

VEGETARIAN

Dhabawala Daal (3) Mild	€10.95
Home style mixed lentils tempered with cumin & smoked chilli.	
Kadai Tarkari Medium	€10.95
Stir- fried fresh vegetables with vine tomatoes & crushed black pepper.	
Channa Masala Medium	€10.95
Spiced organic chickpeas with ginger & tomato with tamarind.	
Saag Paneer (3) Mild	€11.75
Home made cottage cheese cooked with fresh spinach and fenugreek, finished with fennel and lime.	
Paneer Lababdar (3) Medium	€11.95
Home made cottage cheese simmered in onion & tomato masala, finished with cream and musky fenugreek.	
Vegetable Tikka Masala (3) Mild	€11.25
Stir fry seasonal vegetables with tikka masala sauce.	

RICE

Basmati Rice	€2.50
Pilao Rice	€2.65
Brown Basmati	€2.50

BREADS

Naan Bread (1,2,3)	€2.50
Tandoori Roti	€2.50
Butter Naan (1,2,3)	€2.95
Garlic Naan (1,2,3)	€2.75
Coriander Naan (1,2,3)	€2.75
Garlic & Coriander Naan (1,2,3)	€2.95
Cheese & Chilli Naan (1,2,3)	€3.25
Peshwari Naan (1,2,3,8)	€3.75
Keema Naan (1,2,3)	€3.75

EXTRA'S

Chips	€4.25
Raita (3)	€3.50
Natural yoghurt with cucumber, mint and spices.	
Tikka Sauce on its Own (12 oz) (3)	€4.95
Poppodams (1)	€3.50
With home made 3 dips.	
"In-House Chutney's"	€2.50
(Mango, garlic tomato & tamarind).	

MINERALS

Mango Lassi (3)	€3.50
Creamy, smooth mango lassi is made with yogurt and mango pulp and is absolutely heavenly.	
Sparkling Water (S.Pellegrino)	€1.95
Still Water	€1.50
Coke / Diet Coke / 7 Up / Fanta	€1.50

IN-HOUSE WINES

White Wine

Gato Negro Sauvignon Blanc - Chile €13.95
Intense herbaceous aromas of tomato leaf with fresh tropical fruit such a grapefruit, pineapple and mango. It's a wine with fresh style and a balanced acidity that improves the fruit in the mouth sensation and gives a long pleasant finish.

Millstream Chenin Blanc - South Africa €13.95
Fruity entry followed by well balanced crisp acidity and a juicy tropical citrus fruit aftertaste. An easy drinking dry, light bodied wine that is crisp and enticing.

Red Wine

Chantarel Pays d'Oc IGP Merlot - France €13.95
Full and velvety on the palate, the nose releases powerful fragrances of ripe strawberries.

Castillo Del Rey Tempranillo - Spain €13.95
Ruby red with purple hues. Typical cherry aromas characteristic of the tempranillo grapes. Smooth, fruity and easy to drink leaving the palate clean.

Beer

Cobra	€2.95
Tiger	€3.25

MEAL DEALS

Clove Menu for Two (3) €26.75
Chicken tikka
Choose any one chicken dish
Choose any one veg side dish
Two steam rice

Lavender Menu for 2-3 €39.95
Mix platter (onion bhajia, chicken tikka, seek kebab)
Choose any one chicken dish
Choose any one veg dish
Two pilao rice & garlic naan, choice of two minerals

Saffron Menu For 3-4 €47.50
Chicken Jugalbandi
Choose any one chicken dish
Choose any one lamb dish
Two pulao rice & one plain naan, coriander & garlic naan
Choice of two minerals

"Our dishes are prepared fresh to order. Patrons patience is highly appreciated. All our poultry & meats are fresh and sourced locally daily."
Traces of nuts can be found in all our dishes.
Please speak to our staff for any food

Party @ Home

Get Masala to cater your next party, or simply friends get-together at home.
"We serve the food on your dining table."
The menu can be as concise or details as you require.

Please contact us at info@masala.ie
or call us at 01-2350099

info@masala.ie



Find using @Masala

masala

MENU

Tel: (01) 235 00 99

Order online
www.masala.ie

Unit 14. Killiney Shopping Centre. Killiney

Opening Hours

Sunday to Thursday : 4 PM to 10.30 PM
Friday & Saturday : 4 PM to 11.00 PM

Delivery Timings

Sunday to Thursday : 05.00 PM to 10 PM
Friday & Saturday : 04.30 PM to 10.30 PM

APPETIZERS

Punjabi Samosa (1,2,3,8,11) Medium	€5.25
Handmade pastry stuffed with potato masala, peas served with chick peas and tamarind chutney.	
Onion Bhajia (2) Mild	€5.25
Crispy onion fritters with fresh mint and coriander served with homemade mango chutney.	
Aloo Palak ki Tikki Medium	€5.25
Spinach and potato tikki infused with green peas, spinach and caraway seeds served with homemade tamarind chutney	
Chicken Tikka (3) Medium	€6.50
Chicken breast glazed in tandoor, marinated with tandoori spices served with fresh salad & mint chutney.	
Bhatti Murgh (3) Medium	€6.50
Chicken thighs glazed in tandoor, marinated in basil, garlic and yoghurt served with fresh salad & mint chutney.	
Banjara Chicken (1,3,5,11,12) Hot	€5.75
Crispy chicken wings and drumstick marinated with Indian spices sprinkle with chat masala	
Kochi Pork Fry (2) Medium	€6.75
Batter-fried strips of pork fillets tossed with sweet chilli & spring onion.	
Lamb Seekh Kebab (2,3) Medium	€7.25
Skewered hand pounded lamb cooked in tandoor and served with mint dips and fresh salad.	
Lamb Pepper Fry Hot	€6.95
House special succulent Irish lamb chunks stir fried with aromatic spices, shallots and peppers	
Masaledar Jhinga (11) Medium	€7.95
Pan fried tiger prawns tossed with peppers in tangy sauce	
Chicken Jugalbandi (2,3,5,11,12) Medium	€12.95
Chicken lover's an assortment of tri chicken combination chicken tikka, bhatti murgh & spicy wings with fresh salad & mint dips.	
Vegetarian Platter (1,2,3,8,11) Medium	€11.95
An assortment of onion bhajia, aloo tikki & samosa with selection of in-house dips.	
Masala Kebab Platter (2,3,13) Medium	€13.95
An assortment of sizzling kebabs - Tandoori prawns, seekh kebab, bhatti murgh & chicken tikka with fresh salad & mint dips.	

Allergen Lists:

1. Gluten (wheat)
2. Eggs
3. Milk
4. Celery
5. Soya
6. Sesame
7. Fish
8. Nuts
9. Peanuts
10. Lupin
11. Mustard
12. Sulphur Dioxide
13. Crustacean
14. Molluscs

The listed allergens are used openly in our kitchens so trace amounts may be present at all stages of cooking as, despite our best efforts cross contamination can occur. Samosa, bhajia, aloo tikki, poppadoms and chips are fried in the same oil so there is a small risk of cross contamination with wheat (gluten) and mustard. A full allergen spreadsheet is also available on our website. No gluten as an ingredient, but cannot be guaranteed gluten free due to risk of cross contamination.

VEGAN / NUTRITIONAL DIET

Bombay Aloo (11) Medium	€6.25
Baby potatoes tossed with cumin, mustard seeds and chilly paste.	
Tarka Dal Medium	€6.25
All time favourite delicious mixed lentils contain high proteins tempered with cumin & smoked chilli.	
Masala Asparagus (11) Mild	€6.50
Pan sauted asparagus with mustard, onions and shredded coconut	
Broccoli Usili (11) Medium	€6.50
Smoked broccoli sauted with onions, chillies & steamed lentils	
Vegetable Thoran (11)	€6.50
Mixed vegetables tossed with onions & cumin seeds	
Saag Aloo (3)	€6.50
Combination of baby potato and spinach	

MASALA SIGNATURE DISHES

Tandoori Prawns (3,13) Medium	€14.95
All time house special jumbo prawn glazed in tandoor served with fresh salad, mint chutnies.	
Tandoori Chicken (3,1) Medium	€14.50
Free range Irish chicken on the bone overnight marination in natural yoghurt, fresh spices and herbs cooked in a tandoor served with tikka sauce & naan bread. Great for weight watchers.	
Chicken Chettinad Hot	€16.25
Madras style dry freshly ground blend spices, roasted chicken hint with black pepper and star anise served with steam rice.	
Railway Lamb Curry Medium	€16.95
Slow cooked diced lamb with blended spices, onion sauce with potato cubes served with steam rice.	
Mango Prawn (11,13) Mild	€17.75
South Indian speciality with coconut & mango based curry flavoured with spices and herbs served with steam rice.	
Chemeen Thenga Fry (11,13)	€17.75
Tiger prawns marinated with coastal spices and cooked with turmeric, chilli, garlic and coconut served with pulao rice.	

POULTRY

Chicken Tikka Masala (3) Mild	€13.25
All time favourite chicken tikka simmered in a creamy tomato and butter sauce.	
Butter Chicken (3) Medium	€13.50
Grilled chicken breast pieces in a creamy butter, tomato & fenugreek sauce.	
Chicken Jalfrezi (4) Medium	€13.25
Strips of chicken tossed with ginger, scallions and peppers in a tangy sauce.	
Chicken Korma (3,8) Mild	€13.50
Aromatic almond and saffron flavoured korma with traditional marinades and herbs.	
Chicken Madras (11) Medium	€13.50
Curry from southern coast of India cooked with fresh coconut & curry leaves.	

Chicken Saag (3) Medium	€13.25
Chicken and spinach cooked with onion, garlic and ginger finished with a hint of cream & tomato.	
Mango Chicken (11) Mild	€13.50
South Indian speciality with coconut & mango based curry flavoured with spices and herbs	

LAMB

Lamb Rogan Josh Medium	€14.75
Wicklow lamb cooked with aromatic spices and mountain herbs.	
Lamb Jalfrezi (4) Medium	€14.50
Stir-fried lamb with onions, peppers & tomato sauce	
Lamb Saag (3) Medium	€14.50
Lamb and spinach cooked with onion, garlic and ginger finished with a hint of cream & tomato	
Lamb Korma (3,8) Mild	€14.75
Aromatic almond and saffron flavoured korma with traditional marinades and herbs.	
Lamb Madras (11) Medium	€14.75
Curry from southern coast of India cooked with fresh coconut.	
Lamb Dhansak Medium	€14.50
Diced lamb cooked in lentils and blended spices	

PRAWNS

Prawn Kalimirch (13) Medium	€14.95
Prawns tossed with onion, tomato and crushed black pepper.	
Goan Prawn Curry (13) Medium	€15.25
Black tiger prawns cooked in coastal spices, finished with coconut milk & vinegar.	
Prawn Moilee (11,13) Medium	€15.25
Tiger prawns simmered in a smooth coconut milk flavoured Spices and herbs.	
Prawn Madras (11) Medium	€15.25
Curry from southern coast of India cooked with fresh coconut.	

DUM BIRYANI

Chicken (3) Medium	€15.95
Slow cooked chicken with sweet aromatic spices, onions & old aged long grain basmati rice served with raita and tikka sauce.	
Lamb (3) Medium	€16.50
Slow cooked meats with sweet aromatic spices, onions & old aged long grain basmati rice served with raita and roganjosh sauce.	
Prawn (3,13) Medium	€16.75
Tiger prawns slow cooked with sweet aromatic spices, onions & old aged long grain basmati rice served with goan sauce & traditional raita.	
Vegetable (3) Medium	€14.50
Fresh vegetables cooked with sweet aromatic spices, onions & old aged long grain basmati rice served with traditional raita & tikka sauce.	