





**The name Masala comes from an ancient Himalayan word which means Spice. Masala is the most basic yet fundamental ingredients of Indian food.**

**Spices not only just excite our taste buds but also comprise of an impressive range of nutrients, minerals and vitamins that is essential for our well being. Spices have been a part of our food for centuries and has become and integrated part of our lives.**

**We trust that you will enjoy a truly unique and memorable dining out experience whilst indulging in the real taste of fine Indian cuisine.**

**Food in India, like music and art and all the finer diversities of life, is identified with the word 'rasa' Rasa means savouring or deeply enjoying a sensuous experience, the evocation or enhancement of a joyous mood. It is our intention that dining at Masala will create this kind of experience.**

**This is a special restaurant that everyone can enjoy even kids and those who unfamiliar with Indian cuisine.**

**Dine with us...**



## SOUP

### **RASAM**

South Indian soup made from lentils, tomato & secret Masala herbs. A healthy soup.

**R65**

### **SOUP OF THE DAY**

**SQ**

## SAMOOSA

### **SAMOOSA - 3PCS**

**Chicken**  
**Lamb Mince**  
**Veg**

**R45**  
**R52**  
**R42**

## MASALA'S VEG-STARTERS

### **MEDHU VADA (2PCS)**

Crispy lentils doughnut served with chutney, sambar.

**R50**

### **SAMBAR VADA (2PCS)**

Deep fried lentils doughnut immersed in delicious regional lentil gravy.

**R52**

### **CURD VADA (2PCS)**

Lentils doughnut immersed in yoghurt garnished with carrots, coriander leaves, chilli powder & crispies.

**R65**

### **ONION BAJJI**

Slices of onion coated with chickpeas batter, deep fried & served with chutney.

**R42**

### **MIXED PAKODA**

Slice of onion, potatoes, cauliflower coated with chickpeas batter then deep fried.

**R46**



## MASALA'S NON VEG-STARTERS

<b>CHICKEN 65</b> Boneless chicken pieces marinated in Masala secret spices then deep fried.	<b>R85</b>
<b>MASALA FISH PAKODA</b> Filletted fish pieces marinated in Masala secret spices then deep fried.	<b>R100</b>
<b>CHICKEN LOLLYPOP</b> Chicken wings marinated in chef's special Masala then deep fried.	<b>R85</b>
<b>CRUMBED PRAWNS</b> Deshelled prawns coated in breadcrumbs with sesame seeds then deep fried.	<b>R105</b>

## MASALA'S INDO-CHINESE STARTERS

VEG	STARTER (DRY)	MAIN (GRAVY)
<b>MUSHROOM CHILLI</b> Batter fried mushroom sauteed with green pepper, onion, ginger, garlic, soya sauce and vinegar.	<b>R95</b>	<b>R125</b>
<b>CHILLI PANEER</b> Batter fried Indian homemade cottage cheese sauteed with green pepper, onion, ginger, garlic, soya sauce and vinegar.	<b>R115</b>	<b>R130</b>
<b>GOBI MANCHURIAN</b> Batter fried cauliflower seasoned with flavored manchurian sauce.	<b>R90</b>	<b>R120</b>
<b>VEGETABLE MANCHURIAN</b> Batter fried seasoned vegetables sautéed with manchurian sauce.	<b>R90</b>	<b>R120</b>
<b>MUSHROOM MANCHURIAN</b> Batter fried mushrooms cooked in manchurian sauce.	<b>R90</b>	<b>R120</b>
<b>PANEER MANCHURIAN</b> Batter fried Indian cottage cheese with flavored manchurian sauce.	<b>R115</b>	<b>R130</b>



**NON-VEG**

**PRAWN CHILLI**

Batter fried prawns sauteed with green pepper, onion, ginger, garlic, soya sauce and vinegar.

**STARTER  
(DRY)**

**R125**

**MAIN  
(GRAVY)**

**R175**

**CHILLI CHICKEN**

Batter fried chicken pan fried with peppers, onions, ginger & garlic, soya sauce and vinegar.

**R105**

**R135**

**CHICKEN MANCHURIAN**

Batter fried chicken with spicy manchurian sauce.

**R105**

**R135**

**PRAWN MANCHURIAN**

Batter fried prawn with spicy manchurian sauce.

**R125**

**R175**

**HIFI CHICKEN WINGS**

Batter fried crispy chicken wings flavored with spicy sauce.

**R100**

**R130**

**SZECHUAN CHICKEN**

Batter fried boneless chicken flavored with Szechuan sauce.

**R100**

**R130**

**HOT GARLIC CHICKEN**

Batter fried boneless chicken flavored with hot garlic sauce.

**R100**

**R130**





## *FROM CLAY OVEN (TANDOORI)*

### **CHICKEN TIKKA (5PCS)**

Boneless chicken cubes marinated in Indian spices then cooked in tandoori oven.

**R95**

### **MALAI CHICKEN TIKKA (5PCS)**

Boneless chicken cubes marinated with cashew nuts paste and rich cream with mild spices then cooked in tandoori oven.

**R95**

### **CHICKEN RESHMI TIKKA (5PCS)**

Boneless chicken cubes marinated with cream and gram flour with secret spices then cooked in tandoori oven.

**R95**

### **PAHADI TIKKA (5PCS)**

Boneless chicken cubes marinated with mint & spinach, touch of cream and ginger garlic paste then cooked in tandoori oven.

**R95**

### **PANEER TIKKA (5PCS)**

Homemade Indian cottage cheese marinated with masala and yoghurt then cooked in tandoori oven.

**R110**

### **LAMB SHEKH KEBAB (5PCS)**

Lamb mince flavoured with herbs and spices and cooked in a tandoori oven.

**R115**

### **TANDOORI CHICKEN HALF (SERVED WITH NAAN OR CHIPS OR SALAD)**

Marinated in spices and yoghurt then cooked in tandoori oven.

**R110**

### **TANDOORI CHICKEN FULL (SERVED WITH NAAN OR CHIPS OR SALAD)**

Marinated in spices and yoghurt then cooked in tandoori oven.

**R200**

### **TANDOORI LAMB CHOPS (SERVED WITH NAAN OR CHIPS OR SALAD)**

Marinated in spices, garam masala and cloves then cooked in Tandoori oven.

**R240**

## *PLATTERS*

### **TANDOORI MIX PLATTER FOR 3**

3pc chicken tikka, 3pc malai chicken tikka, 3pc chicken reshmi tikka, 3pc pahadi tikka, 3pc lamb shekh kebab.

**R295**

### **TANDOORI MIX PLATTER FOR 6**

6pc chicken tikka, 6pc malai chicken tikka, 6pc chicken reshmi tikka, 6pc pahadi tikka, 6pc lamb shekh kebab.

**R590**

## *INDIAN BREADS NAAN & ROTI*

<b>PLAIN NAAN</b> Indian flat bread baked in the clay oven.	<b>R24</b>
<b>GARLIC NAAN</b> Indian flat bread topped with garlic baked in the clay oven.	<b>R27</b>
<b>GARLIC AND CHILLI NAAN</b> Indian flat bread topped with garlic and chilli baked in the clay oven.	<b>R28</b>
<b>BUTTER NAAN</b> Indian flat bread with butter baked in the clay oven.	<b>R26</b>
<b>ROGHNI NAAN</b> Indian flat bread topped with sesame seeds and butter baked in the clay oven.	<b>R28</b>
<b>CHEESE NAAN</b> Indian flat bread stuffed with cheese baked in the clay oven.	<b>R49</b>
<b>CHEESE AND GARLIC NAAN</b> Indian flat bread stuffed with cheese then topped with garlic.	<b>R50</b>
<b>KASHMIRI NAAN</b> Indian flat bread stuffed with cheddar cheese, cashew nuts and mixed fruits.	<b>R50</b>
<b>CHAPPATHI</b> South Indian thin and soft brown bread made on flat top.	<b>R20</b>
<b>ROMALI ROTI</b> Thin and soft bread made as an Italian style.	<b>R27</b>
<b>TANDOOR ROTI</b> Whole wheat bread baked in the clay oven.	<b>R21</b>
<b>ALOO PARATHA</b> Stuffed with mash potatoes, fine chopped onion and spices.	<b>R47</b>
<b>LATCHA PARATHA</b> Indian bread role in layers and cooked in tandoori oven.	<b>R28</b>
<b>KERALA PARATHA</b> South Indian special paratha.	<b>R28</b>
<b>KEEMA PARATHA</b> Paratha stuffed with lamb mince.	<b>R55</b>
<b>KULCHA</b> Typical Punjabi bread.	<b>R28</b>
<b>ONION KULCHA</b> Typical Punjabi bread with onion.	<b>R29</b>

## MASALA'S CURRIES

All Curry served with complimentary rice. Choice of Mild / Medium / Hot

### CHICKEN CURRIES

	BONELESS	ON THE BONE
<b>CHICKEN CURRY</b> Chicken prepared with traditional way of home style.	R130	R125
<b>BUTTER CHICKEN</b> Chicken pieces cooked in tomato and butter gravy.	R145	R135
<b>CHICKEN TIKKA MASALA</b> Chicken pieces cooked in tikka masala gravy.	R145	R135
<b>CHICKEN KORMA</b> Chicken pieces cooked in a cashew nuts and creamy sauce.	R145	R135
<b>KADAI CHICKEN</b> Green peppers, ginger garlic paste methi leaves, onion and tomato sauce.	R145	R135
<b>CHICKEN VINDALOO</b> Chicken pieces cooked in a tomato based gravy with potatoes.	R140	R130
<b>CHICKEN PALAK</b> Chicken cooked with spinach & creamy sauce.	R145	R135
<b>CHICKEN JALFREZI</b> Special masala gravy with onion, tomato, green pepper and a touch of cream.	R145	R135
<b>CHICKEN MADRAS</b> Traditional South Indian style with coconut.	R140	R135
<b>CHICKEN DHAL</b> Chicken pieces cooked with yellow dhal and spices.	R140	R130
<b>CHICKEN BADAMI</b> Chicken cooked with almond, mixed spices, cumin seeds and touch of cream.	R145	R135
<b>CHICKEN LOLYPOP MASALA (ON THE BONE)</b> Chef's special.		R140
<b>CHICKEN CHETTY NADU (ON THE BONE)</b> Traditional South Indian style of chicken curry.		R140
<b>TANDOORI CHICKEN MASALA (ON THE BONE)</b> Tandoori chicken prepared with chef's special Masala gravy.		R140



## LAMB CURRIES

All Curry served with complimentary rice. Choice of Mild / Medium / Hot

### LAMB CURRY

Lamb prepared with traditional way of home style.

**BONELESS**

**R150**

**ON THE BONE**

**R145**

### LAMB KORMA

Lamb cooked in a cashew nut and creamy sauce.

**R170**

**R165**

### LAMB VINDALOO

Tomato based spicy gravy with potato.

**R165**

**R160**

### LAMB PALAK

Tender pieces of lamb cooked in spinach & cream.

**R170**

**R165**

### LAMB JALFREZI

Tender pieces of lamb cooked with tomato, onion & green peppers in a marinated masala with touch of cream.

**R170**

**R165**

### LAMB ROGANJOSH

Cooked in ginger garlic, onions and tomatoes with spices.

**R170**

**R165**

### LAMB MADRAS

Traditional South Indian style with coconut.

**R170**

**R165**

### LAMB KADAI

Green peppers, ginger garlic paste, methi leaves, onion and tomato paste.

**R170**

**R165**

### LAMB DHAL

Lamb cooked along with yellow dhal, mustard, onion and mixed spices.

**R170**

**R165**

### LAMB BADAMI

Lamb cooked with almonds, mixed spices, cumin seeds, garlic and touch of cream.

**R170**

**R165**

### LAMB KEEMA MASALA

Lamb mince cooked with green peas in a thick Masala gravy.

**R170**

### CHETTY NADU LAMB CURRY (ON THE BONE)

Traditional South Indian style of lamb curry.

**R165**

### LAMB CHOP MASALA (ON THE BONE)

Lamb chops prepared with chef special Masala gravy.

**R250**

## VEGETARIAN CURRIES

All Curry served with complimentary rice. Choice of Mild / Medium / Hot

### CHANA MASALA

White chickpeas cooked with onion and tomato gravy.

R120

### DHAL FRY

Yellow lentils fried with onion and tomato.

R115

### DHAL MAKHNI

Black lentils cooked with kidney beans in butter gravy.

R120

### ALOO GOBI MATAR

Cauliflower, potato and green peas in a masala thick gravy.

R120

### ALOO PALAK

Potatoes cooked with spinach.

R120

### BOMBAY POTATO

Potatoes spiced & braised in thick gravy.

R120

### VEG JALFREZI

Mix vegetables cooked with tomato, onion and green pepper in a special marinated masala.

R120

### PANEER TIKKA MASALA

Indian cottage cheese with special tikka masala.

R135

### PANEER KORMA

Homemade Indian cottage cheese with cashew nut and cream.

R140

### PANEER PALAK

Indian cottage cheese with spinach and cream.

R135

### MATAR PANEER

Homemade Indian cottage cheese with green peas in delicate gravy.

R135

### PANEER MAKHNI

Indian cottage cheese cooked with butter gravy.

R135

### NAVARATTAN KORMA

Mixed vegetables delicately blended with cashew nut in creamy thick gravy.

R130

### MATAR MUSHROOM

Green peas and mushrooms cooked to perfection in a tangy gravy.

R120

### MUSHROOM TIKKA MASALA

Mushroom cooked with special tikka masala.

R120

### MIX VEG

Mixed vegetables cooked in tangy gravy.

R120

### SAMBAR

South Indian vegetable curry made with tamarind, onions, tomatoes with potatoes.

R110

### MALAI KOFTA

Paneer and potato balls are deep fried coated with malai and then added into onion-tomato, rich creamy gravy.

R125

## SEAFOOD CURRIES

All Curry served with complimentary rice. Choice of Mild / Medium / Hot

### KERALA FISH MASALA

Fish fillet spiced and prepared in delicious gravy.

R180

### PRAWN MASALA

Deshelled prawns in a blend of masala.

R185

### PRAWN KORMA

Prawns cooked in a rich creamy and cashew nut sauce.

R185

### BUTTER PRAWNS

Deshelled prawns cooked in tomato and delicious butter gravy.

R185

### MADRAS PRAWN CURRY

Deshelled prawns prepared in a traditional South Indian style with coconut.

R185

### MIX SEAFOOD MASALA

Mix seafood prepared in a traditional home made style with coconut.

R185

### PRAWN & CHICKEN MASALA

Our chef's speciality.

R175

### KADAI PRAWN

Green peppers, ginger garlic paste, methi leaves, onion and tomato sauce.

R185

### PRAWN VINDALOO

Prawns prepared with tomato based gravy with potato.

R180

## MASALA'S BIRYANI

### LAMB BIRYANI

Lamb marinated with herbs and spices, then cooked with basmati rice.

BONELESS

R160

ON THE BONE

R155

### CHICKEN BIRYANI

Chicken marinated with herbs and spices, then cooked with basmati rice.

R140

R130

### FISH BIRYANI

Fish deliciously flavored with spices then cooked with basmati rice.

R180

### PRAWN BIRYANI

Prawns marinated in delicious herbs and spices then cooked with basmati rice.

R185

### VEGETABLE BIRYANI

Steamed basmati rice delicately spiced then cooked with mixed vegetables.

R120

### MASALA TANDOORI CHICKEN BIRYANI

R140

## MASALA'S VEG FRIED RICE & NOODLES

VEG  
SZECHUAN

FRIED RICE

R80  
R80

NOODLES

R80  
R80

## MASALA'S NON-VEG FRIED RICE & NOODLES

EGG  
CHICKEN  
PRAWN  
SZECHUAN CHICKEN

R85  
R100  
R115  
R100

R85  
R100  
R115  
R100

## MASALA'S PULAO

### VEGETABLE PULAO

Basmati rice pan fried with vegetables and traditional Indian spices.

R85

### KASHMIRI PULAO

Basmati rice pan fried with roasted cashew nuts and mixed fruits.

R85

### JEERA PULAO

Basmati rice pan fried with jeera and traditional Indian spices.

R80

### PEAS & ONION PULAO

Basmati rice pan fried with peas and onion.

R80

### PANEER PULAO

Basmati rice pan fried with Indian cottage cheese.

R95

## BUNNY CHOWS 1/3

LAMB  
CHICKEN

ON THE  
BONE

R120  
R110

BONELESS

R130  
R120

VEGETABLE  
BEANS

R100  
R100



## MASALA'S DOSA CORNER

All dosa varieties served with  
sambar & 2 varieties of chutney

### VEG DOSA

#### PLAIN DOSA

Thin crispy rice & lentil crepe pancake.

R65

#### MASALA DOSA

Rice crepe pancake stuffed with spicy potatoes.

R80

#### CHEESE DOSA

Thin rice & lentil crepe pancake topped with  
grated cheddar cheese.

R90

#### CHEESE MASALA DOSA

Thin rice & lentil crepe pancake filled with  
grated cheddar cheese, potatoes and onions.

R95

#### ONION DOSA

Thin crispy rice and lentil crepe topped with onions.

R80

#### ONION MASALA DOSA

Thin crispy rice and lentil crepe topped with onions and potatoes.

R90

#### PANEER DOSA

Thin rice crepe topped with Indian cottage cheese.

R100

### NON-VEG DOSA

#### CHICKEN DOSA

Thin rice & lentil crepe pancake filled with spicy chicken.

R105

#### LAMB DOSA

Thin rice & lentil crepe pancake filled with spicy lamb.

R125

#### PRAWN DOSA

Thin rice & lentil crepe pancake filled with spicy prawn.

R135



## **UTHAPPAMS**

All dosa varieties served with  
sambar & 2 varieties of chutney

### **VEG UTHAPPAMS**

#### **PLAIN UTHAPPAM**

Thick rice and lentil pancake.

**R80**

#### **VEGETABLE UTHAPPAM**

Thick rice and lentil pancake topped with mixed vegetables.

**R85**

#### **ONION UTHAPPAM**

Thick rice and lentil pancake topped with onion.

**R85**

#### **ONION & CHILLI UTHAPPAM**

Thick rice and lentil pancake topped with onion and green chilli.

**R90**

#### **ONION & PEAS UTHAPPAM**

Thick rice and lentil pancake topped with onion and green peas.

**R90**

#### **TOMATO UTHAPPAM**

Thick rice and lentil pancake topped with tomatoes.

**R90**

#### **TOMATO & PEAS UTHAPPAM**

Thick rice and lentil pancake topped with tomato & peas.

**R90**

#### **TOMATO & ONION UTHAPPAM**

Thick rice and lentil pancake topped with tomato & onion.

**R90**

#### **TOMATO, ONION & CHILLI UTHAPPAM**

Thick rice and lentil pancake topped with tomato, onion & chilli.

**R90**

### **NON-VEG UTHAPPAMS**

#### **CHICKEN UTHAPPAM**

Thick rice and lentil pancake topped with chicken.

**R105**

#### **LAMB UTHAPPAM**

Thick rice and lentil pancake topped with lamb.

**R125**

#### **PRAWN UTHAPPAM**

Thick rice and lentil pancake topped with prawn masala.

**R135**



**DESSERTS  
(MASALA TREATS)**

**PAYASAM**

Vermicelli cooked with milk and cashew nuts.

**R65**

**RAVA KESARI (SOJI)**

Made with semolina, sugar and pinch of saffron.

**R65**

**GULABJAMUN**

Milk powder, cardamom and sugar combined then fried as small balls then soaked in sugar syrup.

**R65**

**RICE KHEER**

Indian rice pudding.

**R65**

**FALOODA**

Traditional Indian dessert.

**R65**

**ICE CREAM & CHOCOLATE SAUCE**

**R65**

**MASALA HOMEMADE  
TRADITIONAL DRINKS**

**Lassi**

(Sweet Lassi, Salt Lassi, Mango Lassi, Strawberry Lassi)

**R50**

**Masala Butter Milk**

**R50**

**Bombay Crush**

**R55**

**Milkshakes**

(Vanilla, Chocolate, Lime, Strawberry, Banna, Bubblegum, Cookies & Cream, Hazelnut Coffee, Caramel Popcorn, Chai Milkshake)

**R40**





## ***HOT BEVERAGES***

<b>Masala Tea</b>	<b>R32</b>
<b>Special Milk Tea</b>	<b>R30</b>
<b>Special Madras Coffee</b>	<b>R38</b>
<b>Coffee</b> (with Hot milk or Cold Milk)	<b>R34</b>
<b>Decaff Coffee</b>	<b>R35</b>
<b>Cappuccino Form</b>	<b>R35</b>
<b>Cappuccino Cream</b>	<b>R40</b>
<b>Decaff Cappuccino</b>	<b>R38</b>
<b>Rooibos Cappuccino</b>	<b>R38</b>
<b>Hot Chocolate</b>	<b>R38</b>
<b>Chai Tea</b>	<b>R38</b>
<b>Five Roses Tea</b>	<b>R28</b>
<b>Rooibos Tea</b>	<b>R30</b>
<b>Single Espresso</b>	<b>R24</b>
<b>Double Espresso</b>	<b>R36</b>

## ***COLD BEVERAGES***

<b>BOTTLED WATER</b>	
Still 500ml	<b>R25</b>
Sparkling 500ml	<b>R26</b>
Still 1.5Lt	<b>R40</b>
Sparkling 1Lt	<b>R35</b>
<b>300ml Cans</b>	<b>R28</b>
Coke, Coke Zero, Coke Lite, Cream Soda, Fanta Orange, Sprite, Sprite Zero	
<b>200ml Cans</b>	<b>R26</b>
Dry Lemon, Ginger Ale, Lemonade, Soda Water, Tonic Water, Pink Tonic	
<b>Lipton Ice Tea</b>	<b>R35</b>
330ml (Peach, Lemon)	
<b>Red Bull</b>	<b>R45</b>
<b>Tizer</b>	<b>R36</b>
(Appltizer, Red Grapetizer)	







## ***CORDIAL MIXERS***

### **CORDIAL MIXERS**

Passionfruit & Lemonade, Passionfruit & Soda, Lime & Lemonade, Lime & Soda, Kola Tonic & Lemonade, Kola Tonic & Soda

**R36**

### **Rockshandy**

**R45**

### **Steelworks**

**R45**

## ***MASALA'S MOCKTAILS***

### **MANGOTAZ**

Mango Juice, Lime, Grenadine & Red Grapetizer.

**R65**

### **SAMBA**

Lemonade, Soda water, Kola tonic & Red Grapetizer.

**R65**

### **TIPTOP**

Lemonade, Passionfruit, Cream Soda & Grenadine.

**R65**

### **TARGA 911**

Orange Juice, Passionfruit, Lemonade & Grenadine.

**R65**





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# THE MASALA EXPERIENCE

Contact Masala Indian Restaurant for Lunch, Dinner,  
Special functions, Wedding ceremony, Birthday parties,  
Company functions and Outdoor catering.

For great North and South Indian food,

**Call: 011 894 3546 or**  
e-mail your queries at  
[masalaindianrestaurant@gmail.com](mailto:masalaindianrestaurant@gmail.com)

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