

Appetizers

Samosa	\$6.00
fried patties stuffed with potatoes and peas	
Bhelpuri **	\$6.00
puffed rice, chickpea vermicelli, peanuts, chopped onion, diced mango, cilantro and drizzled with tamarind chutney	
Dahi Papri	\$6.00
fried flour crisps, moong dal dumplings, topped with yogurt and chutneys	
Ragda Pattis	\$8.00
potato patties on a bed of white peas and topped with chutneys	
Bhune Bhutte ki Tikki	\$7.00
patties of grated sweet corn, coated with sesame seeds	
Broccoli and Peas Shammi	\$7.00
patties of broccoli and peas stuffed with drunken raisins	
Dal Chawal ki Tikki	\$6.00
rice and lentil cakes with chopped onion, ginger and green chillies	

Pani Poori	\$6.00
puffed hollows stuffed with diced potatoes and chickpeas topped with chutneys – eaten whole in one bite	
Pyaz ki Bhaji	\$6.00
onion rings in chickpeas batter	
Kafir Lime and Basil Chicken Tikka	\$8.00
chicken tikka marinated with spices and flavored with basil and kafir lime leaves	
Mutton ki Nizami Pudina Seekh	\$9.00
lamb seekh kabab flavored with jalapenos and mint	
Chicken Chili 65	\$8.00
marinated morsels of chicken, tossed in a spicy south Indian sauce	
Amritsari Fish Tukra	\$8.00
fried fish marinated with spices, served with chutney	
Calamari	\$7.00
sautéed calamari with coconut and curry leaves	

Tandoori Specialties

Tandoori Prawns Peri Peri	\$26.00
jumbo prawns marinated in spicy peri peri masala	
Tandoori Chicken	\$16.00
half a chicken marinated in yogurt and saffron	
Murg Chandi Tikka	\$17.00
chicken tikka in yogurt and cheese marinade, topped with rolled silver leaf	
Maas Ka Soola	\$19.00
marinated and dry spice rubbed chunks of lamb	

Tandoori Lamb Chops	\$28.00
succulent lamb chops marinated with spices	
Tandoori Salmon	\$24.00
dill, yogurt, and cream cheese marinade	
Tandoori Paneer Shashlik	\$16.00
marinated chunks of cottage cheese, bellpeppers and onion flavored with star anise and peppercorn	

Tawa Selection

A thicker version of the household griddle, it is used to cook food very fast, the outer rim is used to keep the food warm and needs to be constantly stirred to avoid burning. It is also used for preparation of unleavened Indian breads and for dry roasting.

Bhindi Amchoori	\$14.00
okra tossed with onion and mango powder	
Jaipuri Aloo **	\$14.00
potato cubes tossed in tawa sauce hinted with black pepper	
Shrimp Tawa Tak-a-Tak	\$26.00
shrimp cooked with bell peppers, onion, and whole spices	

Tandoori Murg ki Khurchan	\$17.00
pulled tandoori chicken tossed with tawa sauce	
Khade Masale wala Paneer	\$14.00
cubes of cottage cheese with whole spices tossed with tawa gravy	

Non Vegetarian Specialties

Jeer Mirya Shrimp Kadi	\$26.00
shrimp in coconut sauce with cumin and peppercorn - a Goan specialty	
Sarson Wali Fish Curry **	\$23.00
bengali fish curry with mustard and coconut	
Pista Murg **	\$18.00
chicken in mild white sauce and pistachios	
Murg Saag Wala	\$17.00
chicken in creamy, burnt garlic flavored spinach	
Dum ka Murg **	\$17.00
juicy and tender chicken cooked in its own juices with cashew nut and saffron gravy	
Murg Tikka Lababdar	\$17.00
chicken tikka in a chunky onion tomato gravy	
Murg Makhani	\$17.00
chicken in a tomato cream sauce with fenugreek	

Chicken Chettinad	\$17.00
chicken curry with roasted spices and coconut	
Chukandar Gosht	\$18.00
lamb curry with beets flavored with "potli" masala	
Gosht Veruval	\$18.00
lamb curry with crushed black pepper, fennel and cardamom	
Laal Maans	\$18.00
favorite of the Rajput warriors in Rajasthan- fiery lamb curry	
Lamb Neelgiri Korma **	\$18.00
lamb in a rich mint and cilantro gravy	
Nalli Nihari **	\$18.00
lamb shank curry – a dish known for its complexity and taste – food of the Nawabs	

** Contains nuts

Vegetarian Specialties

- Baingan Mirch ka Salan **** \$14/\$8
a delicacy from south of India - baby eggplant and jalapenos in peanut and sesame sauce
- Gobhi Tak a Tin** \$14/\$8
cauliflower tossed with onion and bell pepper flavored with dried fenugreek leaves
- Goat Cheese Akhrot Kofta **** \$15/\$10
dumplings of goat cheese with walnuts in a fragrant sauce
- Mixed Vegetable Kalonji** \$13/\$8
tossed vegetables with onion seeds and tawa masala
- Lasooni Corn Palak** \$13/\$8
creamy spinach and corn tempered with garlic
- Saag Paneer** \$14/\$8
an all time favorite- cottage cheese in creamy spinach

- Baingan Bharta** \$13/\$8
tandoor roasted eggplant, mashed and tempered with onion, tomato and cilantro
- Paneer Makhan Masala** \$14/\$8
cottage cheese in a rich tomato cream sauce
- Paneer Rizzala **** \$14/\$8
paneer cubes with "gowda masala" and hint of red chilli paste
- Tofu Garam Masala** \$13/\$8
tofu in chili coconut sauce spiced with garam masala
- Dal Makhani** \$12/\$8
black lentil -rich and creamy
- Dal Amritsari** \$11/\$8
yellow lentils tempered with onion, tomatoes and whole red chilli-
- Channa Masala** \$12/\$8
punjabi style chick peas curry

A half portion of any of the above can be ordered as a side with an accompanying main dish \$8/\$10

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Biryani

Biryani is a Rice dish - delicately cooked, wonderfully spiced, and enjoyed heartily.

- Shrimp Biryani** \$26.00
Vegetable Biryani \$16.00
Lamb Biryani \$19.00
marinated lamb biryani, cooked in its own juices
- Chicken Biryani** \$18.00
fragrant and delicious
- Chana Chilgoza Pudina Biryani **** \$16.00
chick peas, pine nuts and mint biryani

Breads

- Naan** \$3.00
soft white flour bread
- Butter Naan** \$4.00
soft white flour bread layered with butter
- Garlic Chili Naan** \$4.00
a white flour bread with fresh garlic & crushed red pepper
- Rock Salt & Cilantro Naan** \$4.00
a white flour bread topped with rock salt & fresh cilantro
- Lachha Parantha / Pudina Parantha** \$3.00
whole wheat bread with butter / or with mint
- Aloo Parantha** \$4.00
whole wheat bread stuffed with potatoes, ginger and green chilies
- Tandoori Roti** \$3.00
unleavened whole wheat bread
- Goat Cheese Kulcha** \$4.00
white flour bread stuffed with goat cheese
- Onion Kulcha** \$4.00
white flour bread stuffed with chopped onion
- Missi Roti** \$3.00
gluten free- chick pea flour bread

Accompaniments

- Pulao Side** \$3.00
Steamed Rice \$2.00
Raita \$4.00
Papaddum \$2.00
- Onion & Chili Plate** \$2.00
Mango Chutney \$2.00
Chutney Platter \$5.00
Pickle \$2.00

Desserts

- Narangi Malpua Rabdi** \$8.00
soft, fluffy and yet crisp pancakes served with rabdi
- Rice Pudding** \$8.00
traditional rice pudding
- Doda Burfee Tart **** \$9.00
punjabi milk fudge dessert
- Date and Fig Jugalbandi** \$8.00
served with cardamom ice cream
- Malai-Shahi Tukra** \$8.00
indian bread pudding
- Rasmalai** \$7.00
cottage cheese dumplings in sweetened milk reduction
- Gulab Jamun with Cardamon Ice Cream** \$8.00

Consuming raw or uncooked meat, poultry, seafood or eggs may increase your risk of food borne illness.
Prices are subject to change.

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