

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 10.

Chicken Tikka Satay (New!) **Gluten Free!**

Flat white meat chicken marinated in yogurt and spices grilled on skewers; served with mint and tamarind chutneys 9.

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

Minced homemade cheese and seasoned corn kernels skewered and grilled over a charcoal flame 10.

Chicken Tikka Lettuce Wraps (New!) **Gluten Free!**

Sliced tandoori grilled Chicken Tikka, carrots, cucumber strips, and lettuce leaves, served with three delicious homemade sauces - Tamarind, Mint and Sweet Red Chili 11.

Tandoori Chicken Wings **Gluten Free!**

Juicy char-grilled chicken wings marinated in yogurt and our homemade blend of spices 9.

Chicken Pakoras

Delicately spiced tasty chicken strips 8.

Shrimp Til Tinka

A Masala Art favorite! Crispy shrimp, coated with sesame seeds and a spiced soy and mustard sauce 11.

Chicken Kali Mirch (New!) **Gluten Free!**

Sautéed white meat chicken marinated in yogurt simmered in a light sauce with whole peppercorns 10.

Rosemary Naan Bruschetta (New!)

Homemade leavened bread infused with rosemary and topped with olives, feta cheese and crushed red pepper flakes 6.

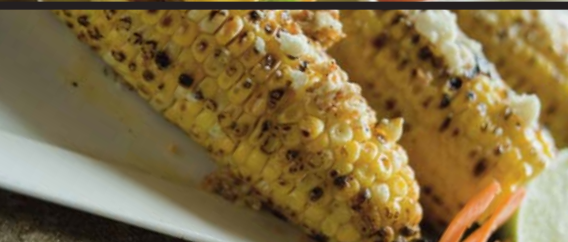


INTRODUCING OUR NEW INDIAN TAPAS MENU

Small snacks priced and created to mix & share

Everything priced under \$11.

Available Daily from 5-10 pm



SOUPS/APPETIZERS



Mulligatawny Soup* **Gluten Free!**

Lentil soup flavored with herbs, mild Indian spices and a touch of garlic 5.50

Tomato Basil Soup* **Gluten Free!**

A zippy blend of tomatoes, cumin, ginger and garlic 5.50

Vegetable Samosa*

Handmade turnovers stuffed with seasoned potatoes and green peas 5.50

Lamb Samosa

Handmade turnovers stuffed with seasoned ground lamb 6.50

Spinach & Onion Pakora*

Crispy fritters fried in chickpea batter 6.

Beet Root-Paneer Tikki (New!)

Beet root, spiced homemade cheese and potato patties 8.

Paneer Pakora*

Batter-fried homemade cheese fritters 7.

Spinach Cheese Rolls*

Delectable spinach and homemade cheese rissoles with a touch of green chilies 6.50

Malai Shrimp **Gluten Free!**

Delicious tandoori grilled shrimp coated with yogurt, and spices 15.

Tandoori Chicken or Paneer Taco

Mini taco shells filled with spicy minced tandoori chicken or homemade cheese* 7.50

Vegetarian Platter*

Vegetable Samosa, Spinach & Onion Pakora, Cheese Pakora, Spinach & Cheese Roll 9.50

Non-Vegetarian Platter

Lamb Samosa, Chicken Pakora, Haddock Pakora, and Shrimp Pakora 12.

CHAATS & SALADS



Vada Pao* (New!)

Spicy vegetarian sliders made with seasoned potato patties on a bun 8.

Pao Bhaji*

Bombay's favorite street snack! Potato and vegetable curry served on a bun 8.

Samosa Chaat*

Vegetable Samosa topped with chickpeas, yogurt, chutneys and our homemade blend of spices 8.

Radga Pattis*

Deep-fried potato patties topped with spicy chickpeas 9.

Dahi Papri* (New!)

Lentil crackers topped with spicy potatoes, chickpeas, yogurt and chutneys 6.50

Paani Pouri* (New!)

Crisp flour puffs filled with chickpeas, potatoes and spicy water called 'jaljeera' 8.

Bhel Pouri* (New!)

Crispy rice puffs tossed with chopped tomatoes and lemon juice with tamarind chutney and our homemade blend of spices 7.

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 9.

Kachumber Salad* **Gluten Free!**

A chilled salad of cucumbers and tomatoes tossed in our sweet and tangy dressing 6. Add Chicken 2.50 Add Shrimp 4.

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, tofu, scallions, and carrots 5.50

Sweet Corn Soup (New!)

Creamy goodness without the cream
Vegetarian* 5.50 Chicken 6.

APPETIZERS

Vegetable Lollipop with Chili Sauce*

Minced vegetables wrapped around a bread stick 7.

Vegetable Spring Rolls*

Hand-rolled dumplings stuffed with spiced cabbage and vegetables 6.50

Chicken Lollipop

Chicken wings coated in a spicy chili marinade 9.

Chili-Garlic Calamari

Spicy calamari tossed in a special homemade red chili and garlic sauce 9.50

Honey Ginger Shrimp (New!)

Shrimp glazed with soy sauce, honey and ginger sauce 13.

NOODLES & RICE

Chili Garlic Noodles (New!)

Vegetable* 12.50 Chicken 14.50

Vegetable Fried Rice* 10.

Spicy Hakka Noodles

Vegetable* 12.50 Chicken 14.50

ENTRÉES

served with vegetable fried rice

Chili Paneer*

Homemade cheese tossed in spicy red chili with scallions and hot chilies 15.50

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 15.50

Vegetable Manchurian*

Spicy vegetable dumplings simmered in soy sauce with scallions 15.50

Spicy Chicken Basil (New!)

Stir-fried ground chicken flavored with basil, scallions, red chilies, and soy sauce 17.

Tofu & Vegetable Stir-Fry (New!)

Stir-fried vegetables tossed in a spicy red chili and soy sauce
Vegetable* 15. Chicken 16.50 Shrimp 18.

Ginger-Garlic Fish

Seared haddock cooked in a tangy and mildly spiced, garlic and soy sauce 19.

Ginger Chicken (New!)

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



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 28.

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 17.

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 Bhatara*

A Punjabi recipe for chickpeas served with fresh puffy bread 14.50

Grilled Tilapia with Pomegranate Sauce

Pan-seared tilapia served over a lightly spiced pomegranate sauce; served with sautéed vegetables and mini naan bread 23.

Hyderabadi Dum 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 18. Lamb 20. Mutton (Goat) 20.

VEGETARIAN DISHES*

served with basmati rice



Daal Bokhara* **Gluten Free!**

Slow cooked black lentils. A family recipe 12.

Daal Panchmela* **Gluten Free!**

A medley of five different yellow lentils stewed to perfection 12.

Karahi Paneer Masala* (New!) **Gluten Free!**

Homemade cheese simmered in a delightful tomato and paprika sauce with bell peppers 16.

Paneer Jalfrezie* (New!) **Gluten Free!**

Cubes of homemade cheese curried with sautéed bell peppers, onions and exotic spices 15.50

Lychee Paneer* **Gluten Free!**

A unique blend of homemade cheese and lychee nuts simmered in a mildly spiced curry sauce 16.

Malai Kofta*

Minced cheese and vegetable croquettes cooked in a creamy cashew nut sauce 15.50

Gobhi Aloo* or Gobhi Mattar* **Gluten Free!**

Cauliflower florets delicately spiced and sautéed with potatoes or green peas and mild spices 15.50

Palak Paneer* **Gluten Free!**

Homemade cheese simmered with spinach, tomatoes and exotic spices 16.

Punjabi Bhindi Masala* (New!) **Gluten Free!**

Gently seasoned okra sautéed with onions and tomatoes 15.50

Navrattan Korma* **Gluten Free!**

Nine select vegetables cooked in a mild cream sauce with almonds and cashews 15.

Baigan Bhartha* **Gluten Free!**

Mashed eggplant smoked over charcoal, and seasoned with herbs and spices 15.50

Methi Aloo* (New!) **Gluten Free!**

Baby potatoes cooked with fenugreek leaves 14.50

Khattay Meethay Baigan* **Gluten Free!**

Our signature dish! Strips of eggplant stewed in a tomato sauce enhanced with fenugreek and mustard seeds 16.

Pindi Chana* (New!) **Gluten Free!**

Gently cooked chickpeas, tomatoes, onions and herbs; recommended with Methi Poori 14.50

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 18.

Chicken Saag **Gluten Free!**

Succulent pieces of chicken simmered with spinach, tomatoes and exotic spices 17.

Chicken Vindaloo **Gluten Free!**

Very Spicy! Juicy pieces of chicken marinated in red chilies and vinegar, stewed with potatoes 17.

Saffron Chicken **Gluten Free!**

White meat chicken marinated and finished in a coconut and saffron curry sauce 17.50

Chicken Do-Piaza (New!) **Gluten Free!**

Spiced tandoori grilled chicken dry cooked at high heat with diced onions and green chili 17.

Chicken Korma **Gluten Free!**

A mild chicken curry simmered in a creamy almond and cashew sauce 17.

Chicken Anarkali **Gluten Free!**

A light chicken curry stewed with pomegranate sauce - A Masala Art exclusive! 17.

Karahi Chicken Lahori (New!) **Gluten Free!**

A popular dish from Pakistan - A fiery chicken curry stewed with bell peppers cooked in a traditional cast iron wok 17.50

Chicken Akbari (New!) **Gluten Free!**

Tandoori grilled Reshmi Chicken Kebab sliced and sautéed with spiced bell peppers and onions 17.

Butter Chicken (New!) **Gluten Free!**

Pulled tandoori grilled chicken simmered with fresh tomatoes and puréed cashew nuts - Authentic Northern Indian recipe 18.

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 18.

Lamb Korma **Gluten Free!**

A mild lamb curry simmered in a creamy almond and cashew sauce 18.

Boti Kebab Masala **Gluten Free!**

Lean cubes of lamb cooked in a delightfully spiced tomato and paprika sauce 19.

Lamb Pasanda (New!) **Gluten Free!**

Tender lamb stewed in a silky and creamy cashew nuts sauce 19.50

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

Tandoori grilled lamb simmered in yogurt, mint and cashew sauce 19.50

Lamb Saag **Gluten Free!**

Succulent pieces of lamb simmered with spinach, tomatoes and exotic spices 19.

Lamb Vindaloo **Gluten Free!**

Very Spicy! Juicy pieces of lamb marinated in red chilies and vinegar stewed with potatoes 19.

Teekha Handi Lamb (New!) **Gluten Free!**

Tender cuts of tandoori grilled lamb coated and sautéed in a fiery blend of freshly ground spices 20.

Hyderabadi Sukha Mutton (New!) **Gluten Free!**

Succulent goat meat tempered with sliced red onions, ginger, garlic, turmeric, black peppercorns and coriander powder 20.

SEAFOOD DISHES

served with basmati rice



Kerela Fish Curry **Gluten Free!**

Traditional Kerala style Haddock curry infused with coconut and curry leaves 20.

Shrimp Saag **Gluten Free!**

Shrimp simmered with spinach, tomatoes and exotic herbs and spices 20.

Kerela Shrimp (New!) **Gluten Free!**

Traditional Kerala style shrimp curry infused with coconut and curry leaves 20.

Shrimp Malabar **Gluten Free!**

Shrimp simmered in a curry flavored with coconut and green beans 20.

Goan Fish Curry (New!) **Gluten Free!**

Haddock cooked with chopped onions, tomatoes, ginger, garlic, coconut milk, red chilies and tamarind sauce 20.

Shrimp Patia (New!)

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

Shrimp Vindaloo (New!) **Gluten Free!**

Very Spicy! Shrimp marinated in red chilies and vinegar stewed with potatoes 20.

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 24.

Paneer Tikka* (New!) **Gluten Free!**

Spicy grilled cubes of homemade cheese marinated in yogurt with turmeric, cloves and coriander 16.

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 17.

Lamb Seekh Kebab **Gluten Free!**

Minced lamb kebabs made with fresh ground spices 18.

Chicken Tikka **Gluten Free!**

White meat chicken marinated in yogurt, turmeric and cardamom 16.50

Lamb Barra Kebab **Gluten Free!**

A long-time Masala Art favorite! Tender baby lamb chops marinated for three days and tandoori grilled on skewers 22.

Lamb Boti Kebab **Gluten Free!**

Delicately spiced lean squares of lamb marinated in yogurt and a touch of sour cream; grilled to perfection 19.

Tandoori Chicken **Gluten Free!**

Juicy char-grilled chicken on the bone marinated in yogurt and our homemade blend of spices 16.50

Malai Chicken Kebab (New!)

White meat chicken marinated in yogurt, sour cream and Amul cheese, with fresh coriander and roasted cumin 16.50

Tandoori Salmon Tikka (New!) **Gluten Free!**

Marinated salmon fillet grilled over a glowing charcoal flame 21.

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 16.50

Idli Sambhar*

Steamed rice flour cakes flavored with curry leaves 9.

Uttapam*

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

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 16.50

Vada Sambhar*

Fried rice and lentil dumplings 9.

Lemon Rice*

Basmati rice sautéed with mustard seeds, curry leaves and a splash of lemon juice 10.

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 5.

Methi Puri* (2 pieces per order)

Deep-fried whole wheat puffed bread sprinkled with dried fenugreek; recommended with Punjabi Chana Masala 5.50

Bhatura (New!)

Deep-fried bread recommended with Punjabi Chana Masala 5.50

Tandoori Roti*

Whole wheat tandoori bread; recommended with Daal Bokhara or Daal Panchmela 3.50

Lachha Paratha* or Mint Paratha*

Layered whole wheat buttered bread; served plain or topped with dried mint; recommended with Daal Bokhara or Malai Kofta 4.

Missi Roti*

Flat bread made from a blend of white flour and chickpea flour 5.

Plain Naan

Homemade leavened baked bread with or without butter 4.

Garlic Naan

Leavened bread with a touch of garlic and fresh cilantro 5.

Aloo Naan

Leavened bread stuffed with seasoned potatoes 5.

Tabaahi Naan

Leavened bread stuffed with green chilies and red onions coated with red chili powder - Very spicy! 5.

Badami Naan

Leavened bread topped with sliced almonds, poppy seeds and hand peeled cantaloupe seeds 5.

Tandoori Chicken Naan (New!)

Leavened bread stuffed with minced tandoori chicken and green chilies 6.

Onion Kulcha

Freshly baked leavened bread stuffed with seasoned chopped onions and cilantro 5.

Paneer Kulcha

Freshly baked leavened bread stuffed with seasoned homemade cheese, finely chopped onions and cilantro 5.50

Keema Naan

Freshly baked leavened bread stuffed with seasoned ground lamb 6.

Bread Basket

Plain Naan, Garlic Naan, and Mint Paratha 10.

ACCOMPANIMENTS



Steamed Basmati Rice 3.

Mango or Onion Chutney 1.50

Indian Salad

Onions, tomatoes, green chilies, and lemon 3.50

Mixed Pickles 2.

Mint Raita

Homemade yogurt with fresh mint 3.

Plain Yogurt 2.50

Papadum

Roasted, sun-dried lentil wafers 2.

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 3.

Fruit Juices

Orange, Apple, Cranberry, Mango or Grapefruit 3.

Lassi

A cool, refreshing traditional Indian yogurt drink

Plain 3. Sweet 3.50 Salted 3.50 Mango 4.

