

## APPETIZERS

<b>Hara Bhara Kabab (3) Mild</b>	€5.75
<i>Hand pounded Kabab with mixtures of peas, potato, fresh mint, coriander, capsicum &amp; rice flour binding, served with roasted garlic &amp; tomato chutney</i>	
<b>Punjabi Samosa (1,8) Medium</b>	€5.75
<i>Handmade pastry stuffed with mashed spices potatoes, green peas served with chana masala and tamarind chutney</i>	
<b>Onion Bhajia Mild</b>	€5.75
<i>Crispy Onion fritters with fresh mint and coriander served with homemade mango chutney.</i>	
<b>Vegetarian Platter (1,3,8) Medium</b>	€13.75
<i>An assortment of onion bhajia, hara bhara kabab &amp; samosa with selection of in-house dips. Perfect for sharing with love between 3-4 people</i>	
<b>Achari Kebab (3) Medium</b>	€6.75
<i>Chicken breast marinated in tangy pickle sauce, cumin and Kashmiri chilli powder slow cooked in tandoor served with fresh salad &amp; mint chutney</i>	
<b>Chicken Tikka (3) Medium</b>	€6.95
<i>Chicken breast glazed in tandoor, marinated with tandoori spices served with fresh salad &amp; mint chutney.</i>	
<b>Hariyali Murgh (3) Medium</b>	€6.75
<i>Chicken thighs infused in fresh mint, coriander, garlic and yoghurt served with fresh salad &amp; mint chutney.</i>	
<b>Chicken Jugalbandi (3) Medium</b>	€14.50
<i>Chicken lover's an assortment of trio chicken combination platter chicken tikka, Hariyali murgh &amp; Achari Kebab served with fresh salad &amp; mint chutney. Perfect family sharing for chicken lovers !!</i>	
<b>Nawabi Seekh Kebab (2,3) Medium</b>	€7.50
<i>Skewered hand pounded minced lamb in freshly roasted coriander, clove &amp; cardamom powder cooked in tandoor and served with fresh salad &amp; mint chutney.</i>	
<b>Lamb Pepper Fry Hot</b>	€8.25
<i>House special succulent Irish lamb chunks stir fried with aromatic inhouse blended spices finished with shallots and peppers</i>	
<b>Kataifi Prawns (2,13) Medium</b>	€8.50
<i>Crispy black tiger prawns on tails with hand wrap in Kataifi pastry marinated in delectable aroma spices served with mint chutney</i>	
<b>Kochi Pork Fry (2) Medium</b>	€6.95
<i>Batter-fried strips of pork fillets tossed with sweet chilli &amp; spring onion</i>	
<b>Masala Non-Veg Platter (1,2,3,13) Medium</b>	€15.25
<i>An assortment of sizzling kebabs - chicken tikka, Seekh kebab, Achari kebab, Hariyali murgh &amp; Kataifi Prawns with fresh salad &amp; mint chutney. Perfect for taster and family sharing !!</i>	

## INDIAN DESSERT

<b>Gulab Jamun (3 pcs)</b>	€3.95
<i>Soft fried dumplings made of reduced milk, soaked in rose flavoured sugar syrup</i>	
<b>Rice Kheer</b>	€3.50
<i>Broken basmati rice cooked with thickened milk, raisins and cardamom, garnished with almonds.</i>	

## MEAL DEALS

<b>Cumin Veg Menu for 2 (1,3)</b>	€20.00
<i>Hara Bhara Kabab Dhabewali Daal Steam rice &amp; plain naan bread</i>	
<b>Cinnamon Menu For 2 (1,3)</b>	€24.95
<i>Chicken Tikka Choose any one chicken dish Tarka Dal Pulao rice &amp; plain naan bread</i>	
<b>Lavanya Menu for 2-3 (1,2,3)</b>	€39.95
<i>Set menu Platter (Onion Bhajia, Chicken Tikka &amp; Seek Kebab) Choose any one chicken dish Chana Masala (Vegan) Two pulao Rice &amp; one Garlic Naan Choice of two Minerals</i>	
<b>Kesar Menu For 3 - 4 (1,2,3)</b>	€49.50
<i>Chicken Jugalbandi (Trio Chicken) Choose any one Chicken dish Choose any one Lamb dish Two Pulao Rice &amp; Bread Basket (Coriander, Garlic &amp; Roti) Poppodums with dips &amp; Choice of Two Minerals</i>	
<b>KIDS MEAL BOX (1,3,8)</b>	€12.50
<i>Chatpate Aloo (Crispy potato cubes) Chicken Korma (8 oz) Steam Rice (8 oz)</i>	

**\*\* Changes in meal deal menu will be charged extra  
Max one change allowed in Meal deal**

## MINERALS

<b>Sparkling Water (S.Pellegrino)</b>	€1.95
<b>Still Water</b>	€1.50
<b>Coke / Diet Coke / 7 Up / Fanta</b>	€1.50

**RICE**

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

**BREADS**

Naan Bread (1,2,3)	€2.50
Tandoori Roti (1)	€2.50
Butter Naan (1,2,3)	€2.75
Garlic Naan (1,2,3)	€2.75
Coriander Naan (1,2,3)	€2.75
Garlic & Coriander Naan (1,2,3)	€2.95
Garlic, Coriander & Onion Naan (1,2,3)	€3.15
Cheese (1,2,3)	€3.00
Cheese & Chilli Naan (1,2,3)	€3.25
Peshwari Naan (1,2,3,8)	€3.75
Keema Naan (1,2,3)	€3.50

**EXTRAS**

Chips (1)	€3.50
Raita (3) <i>Natural yoghurt with cucumber, mint and spices.</i>	€3.25
Tikka Sauce on its Own (12 oz) (3)	€4.95
Poppodams (1) with all inhouse dips	€3.50
Mixed Pickle (4 oz)	€2.50
Mint dips	€1.00
In-House Chutney's ( <i>Mango, Garlic tomato &amp; tamarind</i> ).	€2.00
Mango Lassi (3) <i>Creamy, smooth mango lassi is made with yogurt and mango pulp and is absolutely heavenly.</i>	€3.50

**NUTRITIONAL DIET**

<b>Saag Aloo (3)</b> <i>Baby Potatoes tossed with fresh blended spinach puree, garlic and hint of cream</i>	€6.95
<b>Bhindi-do-Pyaza</b> <i>Stir fry Okra tossed with onions, tomatoes, ginger &amp; garlic</i>	€6.95
<b>Bombay Aloo (11) Medium</b> <i>Baby potatoes tossed with cumin, mustard seeds and chilly paste</i>	€6.50
<b>Tarka Dal (3) Medium</b> <i>All time favourite delicious mixed lentils contain high protiens tempered with cumin &amp; smoked chilli</i>	€6.95
<b>Broccoli Usili (11) Medium</b> <i>Smoked Broccoli sauted with onions &amp; chillies</i>	€6.75

**MASALA SIGNATURE DISHES**

<b>Tandoori Prawns (1,3,13) Medium</b> <i>All time house special jumbo prawn glazed in tandoor served with fresh raw mango salad, mint chutny &amp; Garlic Naan. Great value for prawns lovers !!</i>	€15.95
<b>Sat's Tandoori Chicken (1,2,3) Medium</b> <i>Irish Chicken on the bone marinated overnight in freshly inhouse blended spices and herbs, natural yoghurt, cooked in a tandoor served with Tikka Sauce &amp; plain naan bread...great for weight watchers.</i>	€14.95
<b>Chicken Chettinad (11) Hot</b> <i>Freshly blended in-house madras region spices &amp; herbs with added blackstone flower, peppercorn &amp; coconut based sauce served with steam rice</i>	€16.50
<b>Railway Lamb Curry Medium</b> <i>Slow cooked diced lamb with blended spices, onion sauce with potato cubes served with steam rice</i>	€17.50
<b>Ram's Methi Gosht (3) Medium</b> <i>Mughlai style Lamb dish prepared with fresh fenugreek leaves simmered in rich creamy sauce served with Pulao rice</i>	€17.50
<b>Mango Prawn (11,13) Mild</b> <i>South Indian speciality with coconut &amp; Mango based curry flavoured with spices and herbs served with steam rice</i>	€17.95
<b>Chemeen Thenga Fry (11,13)</b> <i>Tiger Prawns marinated with coastal spices and cooked with turmeric, chilli, garlic and coconut served with Pulao rice.</i>	€17.95

## POULTRY

- Chicken Tikka Masala (3) Mild** €13.50  
*All time favourite Chicken Tikka simmered in a creamy tomato and butter sauce*
- Butter Chicken (3) Medium** €13.75  
*Grilled Chicken breast cooked in a creamy butter, tomato & fenugreek sauce*
- Chicken Jalfrezi Medium** €13.50  
*Strips of chicken tossed with ginger, scallions, bell peppers in a tangy sauce*
- Chicken Korma (3,8) Mild** €13.95  
*Indian delicacy curry grinds with traditional spices, cashewnuts, fennels & cardamon korma sauce*
- Chicken Madras (11) Medium** €13.75  
*Curry from southern coast of India cooked with freshly roasted ground blended spices with star anise and finished with coconut milk & curry leaves*
- Chicken Saag (3) Medium** €13.75  
*Chicken and Spinach cooked with Onion, garlic and ginger finished with a hint of cream*
- Mango Chicken (11) Mild** €13.75  
*South Indian speciality with coconut & mango based curry flavoured with spices and herbs*

## LAMB

- Lamb Roganjosh Medium** €14.95  
*Wicklow lamb cooked with aromatic spices and mountain herbs.*
- Lamb Jalfrezi Medium** €14.75  
*Stir-fried lamb with onions, bell peppers & tomato sauce*
- Lamb Saag (3) Medium** €14.95  
*Lamb and Spinach cooked with Onion, garlic and ginger finished with a hint of cream*
- Lamb Korma (3,8) Mild** €15.25  
*Indian delicacy curry grinds with traditional spices, cashewnuts, fennels & cardamon korma sauce*
- Lamb Madras (11) Medium** €14.95  
*Curry from southern coast of India cooked with freshly roasted ground blended spices with star anise and finished with coconut milk & curry leaves*

## PRAWNS

- Prawn Pepper Masala (13) Medium** €15.50  
*Prawns tossed with onion, tomato & bell peppers finished with crushed black pepper.*
- Goan Prawn Curry (13) Medium** €15.75  
*Black tiger prawns cooked in coastal spices, finished with coconut milk & vinegar*

- Prawn Moilee (11,13) Medium** €15.75  
*Tiger prawns simmered in a smooth coconut milk flavoured Spices and herbs.*
- Prawn Madras (11,13) Medium** €15.75  
*Curry from southern coast of India cooked with freshly roasted ground blended spices with star anise and finished with coconut milk & curry leaves*

## MALABAR BIRYANI

- Malabar Mix Biryani (3,13) Medium** €17.95  
*Combination of Chicken, Lamb & Prawns with in-house blended aromatic spices, caramelised onions & herbs steamed with long grain basmati rice tossed with rose water served with sauce & traditional raita*
- Chicken (3) Medium** €16.25  
*Slow cooked Chicken with in-house blended aromatic spices, caramelised onions & herbs steamed with long grain basmati rice tossed with rose water served with traditional raita and Tikka sauce.*
- Lamb (3) Medium** €17.25  
*Slow cooked Meats with in-house blended aromatic spices, caramelised onions & herbs steamed with long grain basmati rice tossed with rose water served with traditional raita and Roganjosh sauce*
- Prawn (3,13) Medium** €17.50  
*Tiger Prawns slow cooked with in-house blended aromatic spices, caramelised onions & herbs steamed with long grain basmati rice tossed with rose water served with goan sauce & traditional raita*
- Vegetable (3) Medium** €14.75  
*Fresh vegetables cooked with in-house blended aromatic spices, caramelised onions & herbs steamed with long grain basmati rice tossed with rose water served with traditional raita & Tikka sauce*

## VEGETARIAN

- Dhabawali 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 (Vegan) Medium** €10.95  
*Spiced organic chickpeas with ginger & tomato with tamarind.*
- Saag Paneer (3) Mild** €11.95  
*Home made cottage cheese cooked with fresh spinach and fenugreek, finished with fennel and lime*
- Paneer Lababdar (3) Medium** €11.95  
*Homemade cottage cheese simmered in onion & tomato masala, finished with cream and musky fenugreek.*
- Veg Makhanwala (3) Mild** €11.25  
*Seasonal vegetables simmered in a creamy tomato & butter sauce*

## IN-HOUSE WINES

### White Wine

#### Villa Dante - Pinot Grigio - Italy

Lovely peaches and cream aromas. Dry, light and crispy white wine with zesty fresh acidity and slightly spicy finish

€14.50

#### Gato Negro Sauvignon Blanc - Chile

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.

€13.95

### Red Wine

#### Gato Negro Cabernet-Sauvignon - Chile

Warm and fruity, this medium-bodied blend is packed with succulent red berry fruit flavours that are nicely complemented by subtle notes of tobacco and spice. Gentle tannins on the palate lead into a fresh fruity finish.

€13.95

#### Chantarel Pays d'Oc IGP Merlot - France

Full and velvety on the palate, the nose releases powerful fragrances of ripe strawberries

€13.95

### Beer

**Cobra** 330 ml

€2.95

**Cobra** 660 ml

€5.50

**Tiger** 330 ml

€3.25

### Allergen Lists:

1. Gluten (Wheat) 2. Eggs 3. Milk 4. Celery 5. Soya  
6. Sesame 7. Fish 8. Cashewnuts 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, Hara bhara kabab, 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.

### 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](mailto:info@masala.ie) or call us at 01-2350099

# masala



Find using @masala

## Menu

Tel: (01) 235 00 99

order online

[www.masala.ie](http://www.masala.ie)

Unit 14, Killiney Shopping Centre. Killiney

### Opening Hours

Sunday - Thursday: 16:00 - 22:30

Friday & Saturday: 16:00 - 23:00

### Delivery Timings

Sunday - Thursday: 17:00 - 22:00

Friday & Saturday: 16:30 - 22:30

 [info@masala.ie](mailto:info@masala.ie)