



MASALA ART

CONTEMPORARY INDIAN RESTAURANT & BAR

990 GREAT PLAIN AVE.
NEEDHAM, MA 02492
781.277.6571

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.
Receive special offers and learn about promotions 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. Gluten free items are prepared without flour, wheat or rye. However, these items are prepared in the same kitchen area as other menu items. 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.

NON-VEGETARIAN ITEMS PREPARED WITH HALAL MEAT.

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

** denotes a vegetarian item, GF = Gluten Free Item. V = Vegan Item.*



SOUPS, SALADS & APPETIZERS



Mulligatawny Soup* (GF, V)

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

Tomato Basil Soup* (GF)

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

Kachumber Salad* (GF)

A chilled salad of cucumbers and tomatoes tossed in our sweet and tangy dressing 7.

Bhel Pooi*

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

Samosa Chaat*

Vegetable Samosa topped with chickpeas, yogurt, chutneys and our homemade blend of spices 9.

Dahi Papri Chaat*

Lentil crackers topped with spicy potatoes, chickpeas, yogurt and chutneys 7.

Pav Bhaji*

Bombay's favorite street snack! Potato and vegetable curry served on a bun 9.

Vegetarian Platter*

Vegetable Samosa, Spinach & Onion Pakora, Cheese Pakora, Spinach & Cheese Roll 11.

Vegetable Samosa*

Handmade turnovers stuffed with seasoned potatoes and green peas 6.

Lamb Samosa

Handmade turnovers stuffed with spiced ground lamb 7.

Assorted Pakora Platter* (New!)

Chickpea battered fritters made from cauliflower, sliced potatoes, onions and spinach, and homemade cheese 9.

Spinach Cheese Rolls*

Delectable spinach and homemade cheese rissoles with a touch of green chilies 7.

Tandoori Chicken Wings (GF)

Juicy char-grilled chicken wings marinated in yogurt and our homemade blend of spices 11.

Malai Shrimp Cocktail (New!) (GF)

Delicious tandoori grilled shrimp coated with yogurt, chickpea flour and spices; served with our homemade cocktail sauce 16.

MASALA ART FEATURES



Tawa Lamb Chops (New!) (GF)

Grilled baby marinated lamb chops finished in a creamy, mint cashew sauce; served with steamed Basmati Rice 28.

Gobhi Gulistan* (GF)

Whole cauliflower grilled over a charcoal flame and then simmered in yogurt, with cashews and fresh mint; served with Basmati rice 18.

Punjabi Kadi Aur Kaddu Ki Sabzi* (New!)

A traditional Punjabi yogurt based curry with vegetable fritters; served with sautéed spiced pumpkin 18.

Chana Bhatara*

A Punjabi recipe for chickpeas served with fresh puffy bread 16.

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* 16. Chicken 18. Lamb 20. Mutton (Goat) 20.

Vegetarian Thaali* (New!)

A combination platter consisting of Kaddu (Butternut Squash), Punjabi Kadi, Palak Paneer, Navrattan Korma, Rice, Tandoori Roti, Papadum, and Mint Raita 23.

Non-Vegetarian Thaali (New!)

A combination platter consisting of Chana Masala, Palak Paneer, Chicken Tikka Masala, Lamb Rogan Josh, Rice, Naan, Papadum, and Mint Raita 28.

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.

APPETIZERS

Sweet Corn Soup (New!)

Creamy goodness without the cream
Vegetarian* 5.50 Chicken 6.50

Vegetable Spring Rolls*

Hand-rolled dumplings stuffed with spiced cabbage and vegetables 6.50

Crispy Gobhi Manchurian* (New!)

Cauliflower florets tossed in soy sauce with scallions and exotic spices 9.50

ENTRÉES

served with vegetable fried rice

Chili Paneer*

Homemade cheese tossed in spicy red chili with scallions and hot chilies 16.

Chili Chicken

Sautéed chicken tossed in a spicy red chili sauce with scallions and hot chilies 16.50

Chili Garlic Noodles (New!)

Vegetable* 12.50 Chicken 14.50

Vegetable Fried Rice* 10.

VEGETARIAN DISHES*

served with basmati rice

Daal Bokhara* (GF)

Slow cooked black lentils. A family recipe 13.50

Daal Panchmela* (GF, V)

A medley of five different yellow lentils stewed to perfection 13.50

Shaahi Paneer Korma* (New!)

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

Palak Paneer* (GF)

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

Malai Kofta*

Minced cheese and vegetable croquettes cooked in a creamy cashew nut sauce 16.50

Achaari Aloo* (New!) (GF, V)

Baby potatoes sauteed with mustard flavored pickles 14.50

Gobhi Aloo* or Gobhi Mattar* (GF, V)

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

Punjabi Bhindi Masala* (New!) (GF, V)

Gently seasoned okra sautéed with onions and tomatoes 15.50

Navrattan Korma* (GF)

Nine select vegetables cooked in a mild cream sauce with almonds and cashews 15.50

Baigan Bhartha* (GF, V)

Mashed eggplant smoked over charcoal, and seasoned with herbs and spices 16.

Chana Masala* (New!) (GF, V)

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



CHICKEN DISHES

served with basmati rice



Chicken Tikka Masala (GF)

India's most famous dish! White meat grilled chicken cooked in a delightfully spiced creamy tomato and paprika sauce 18.50

Chicken Saag (GF)

Succulent pieces of chicken simmered with spinach, tomatoes and exotic spices 18.

Chicken Vindaloo (GF)

Very Spicy! Juicy pieces of chicken marinated in red chilies and vinegar, stewed with potatoes 18.

Chicken Korma (GF)

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

Chicken Akbari (New!) (GF)

Tandoori grilled Reshmi Chicken Kebab sliced and sautéed with spiced bell peppers and onions 18.

Butter Chicken (New!) (GF)

Pulled tandoori grilled chicken simmered with fresh tomatoes and pureed cashew nuts - Authentic Northern Indian recipe 18.50

LAMB DISHES

served with basmati rice



Lamb Rogan Josh (GF)

Tender pieces of lamb curried with yogurt and spiced with onions, fresh ginger, cloves, and a touch of garlic 19.

Lamb Curry (New!) (GF)

Shikha's infamous recipe - Tender pieces of lamb stewed in tomato and onions with cumin, coriander and red chili 19.

Lamb Saag (GF)

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

Lamb Vindaloo (GF)

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

Teekha Handi Lamb (New!) (GF)

Tender cuts of tandoori grilled lamb coated and sautéed in a fiery blend of freshly ground spices 21.

Lamb Do-Piazza (New!) (GF)

Spiced grilled lamb dry cooked at high heat with diced onions and green chili 19.

SEAFOOD DISHES

served with basmati rice



Tawa Salmon Tikka (New!) (GF)

Lightly spiced, marinated salmon fillet 21.

Shrimp Saag (GF)

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

Goan Fish Curry (New!) (GF)

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

Seafood Masala (GF)

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

SOUTH INDIAN DISHES



Masala Dosa Thaali*

A thin lentil crêpe filled with potatoes and peas; served with Sambhar (spicy lentil broth), steamed rice cakes and crispy lentil fritters 18.

Idli Sambhar*

Steamed rice flour cakes flavored with curry leaves; served with Sambhar (spicy lentil broth) 12.

Vada Sambhar*

Fried rice and lentil dumplings; served with Sambhar (spicy lentil broth) 12.

Lemon Rice*

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

TANDOORI BARBEQUE

served with naan bread



Tandoori Mixed Grill (New!) (GF)

Tandoori Chicken, Malai Chicken Kebab, Chicken Tikka, Lamb Boti Kebab and Tandoori Malai Shrimp 24.

Paneer Tikka* (New!) (GF)

Spicy grilled cubes of homemade cheese marinated in yogurt with turmeric, cloves and coriander 16.50

Lamb Seekh Kebab (GF)

Minced lamb kebabs made with fresh ground spices 19.

Chicken Tikka (GF)

White meat chicken marinated in yogurt, turmeric and cardamom 17.

Tandoori Chicken (GF)

Juicy char-grilled chicken on the bone marinated in yogurt and our homemade blend of spices 17.

Chicken Reshmi Kebab (New!) (GF)

White meat chicken marinated in yogurt, sour cream and Amul cheese, with fresh coriander and roasted cumin 17.

Lamb Barra Kebab (GF)

A long-time Masala Art favorite! Tender baby lamb chops marinated for three days and tandoori grilled on skewers 23.

ACCOMPANIMENTS



Steamed Basmati Rice 3.

Mango or Onion Chutney 2.

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 2.50

FRESHLY BAKED BREADS

Chapati* (2 pieces per order)

Whole wheat bread cooked on a "tawa" (griddle) 5.

Tawa Aloo Paratha* (New!)

Whole wheat bread stuffed with spiced potatoes 5.

Methi Poori* (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 4.50

Lachha Paratha* or Mint Paratha*

Layered whole wheat buttered bread; served plain or topped with dried mint; recommended with Daal Bokhara or Malai Kofta 4.50

Missi Roti*

Flat bread made from a blend of white flour and chickpea flour 5.50

Plain Naan

Homemade leavened baked bread with or without butter 4.50

Garlic Naan

Leavened bread with a touch of garlic and fresh cilantro 5.50

Aloo Naan

Leavened bread stuffed with seasoned potatoes 5.50

Tabaahi Naan

Leavened bread stuffed with green chilies and red onions coated with red chili powder - Very spicy! 5.50

Badami Naan

Leavened bread topped with sliced almonds, poppy seeds and hand peeled cantaloupe seeds 5.50

Onion Kulcha

Freshly baked leavened bread stuffed with seasoned chopped onions and cilantro 5.50

Paneer Kulcha

Freshly baked leavened bread stuffed with seasoned homemade cheese, finely chopped onions and cilantro 6.

Bread Basket

Plain Naan, Garlic Naan, and Mint Paratha 12.

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, or Mango 3.50

Lassi

A cool, refreshing traditional Indian yogurt drink
Sweet 4. Salted 4. Mango 4.50

