

Appetizers

Vegetable Samosa (VG; DF)	\$8.95	Phulka Tacos (DF; GF)	\$10.95 / \$11.95
fried patties stuffed with peas, potatoes and raisin		stuffed with curried chicken OR curried lamb, pickled red onion, lettuce and chutney	
Aam Palak Chaat (GF)	\$11.95	Corn aur Asparagus ke Kabab (VG; DF; GF)	\$9.95
flash fried baby spinach, diced mango, sweet yogurt and chutneys		corn and asparagus patties	
Aloo Tikki Chaat (GF)	\$9.50	Onion Bhaji (VG; DF; GF)	\$9.95
panfried potato cakes on a bed of chickpeas, sweet yogurt and sauces		julienned bell pepper and onion in chick peas batter	
Bhelpuri (N; VG; DF)	\$8.95	Dhokla (VG; DF; GF)	\$9.95
puffed rice, chickpea vermicelli, peanuts, chopped onion, diced mango, cilantro and drizzled with tamarind chutney		irresistible street food snack made with fermented chick peas batter, tempered with curry leaves, mustard seeds and chili	
Honey Chili Lotus Stem (VG; DF; GF)	\$9.50	Lahori Murg Tikka (GF)	\$10.95
crisp sliced lotus stem tossed in honey and chili garlic sauce		chicken cubes marinated with yogurt, chilli paste and star anise	
Pani Pooori (VG; DF)	\$8.95	Chicken Bang-Bang (DF; GF)	\$10.95
puffed hollows stuffed with diced potatoes and chickpeas topped with chutneys – eaten whole in one bite		marinated skewered chicken cubes pan-grilled and tossed with spicy bang bang sauce	
Dahi Bhalle (GF)	\$9.95	Fish Amritsari (DF; GF)	\$11.95
velvety lentil dumplings in yogurt sauce topped with chutneys		marinated and chick peas batter fried fish fillet flavored with carom seeds	
Dahi Papdi Chaat	\$8.95	Calamari (DF; GF)	\$11.95
flour crisps, lentil dumpling, chickpeas, topped with sweet yogurt and chutneys		sautéed calamari with curry leaves, coconut and hint of lemon juice	
Cauliflower Bezule (VG; DF; GF)	\$9.95	Seekh Kabab (DF; GF)	\$10.50
florets coated with rice flour, spices and tossed with mustard seeds and curry leaves		skewered minced lamb kabab flavored with mint and cilantro	
		Shrimp Chili Garlic (DF; GF)	\$11.95
		shrimp tossed in garlic and sweet chili sauce	

Tandoori Specialties

Zaffarani Jheenga (GF)	\$29.95	Lucknowi Lamb Chops (N; GF)	\$30.95
jumbo prawns with saffron, garam masala and low fat yogurt marinade		succulent lamb chops marinated in yogurt, green cardamom and mace	
Kasundi Salmon (GF)	\$26.95	Achhari Paneer Tikka (GF)	\$18.95
chargrilled fillet of salmon marinated with bengali mustard sauce		soft paneer cubes in a creamy masala marinade punctuated with pickle spices and tangy curd	
Tandoori Chicken (GF)	\$21.95	Chargha Cornish Hen (N; GF)	\$21.95
half a chicken in saffron-yogurt marinade and grilled in tandoor		whole cornish hen, steamed, marinated and flash fried	
Murg Malai Kabab (GF)	\$21.95		
chicken cubes marinated in yogurt and cream cheese			

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.

Kadhaj Jheenga (GF)	\$29.95	Tawa Bhindi (VG; DF; GF)	\$18.95
wok tossed shrimp, bell peppers, tempered with whole red chillies and crushed coriander seeds		okra with sesame seeds and cumin	
Bhareli Wangi (VG; DF; GF)	\$18.95	Gobhi Mussallam (N; GF)	\$18.95
Indian baby eggplant with coastal spices and topped with tawas sauce		tandoori cauliflower topped with mussallam sauce - a traditional Mughlai delicacy.	

Non-Vegetarian Specialties

Lobster Lababdar (GF)	\$30.95	Butter Chicken (N; GF)	\$20.95
Lababdar means to completely surrender to the dish - chopped onion, tomatoes, fenugreek and garam masala		charbroiled chicken in tomato cream sauce	
Shrimp Ambi Curry (N; GF)	\$28.95	Methi Murg (GF)	\$20.95
Prawns cooked in onion cashew nut gravy with fresh mango fillet		chicken cooked with fresh fenugreek leaves, spices and brown onion	
Kerala Fish Curry (DF; GF)	\$25.95	Lamb Xacuti (Sha-go-ti) (DF; GF)	\$21.95
onion tomato sauce, tempered with red chili, curry leaf and hint of coconut		intense Goan curry with ground roasted spices and poppy seeds	
Murg Tikka Masala (GF)	\$20.95	Lamb Neelgiri Korma (N; GF)	\$21.95
chicken tikka in onion tomato gravy with fenugreek		lamb cooked in a rich mint and cilantro gravy	
Chicken Saagwala (GF)	\$20.95	Railway Lamb Curry (DF; GF)	\$21.95
chicken tikka in creamy spinach		tender pieces of lamb, potatoes, curry leaves, spices and flavored with hint of coconut	
Saunfiyani Murg (GF)	\$20.95	Goat Curry (DF; GF)	\$28.95
delicate chicken curry with hint of fennel		bone-in baby goat cooked in bold onion, tomato sauce and garam masala, served with Roomali Roti	
Awadhi Dum ke Murg (N; GF)	\$20.95	Boti Jalfrezi (DF; GF)	\$21.95
speciality from Awadh - chicken cooked in rich brown cashew nut and saffron gravy		braised lamb tossed with onion, bellpeppers in masala sauce tempered with whole red chili	

Vegetarian Specialties

Bombay Aloo (N; GF)	\$15.95
potato curry with red and green pepper, garam masala and cumin	
Tofu Garam Masala (VG; DF; GF)	\$16.50
tofu in a chilli coconut sauce spiced with garam masala	
Lassoni Corn Palak (GF)	\$16.95/\$10
creamy spinach and corn tempered with garlic	
Baingan Mirch ka Salan (N; VG; DF; GF)	\$17.95
a delicacy from south of India- eggplant & pepper in peanut & sesame seed sauce	
Paneer Khatta Pyaaz (GF)	\$18.95
cottage cheese tossed with tawa sauce and pickled shallots	
Kofta Khazana - e - Lazzat (N; GF)	\$18.95
spinach and cottage cheese dumpling stuffed with paneer bhujia in delicate sauce	
Paneer Makhana Masala (N; GF)	\$18.95
cottage cheese in a rich tomato cream sauce	

Subzi Korma (N; GF)	\$17.95
mixed vegetables in a rich cashew nut sauce	
Kaju Mattar Makhana (N; GF)	\$18.95
delicious rich curry filled with the goodness of foxnuts and green peas in cashewnut sauce	
Baingan Bharta (VG; DF; GF)	\$16.95/\$10
tandoor roasted eggplant, mashed and tempered with onion, tomato and cilantro	
Chandni Chowk Ke Chole (VG; DF; GF)	\$16.50/\$10
chick pea curry from the bylanes of Old Delhi	
Dal Makhani (GF)	\$16.95/\$10
black lentil -rich and creamy	
Dal Panchrattan (VG; DF; GF)	\$16.50/\$10
A well seasoned mix of five different lentils	
Saag Paneer (GF)	\$18.95 /\$10
an all time favorite- cottage cheese in creamy spinach	

Biryani

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

Shrimp Biryani (GF)	\$28.95
Chicken Biryani (GF)	\$23.95

Lamb Biryani (GF)	\$25.95
Vegetable Biryani (GF)	\$21.95

Breads

Nan	\$4.00
a soft white flour bread	
Butter Nan	\$5.00
Garlic Chili Nan	\$5.00
Rock salt & Cilantro Nan	\$5.00
a white flour bread topped with rock salt & fresh cilantro	
Goat Cheese Kulcha	\$6.00
Kashmiri Nan (N)	\$6.00
stuffed with almonds, walnuts, raisins and apricot	
Tandoori Roti (VG; DF)	\$4.00
unleavened whole wheat bread	

Aloo Parantha	\$6.00
whole wheat bread stuffed with mashed potatoes, ginger, cilantro and green chillies	
Lachha Parantha	\$5.00
whole wheat layered bread	
Missi Roti (VG; DF, GF)	\$5.00
chick pea flour bread with ginger and ajwain	
Kulcha	\$6.00
white flour bread stuffed with your choice of Cheese or Onion	
Roomali Roti	\$5.00
soft and extremely thin, known for its handkerchief like texture	

Accompaniments

Pulao	\$3.99
Long grain Basmati rice cooked with spices	
Chawal	\$2.99
Steamed long grain Basmati rice	
Cucumber Raita	\$4.25

Assorted Papaddum Basket (VG; DF; GF)	\$3.50
Onion Salad	\$2.50
Mango Chutney	\$2.50
Chutney Platter	\$5.50
Pickle	\$1.75

Desserts

Kheer	\$8.00
The famous Indian Rice Pudding	
Khubani ka Meetha	\$9.00
Apricot compote - traditional special occasion dessert from Hyderabad	
Shahi Tukra	\$9.00
Indian bread pudding - The dessert of Nawabs	

Gulab Jamun	\$9.00
Rabarhi	\$8.00
A reduced milk dessert with vetiver	
Rasmalai (N)	\$8.00
Cottage Cheese dumpling in a reduced milk sauce with cardamom & pistachio	
Dates and Figs Jugalbandi	\$8.00
A medley of dates & figs	

Your check includes a 3% surcharge to cover increased labor and operating costs.

This fee is not a service charge or gratuity.

We sincerely appreciate your understanding and continued patronage.

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

CATERING AVAILABLE

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