

## Appetizers

<b>Punjabi Samosa (1,2,3,8,11) Medium</b>	<b>€5.75</b>
Handmade pastry stuffed with potato and peas served with tamarind sauce.	
<b>Onion Bhajia (2) Mild</b>	<b>€5.75</b>
Onion fritters served with homemade mango dip.	
<b>Paneer Tikka (3) (New) Medium</b>	<b>€6.95</b>
Homemade cottage cheese cooked with onion and diced peppers in fennel flavour cooked in clay oven & served with mint sauce.	
<b>Aloo Palak ki Tikki (1) - Medium</b>	<b>€5.75</b>
Pan fried crispy potato cake with cumin, fenugreek & spinach served with tamarind chutney.	
<b>Shahi Chicken Tikka (3) Medium</b>	<b>€7.95</b>
Chicken breast glazed in Tandoor marinated with Indian spices served with fresh salad & mint dip.	
<b>Masala Chicken Wings (1,3,5,11,12) Hot</b>	<b>€7.95</b>
Crispy spicy chicken wings & drumstick marinated with Indian spices & tossed with pickled sauce.	
<b>Hariyali Murgh (3) Medium</b>	<b>€7.95</b>
Chicken breast infused in fresh mint, yoghurt, fresh coriander and served with fresh salad & mint dips.	
<b>Nawabi Seekh Kebab (2,3) Medium</b>	<b>€7.95</b>
Skewered hand pounded lamb cooked in tandoor and served with fresh salad & mint dips.	
<b>Lamb Chilli Fry (11) Medium</b>	<b>€9.75</b>
Irish Lamb chunks stir fried with shallots & bell peppers.	
<b>Malwani Jhinga (11, 13) Medium</b>	<b>€9.50</b>
Stir fry prawns glaze with cumin seeds, garlic, ginger, green chilli, fresh coriander & lemon juice.	
<b>Chicken Jugalbandi (1,3,5,11,12) Hot</b>	<b>€13.50</b>
Great to taste all wonders of chicken combinations of tikka. Chicken wings and Hariyali Murgh, served with salad & mint chutney.	
<b>Masala Veg Platter (1,2,3,8,11) Medium</b>	<b>€11.95</b>
An assortment of onion bhaji, aloo tikki & samosa, served with chutneys.	
<b>Masala Non-Veg Platter (3,11,13) Medium</b>	<b>€14.25</b>
A simple & delightful way to savour the wonders of assortment prawn, chicken and lamb as recommended by the chef, served with salad & mint chutney.	

## 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.

## Masala Sides

<b>Bombay Aloo (11) Medium</b>	<b>€9.25</b>
Baby potato cooked with garlic, green chilli & onion tomato masala.	
<b>Aloo Gobhi Fry - Medium</b>	<b>€9.25</b>
Baby potato and cauliflower bulbs tossed in ginger, turmeric & home blend spices.	
<b>Kadai Tarkari - Medium</b>	<b>€8.50</b>
Stir fried seasonal vegetables tossed in onion tomato masala & tempered with cumin & coriander.	
<b>Dal Tarka (3) Mild</b>	<b>€9.50</b>
Mix lentils tempered with cumin & chilli.	
<b>Chana Palak (3) Medium</b>	<b>€8.75</b>
Chickpeas cooked with spices, finished with baby spinach.	
<b>Saag Aloo (3) Medium (New)</b>	<b>€8.75</b>
Potato cooked in cream, garlic, fresh spinach & chillies.	

## Masala Signature Dishes

<b>Chicken Balti - Medium</b>	<b>€13.50</b>
Cooked with a delicious blend of spices, tomatoes, chillies, garlic, onions and peppers.	
<b>Lamb Balti - Medium</b>	<b>€14.50</b>
Cooked with a delicious blend of spices, tomatoes, chillies, garlic, onions and peppers.	
<b>Chicken Lababdar (3) Medium</b>	<b>€13.45</b>
Chicken breast infused in onion and tomato sauce, finished with cream & fenugreek.	
<b>Punjabi Lamb Curry - Medium</b>	<b>€14.45</b>
Home style slowly cooked lamb in a tomato and onion stew, finished with fennel & ginger.	
<b>Prawn Moilee (11,13) Medium</b>	<b>€14.45</b>
Prawn simmered in smooth coconut milk, flavoured with spices & herbs.	
<b>Bhindi Masala (11) Medium</b>	<b>€12.50</b>
Diced Okra tossed with onion, tomato, ginger & garlic paste.	
<b>Tandoori Chicken (3) Medium</b>	<b>€13.50</b>
Chicken on the bone marinated in natural yoghurt & fresh spices cooked in tandoor, served with fresh salad & tikka sauce.	
<b>Kadhai Chicken (3) Medium (New)</b>	<b>€13.25</b>
Chicken breast cooked with kadhai spices and peppers finished with scallion & fresh coriander.	
<b>Mango Chicken (3) Medium</b>	<b>€13.25</b>
Coconut & mango infused curry flavoured with South Indian spices.	
<b>Chicken Dansak</b>	<b>€13.95</b>
Chicken fillet dice cooked with flavored lentil and spices.	
<b>Lamb Dansak</b>	<b>€14.95</b>
Lamb fillet dice cooked with flavored lentil and spices.	

## Poultry

<b>Butter Chicken (3) Medium</b>	<b>€12.95</b>
Juicy, melt-in-the-mouth, grilled chicken pieces in a rich creamy butter, tomato & fenugreek sauce.	
<b>Chicken Tikka Masala (3) Mild</b>	<b>€12.75</b>
Chicken tikka simmered in a creamy tomato, butter sauce, flavoured with dry fenugreek leaves.	
<b>Chicken Jalfrezi (3,4) Medium/Hot</b>	<b>€12.75</b>
Chicken tossed with garlic and bell peppers in onion tomato sauce flavoured with spices & finished with scallions.	
<b>Chicken Korma (3,8) Mild</b>	<b>€12.95</b>
Indian delicacy curry with cashew nuts, onions, fennels & cardamom sauce.	
<b>Chicken Madras (11) Medium</b>	<b>€13.25</b>
Curry from southern coast of India cooked with fresh coconut & fresh ground spices.	
<b>Malabari Chicken Curry (3,11) Medium</b>	<b>€12.95</b>
Chicken breast cooked in fresh coconut milk with finely sliced ginger, green chillies and flavoured with cardamom & turmeric.	

<b>Chicken Saag (3) Medium</b>	<b>€12.75</b>
Chicken and spinach cooked with onion, garlic and ginger, finished with a hint of cream & tomato.	
<b>Murgh Makhani Palak (3) Medium</b>	<b>€12.95</b>
Chicken cooked with spring & baby spinach tossed with onion & tomato.	

## Lamb

<b>Lamb Roganjosh - Medium</b>	<b>€13.95</b>
Wicklow lamb cooked with aromatic spices & mountain herbs.	
<b>Lamb Jalfrezi (4) Medium</b>	<b>€13.85</b>
Lamb tossed with garlic and bell peppers in onion tomato sauce flavoured with spices & finished with scallions.	
<b>Lamb Saag (3) - Medium</b>	<b>€13.75</b>
Lamb & spinach cooked with onion, garlic and ginger, finished with a hint of cream & tomato.	
<b>Lamb Korma (3,8) Mild</b>	<b>€13.75</b>
Aromatic almond & saffron flavoured Korma with traditional marinades & herbs.	
<b>Lamb Madras (11) Medium</b>	<b>€13.95</b>
Curry from southern coast of India cooked with fresh coconut.	
<b>Lamb Vindaloo - HOT!!!</b>	<b>€14.25</b>
A south Indian style lamb curry, redolent with ground black pepper, cooked in red chilli sauce.	
<b>Ghost Kalimirch (11) - Medium</b>	<b>€14.45</b>
Coastal lamb speciality ground in black pepper flavour & home blended spices.	

## Prawns

<b>Prawn Korma (3,8) Mild</b>	<b>€14.50</b>
Aromatic almond & saffron flavoured Korma with traditional marinades	
<b>Prawn Jalfrezi (3,4) Medium/Hot</b>	<b>€14.50</b>
Prawn tossed with garlic and bell peppers in onion tomato sauce with spices & scallions	
<b>Prawn Tikka Masala (3) Mild</b>	<b>€14.50</b>
Prawn simmered in a creamy tomato, butter sauce, flavoured with dry fenugreek leaves	
<b>Mango Prawn (11,13) Medium</b>	<b>€14.50</b>
Coconut and Mango infused curry flavoured with South Indian spices & herbs.	
<b>Goan Prawn Curry (13) Medium/Hot</b>	<b>€14.50</b>
Prawns cooked in coastal spices, finished with coconut milk & vinegar.	
<b>Prawn Madras (11, 13) Medium/Hot</b>	<b>€14.50</b>
Prawn curry from southern coast of India cooked with blend spices & fresh coconut.	
<b>Kadhai Jhinga (3,13) Medium/Hot (New)</b>	<b>€14.50</b>
Prawn cooked with kadhai spices, with peppers, finished with scallion & fresh coriander.	

## Dum Biryani

<b>Vegetable Biryani (3) Medium</b>	<b>€12.95</b>
Fresh vegetables cooked in old aged fragrant Basmati Rice infused with aromatic spices served with sauce & traditional Raita.	
<b>Chicken (3) - Medium</b>	<b>€14.45</b>
Chicken marinated in yoghurt cooked slowly with old aged basmati rice served with sauce & traditional Raita.	
<b>Lamb (3) - Medium</b>	<b>€15.45</b>
Diced Lamb marinated in yoghurt cooked slowly with old aged basmati rice served with sauce & traditional Raita.	
<b>Prawn (3) - Medium</b>	<b>€15.95</b>
Prawns marinated in yoghurt cooked slowly with old aged basmati rice served with sauce & traditional Raita.	
<b>Masala Mix Biryani (3, 13) Medium</b>	<b>€16.45</b>
Mixture of chicken, lamb and prawn cooked slowly with old aged basmati rice finished with aromatic spices served with sauce & traditional Raita.	



## Vegetarian

<b>Veg Tikka Masala (3) Mild</b>	<b>€11.85</b>
Fresh vegetables simmered in a creamy tomato, butter sauce flavoured with dry fenugreek leaves.	
<b>Veg Jalfrezi (3,4) Medium/Hot</b>	<b>€11.45</b>
Vegetables tossed with garlic and bell peppers in onion tomato sauce flavoured with spices. Finished with scallion.	
<b>Paneer Lababdar (3) Medium</b>	<b>€12.50</b>
Cubes of cottage cheese simmered in onion & tomato sauce finished with cream & musky fenugreek.	
<b>Saag Paneer (3) Mild</b>	<b>€12.50</b>
Homemade cottage cheese, creamed garlic, fresh spinach, ginger & chillies.	
<b>Aloo Hara Pyaaz Medium</b>	<b>€11.50</b>
Baby potato tossed with spring onion, coriander & cumin powder, finished with asafoetida.	
<b>Lassoni Gobhi Msala Medium (New)</b>	<b>€11.95</b>
Fresh cauliflower tossed in garlic paste & tomato puree.	
<b>Chana Masala (Vegan) Medium</b>	<b>€11.75</b>
slow cooked spiced-Chickpeas with ginger & tomato, finished with tamarind.	
<b>Paneer Jalfrezi (3) Medium/Hot</b>	<b>€11.95</b>
Cottage cheese tossed with garlic and bell peppers in onion tomato sauce flavoured with spices & finished with scallions.	
<b>Lasooni Dal Tadka Medium</b>	<b>€11.45</b>
Yellow lentils tempered with garlic & cumin.	
<b>Paneer Makhni (3) Medium (New)</b>	<b>€12.25</b>
Homemade cottage cheese simmered in a creamy tomato, butter sauce flavoured with dry fenugreek leaves.	

## Rice

<b>Steamed Rice</b>	<b>€2.95</b>
<b>Pulao Rice</b>	<b>€2.95</b>
<b>Brown Basmati</b>	<b>€2.90</b>

## Breads

<b>Plain Naan (1,2,3)</b>	<b>€2.45</b>
<b>Garlic Naan (1,2,3)</b>	<b>€2.75</b>
<b>Coriander Naan (1,2,3)</b>	<b>€2.75</b>
<b>Garlic, Onion &amp; Coriander Naan (1,2,3)</b>	<b>€2.85</b>
<b>Butter Naan (1,2,3)</b>	<b>€2.85</b>
<b>Tandoori Roti (1)</b>	<b>€2.65</b>
<b>Cheese Naan (1,2,3)</b>	<b>€3.45</b>
<b>Cheese Chilli Naan (1,2,3)</b>	<b>€3.60</b>
<b>Peshwari Naan (1,2,3,8) (Almond &amp; Raisin)</b>	<b>€3.95</b>
<b>Keema Naan (1,2,3)</b>	<b>€3.95</b>

## Extras

<b>Hand Cut Chips</b>	<b>€4.95</b>
<b>Raita</b>	<b>€3.95</b>
Chilled cucumber & tomato yoghurt with toasted cumin seeds.	
<b>Extra portion of sauce 12 Oz</b>	<b>€6.50</b>
<b>Poppadom &amp; 2 homemade chutneys</b>	<b>€2.95</b>
<b>Mango Lassi</b>	<b>€4.50</b>
Its delicious mango milkshake for cooling your tongue & tummy.	
<b>Mint Chutney</b>	<b>€0.95</b>

Traces of nuts can be found in all our dishes, Please speak to our staff for any food allergy.

## Minerals

<b>Coke, Diet Coke, Coke Zero, Fanta, 7up - 330ml</b>	<b>€1.85</b>
<b>San Pellegrino Sparkling Water</b>	<b>€1.85</b>
<b>Still Water</b>	<b>€1.85</b>

## In-House Wines

<b>White Wine</b>	
<b>Gato Negro Sauvignon Blanc - Chile</b>	<b>€14.95</b>
Intense herbaceous aromas of tomato leaf with fresh tropical fruit such as grapefruit, pineapple & 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.	
<b>Orchestra - Verdejo Sauvignon Blanc</b>	<b>€14.95</b>
A fruity, fine and clean wine that preserves the characteristics of each grape variety. The perfect accompaniment to seafood.	
<b>Red Wine</b>	
<b>Chantarel Pays d'Oc IGP Merlot - France</b>	<b>€14.95</b>
Full & velvety on the palate, the nose releases powerful fragrances of ripe strawberries.	
<b>Castillo Del Rey Tempranillo - Spain</b>	<b>€14.95</b>
Ruby red with purple hues. Typical cherry aromas characteristics of the tempranillo grapes. Smooth, fruity and easy to drink leaving the palate clean.	
<b>Beer</b>	
<b>Cobra Beer - India</b>	<b>€3.95</b>

## Meal Deals

### Star Anise Menu For One €22.35

Onion Bhajias or Samosa  
Choice of any 1 Chicken Main Dish  
Steamed Rice & Garlic Naan

### Gluten Free Menu for Two €31.50

Chicken Tikka  
Choice of any 1 Chicken & 1 Dhabewali Daal  
2 Pulao Rice

### Cardamom Menu for Two €34.95

Choice of any 1 Chicken Starter  
Choice of any 1 Chicken or Lamb & 1 Vegetable Dish  
1 Pulao Rice & 1 Plain Naan  
Choice of any 2 Minerals

### Saffron Menu for 3/4 €54.45

Masala Non-Veg Mix Platter  
Choice of any 1 Chicken Dish  
Choice of any 1 Lamb Dish  
2 Pulao Rice & Plain, Coriander & Garlic Naan  
Poppadoms & 2 Dips  
Choice of any 3 Minerals

\*There will be extra charge for changes in Set Me

## PARTY @ HOME

Get Masala to cater your next party or simply friends get-together at home. We serve the table on your dining table. The menu can be as concise or details as you require. email: [info@masalahome.ie](mailto:info@masalahome.ie)

## ABOUT US

Masala is an exceptional, authentic Indian Cuisine. Our chefs have an immense passion for cooking. Their confidence reflects in the care and dedication they put into cooking fresh food for our customers everyday. Our chefs serve quality food straight to you table at a very reasonable price.

## QUALITY

All our Vegetables, Poultry & Meats are Irish products and sourced locally daily. Our dishes are prepared fresh on order so patrons patience is highly appreciated.



Scan to Order Online



Find us @masalablanch  
[info@masalahome.ie](mailto:info@masalahome.ie)

# masala menu

Tel : (01) 441 11 30

Tel : (01) 441 11 50

Order Online

[www.masalahome.ie](http://www.masalahome.ie)  
[info@masalahome.ie](mailto:info@masalahome.ie)

No. 3 Deanstown House, Mainstreet,  
Blanchardstown, Dublin 15

## Opening Hours

Sunday - Thursday : 4 pm - 10:30 pm  
Friday & Saturday : 4 pm - 11:00 pm

## Delivery Timings

Sunday - Thursday : 5 pm - 10:00 pm  
Friday & Saturday : 5 pm - 10:30 pm

Minimum order €20.00 applied for delivery

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