

DINNER

Locally Owned operated since 2001

ENTREE

Aloo Cheese Tikki Mashed Potato and Green peas mixed with cheese deepfried to perfection	6.5	
Vegetable Samosa Deepfried triangular pastries filled with spicy potatoes and greenpeas, fried till golden brown.	6.0	
Pepper Potato Potato wedges tossed in black pepper sauce & bell peppers	7.5	
Onion Bhaji Deepfried onion rings in a spiced chickpea batter	6.0	
Achari Paneer Tikka Home-made cottage cheese marinated with pickled spices, skewered and barbecued in our Tandoori oven	8.5	15.5
Vegetarian Platter (Min 2 people) Combination of two pieces of samosa, Aloo Cheese Tikki, Tandoori Cauliflower and paneer tikka	8.5/person	
Tandoori Mushrooms Lightly spiced mushrooms cooked in the Tandoori oven	8.5	
Tandoori Veg. Platter for Two Combination of cauliflower, broccoli, tomato, Potato, babycorn & mushroom	18	
Tandoori Gobi or Broccoli Cauliflower or Broccoli dipped in a yoghurt marinade & cooked in Tandoori oven	7.9	15.5
Masala Papad (3 pieces) Papad rolled and filled with Chopped Tomato, Onions mix with chat masala.	6	

NON VEGETARIAN ENTREES

Chicken Mint Tikka Boneless Chicken marinated with spinach and mint and cooked in the Tandoori oven	9.0	17
Black Pepper Chicken Chicken marinated with crushed black pepper and yoghurt with dash of nutmeg	8.5	17
Achari Tikka Boneless chicken marinated in yoghurt and pickle spices and cooked in our Tandoor	8.5	17
Lamb Sheekh Kebab Lamb mince rolls flavored with spices, cooked in the Tandoori oven	9.0	17.5
Lamb Tandoori Lamb pieces marinated overnight with hung yoghurt, spices and mustard oil	9.9	18.9
Tandoori Pork Pork pieces marinated with masala yoghurt and tandoori paste cooked in clay oven	8.9	17
Fish Tikka Fish fillets marinated in herbs and spices	9.9	18
Mixed Platter (Min. 2 people) Combination of two pieces of samosa, Aloo Cheese Tikki, Seekh kebab and Achari tikka	9.5/person	
Tandoori Chicken Tender chicken marinated overnight and cooked in the Tandoor with herbs and spices	12/half	20.9/whole
Tandoori Prawns Prawns marinated overnight and cooked in the tandoori oven with herbs	11.9	20
Tandoori Tikka Platter (Min. 2 people) Combination of Chicken mint tikka, pork tikka, black pepper, chicken, fish tikka & lamb tikka	12/person	
Masala Special Sizzler Boneless Chicken marinated over night with chef special marinate and spices. Cooked in Tandoor. served on hot fiery sizzler		19

MAINS

All mains are served with complimentary plain rice FIRST SERVE only. We endeavour to cook all the dishes to our customer's specific requirements. Please advise us of any food allergies.

Spice levels are:
Mild, Medium, Medium Hot, Kiwi Hot and Indian Hot (Very hot)

chicken dishes

Chicken Wellington A locally inspired creation. Chicken pieces cooked in a curry of onions, tomatoes, capsicum, cashewnuts and Chef's special herbs	18.9
Chicken Korma Boneless chicken cooked in a yoghurt and cashewnut gravy, A favourite mild dish	18.0
Chicken Adrakhi Boneless chicken pieces cooked with onions sauce, spices and ginger paste	17.5
Spinach Chicken Boneless chicken cooked in a spiced spinach sauce	17.0
Chicken Star (Fusion Dish) Boneless Chicken pieces cooked in onion and tomato sauce with Chef's Special Star anise paste	17.9
Chicken Madras A South Indian style chicken curry prepared with grated coconut and cream	17
Chicken Tikka Masala (A Masala Favourite) Boneless pieces of barbecued chicken marinated in spices and yoghurt and cooked in a tomato and onion sauce	18.5
Butter Chicken Barbecued boneless chicken cooked with rich tomato and butter gravy	18.5
Buddha's Delight (Fusion Dish) Boneless chicken pieces cooked with brown onion sauce, garlic, ginger and coconut milk finished with a fish sauce. A truly unique taste experience	18.9

lamb dishes

Lamb Wellington Lamb pieces cooked in a curry of onions, tomatoes, capsicum, cashewnuts and Chef's special herbs	19.5
Lamb Korma Tender lamb cooked in yoghurt and a cashew gravy	18.9
Neelgari Korma Tender diced lamb pieces cooked in a creamy spinach and mint gravy	19
Lamb Rogan Josh Boneless lamb pieces cooked in a traditional Kashmiri style curry	18.5
Lamb Masala Boneless lamb pieces cooked with onions and tomatoes sauce with spices. Masala favorite	18.5
Lamb Sag Lamb pieces cooked with spinach sauce and spices	18.9
Masala Balti A combination of boneless lamb and chicken cooked together with assorted vegetables in special gravy	19.5

beef dishes

Beef Madras A South Indian style beef curry prepared with grated coconut and cream	18.9
Beef Vindaloo The famous dish from Goa, beef cooked in a hot ground vindaloo paste	19
Peshwari Beef Tender beef pieces cooked with ground almond paste in smooth gravy, boasting subtle cherry undertones	19.5



SEAFOOD DISHES

- Fish Wellington** 19.5
Fish cooked in a curry of onions, tomatoes, capsicum, cashewnuts, and Chef's special herbs
- Spinach Fish** 19
Boneless fish cooked with spinach sauce and spices
- Fish Pasanda** 19.5
Fish cooked in onion, garlic, ginger and spices with almond gravy
- Fish Madras** 19.5
South Indian style fish curry cooked with coconut cream
- Buddha's Blue Delight (Fusion Dish)** 19.5
Prawns cooked with brown onion sauce, garlic, ginger and coconut milk finished with a fish sauce.

- Prawn Masala** 19.0
Prawns cooked with Onion and Tomato Sauce with Spices

VEGETARIAN DISHES

- Aloo Gobi** 14.9
Potatoes cooked with cauliflower in a tomato, onion and ginger sauce
- Malai Cheese Kofta** 16
Home-made paneer, nuts, potatoes, mild cheese and spices mixed together, deepfried and served in creamy gravy
- Palak Paneer** 16
Fresh cottage cheese, spiced with spinach gravy
- Vegetable Korma** 15.9
Fresh assorted vegetables and dried fruits cooked in a creamy gravy
- Paneer Tikka Masala** 16
Cubes of cottage-cheese, marinated in spice and herbs. Cooked with garlic, tomato and onion sauce
- Dal Makhani** 14
Lentils and red kidney beans cooked with garlic, cream and spices
- Khumb Mattar** 16
Mushroom and Green Peas cooked with onion, tomato, spices and coriander

- Tadka Dal** 14
Red and yellow lentils cooked together with spices in pan with cumin seeds and flavoured with curry leaves

- Corn Methi Palak** 15.5
Corn cooked with spinach sauce, garlic and special herb Fenugreek leaves

- Bhindi Masala** 16.9
Okra cut into pieces and cooked in Tomato and Onion gravy with spices

- Paneer Tak-A-Tak** 16.5
Home made Cottage Cheese cooked in light masala sauce, spices and served with Naan bread only. Dry Dish

- Paneer Wellington** 16.5
Cottage Cheese cooked in a curry of onions, tomatoes, capsicum, cashewnuts, and Chef's special herbs

- Paneer Kejriwal (Fusion Dish)** 16.5
Cottage Cheese cooked with brown onion sauce, garlic, ginger, Capsicum and ground spices finished with coconut milk. A truly unique taste experience

19.5

19

19.5

19.5

19.5

19.0

14.9

16

16

15.9

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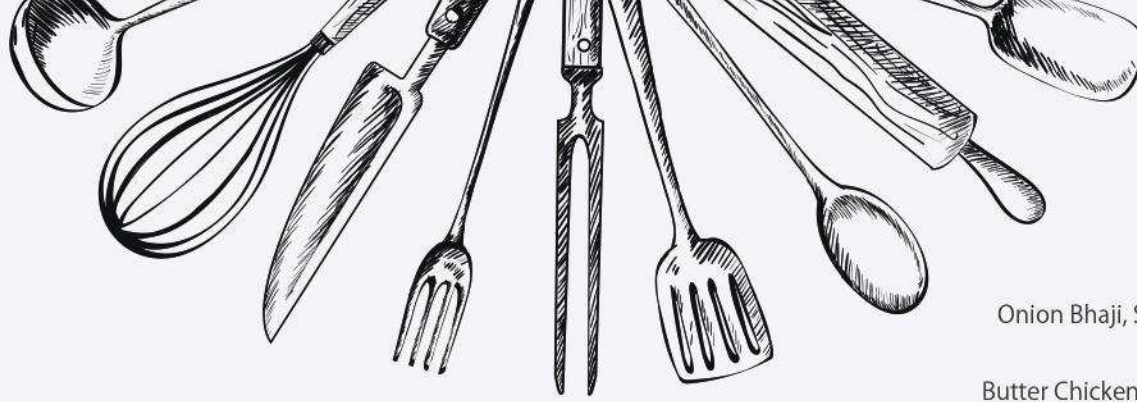
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BIRYANI

Marinated in spices cooked with rice and garnished with dried fruits and nuts. Served with Raita

- Chicken/Lamb Biryani** 15/16
- Vegetable Biryani** 14
- Korean Rice (Boiled Vegetable Sauteed with rice)** 5.0
- Plain Rice** 2.9
- Coconut Rice (Upgrade \$2.5 per person)** 4.0
- Pea Pulao (Upgrade \$2.5 per person)** 4.0

ROTI OR NAAN

- Flaky Paratha** 4.2
Flaky wholemeal bread finished with butter
- Garlic Naan** 4.0
Bread stuffed with crushed garlic and baked in the Tandoor
- Kheema Naan** 4.5
Naan stuffed with spiced lamb mince
- Roti Canai** 4.0
Malaysian roti bread
- Paneer and Cheese Kulcha** 4.5
Naan stuffed with cheese and cottage cheese
- Garlic and Cheese Naan** 4.5
Naan stuffed with crushed garlic and cheese
- Tandoori Roti** 3.0
Unleavened wholemeal flour, baked in the Tandoor
- Peshwari Naan** 4.5
Naan stuffed with chopped dried fruits and nuts
- Onion Kulcha** 4.5
Kulcha stuffed with diced onion, coriander and spices
- Plain/ Butter Naan** 3.0
Traditional bread baked in the Tandoori oven
- Pocket Naan** 4.5
Breadfold like a pocket, baked in the tandoor
- Bullet Naan (hot)** 4.5
Bread Stuffed with hot chilli flakes
- Bread Basket** 15
Paneer & Cheese Kulcha, Roti canai, Peshwari Naan and Garlic Naan



SET MENU

minimum for two people

Banquet A

- Entrée**
Onion Bhaji, Sheek Kebab and Achari Tikka
- Main**
Butter Chicken, Mix Vegetable Curry, Chicken Madras & Lamb Masala served with Rice & Naan

27/person

Banquet B

- Entrée**
Papadoms, Black pepper Tikka, Aloo Cheese Tikki, Onion Bhaji & Lamb Kebab
- Main**
Butter Chicken, Chicken Tikka Masala, Rogan Josh, Mix Vegetable Curry, & Beef Vindaloo served with Rice & Naan

30.5/person

Vegetarian Banquet C

- Entrée**
Papadoms, Aloo Cheese Tikki and Onion Bhaji
- Main**
Mix Vegetable Curry, Corn Methi Palak, Paneer Tikka Masala and Dal served with rice and naan

25/person

Banquet D

- Entrée**
Onion Bhaji, Aloo Cheese Tikki, Papdom, Sheek Kebab and Chicken Mint Tikka
- Main**
Main of your choice: Two chicken, one lamb, one beef and one vegetarian dish. Served with rice and naan

35/person



SIDE DISHES

- Green Salad** 5
Fresh seasonal vegetables
- Cucumber Raita** 2.5
Yoghurt mixed with cucumber, carrot and mild spice
- Pineapple Raita** 2.5
Yoghurt mixed with pineapple and mild spice
- Onion Salad** 2.5
Sliced Onion Sprinkle with chat masala & lemon juice
- Boiled Vegetable** 6
Fresh seasonal Vegetables
- Vinegary Onions** 2.5
- Papadom** 1
- Mango/ Vegetable Chutney (Sweet)** 2.5
- Mango/ Lime Pickle** 2.5
- Schezwan Sauce (Fusion)** 2.5

KIDS

- Curly Fries** 6
- Chicken Nuggets** 8
- PotatoWedges** 6
- Butter Chicken Kids** 12.5
- Baby Naan** 2



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Functions & Catering Available
Gift Vouchers Available

Home & Office Deliveries available

