



MASALA BAY GRILL

INDIAN CUISINE



Drinks

INDIAN DRINKS

Mango Lassi	5
Sweet Lassi	4
Chai Tea	3
Ice Tea	2.50
Coffee	2.50

SODAS

Pepsi	2.50
Diet Pepsi	2.50
Mountain Dew	2.50
Sunkist Orange	2.50
Dr Pepper	2.50
Sierra Mist	2.50
Lemonade	2.50

INDIAN BEER

Taj Mahal 22oz	10
Maharaja 12oz	6
Flying Horse 22oz	10

BOTTLED BEER

Bud Lite	4
Budweiser	4
Miller Lite	4
Corona	5
Heineken	5
Eight Point IPA	7
Bells Two Heart Ale	7
Mother Earth Weeping Willow Wit	7

DRAFT BEER

Vienna Lager	7
Blue Moon	6



WINE

WINE BY THE BOTTLE WHITE

Lagaria Pinot Grigio	28
Floriography Blooming White Blend	26
Valckenberg Madonna Riesling	28
Wine To Water Zinfandel	35
All Or Nothing Chardonnay	48
Chateau La Perriere Muscadet	29
Renaud Macon Unoaked Chardonnay	41
Fournier Sauvignon Blanc	41
Bondini Rose	26
mistinguett brut cava	26

HOUSE WINES

Chardonnay	7
Pinot Grigio	7
White Zinfandel	7
Cabernet Sauvignon	7
Merlot	7
Malbec	7

WINE BY THE BOTTLE RED

Peirano Illusion Red Blend	31
Castle Rock Pinot Noir	33
Cane And Fable Cabernet Sauvignon	50
Liberty School Cabernet Sauvignon	37
Wente Sandstone Merlot	33
Writer's Block Syrah	33
La Posta Fazio Malbec	37



=VEGETARIAN = VEGAN

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness



To-Go Party Trays

LUNCH OR DINNER FOR YOUR FRIENDS & FAMILY

(Party tray menu served with saffron basmati rice & naan)

CHOICE OF ENTRÉE

(Pick 3 entrées)

CHICKEN & MEAT

Butter Chicken, Chicken Curry, Chili Chicken, Chicken Biryani, Chicken Seekh Kebab, Lamb Curry, Lamb Rogan Josh, Lamb Korma

VEGETARIAN

Daal Makhani, Bangan Bhartha, Veg Korma, Pindi Chole, Shamsavera Kofta, Shahi Paneer, Aloo Matar, Matar Paneer

10 PEOPLE

\$150

20 PEOPLE

\$245

30 PEOPLE

\$350

40 PEOPLE

\$450

Additional items are available on request. Order must be placed the night before pickup.



Lunch Specials

COMBO MEALS

(All the combo served with rice, naan, vegetable fritters -Available UNTIL 2:30pm)

#1 VEGETARIAN PLATTER

Vegetable of the day, daal makhani

11

#2 CHICKEN PLATTER

Butter chicken, chicken curry

12

#3 CHICKEN & VEGETABLE PLATTER

Butter chicken, vegetable of the day

12

#4 CHICKEN KEBAB & VEGETABLE PLATTER

Boneless breast kebab with vegetable of the day

13

#5 CHICKEN & LAMB PLATTER

Butter chicken, lamb curry

14

#6 LAMB & VEGETABLE PLATTER

Lamb curry, vegetable of the day

15

#7 CHICKEN & SHRIMP PLATTER

Butter chicken, shrimp sautéed with onions & peppers

15

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Appetizers

SAMOSA | A1

Deep fried pastries stuffed with fresh potatoes, green peas and freshly ground Indian spices served with chutney

5

SABZI PAKORA | A2

Eggplant, onions, cauliflower and potatoes deep fried in a thick gram flour batter consisting of freshly ground spices

5

DUO KATHI ROLLS | A3

Chicken and vegetables lightly seasoned and deep fried; served with chutney

7

CHAT PATA CHAAT | A4

A popular north Indian street food of crisp fried wafers with potatoes, chick peas, and tomatoes; topped with yogurt and tamarind chutney

7

WINGS MANGO PERI PERI | A5

Chicken wings in a sweet and spicy mango sauce

8

AMRITSARI FISH | A6

A popular Indian fish dish with seasoned chickpea batter, lime, cumin and black pepper

10

CHICKEN LETTUCE WRAP | A7

Ground chicken with vegetables seasoned and served over lettuce wraps

8

CURRIED MUSSELS | A8

Seasoned mussels steamed and seared in a light curry sauce

12

GARLIC SHRIMP | A9

Jumbo shrimp sautéed with special spices and garlic curry sauce

12



Soup / Salad

LENTIL SOUP | S1

Assorted lentils simmered in a mild broth; garnished with lemon

5

CREAMY TOMATO SOUP | S2

Puréed tomatoes blended with an array of gentle spices in a cream base

5

HOUSE SALAD | S3

Tossed salad greens with cucumbers, onions & tomatoes

4

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Entrées

BUTTER CHICKEN | E1

Chicken from our tandoor oven, deboned and simmered in an onion tomato cream sauce, seasoned with fenugreek, herbs and mild spices

15

CHICKEN TIKKA MASALA | E2

Breasts of chicken deboned and cooked in a tastefully seasoned delicate onion, tomato and cream sauce

14

SAAG PASSANDSE CHICKEN, LAMB, OR SHRIMP | E3

CHOICE OF meat sautéed with spinach

13 | 16 | 18

CHICKEN, LAMB, OR SHRIMP VINDALOO | E4

CHOICE OF meat simmered with potato in a hot curry sauce

13 | 16 | 18

CHICKEN, LAMB, OR SHRIMP CURRY | E5

CHOICE OF meat cooked with an array of chef's special spices

14 | 16 | 19

CHILI CHICKEN | E6

Marinated chicken sautéed with a secret blend of spices

13

LAMB ROGAN JOSH | E7

Lamb, Kashmiri chili; dry ginger; fennel and onions

18

GOAN FISH | E8

Popular Indian coastal dish of fish sautéed with a hint of coconut and spices

17

GARLIC SALMON | E9

Salmon pieces cooked in a tantalizing curry with garlic

18

SEAFOOD COMBO CURRY | E10

Combination of fish, scallops and shrimp seasoned and cooked in a cream curry sauce

19

SCALLOP PULSE | E11

Tender scallops seasoned and cooked in a coconut curry sauce with a hint of tamarind

21



Rice & Biryani

VEG BIRYANI | R1

Garden fresh vegetable cooked with basmati rice

12

CHICKEN BIRYANI | R2

Boneless chicken with basmati rice flavored with saffron and other exotic spices.

17

LAMB BIRYANI | R3

Tender lamb with basmati rice & a rich blend of aromatic spices

17

SEAFOOD BIRYANI | R4

Shrimp, scallops, fish all blended gently with spices and basmati rice

19

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Vegetarian Entrées

SAAG PASSSANDSE (SPINACH) | V₆

Cooked spinach with a choice of paneer, corn potatoes, or chickpeas

12

BANGAN BHARTA (EGGPLANT) | V₂ V₆ V₉

Roasted eggplant cooked in tandoori oven with onions, peppers, ginger, garlic and other spices

12

DAAL MAKHANI (LENTILS) | V₃ V₆

Overnight stewed black lentils with tomatoes in a cream and butter gravy

11

PINDI CHOLE (CHICKPEAS) | V₄ V₆ V₉

A traditional Indian dish of cooked chickpeas in a dry mango powder and green chili gravy with an array of spices

11

SHAMSAVERA KOFTA | V₅ V₆

A popular vegetarian dish of potatoes, spinach and cheese coquettes cooked in a creamy onion curry sauce

14

SHAHI PANEER (CHEESE) | V₆ V₆

Homemade farmers cheese in a light tomato base and cream sauce

14



Tandoori Entrées

MURG TIKKA TANDOORI (CHICKEN) | T1

Chicken marinated overnight, barbecued and served with yogurt, herbs, and spices

12

MALAI CHICKEN TIKKA | T2

Boneless breast of chicken cubes marinated in black pepper and yogurt

14

CHICKEN SEEKH KEBAB | T3

Minced chicken marinated in spices & herbs

14

LAMB CHOPS | T4

Marinated lamb chops seasoned and cooked in the tandoor oven

21

SALMON TANDOORI | T5

Salmon filet marinated in a secret blend of spices; served with onions and peppers

21

SHRIMP TANDOORI | T6

Shrimp marinated with yogurt, herbs, spices and barbecued

16

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Breads

NAAN | B1

Traditional leavened bread made in the tandoor oven

3

GARLIC NAAN | B2

Traditional leavened bread with distinct garlic flavor, made in the tandoor oven

3

MISSI ROTI | B3

Made with chickpea flour seasoned with spices and cooked on an open flame (gluten free)

3

LACHA PARATHA | B4

Layered all purpose flour bread baked in a tandoori oven

4

ASSORTED BREADS | B5

Naan, Garlic Naan, Onion Kulcha

8



Desserts

WARM GULAB JAMUN | D1

A North Indian delicacy made with special dough, fried golden brown, served in sugar syrup

4

GAJAR KA HALWA (CARROT PUDDING) | D2

Grated fresh carrots cooked gently in milk and sugar; garnished with nuts

5

RASMALAI | D3

Steamed Indian cheese patties, served in a rich specially flavored cold cream sauce with nuts

4

RICE PUDDING | D4

Homemade creamy rice pudding with pistachios, almonds and special flavoring

4



KIDS MENU

CHICKEN TENDERS | K1

Fried boneless chicken served with fries

6

CHICKEN TIKKA | K2

Grilled boneless chicken served with fries

6

POPCORN SHRIMP | K3

Fried shrimp served with fries

6

CHEESE QUESIDILLA | K4

Flatbread filled with cheese and baked in the oven

6

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