### **BREADS**

**PLAIN NAAN** €2.79 **BUTTER NAAN** €2.79 **TANDOORI ROTI** €2.99 **GARLIC NAAN** €2.99 **CORIANDER NAAN** €2.99 **GARLIC, ONION & CORIANDER NAAN CHEESE NAAN** €3.49 **CHEESE CHILLI NAAN** €3.49 **PESHWARI NAAN (ALMOND** €3.99 &RAISIN) **KEEMA NAAN** €3.99

### **RICE**

STEAMED RICE €2.99
 PULAO RICE €2.99

### **DESSERTS**

GULAB JAMUN €3.99 CHOCOLATE BROWNE €3.99

### **SAUCES AND DIPS**

RAITA €3.99
MANGO CHUTNEY €1.49
TAMARIND CHUTNEY €1.49
MINT CHUTNEY €1.49
POPPADOM & 2 HOMEMADE
CHUTNEYS €2.99

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

### **MINERALS**

MANGO LASSI€3.49COKE, DIET COKE, COKE ZERO, $\mathbb{C}^{2.10}$ FANTA, 7UP - 330ML€2.10SAN PELLEGRINO€2.75VIT HIT€2.49KOMBUCHA€2.49STILL WATER€2.10SPARKLING WATER€2.10

## **LOADED KABAB ROLLS-€9.99**

- Chicken Tikka Naan Roll with crunchy red onion and baby salad leaves.
- Lamb Tikka Naan roll with crunchy red onion and baby salad leaves.
- Paneer tikka with crunchy red onion and baby salad leaves.

### STAR ANISE MENU FOR ONE €23.99

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



### GLUTEN FREE MENU FOR TWO €32.99

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



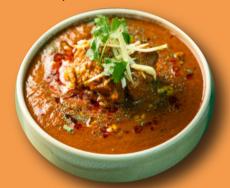
### CARDAMOM MENU FOR TWO €36.49

Choice of any 1 Chicken Starter Choice of any 1 Chicken or Lamb & 1 Vegetable Dish 1 Pulao Rice 81 Plain Naan Choice of any 2 Minerals



# **SAFFRON MENU FOR** <sup>3</sup>⁄<sub>4</sub> **€55.99**

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

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#### PARTY @ HOME

Get Masala to cater your next party or simple get-together at home. We serve the table on your dining table. The menu can be as concise order details as you require, email: info@masalahome.ie

Minimum order €20.00 applied for delivery For Allergens, please visit to masalahome.ie/allergans





# masala

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#### **Opening Hours**

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

Lunch Timings 12:00PM-4:30PM

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

### **STARTER**

#### PUNJABI SAMOSA 11

Handmade pastry stuffed with potato and peas served with tamarind sauce. €5.79

#### ONION BHAJI

Onion fritters served with homemade mango dip. **€5.99** 

#### PANEER TIKKA ""

Homemade cottage cheese cooked with onion and diced peppers in fennel flavour cooked in clay oven & served with mint sauce. €7.99

#### ALOO PALAK KI TIKKI ""

Pan fried crispy potato cake with cumin, fenugreek & spinach served with tamarind chutney. €5.49

#### SHAHI CHICKEN TIKKA ""

Chicken breast glazed in tandoor marinated with indian spices served with fresh salad & mint dip. €7.99

#### NAWABI SEEKH KEBAB *JJ*

Skewered hand pounded lamb cooked in tandoor and served with fresh salad & dips. €7.99

#### LAMB CHILLI FRY 11

Irish Lamb chunks stir fried with shallots & bell peppers. **€9.99** 

#### MALWANI JHINGA 11

Stir fry prawns glaze with cumin seeds, garlic, ginger, green chilli, fresh coriander & lemon juice. €9.99

#### HARIYALI MURGH 11

Chicken breast infused in fresh mint, yogurt, fresh coriander and served with fresh salad & mint dips. **€7.99** 

### MASALA CHICKEN WINGS

Crispy spicy chicken wings and drumstick marinated with indian spices & tossed with pickle sauce. €7.99

### **MASALA SIDE**

#### BOMBAY ALOO

Baby potato cooked with garlic, green chilli and onion tomato masala. **€9.99** 

#### ALOO GOBHI FRY 11

Baby potato and cauliflower bulbs tossed in ginger, turmeric & home blend spices. **€9.99** 

#### KADAI TARKARI ""

Stir fried seasonal vegetables tossed in onion tomato masala & tempered with cumin & coriander. €8.99

#### DAL TARKA )

Mix lentils tempered with cumin & chilli. €9.99

#### CHANA PALAK 11

Chickpeas cooked with spices, finished with baby spinach. €9.49

#### SAAG ALOO (NEW) 11

Potato cooked in cream, garlic, fresh spinach & chillies. €9.49

### **PLATTERS**

#### MASALA VEG PLATTER ""

€12.99 An assortment of onion bhaji, aloo tikki & samosa, served with chutney.

#### MASALA NON-VEG PLATTER 11

A simple and delightful way to savour the wonders of assortment prawn, chicken and lamb as recommended by the chef, served with salad & mint chutney.

#### CHICKEN JUGALBANDI 111

€14.49

Great to taste all wonders of chicken combinations of tikka. Chicken wings and Hariyali Murgh, served with salad & mint chutney.

### CHOOSE YOUR PROTEINS OPTIONS CHICKEN LAMB (EXTRA 1.99) PRAWN (EXTRA 1.99) PANEER VEG

### **MAINS COURSES**

#### BUTTER MASALA ""

Juicy. melt-in-the-mouth grilled pieces in a rich creamy butter, tomato & fenugreek sauce. €13.99

#### TIKKA MASALA J

Simmered in a creamy tomato, butter sauce, €13.99 flavoured with dry fenugreek leaves..

#### JALFREZI //////

Tossed with garlic and bell peppers in onion tomato sauce flavoured with spices & finished with scallions. **€13.99** 

#### KORMA )

Indian deliciously curry with cashew nuts, onions, fennels & cardamom sauce. €13.99

#### MALABARI CURRY 11

Malabari region of Kerala style curry cooked in fresh coconut milk with finely sliced ginger, green chillies and flavoured with cardamom & turmeric. €13.99

#### SAAG "

Classic indian dish made with spinach, spices finished with a hint of cream & tomato. €13.99

#### MURGH MAKHAN PALAK ""

cooked with spring and baby spinach tossed with creamy onion & tomato. €13.99

#### ROGANJOSH 11

 $Kashmiri\ dish\ made\ with\ red\ chilli, fresh\ ginger\ aromatic$ spices & mountain herbs. €14.49

#### MADRAS "

Curry from southern coast of India cooked with fresh coconut. **€14.49** 

#### VINDALOO IIII

A south Indian style curry redolent with ground black pepper, cooked in red chilli sauce. €14.49

### **VEG (NUTRITIONAL** BASED)

#### ALOO HARA PYAAZ

Baby potato tossed with spring onion, coriander & cumin powder, finished with asafoetida. **€12.49** 

#### LASSONI GOBHI MASALA (NEW) ガ

Fresh cauliflower tossed in garlic paste & tomato puree. **€12.49** 

#### CHANA MASALA (VEGAN) 11

Slow cooked spiced-Chickpeas with ginger & tomato, finished with tamarind. €12.49

#### LASOONI DAL TADKA *II*

Yellow lentils tempered with garlic & cumin. €12.49

#### PANEER MAKHNI (NEW) "

Homemade cottage cheese simmered in a creamy tomato, butter sauce flavoured with dry fenugreek leaves. €13.49

### MASALA SIGNATURE DISHES

Cooked with a delicious blend of spices, tomatoes, chillies, garlic, onion and peppers. €14.49

#### LABABDAR 11

Infused in onion and tomato sauce, finished with cream & fenugreek. €14.49

#### PUNJABI LAMB CURRY 11

Home style slowly cooked lamb in a tomato and onion stew, finished with fennel & ginger. €15.49

#### GHOST KALIMIRCH 11

Coastal lamb speciality grinded in black pepper flavour & home blended spices. €15.49

#### PRAWN MOILEE #

Prawn simmered in smooth coconut milk, flavoured with spices and herbs. €15.49

#### BHINDI MASALA 11

Diced okra tossed with onion, tomato, ginger & garlic paste. **€12.49** 

#### TANDOORI CHICKEN 11

Chicken on the bone marinated in natural yogurt & fresh spices cooked in tandoor, served with fresh salad & tikka sauce. €14.49

#### KADHAI CHICKEN (NEW) 11

Chicken breast cooked with kadhai spices and peppers finished with scallion & fresh coriander. €14.49

#### MANGO CHICKEN 11

Coconut & mango infused curry flavoured with south Indian spices. €14.99

#### DANSAK (CHICKEN OR LAMB)

Chicken/Lamb Fillet dice cooked with flavoured Lentil and spices. **€14.99/15.99**)

### **MASALA SPECIALS**

Marinated in yoghurt cooked slowly with old aged basmati rice served with sauce & traditional Raita. Chicken (14.99), Lamb/Prawn/Mixed) €15.99

#### **NEW MASALA SPICE BAG (CHICKEN/ PANEER)**

Specialty Indo Chinese wok tossed chicken, peppers, onions and potatoes, splashed aromatic spices.

#### **MASALA CRISPY CHILI CHICKEN)**

Corn starch Coated boneless chicken tossed in chilli and Soya sauce with sesame seed. **€13.99** 

#### GOAN PRAWN CURRY 11 / 1111

Prawns cooked in coastal spices, finished with coconut milk & Malt vinegar. €15.49

#### KADHAI JHINGA (NEW) 11 / 111

Prawn cooked with kadhai spices, with peppers, finished with scallion and fresh coriander. €15.49

**HAND CUT CHIPS €4.49**