

# Masala Fusion

## CUISINE OF INDIA

### APPETIZER

**Vegetables Samosa** **\$ 4.99**

Triangular pastry with potato and green peas filling. 2 samosas served with tamarind chutney.

**Samosa chaat** **\$ 4.99**

1 samosa topped with chick peas, onion, tomato, sev, tamarind chutney and sweet yoghurt.

**Vegetables Pakoda** **\$ 4.99**

Hand mixed onion, tomato, potato, spinach and cauliflower with chick peas flour, deep fried.

**Chaat Papadi** **\$ 5.99**

Crisp fried dough wafer with chickpeas, onion, tomato and potato, topped with tamarind chutney, sweet yoghurt and sev.

**Fish pakoda** **\$ 9.99**

Fish marinated in Indian spices, deep fried with chickpeas flour batter.

**Chicken tikka** **\$ 12.99**

Chicken breast marinated in ginger and garlic paste, hung yoghurt and spices, then slow roasted in clay oven.

### MASALA FUSION SPECIALITY

**Tandoori Salmon** **\$ 14.99**

Salmon fish over night marinated in dill and Indian spices, cooked in Tandoor. Served with fish curry sauce and rice.

**Masala fusion chicken** **\$ 13.99**

Chicken breast marinated in ginger, garlic and with a hint of saffron, cooked in tandoor and served with rice and butter makhani sauce.

**Tandoori Chicken** **\$ 11.99**

Chicken marinated in yoghurt, ginger, garlic paste and spices, cooked in Tandoor.



## NON VEGETARIAN DISHES

### **Butter chicken** **\$ 12.99**

Tender tandoori chicken pieces, simmered in a rich creamy tomato sauce with dried fenugreek, slightly tangy with a hint of honey

### **Chicken curry** **\$ 12.99**

Chicken cooked with onion, tomato and Indian spices.

### **Mango chicken** **\$ 12.99**

Chicken cooked with mango and simmered in a rich creamy tomatoes sauce.

### **Rogan josh** **\$ 13.99**

Tender lamb pieces simmered in a tangy medium spiced sauce made from onions and tomatoes.

### **Goat curry** **\$ 14.99**

With bone goat pieces cooked with onion, tomato and Indian spiced.

### **Fish curry** **\$ 12.99**

Cod fish in Keralan curry sauce.

### **Tikka masala**

Onion and tomato masala sauce with yoghurt and cream

**(Choose from chicken \$ 12.99, lamb \$ 13.99 & beef \$ 12.99)**

### **Korma**

Mild curry sauce made from coconut milk, cream and ground almonds.

**(Choose from chicken \$ 12.99, lamb \$ 13.99 & beef \$ 12.99)**

### **Kadai**

Indian stir fry with chunky bell peppers and onion. Cooked with whole spices.

**(Choose from chicken \$ 12.99, lamb \$ 13.99 & beef \$ 12.99)**

### **Vindaloo**

Spicy curry sauce made from whole red chilli, onion, Vinegar, garlic, peppercorn & clove.

**(Choose from chicken \$ 12.99, lamb \$ 13.99 & beef \$ 12.99)**

### **Jalfarezi**

Cooked with green chillies, bell pepper, onion, tomatoes and spiced with fresh herbs.

**(Choose from chicken \$ 12.99, lamb \$ 13.99 & beef \$ 12.99)**

### **Saag**

Spinach puree cooked with spices and meat, flavoured with chopped garlic.

**(Choose from chicken \$ 12.99, lamb \$ 13.99 & beef \$ 12.99)**

## VEGETARIAN DISHES

### **Kadai paneer** **\$ 11.99**

Indian stir fry with chunky bell peppers, onions, and homemade cheese(paneer), cooked with whole spices and kadai sauce.

### **Palak paneer** **\$ 11.99**

Spinach puree cooked with paneer and spices, flavoured with chopped garlic.

### **Vegetable or paneer korma** **\$ 11.99**

Mixed vegetables or paneer simmered in a mild and subtly spiced coconut milk, cream and ground almond sauce.

### **Vegetable or paneer makhani** **\$ 11.99**

Creamy tomato base sauce with dried fenugreek, slightly tangy with hint of honey.

### **Mixed vegetable** **\$ 11.99**

Green bean, carrots, peas and cauliflower cooked with onion and tomato sauce.

### **Chana masala** **\$ 11.99**

Fairly dry and savoury chickpea curry. Made with a tomato and onion base

### **Aloo gobi** **\$ 11.99**

Cauliflower and potato in dry sauce with spices.

### **Daal makhani** **\$ 10.99**

Black lentils slow cooked with spices, onion, ginger and garlic.

### **Yellow daal tadka** **\$ 10.99**

Delicious warming comfort food. Simple, healthy and delicious with yellow lentils, cumin, and garlic.

### **Eggplant Bharta** **\$ 11.99**

Roasted eggplant cooked with spiced tomato.

### **Veg Jalfrezi** **\$ 11.99**

Cooked with green chillies, bell pepper, onion, tomatoes and spiced with fresh herbs



# TANDOORI NAAN

<b>Plain naan</b> Tandoori baked flatbread.	<b>\$ 2.49</b>
<b>Garlic naan</b> Bread topped with chopped garlic and baked in tandoor.	<b>\$ 2.99</b>
<b>Cilantro naan</b> Bread topped with cilantro and baked in tandoor.	<b>\$ 2.99</b>
<b>Sweet naan</b> Bread stuffed with sweet coconut and mango puree and baked in tandoor.	<b>\$ 3.99</b>
<b>Tandoori roti</b> Whole wheat bread baked in tandoor.	<b>\$ 1.99</b>
<b>Tawa roti</b> Whole wheat bread cooked on tawa.	<b>\$ 1.99</b>

# BASMATI RICE/BIRYANI

<b>Basmati rice</b> Plain long grained rice.	<b>\$ 2.49</b>
<b>Saffron rice</b> Basmati rice cooked with saffron and whole spices.	<b>\$ 2.99</b>
<b>Pan Biryani</b> Basmati rice slow cooked in a sealed pot with whole spices. (Choose from vegetables \$ 13.99, chicken \$ 14.99, lamb \$ 15.99 & beef \$ 14.99)	

# SIDE ORDER

<b>Papadums</b> Roasted Papadums	<b>\$ 1.99</b>
<b>Cucumber Raita</b> Cucumber with spiced, cool yoghurt	<b>\$ 2.99</b>
<b>Plain dahi</b> Plain yoghurt.	<b>\$ 2.49</b>
<b>Salad</b> Lettuce, onion, tomato and cucumber with lemon dressing.	<b>\$ 3.99</b>

# DESSERT

<b>Ice cream</b> Vanilla or Mango	<b>\$ 3.99</b>
<b>Gulab jamun</b> Traditionally made from fresh curdled milk.	<b>\$ 3.99</b>
<b>Kheer</b> Rice cooked in milk and flavoured with saffron and green cardamom.	<b>\$ 3.99</b>
<b>Rasmalai</b> A cream made of reduced milk	<b>\$ 3.99</b>

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