

Appetizers

Vegetable Samosa	\$6.95
fried patties stuffed with peas, potatoes and raisin	
Aam Palak Chaat	\$9.95
flash fried baby spinach, diced mango, sweet yogurt and chutneys	
Aloo Tikki Chaat	\$6.95
panfried potato cakes on a bed of chickpeas, sweet yogurt and sauces	
Bhelpuri **	\$6.95
puffed rice, chickpea vermicelli, peanuts, chopped onion, diced mango, cilantro and drizzled with tamarind chutney	
Dahi Papdi Chaat	\$6.95
flour crisps, moong dal dumplings, chickpeas topped with yogurt and chutneys	
Pani Puri	\$6.95
puffed hollows stuffed with diced potatoes and chickpeas topped with chutneys – eaten whole in one bite	
Dahi Bhalle	\$6.95
velvety lentil dumplings in yogurt sauce topped with chutneys	
Cauliflower Bezule	\$6.95
florets coated with rice flour, spices and tossed with mustard seeds and curry leaves	
Aloo Bonda	\$6.95
spiced mashed potatoes engulfed in a coating of chick pea batter	

Phulka Tacos	\$7.75
stuffed with sliced chicken tikka OR lamb keema, pickled red onion, lettuce and chutney	
Onion Bhaji	\$6.95
juliened bell pepper and onion in chick peas batter	
Dhokla	\$6.95
irresistible street food snack made with fermented chick peas batter, tempered with curry leaves, mustard seeds and chilli	
Pao Bhaji	\$6.95
thick vegetable curry served with soft buttered bread roll	
Lahori Murg Tikka	\$7.95
chicken cubes marinated with yogurt, chilli paste and star anise	
Chicken 65	\$7.95
small pieces of chicken tossed with South Indian masala	
Jheenga Porcha Yera	\$8.50
spicy tempered prawns	
Calamari	\$7.95
sautéed calamari with curry leaves, coconut and hint of lemon juice	
Seekh Kabab	\$7.95
skewered minced lamb kabab flavored with mint and cilantro	
Scallops Chilli Garlic	\$9.95

Tandoori Specialties

Ajwaini Jumbo Prawns	\$28.50
jumbo prawns in saffron marinade and carom seeds	
Tandoori Salmon	\$24.95
chargrilled fillet of salmon marinated with yogurt and dill	
Tandoori Chicken	\$17.95
half a chicken in saffron-yogurt marinade and grilled in tandoor	
Murg Malai Kabab	\$18.95
chicken cubes marinated in yogurt and cream cheese	

Tandoori Lamb Chops	\$26.95
succulent lamb chops marinated in yogurt, green cardamom and mace	
Tandoori Vegetarian Platter	\$18.95
stuffed green & red pepper, cheese stuffed broccoli and tandoori paneer	
Kastoori Paneer Tikka	\$15.95
cubes of cottage cheese marinated with lowfat yogurt, saffron and dried fenugreek leaves	

Tawa

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.

Balchao Shrimp	\$25.95
shrimp tossed in thick tawa sauce and gauda masala	
Bhareli Wangi	\$15.50
Indian baby eggplant with coastal spices and topped with tawa sauce	

Tawa Bhindi	\$15.50
okra with sesame seeds and cumin	
Gobhi Mussallam	\$15.50
tandoori cauliflower topped with mussallam sauce - a traditional Mughlai delicacy.	

Non-Vegetarian Specialties

Lobster Lababdar	\$29.95
Lababdar means to completely surrender to the dish - chopped onion, tomatoes, fenugreek and garam masala	
Shrimp Ambi Curry **	\$25.95
Prawns cooked in onion cashew nut gravy with fresh mango fillet	
Nariyal Pudina Fish Curry **	\$22.95
Fillet of fish cooked in a coconut and mint gravy	
Murg Tikka Masala	\$17.95
chicken tikka in onion tomato gravy with fenugreek	
Chicken Saagwala	\$17.95
chicken tikka in creamy spinach	
Coorgi Murg	\$17.95
chicken cooked with curry leaves, crushed black pepper in a rich coconut sauce	
Awadhi Dum ke Murg **	\$17.95
speciality from Awadh - chicken cooked in rich brown cashew nut and saffron gravy	

Murg Makhani **	\$17.95
charbroiled chicken in tomato cream sauce	
Achari Murg	\$17.95
marinated chicken cubes in Indian pickle sauce	
Lamb Vindaloo	\$18.95
fiery lamb curry with vinegar and potatoes	
Lamb Neelgiri Korma **	\$18.95
lamb cooked in a rich mint and cilantro gravy	
Elaichi Gosht**	\$18.95
lamb in cardamom sauce	
Lamb Shank	\$22.95
marinated and cooked in its own juices, topped with minced lamb sauce	

Vegetarian Specialties

Aloo Ke Gutke	\$13.50/\$8
potatoes with curry leaves and mustard seeds	
Tofu Garam Masala	\$14.50/\$8
tofu in a chilli coconut sauce spiced with garam masala	
Lassoni Corn Palak	\$14.50/\$8
creamy spinach and corn tempered with garlic	
Baingan Mirch ka Salan **	\$14.50/\$8
a delicacy from south of India- eggplant & pepper in peanut & sesame seed sauce	
Mattar Paneer	\$15.50/\$8
an Indian classic - green peas and cottage cheese curry	
Kofta Shaam Savera **	\$14.50/\$8
cottage cheese dumplings stuffed with sautéed spinach and green puree sauce	
Paneer Makhana Masala	\$15.50/\$8
cottage cheese in a rich tomato cream sauce	

Subzi Korma**	\$14.50/\$8
mixed vegetables in a rich cashew nut sauce	
Vegetable Jalfrezi	\$14.50/\$8
tossed mix vegetables tempered with whole red chili	
Baingan Bharta	\$13.50/\$8
tandoor roasted eggplant, mashed and tempered with onion, tomato and cilantro	
Pindi Chole	\$13.50/\$8
punjabi style chick pea curry	
Dal Makhani	\$13.50/\$8
black lentil -rich and creamy	
Dal Panchrattan	\$13.50/\$8
A well seasoned mix of five different lentils	
Saag Paneer	\$15.50/\$8
an all time favorite- cottage cheese in creamy spinach	

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

** contains nuts

Biryani

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

Shrimp Biryani	\$24.95	Lamb Biryani	\$19.95
Chicken Biryani	\$18.95	Vegetable Biryani	\$17.95

Breads

Nan	\$3.00	Aloo Parantha	\$3.50
a soft white flour bread		whole wheat bread stuffed with mashed potatoes, ginger, cilantro and green chillies	
Butter Nan	\$3.50	Tildaar Parantha	\$3.50
Garlic Chili Nan	\$3.50	whole wheat layered bread with sesame seeds	
Rock salt & Cilantro Nan	\$3.50	Missi Roti	\$3.50
a white flour bread topped with rock salt & fresh cilantro		chick pea flour bread with ginger and ajwain	
Goat Cheese Kulcha	\$4.50	Kulcha	\$3.50
Kashmiri Nan	\$4.50	white flour bread stuffed with your choice of Cheese or Onion,	
stuffed with dates, almonds, raisins and apricot			
Tandoori Roti	\$3.00		
unleavened whole wheat bread			

Accompaniments

Pulao	\$3.99	Assorted Papaddum Basket	\$3.50
Long grain Basmati rice cooked with spices		Onion Salad	\$2.50
Chawal	\$2.99	Mango Chutney	\$2.50
Steamed long grain Basmati rice		Chutney Platter	\$5.50
Cucumber Raita	\$3.95	Pickle	\$1.75

Desserts

Kheer	\$6.00	Gulab Jamun	\$6.00
The famous Indian Rice Pudding		Rabarhi	\$6.50
Khubani ka Meetha	\$6.00	A reduced milk dessert with vetivier and served with rolled silver leaf	
Apricot compote - traditional special occasion dessert from Hyderabad		Rasmalai**	\$6.50
Shahi Tukra	\$6.50	Cottage Cheese dumpling in a reduced milk sauce with cardamom & pistachio	
Indian bread pudding - The dessert of Nawabs			

Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of food borne illness.

Prices are subject to change.



CATERING AVAILABLE

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