



## MASALA BAY

From the aroma of jaiphal & javitri, to the flavours of kashmiri kesar, Masala Bay brings to diners, authentic & traditional style Indian cuisine with aromatic spices & the clay oven or 'tandoor' as cavalry, the chefs go back to the roots of India's epicurean legacy to recreate classic Indian fare where ingredients have been sourced from their place of origin. Floral aromats and warm spices are freshly prepared and blended in meticulous proportions to create every individual dish.

Our team of culinary geniuses from across the different regions of the country bring out many forgotten facets of Indian cuisine, including culinary treasures from the land as well as the seas. They create and bring to diners, a gastronomic experience which celebrates flavours that are reminiscent of the recipe.

To discover the true essence of this cuisine is to embark on an exciting journey. Take your first step on this culinary voyage at Masala Bay.



## SOUP

- **Tamatar Naarangi Shorba** 🌿 525  
 252.67 kcal | 240 gms | Coriander scented ripe tomato broth
- ▲ **Murgh Kesari Shorba** 525  
 475.00 kcal | 250 gms | Chicken broth lightly scented with saffron

## VEGETARIAN APPETIZERS

- **Burrata Chaat** 🥛🌿 595  
 753.98 kcal | 280 gms | Creamy burrata with tamarind, mint chutney, and spiced chaat masala
- **Palak Patta Chaat** 🥛🌿 595  
 753.98 kcal | 280 gms | Crispy, batter fried spinach leaves topped with yogurt, chutneys, and chaat masala
- **Dahi Bhalla** 🥛🌿 595  
 624.99 kcal | 371 gms | Stuffed lentil dumplings in a sweetened yoghurt, with drizzle of chutneys
- **Bharwan Khumb Anari** 🥛🌿 1850  
 330.54 kcal | 140 gms | Button mushroom stuffed with fresh pomegranate, cheese and spices chargrilled in tandoor
- 🔥 ■ **Tehedaar Paneer** 🥛🌿 1950  
 817.47 kcal | 415 gms | Marinated clay oven roasted cottage cheese, stuffed with garlic and chili relish
- ★ ■ **Achari Broccoli** 🥛🌿 1950  
 360.63 kcal | 201 gms | Broccoli steeped in tangy pickle yoghurt, cooked in tandoor
- **Mewe Mawe ki Seekh** 🥛🌿 2000  
 209.39 kcal | 135 gms | A mixture of khoya paneer, finely chopped nuts and saffron, grilled on a skewer
- ★ ■ **Nimona Tikki** 🥛🌿 1950  
 351.96 kcal | 204 gms | Green peas kebabs stuffed cheese, spiced with cumin, asafoetida and yellow chili
- 🔥 ■ **Karare Aloo** 1850  
 609.95 kcal | 360 gms | Crisp-fried baby potato, tossed in tangy masala, sprinkled with coriander
- **Dahi ke Kebab** 🥛🌿 1850  
 237.78 kcal | 160 gms | Griddle cooked kebab made using hung curd, stuffed with anjeer
- **Soya Chana Dal ki Shammi** 🥛🌿 2000  
 520.99 kcal | 262 gms | Soya and chana dal patties spiced and pan fried to a crisp
- **Bharwan Aloo Tilnaaz** 🥛🌿 2000  
 550 kcal | 300 gms | Crisp potatoes stuffed with paneer, cashew nuts, and aromatic spices coated with sesame seeds



## NON-VEGETARIAN APPETIZERS

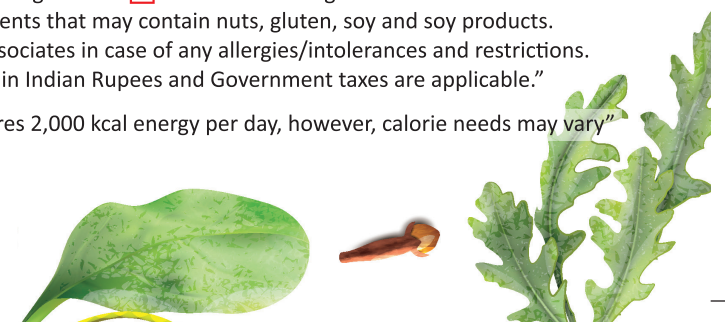
- ▲ **Ajwaini Malai Jheenga** 🦐🥛🌿 2950  
 363.22 kcal | 246 gms | Large prawns marinated in a creamy marinade, flavoured with carom seeds cooked till succulent
- ▲ **Tawa Masala Pomfret** 🐟🌿 3350  
 185.08 kcal | 120 gms | Pomfret fillet coated with a spicy marinade, seared on a griddle
- 🔥 ★ ▲ **Raan-E-Awadh** 🌿🥛🌿 3900  
 955.51 kcal | 307 gms | House speciality- slow roast whole baby lamb leg
- ★ ▲ **Gilawat ke Kebab** 🍖🥛🌿 2450  
 346.34 kcal | 166 gms | "Melt-in-the-mouth" smoke infused lamb kebab, served on ultra tawa paratha
- ▲ **Makhmali Murgh Tikka** 🌿 2450  
 514.76 kcal | 259 gms | Chicken morsels marinated with cream and cheese, chargrilled in a tandoor
- ▲ **Murgh Hara Pyaz ki Seekh** 🌿 2450  
 458.84 kcal | 272 gms | Minced chicken seekh finished with fresh spring onion and chargrilled
- 🔥 ▲ **Tandoori Murgh** 🌿🌿 2750  
 869.62 kcal | 518 gms | Whole chicken marinated with robust spices, roasted in tandoor
- ★ ▲ **Aatish-E-Chaap** 🥛🌿 2500  
 995.91 kcal | 345 gms | Chicken marinated in yoghurt, spiced with chili flakes and crushed black pepper
- ▲ **Gilafi Seekh** 🌿 2450  
 682.26 kcal | 350 gms | Minced Lamb, flavoured with coriander roots and spices, studded with peppers



🥛 Lactose 🌿 Gluten 🥜 Nuts 🌿 Celery 🌿 Mustard 🌿 Sesame 🐟 Fish  
🥚 Eggs 🥜 Peanuts 🐌 Molluscs 🌿 Soy 🧂 Sulphites 🦀 Crustaceans 🌿 Lupin  
★ Masala Bay signature dishes 🔥 Indicates dishes that can be spicy  
■ Indicates Vegetarian ▲ Indicates Non-vegetarian

"Indian food has ingredients that may contain nuts, gluten, soy and soy products. Please do indicate to our associates in case of any allergies/intolerances and restrictions. All prices are indicated in Indian Rupees and Government taxes are applicable."

"An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary"





## VEGETARIAN MAINS

- ☆ ■ **Paneer Lahori** 🍷🥗 2200  
878.67 kcal | 421 gms | Spicy, and creamy soft paneer cubes in a thick gravy of onions, tomatoes, and cashews
- ☆ ■ **Phaldhari Kofta** 🍷🥗 2350  
628.96 kcal | 288 gms | Cottage cheese dumplings, stuffed with prunes and apricot, simmered in a saffron cashew gravy
- **Aam aur Ananas ki Jugalbandi** 🍷🥗 2350  
383.72 kcal | 309 gms | Combination of mangoes and pineapple in a velvety gravy
- ☆ ■ **Subz Kalonji** 🍷🥗 2350  
494.86 kcal | 360 gms | Melange of vegetable tossed in semi dry gravy tempered with nigella seeds
- **Lehsooni Palak** 🍷🥗 2000  
625.12 kcal | 332 gms | Spinach tempered with zesty garlic, finished with cream and white butter
- **Bharvaa Parwal** 🍷🥗 2150  
473.27 kcal | 448 gms | Pointed gourd, cooked home style
- **Aloo Gobi Methi ka Tuk** 🍷🥗 2000  
646.15 kcal | 380 gms | is a dry Sindhi-style stir-fry featuring crispy deep-fried potato and cauliflower, florets tossed with fresh fenugreek leaves
- **Bhindi Aamchoori** 🍷🥗 2000  
586.23 kcal | 300 gms | Bhindi cooked home style with dry mango powder and home made spices
- **Dal Tadka** 🍷🥗 1990  
435.36 kcal | 441 gms | Mix yellow lentils tempered to perfection
- ☆ ■ **Dal Makhni** 🍷🥗 2300  
577.10 kcal | 308 gms | The House speciality black lentils simmered overnight on tandoor in 'Dum' style, finished with butter and cream



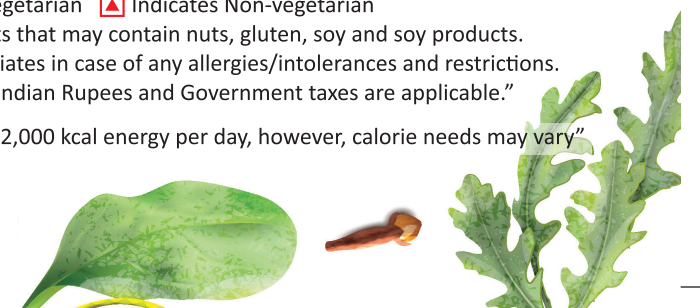
## NON-VEGETARIAN MAINS

- ▲ **Sarson Macchi** 🐟🍷🥗 2950  
524.76 kcal | 358 gms | Fish curry, shallow-fried Kolkata betki simmered in mustard gravy, finished with coriander leaves
- 🍷 ▲ **Jheenga Kali Mirch** 🍷🥗 3500  
337.25 kcal | 346 gms | Prawns simmered in cashew and yogurt gravy, freshly ground black pepper and cardamom
- ☆ ▲ **Sunday Mutton Curry** 🍷 3600  
793.67 kcal | 380 gms | Masala Bay signature mutton curry reminiscent of the lazy Sunday meal cooked at home
- ☆ ▲ **Nalli Nihari** 🍷🥗 3150  
798.67 kcal | 404 gms | Lamb shank cooked on slow flame
- ▲ **Murgh Makhni** 🍷🥗 2500  
755.68 kcal | 398 gms | Tandoor roasted pulled chicken in tomato based rich velvety gravy, finished with white butter and cream
- 🍷 ☆ ▲ **Dhabewala Murgh** 🍷 2750  
542.17 kcal | 367 gms | Rustic curry made with country chicken, a speciality of Indian highway motels
- ▲ **Dhania Murgh** 🍷🥗 2000  
761.32 kcal | 368 gms | Coriander and chili flavoured chicken gravy

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## BREAD















- **Kulcha**   650  
**435.17 kcal | 200 gms** | Tandoori stuffed bread with vegetables and spices
- **Tandoori Roti**  600  
**132.41 kcal | 71 gms** | Whole wheat bread cooked in tandoor
- **Missi Roti**  600  
**189.66 kcal | 86 gms** | Flat bread made from chickpeas flour
- **Roomali Roti**   600  
**346.89 kcal | 134 gms** | Thin bread made from refined flour cooked on the inverted griddle
- **Bajre ki Roti**   600  
**168.38 kcal | 80 gms** | Pearl millet roti cooked on skillet
- **Laccha Paratha**   600  
**284.68 kcal | 112 gms** | Flaky whole wheat bread cooked on tandoor
- **Ulte Tawe ka Paratha**   600  
**260.85 kcal | 100 gms** | Fragrant bread flavoured with saffron cooked on inverted tawa
- **Butter Naan**   600  
**299.23 kcal | 105 gms** | Long bread made from refined flour laced with butter

## RICE BOAT

- ▲ **Awadhi Gosht Dum Biryani**   3250  
**1722.54 kcal | 918 gms** | Succulent lamb in brown onion, mint and yoghurt yakhni with saffron scented Basmati rice, cooked in traditional Dum style
- ▲ **Murgh Anda Biryani**    2950  
**1291.32 kcal | 766 gms** | Chicken and boiled egg marinated in yoghurt, brown onion, ginger, mint gravy and fragrant rice, cooked together in Dum style
- **Subz Dum Biryani**   2500  
**921.99 kcal | 696 gms** | Mixed vegetables in yoghurt, brown onion, ginger, mint gravy and fragrant rice, cooked together in Dum style
- **Safed Chawal** 900  
**500.33 kcal | 388 gms**

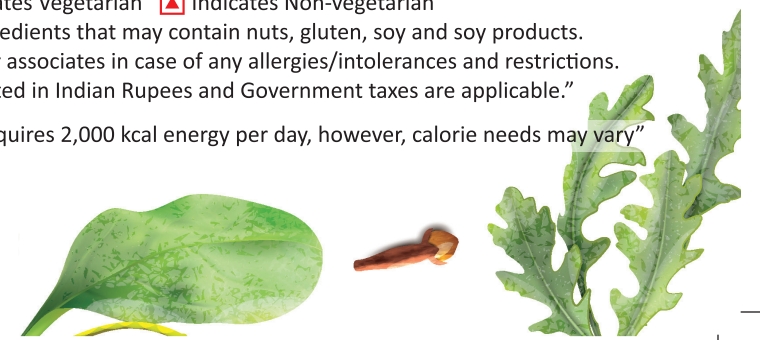
## YOGHURT COVE

- **Raita**  395  
**276.84 kcal | 326 gms** | Boondi
- **Yoghurt**  395  
**276.84 kcal | 326 gms**

 Lactose  Gluten  Nuts  Celery  Mustard  Sesame  Fish  
 Eggs  Peanuts  Molluscs  Soy  Sulphites  Crustaceans  Lupin  
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## FINAL DOCK

- **Rasmalai**   495  
**324.70 kcal | 142 gms** | Flattened chenna dumpling soaked in sweetened milk, scented with cardamom and saffron
  
- **Kulfi**   495  
**346.02 kcal | 175 gms** | Indian ice cream, served with falooda, rose syrup and rabdi
  
- **Gulab Jamun**    495  
**492.24 kcal | 171 gms** | Dumplings of reduced milk, poached in cardamom flavored sugar syrup
  
- **Halwa of the Day**   495  
**478.34 kcal | 204 gms**
  
- **Sugar Free Rabri**   495  
**125 kcal | 185 gms** | A traditional North Indian dish made with milk

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