



INDIAN MASALA 651-501-7824

Appetizers

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| Methu Vada.....\$ 4.99 (Deep fried lentil flour donuts served with chutney and sambar) | Spinach and Onion Pakora(V).....\$ 3.95 (Sliced Onion and Spinach dipped lentil batter and deep fried) |
| Sambar Vada (V.G).....\$ 4.95 (Deep fried lentil flour donuts soaked in sambar) | Spinach Pakora(V).....\$ 3.95 (Sliced spinach dipped in lentil batter and deep fried) |
| Dahi Vada (V.G).....\$ 4.95 (Lentil flour donuts soaked in plain yogurt seasoned with spices) | Onion Pakora (V).....\$ 3.95 (Slices onion dipped in lentil batter and deep fried) |
| Rasa Vada (V.G).....\$ 4.95 (Deep fried lentil flour donuts soaked in rasam) | Samosa.....\$ 3.95 (Pastry stuffed with mashed potatoes, green peas and spices) |
| Delhi Aloo Tikki (V).....\$ 3.95 (Spiced potato cakes deep fried served with chutneys) | Aloo Bonda (V).....\$ 3.95 (Indian potato masala deep fried with chickpea batter) |
| Veggie Cutlets (V).....\$ 3.95 (patties of potatoes and vegetables with bread crumbs and fried) | Mulaga Bajji (V).....\$ 3.95 (Jalapeno peppers dipped in chickpea batter and deep fried) |
| Paneer Pakora (5 pcs).....\$ 5.99 (Home made cottage cheese fried in chickpea batter) | Gopi 65 (V).....\$ 4.95 (Fresh cauliflower marinated in spices and deep fried) |
| Paneer Roll.....\$ 6.95 (Crushed paneer sauteed with onions, tomatoes and Indian spices rolled in wheat bread, A must try dish) | Masalaa Sampler (V.G).....\$ 4.95 (Assorted warm HAR D'OEUVERS)Platter of 24,29,34,35,36)) |
| Paneer 555.....\$ 2.99 (Batter fried paneer Tossed red aromatic sauce) | Born Corn Fry\$ 8.99 (Fried Baby Corn Tossed with chilli) |

Indo - Chinese

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| Veg Spring Roll (V).....\$ 5.95 (A stuffed roll of vegetables deeps fried Served with special garlic sauce) | Gopi Manchurian (V).....\$ 8.95 (ACauliflower fried with Chinese batter and cooked with manchurian sauce) |
| Chill Paneer.....\$ 8.95 (Home made cottage cheese cooked with sell pepper, onions tossed with chilli sauce) | Baby Corn Manchurian.....\$ 8.99 (Batter fried Baby Corn Tossed with manchurian sauce) |
| Veg Fried Rice (V).....\$ 8.95 (Diced vegetables saute with rice Soy sauce and black pepper spicy) | Veg Hakka Noodles (V).....\$ 8.95 (Shredded vegs saute with noodles and soy sauce) |
| | Schezwan Veg Noodles (V).....\$ 8.95 (Shredded veg. Saute with noodles with spicy schezwan sauce) |



Desserts

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| Kheer (G).....\$ 3.95 (Rice cooked in condensed milk and garnished with nuts) | Rava Kesari\$ 3.95 (Semolina cooked with milk solids and sweetened) |
| Gajjar Halwa (G).....\$ 3.95 (Carrots and Dairy cooked garnished with nuts (served warm) | Gulab Jamun.....\$ 5.99 (The # 1 Indian dessert milk balls in cardamom flowerd sugar syrup) |
| Rasa Malai (G).....\$ 4.95 (Cottage cheese cooked and soaked in milk flavored with saffron) | Mango - Berry Kulfi.....\$ 4.95 (Masaa species mango - strwberry kulfi (Indian Ice Cream) |

V = Vegan, G = Gluten free





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Entree

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|--|--|
| Malai Kofta Curry\$ 10.95 (Potato dumplings stuffed with cottage cheese and dry fruites cooked in a rich creamy sauce) | Vegetable Korma (V.G)\$ 9.95 (Garden fresh mix vegetables,cooked with coconut and cilantro) |
| Aloo Mutter (V.G)\$ 9.95 (Combo of potatoes and green peas in creamy gravy) | Gobi Masala (V.G)\$ 9.95 (Garden frsh cauliflowers in a sauce of tomatoes, onions and cilantro) |
| Bhindi Masala (V.G)\$ 10.95 (Okra saute with ginger,garlic and onions) | Channa Masala (V.G)\$ 9.95 (Chickpeas cooked in rich creamy gravy) |
| Adraki Aloo gobi (V.G)\$ 9.95 (Potato and Cauli flower flavored with ginger, tossed in onion and tomato sauce spices) | Shabnam Curry (V.G)\$ 9.95 (Mushroom and green peas cooked with onions and tomato gravy tempered with curry leaves red chilly) |
| Mirchi ka Salan (V.G)\$ 8.49 (Jalapeno Chilli cooked in peanut, coconut and sesame seed saue spicy) | Yellow Dal Tadka (G)\$ 9.95 (Combination of yellow and red lentils tempered with curry leaves red chilli and mustard) |
| Kadai Paneer (G)\$ 10.95 (Stir fried with tomatoes,bell pepper,onion and spices with cottage cheese) | Masalaa Dal Makhani (G)\$ 9.95 (Traditional Punjabi black lentils simered slowly overnight with tomatoes and cream) |
| Mutter Paneer (G)\$ 10.95 (Diced cottage cheese with green peas, onions,tomato sauce with spices) | Paneer Pasanda\$ 10.95 (cheese stuffed with nuts and spices cooked with rich creamy sauce) |
| Channa saag (V.G)\$ 9.95 (Combo of minced spinch and chickpeas cooked to real teate) | Panner Tikka Masala (G)\$ 10.95 (Diced homemade cottage cheese cooked in a rich creamy gravy) |
| Palak Paneer (G)\$ 10.95 (Combo of garden fresh spinach and cottage cheese in a creamy saues) | Makhana Sabzhi (G)\$ 10.95 (Dice of homemade cheese,green peas, makhana cooked with rich creamy sauce) |
| Baghara Baigan (V.G)\$ 10.95 (Hydrabad special, eggplant cooked in peanuts and sesame seed sauce) | Katrika Masala (V.G)\$ 10.95 (A gravy with egg plant cooked and spiced) |
| Veg Chettinadu (V.G)\$ 3.95 (Dish from chettinadu region if India, Cooked with ground spices & vegetables) | Veg Vindaloo (V.G)\$ 10.95 (Ground Indian spices cooked with vegetables, spicy) |

Choise of Rice

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|---|---|
| Annam (Steamed Rice) (V.G)\$ 3.95 (Fine quality Indian basmati rice) | Pongal - vada (G)\$ 8.95 (Rice cooked with lentil and Indian spices flavored with Ghee served with 1 Medhu Vada,Sambar & coconut chuttny) |
| Thayir Sadam (G)\$ 6.95 (Soft cooked rice in plain yogurt served with pickles and sundried peppers) | Veggie Birani (G)\$ 8.95 (Fragrant rice cooked with dry fruits and herbs) |
| Bisibella Bath (G)\$ 8.95 (Indian rice cooked with lentil soup served with papad and chips) | Jeera Rice (G)\$ 8.95 (Fragrant rice cooked with jeera, Try with Tadka Daal) |
| Lemon Rice (V.G)\$ 3.95 (Indian rice with fresh lemon juice and mild spices) | |

Side Orders

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|----------------------------|---------------------------------|
| Papad\$ 1.00 | Sambar\$ 1.95 |
| Raitha\$ 2.95 | Yogurt\$ 1.95 |
| Ghee\$1.00 | Sambar-to-go\$3.99 |

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Dosas

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|---|---------|---|---------|
| Sada Dosa..... | \$ 6.99 | Podi Dosa (V.G)..... | \$ 7.99 |
| (Crepe made of rices and lentil flou) | | (Crepe rolled with chef's special spices) | |
| Masala Dosa (V.G)..... | \$ 7.99 | Rava Dosa (V.G)..... | \$ 7.99 |
| (Crepe with potato masala) | | (Crepe made of semolina) | |
| Ghee Roars (G)..... | \$ 7.99 | Onion Rava Dosa (V)..... | \$ 8.99 |
| (Crepe tossed with butter) | | (Crepe of semolina mixed with onions and spices) | |
| Onion Dosa (V.G)..... | \$ 7.99 | Mysore Rava Masala (V)..... | \$ 8.49 |
| (Crepe rolled with fried onion and spices) | | (Crepe of semolina mixed with chef's special spices with potato masala) | |
| Mysore Masala Dosa (V.G)..... | \$ 8.49 | Paper Masala Dosa (V.G)..... | \$ 8.49 |
| (Crepe with thin leyar of chef's spicy sauce and potato masala) | | (Fine crispy crepe stuffed with potato masala) | |

Masalaa Special Dosas

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|--|---------|--|---------|
| Spring Dosa (V.G)..... | \$ 8.99 | Panner Burji Dosa (V)..... | \$ 9.45 |
| (Crepe rolled with fried vegetables) | | (Crepe rolled with Panner Buriji) | |
| Pondicherry Masala Dosa (G)..... | \$ 8.99 | Pao Bhaji Masala Dosa (G)..... | \$ 9.49 |
| (Crepe rolled with cheese spicy sauce and potato masala) | | (Crepe rolled with Pao bhaji masala) | |
| Andhra Spicy Dosa (V.G)..... | \$ 9.49 | ChettiNadu Dosa (V.G)..... | \$ 9.49 |
| (Crepe rolled with thin layer of Andhra spicy sauce potato masala) | | (Crepe stuffed with chettinadu masala curry and potato masala) | |
| Manchurian Dosa (V)..... | \$ 8.95 | Schezwan (V.G)..... | \$ 9.49 |
| (Crepe rolled with Gobi Manchurian) | | (Spicy Dosa filled with schezwan noodles) | |

Uthappams

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|---|---------|---|---------|
| Uthappam (V.G)..... | \$ 7.99 | Onion Uthappam (V.G)..... | \$ 8.49 |
| (A pancake of lentil and rice batter) | | (Uthappam topped with chopped onion and spices) | |
| Veggie Uthappam (V.G)..... | \$ 8.49 | Tomato Uthappam (V.G)..... | \$ 8.49 |
| (Uthappam glazed with garden fresh mix) | | (Uthappam topped with sliced fresh tomatoes and cilantro) | |
| Cheese Uthappam (V.G)..... | \$ 8.49 | Onion Hot Chill Uthappam (V.G)..... | \$ 8.49 |
| (Uthappam Toasted with cheese and green chilly) | | (Uthappam topped with chopped Onions Chilles and spices) | |

Choice of Bread

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|---|---------|---|---------|
| Phulka..... | \$ 2.50 | Chappati..... | \$ 2.50 |
| (Thin flat of whet flour roasted on fire-OIL FREE) | | (Flat bread of wheat flour roasted on fire sprinkled with ghee) | |
| Channa Batura..... | \$ 9.95 | Aloo Paratha..... | \$ 5.95 |
| (Fine flour bread deep fried and served with channa masala extra Batura \$ 1.50 each) | | (Indian Bread stuffed with mashed potatoes served with pickle and yogurt) | |
| Poori Bhaji..... | \$ 8.95 | cheese chilli Paratha..... | \$ 5.95 |
| (Wheat flour deep fried and served with potato masala extra poori \$ 1.99 each) | | (Indian Bread stuffed with cheddar cheese and chillies served with pickle and yogurt) | |

Combo Thali

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|---|----------|--|----------|
| Royal Thali..... | \$ 17.99 | Mysore Thali..... | \$ 17.99 |
| (Veg Briyani, Veg Cutlet, two spl vegetable, sambar rasam, yourt rice, steamed rice, papad, poori pickle, raita and desert) | | (Mysore masala dosa, onion tomato uthappam, idly, medhu vada sambar chutny and desert) | |

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BEVERAGES

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|---|--|
| Neer More.....\$ 2.99 (Buttermilk seasoned with spices and Cilantro) | Coffee.....\$ 2.99 (Traditional south Indian coffee) |
| Mango Lassi.....\$ 3.99 (Homemade yogurt with fresh mangoes) | Lassi : Sweet or salty.....\$ 3.49 (Blend of homemade yogurt served sweet or salty) |
| Mango Juice.....\$ 3.50 (Fresh mango blended to taste) | Soda.....\$ 1.99 (Pepsi,sprite,coke,diet,epke etc) |
| Masalaa Chai.....\$ 2.50 (Masala Spiced tea) | |

Soups & SALADS

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|---|---|
| Rasam (V,G).....\$ 3.99 (Authentic South Indian Spiced Tomato and Pepper flavored Soup) | Lemon Cilantro Soup (V,G).....\$ 3.95 (Lemon cilantro soup blend with onions and spices) |
| Hot & Sour Soup.....\$ 3.95 (Soup with shredded vegetables seasoned with chilies and vinegar) | Mulligatwany Soup(V,G).....\$ 3.95 (Lentil soup blend with spices & herbs) |
| Katchumber (V,G).....\$ 3.95 (Salad of chopped onions,tomato,cucumber seasoned with herbs and lemon) | Sweet Corn Vegetable soup.....\$ 3.95 (Soup with mixed vegetables and creamy sweet corn) |
| | Palak Soup.....\$ 3.95 (Fresh blended bpinach cooked with Indian spices) |

KIDS' MENU

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| Mini idly for kids (V,G).....\$ 3.95 (Mini steamed idlies) | Idly Vada Combo (V,G).....\$ 4.95 (Combo of idly and Medhu Vada) |
| Idly Dosa Combo (V,G)\$ 5.95 (Combo of Idly and mini dosa) | Mickey Dosa (V,G)\$ 4.95 (Crepe made of Rice and Lentil flour) |
| Mountain Dosa (V,G).....\$ 4.95 (Crepe made of Rice and Lentill flour inkled with butter) | Veggie Uthappam (V,G).....\$ 5.95 (Uthappam glazed with garden fresh vegetables) |
| Cheese Uthappam.....\$ 5.95 (Uthappam tossed with cheese and green pepper) | Poori Bhaji.....\$ 5.95 (3 small wheat flour bread deep fried and served with potato masala) |

From the beaches of MUMBAI

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| Pao Bhaji.....\$ 7.95 (Spicy,mashed mixed vegetables served with bread rolls) | Vada pao.....\$ 5.90 (Potato Bonda with spicy chutney stuffed between pan rolls) |
| Samosa Chaat\$ 5.95 (Pieces of Samosa served with chickpeas,tangy sauce and yogurt) | Bhel Puri\$ 4.95 (Spicy cruncy mixture of piffed rice,mixed with potatoes,onion tomatoes,spicy cilantro chutni and sweet and tangy Indian Sauce) |
| Aloo Chaat.....\$ 4.95 (Dicea potatoes served with chickpeas,tangy sauce and yogurt) | Sev Puri.....\$ 4.95 (Small flat pooories garnished with potatoes sev,chopped and chutney) |

IDLY

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| Idly (V,G).....\$ 4.99 (Steamed Rice cakes) | Mini Idly (V,G).....\$ 4.99 (Mini Steamed Rice cakes in a bowl of sambar) |
| Sambar Idly (V,G).....\$ 4.99 (Idly soaked in Sambar) | Idly Vada Combo (V,G).....\$ 5.99 (2 idly, 1 vada, chutney, sambar) |
| Podi Idly (V,G).....\$ 5.95 (Mini idly sauteed with Chef's special spices) | Madurai Fried Idly (G).....\$ 6.99 (Crushed Idly Tossed with homemade masala) |

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