

# TRADITIONAL FAVORITES

## VINDALOO

Onion, garlic, coriander, & hot spices in a ginger malt-vinegar base

Chicken.....**\$14.50** Lamb.....**\$18.00** Shrimp.....**\$17.50**

## KORMA

Mild cashew-almond cream sauce

Chicken.....**\$15.00** Lamb.....**\$18.00**

## SAAG

Pureed baby spinach with cream and fenugreek

Chicken.....**\$14.50** Lamb.....**\$16.50**

## KADHAI

Boneless meat with onions & green and red bell peppers in tomato sauce

Chicken.....**\$15.00** Lamb.....**\$16.50** Shrimp.....**\$17.50**

## CURRY

Boneless meat in a mild tomato-onion gravy

Chicken.....**\$14.50** Kofta.....**\$14.50**

Lamb.....**\$16.50** Salmon.....**\$17.50**

## KEEMA

Freshly ground meat prepared with aromatic spices, red onion, and peas

Chicken.....**\$14.50** Lamb.....**\$17.00**

## CHILI

Ginger, garlic, red & green bell peppers, and onions in a spicy sauce

Chicken.....**\$16.00** Lamb.....**\$18.00** Shrimp.....**\$18.00**

## DO PIAZZA

Double fried onions in a sweet and tangy sauce

Chicken.....**\$16.00** Kofta.....**\$16.00** Lamb.....**\$18.00**

# HOUSE SPECIALTIES

## CHICKEN TIKKA MASALA

Boneless breast in a savory and creamy tomato sauce.....**\$16.00**

## BUTTER CHICKEN

Boneless chicken in a rich tomato and cilantro-infused

cream sauce.....**\$16.00**

## CHICKEN JALFREZZI

Boneless meat surrounded by fresh vegetables in light

cream sauce.....**\$14.50**

## DUCK VINDALOO

Boneless duck in ginger malt-vinegar base with onion, garlic, & coriander....**\$18.00**

## LAMB ROGAN JOSH

Boneless lamb in a rich roasted onion & almond sauce.....**\$18.00**

## LAMB CHOP MASALA

Bone-in lamb chops in a caramelized onion sauce.....**\$20.00**

## SALMON MASALA

Marinated salmon with tomatoes, onions and a touch

of cream.....**\$19.00**

### curry

From the southern Indian word "kari," meaning "sauce," comes this catch-all term that is used to refer to any number of gravy-based dishes of Indian origin that are spiced to taste.

# LUNCH MENU

## WRAPS

Fresh bread with lettuce, onions, tomatoes, & spicy mayonnaise.

Served with waffle fries.

Your choice of:

Eggplant.....**\$8.00**

Goan Shrimp.....**\$9.00**

Tandoori Chicken.....**\$9.00**

Seekh Kebab (Lamb).....**\$9.00**

Add Soup of the Day.....**\$4.00**

## BUFFET

Enjoy our lunch buffet Monday through Friday.

Includes soup of the day, salad, fresh basmati rice, three vegetarian entrées, two meat entrées, garnishes, freshly made naan, and dessert.

**\$10.95**

# BEVERAGES

## Wide Selection of Exotic Cocktails

### LASSI

Homemade yogurt shake:

Mango.....**\$3.50**

Sweet or Salty.....**\$2.50**

### FRUIT JUICE

Mango, Lychee, Guava, Orange, Passion Fruit, or Cranberry.....**\$2.50**

### MASALA'S HOT CHAI

Cinnamon and cardamom infused tea served with warmed milk.....**\$3.50**

### SOFT DRINKS

Coke, Diet Coke, Sprite, Barq's Root Beer, Dr. Pepper, Lemonade.....**\$2.00**

ICED TEA.....**\$2.00**

HOT TEA.....**\$2.00**

COFFEE.....**\$2.00**

FROZEN COFFEE.....**\$3.50**

### SHAKES

Chocolate, Vanilla, Strawberry, Mango, Pina Colada, Oreo.....**\$3.50**

SAN PELLEGRINO.....**\$5.00**

ACQUA PANNA.....**\$5.00**

# DESSERTS

## KHEER

Indian rice pudding made with reduced milk, almonds, and pistachios.....**\$4.00**

## QULAB JAMUN

Flour and dry milk dumplings in sweet syrup.....**\$4.00**

## RASMALAI

Fresh cheese dumpling in a milk & cream reduction with pistachios.....**\$5.00**

## KULFI

Homemade traditional ice cream made from saffron and cardamom Plain.....**\$4.50**

Pistachio or Mango.....**\$5.50**

## DAILY DESSERT TRAY

Ask to view today's selections.

Crème Brûlée, Mango Mousse in an edible white chocolate cup, & Triple Chocolate Mousse Cake are house favorites.

Made to order cakes available. Any size. Any occasion.

# KID'S CORNER

*10 years old or younger.*

CHICKEN FINGERS with waffle fries.....**\$5.00**

GRILLED CHEESE SANDWICH with waffle fries.....**\$5.00**

CORNDOG with waffle fries.....**\$5.00**

TANDOORI CHICKEN with waffle fries.....**\$5.00**

FRUIT DRINK.....**\$2.00**

"Masala" means seasoning – a variety of spices and herbs roasted and pounded together. Masalas are incorporated into an Indian menu from drinks to desserts. We take pride in preparing our food in a healthful way by using canola oil and only the freshest ingredients. All of our meats are hand trimmed of all visible fat and prepared in tandoori ovens, where fat cooks off naturally.



2208 Kaliste Saloom Road  
Lafayette, Louisiana 70508

tel: 337-981-6373

fax: 337-984-5868

[www.masalaindiankitchen.com](http://www.masalaindiankitchen.com)

## HOURS OF OPERATION

**Open for Lunch**

**7 Days a Week**

**11:00 a.m. - 2:30 p.m.**

**Sunday thru Thursday Evenings**

**5:00 p.m. - 9:30 p.m.**

**Friday & Saturday Evenings**

**5:00 p.m. - 10:30 p.m.**

**Serving Spanish Fusion Tapas  
Monday thru Saturday Evenings  
Only**

**Reservations recommended  
but not required.**

**Delivery by Takeout Express  
337-237-MENU**

Dine In | Carry Out | Catering  
Martini Lounge | Tapas Lounge | Conference Room

## APPETIZERS

### SAMOSAS

Delicately spiced, flaky stuffed pastry fried golden brown

Lamb ..... **\$7.00** Potato ✨ ..... **\$5.00** Paneer..... **\$6.00**

### PAKORAS

– Lightly battered and fried golden brown

Assorted Vegetables ✨ ..... **\$7.00** Paneer..... **\$7.00**

Salmon ..... **\$8.00** Chicken ..... **\$8.00**

### LETTUCE & PAPAD CUPS

Freshly ground chicken seasoned with sweet chili sauce, served with

a crisp lettuce wedge and lentil wafers ..... **\$8.50**

### MALABAR SEAFOOD CAKES

Pan fried patties, served with ginger-garlic aioli ..... **\$9.00**

### GOAN SHRIMP

Fresh prawns marinated in coriander and ginger; served with

tangy chili sauce..... **\$9.00**

### CHICKEN 65

Boneless fried chicken tossed in a spicy sauce..... **\$9.00**

### ✨ VEGETABLE CUTLETS

Shredded vegetable patties fried golden brown ..... **\$7.00**

### SAMOSA TIKKI CHAAT

Chickpeas, yogurt (or no yogurt ✨), and tamarind & mint chutneys

over lightly fried potato samosas ..... **\$7.00**

### HARA PANEER TIKKA

Fresh paneer cubes served in a mint chutney yogurt sauce..... **\$9.00**

## SOUP & SALAD

### SOUP OF THE DAY

Tomato, Vegetable ✨, or Chicken Ask about today's offering..... **\$5.00**

### ✨ HOUSE SIDE SALAD

Fresh greens served with choice of dressing ..... **\$4.50**

### TANDOORI CHICKEN SALAD

Our house salad with hot tandoori chicken; served with cheese bread ..... **\$9.50**

### ✨ CUCUMBER SALAD

Sliced cucumbers, onions, and tomatoes on a bed of fresh greens tossed with

ginger-sesame dressing

### MASALA CAESAR SALAD

Crisp romaine served with creamy caesar dressing

Either salad served with cheese bread..... **\$7.00**

with Tandoori Chicken ..... **\$9.50**

with Tandoori Shrimp..... **\$12.50**

## À LA CARTE

ONIONS & PEPPERS..... **\$4.00**

BASMATI RICE..... **\$4.00**

MASALA PAPADUM..... **\$4.00**

RAITA DIP..... **\$3.00**

MIXED PICKLE..... **\$2.00**

MANGO CHUTNEY..... **\$2.50**

## TANDOORI ENTRÉES

✨ The Tandoori Grill imparts a delicious, deep smoky-roast flavor to the food. Marinades are prepared from scratch using only the freshest ingredients and hand ground spices to ensure that our meats and vegetables are moist and succulent. ✨

All tandoori entrées are served on a sizzling hot plate with onions & peppers and a side of basmati rice topped with makhani sauce.

### TANDOORI MIX GRILL

Combination skillet with Tandoori Chicken, Seekh Kebab,

Chicken Tikka, Malai Kebab, & Tandoori Shrimp..... **\$19.50**

### TANDOORI CHICKEN

Fresh chicken thighs and legs in a garlic-ginger marinade ..... **\$14.00**

### CHICKEN TIKKA

Boneless breast marinated in aromatic spices..... **\$14.50**

### MALAI KEBAB

Chicken breast cubes marinated in mild cream sauce ..... **\$15.50**

### SEEKH KEBAB

Finger rolls of minced lamb meat with cilantro and garlic ..... **\$15.00**

### BOTI KEBAB

Tender juicy cubes of grilled mildly spiced leg of lamb ..... **\$16.00**

### SALMON TIKKA

Tender pieces of salmon marinated in savory spices ..... **\$17.00**

### TANDOORI SHRIMP

Fresh prawns in garlic-ginger marinade..... **\$17.50**

### ✨ MIXED VEGETABLE SIZZLER

Assortment of marinated vegetables, fired to perfection..... **\$14.00**

### PANEER TIKKA

Lightly spiced marinated homemade fresh cheese..... **\$14.00**

## BIRYANI

### HAKAA NOODLES

Fragrant basmati rice OR Hakaa Noodles

Stir fried with bay leaves and whole spices.

VEGETABLE ..... **\$13.00** CHICKEN ..... **\$14.00**

LAMB ..... **\$16.00** SHRIMP ..... **\$16.00**

## BREAD BOX

NAAN Baked to order in clay oven

Plain or Butter ..... **\$2.00** Paneer, Potato, Garlic, or Onion... **\$3.00**

Minced Lamb..... **\$4.00** Fruit & Nut..... **\$4.00**

PARANTHA ✨ Tandoori Wheat Flatbread

Plain ..... **\$3.00** Potato, Mint, or Fenugreek..... **\$4.00**

Laccha (multilayered)..... **\$4.00**

ROTI Wheat Flatbread baked to order in clay oven

✨ "The Traditional Indian Bread" ..... **\$2.00**

✨ Denotes Vegan Item

Inform us of any food allergies. We will accommodate.

## VEGETARIAN

### SAAG PANEER

Spinach and homemade cheese cooked in tomatoes, fenugreek, & cream .... **\$14.00**

### ✨ ALOO BAINGAN

Potatoes & sautéed eggplant cubes in light tomato sauce..... **\$12.50**

### ✨ ALOO CHANNA

Potatoes and chickpeas cooked with ginger, garlic & tomatoes ..... **\$12.50**

### ✨ ALOO GOBI

Potatoes and cauliflower cooked with ginger, garlic & tomatoes..... **\$12.50**

### ✨ ALOO JEERA

Potatoes sautéed with whole cumin ..... **\$12.50**

### ✨ BAINGAN BHARTHA

Roasted eggplant and peas in a tomato and onion sauce..... **\$12.50**

### PANEER MAKHANI

Cubed homemade cheese in a creamy tomato sauce with fenugreek leaves.... **\$14.00**

### MALAI KOFTA

Dumplings of fresh cheese & vegetables in a creamy cashew tomato sauce.... **\$14.00**

### KADHAI PANEER

Homemade cheese with sweet peppers, onion, mint and tomatoes..... **\$14.00**

### ✨ CHANNA MASALA

Chickpeas cooked in onions, cumin and coriander ..... **\$12.50**

### ✨ DAAL MAKHANI

Butter flavored black lentils cooked with ginger and garlic ..... **\$12.50**

### ✨ DAAL TADKA

Yellow lentils tempered with diced tomatoes, onions, and spices..... **\$12.50**

### NAVRATAN KORMA - "9 Jewels"

Assorted nine vegetables and nuts cooked in almond sauce..... **\$14.00**

### KADHI PUNJABI

Vegetable pakoras in a yogurt based sauce flavored with fenugreek..... **\$12.50**

### ✨ BHINDI MASALA

Baby okra with onions, tamarind, tomatoes, and dry mango powder..... **\$12.50**

### MATAR PANEER

Sweet baby peas with homemade cheese cooked in tomatoes & cream..... **\$14.00**

### METHICORN PANEER

Creamed spinach, corn kernels, & homemade cheese in sauce..... **\$14.00**

### ✨ VEGETABLE JALFREZZI

Fresh vegetable medley in light tomato sauce..... **\$14.00**

### CHILI PANEER

Ginger, garlic, red & green bell peppers, and onions in a spicy sauce ..... **\$14.00**

### VEGETABLE MANCHURIAN

Sautéed with green chilies, soy sauce, and spices ..... **\$12.50**

All entrées are served with a side of basmati rice.

Available Mild, Medium, Hot, or Indian Hot.

Gift Cards are available in any denomination.  
We offer catering services.

Private Rooms and Conference Room available.