

APPETIZERS/SOUPS

Hot & Sour Soup*

A zesty hot and spicy soup 5.50

Sweet Corn Soup (New!) Creamy goodness without the cream

Vegetarian* 4.50 Chicken 5.50

Vegetable Lollipop* Minced vegetables wrapped around a bread

Vegetable Spring Rolls*

Spiced cabbage and vegetable dumplings 6. Chicken Lollipop

Chicken wings coated in a spicy chili marinade 7.50

Wasabi Chicken Fingers (New!) Crispy chicken strips coated with wasabi

NOODLES & RICE Chili Garlic Noodles (New!)

Vegetable* 12. Chicken 14. Vegetable Fried Rice* 9.

ENTRÉES

Chili Paneer* or Chicken

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

Cauliflower florets tossed in soy sauce with scallions and exotic spices 15.

Vegetable Manchurian*

Spicy vegetable dumplings simmered in soy

Tofu & Vegetable Stir-Fry (New!)

Stir-fried vegetables tossed in a spicy soy

Vegetable* 15. Chicken 16. Shrimp 17.

Ginger-Garlic Fish Seared haddock cooked in a tangy and

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

served with vegetable fried rice

14 50/16 Paneer Pasanda* (New!)

Gobhi Manchurian* (New!) Cubes of homemade cheese stewed in a silky and creamy cashew nuts sauce 15.

in a mildly spiced curry sauce 15. sauce with scallions 15. Malai Kofta*

cooked in a creamy cashew nut sauce 14.50

mildly spiced, garlic and soy sauce 18.

Ginger Chicken (New!)

Pindi Chana* Gently cooked chickpeas, tomatoes and herbs 13.

South Indian Bhindi* (New!) Gently seasoned okra sautéed with onions

Gobhi Aloo* or Gobhi Mattar* Cauliflower florets delicately spiced and sautéed with potatoes or green peas and

mild spices 14.50 Gobhi Mussullam* (New!)

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

Navrattan Korma*

and tomatoes 14.50

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

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

green peas 14.50

Achari Aloo* Potatoes cooked with mustard flavored pickles 14.

Rogini Mushroom Aloo* (New!) Mushrooms curried with diced potatoes and

Hydrabadi Bagare Baigan* (New!) Baby eggplant simmered with coconut and

peanut sauce 15. Khattay Meethay Baigan*

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

Traditional Kerala style shrimp curry infused

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