



## SEAFOOD DISHES

**Fish Wellington** 21.50  
Fish cooked in a curry of onions, tomatoes, capsicum, cashew nuts and our Chef's special herbs

**Spinach Fish** 21.50  
Boneless fish cooked with spinach sauce and spices

**Fish Madras** 21.50  
South Indian style fish curry cooked with coconut cream

**Buddha's Blue Delight (Fusion Dish)** 22.50  
Prawns cooked with brown onion sauce, garlic, ginger and coconut milk, finished with a fish sauce

**Prawn Masala** 22.50  
Prawns cooked with onion and tomato sauce with spices

**Prawn Sabji Curry** 22.00  
Assorted vegetables and prawns cooked together in a special gravy

**Killer Prawn** 25.00 **CHEF'S SPECIAL**  
Stir fried prawns, vegetables mixed together, served with a curry sauce on top of rice.

## ROTI OR NAAN

**Flakey Paratha** 4.50  
Flakey wholemeal bread, finished with butter

**Garlic Naan** 4.50  
Bread stuffed with crushed garlic and baked in Tandoor

**Kheema Naan** 5.00  
Naan stuffed with spiced lamb mince

**Roti Canai** 5.00  
Malaysian roti bread

**Paneer and Cheese Kulcha** 5.50  
Naan stuffed with cheese and cottage cheese

**Garlic and Cheese Naan** 5.50  
Naan stuffed with garlic and cheese

**Tandoori Roti** 4.50  
Unleavened wholemeal flour, baked in Tandoor

**Peshwari Naan** 5.00  
Naan stuffed with chopped dried fruits and nuts

**Onion Kulcha** 5.00  
Kulcha stuffed with diced onion, coriander and spice

**Plain/Butter Naan** 4.00  
Traditional bread baked in the Tandoori oven

**Pocket Naan** 4.50  
Bread folded like a pocket, baked in the Tandoor

**Bullet Naan (hot)** 5.00  
Bread stuffed with hot chilli flakes

**Bread Basket** 17.00  
Paneer & cheese kulcha, roti canai, peshwari naan and garlic naan

## VEGETARIAN DISHES

**Aloo Gobi** 16.50  
Potatoes cooked with cauliflower in a tomato, onion and ginger sauce

**Masla Cheese Kofta** 17.00  
Home-made paneer, nuts, potatoes, mild cheese and spices mixed together, deep fried and served in a creamy gravy

**Palak Paneer** 17.00  
Fresh cottage cheese, spiced with spinach gravy

**Vegetable Korma** 16.50  
Fresh assorted vegetables and dried fruits cooked in a creamy gravy

**Paneer Tikka Masala** 17.00  
Cubes of cottage cheese, marinated in spice and herbs, cooked with garlic, tomato and onion sauce

**Dal Makhani** 16.50  
Lentils and red kidney beans cooked with garlic, cream and spices

**Khumb Mattar** 16.50  
Mushroom and green peas cooked with onion, tomato, spices and coriander

**Tadka Dal** 16.00  
Red and yellow lentils cooked together with spices in a pan with cumin seeds and flavoured with curry leaves

**Corn Methi Palak** 16.50  
Corn cooked with spinach sauce, garlic and spical herb fenugreek leaves

**Bhindi Masla** 17.00  
Okra cut into pieces and cooked in tomato and onion gravy and spices

**Paneer Wellington** 17.50  
Cottage cheese cooked in a curry of onions, tomatoes capsicum, cashew nuts and our Chef's special herbs

**Paneer Kejriwal (Fusion Dish)** 16.50  
Cottage cheese cooked with brown onion sauce, garlic ginger, capsicum and ground spices, finished with coconut milk. *A truly unique taste experience*

**Aloo Baingan Masala** 17.50  
A hearty vegetarian Indian dish made up of spiced potatoes and eggplant, it's delicious too!

**Aloo Chana Masala** 16.50  
A vegetarian Indian dish made from potato and chickpea. It's a flavourful meal infused with warm aromatic Indian spices

**Sabji Meloni** 17.00  
Fresh assorted vegetables cooked in an Indian special spinach gravy

## BIRYANI

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

<b>Chicken/Lamb Biryani</b>	17.00   18.00
<b>Vegetable Biryani</b>	16.00
<b>Plain Rice</b>	3.50
<b>Coconut Rice (upgrade 3.00pp)</b>	6.00
<b>Pea Pulao (upgrade 3.00pp)</b>	6.00
<b>Mixed meat Biryani</b>	20.00
Prrawn, fish, chicken & lamb	
<b>Lemon Jeera Rice</b>	6.00
<b>Brown Biryani</b>	20.00

# SET MENU

minimum for two people

## BANQUET A

**Entree** Onion Bhaji, Sheek kebab & Achari Tikka

**Main** Butter chicken, mixed vegetable curry chicken Madras & Lamb Masala served with rice and Naan bread

30.00 | pp (no doggy bags)

## BANQUET C

**Entree** Onion Bhaji, Aloo cheese, Tikki, Papdom, Sheek Kebab and Chicken mint Tikka

**Main** Main of you choice: two chicken, one lamb, one beef and one vegetarian dish. Served with rice and Naan bread  
NZ Ice Cream, vanilla or chocolate - one time refill

35.00 | pp (no doggy bags)

## SIDE DISHES

**Green Salad** 6.00  
Fresh seasonal salad greens

**Cucumber Raita** 4.00  
Yogurt mixed with cucumber, carrot and mild spices

**Onion Salad** 2.50  
Sliced onion sprinkled with chat masala & lemon juice

**Boiled Vegetables** 6.00  
Fresh seasonal vegetables

**Papadom** 2.90  
6 pieces

**Mango Chutney (Sweet)** 4.00

**Mango/Lime Pickle** 4.00

## KIDS MENU

**Curly Fries** 8.00

**Chicken Nuggets** 9.00

**Potato Wedges** 8.00

**Butter Chicken - Kids style** 12.50

**Baby Naan** 2.00

## VEGETARIAN BANQUET B

**Entree** Papadoms, Aloo cheese tikki & onion bhaji

**Main** mix vegetable curry, corn methi Palak, Paneer Tikka Masala & Dal served with rice and naan

28 | pp



## DESSERT MENU

**Gulab Jamun with ice cream** 8.00  
Berry sized deep fried balls dunked in flavoured syrup milk solid based South Asian popular sweet, served with vanilla ice-cream

**Carrot Halwa** 8.00  
Rich Indian dessert made with fresh carrots, milk and sugar encapsulated within the generous amount of ghee

**Rose Kulfi** 8.00  
Creamy silky Indian ice cream with the goodness of nuts, rose petals preseve and flavoured with lots of exotic ingredients gives a perfect pleasure both to your palate and soul



[masla.gen.nz](http://masla.gen.nz) | [harshad@masala.gen.nz](mailto:harshad@masala.gen.nz)

- Functions & catering available
- Gift vouchers available
- Home & Office deliveries available



BYO Wine only - all doggy bags will be charged \$1.00 for container