



Tapas.

Tapas Sampler Meal for Two

Choose a complete five-course meal for two from any of the items marked with an asterisk

Soups & Salads

Tomato

Tomato lemon grass-infused soup with fresh parmesan-coated croutons 6.95

Gazpacho

Cold tomato cucumber soup with Asian-influenced seasonings 6.95

*Caprese

Tomato with fresh buffalo mozzarella & basil chiffonade & reduced balsamic vinaigrette 7.95

Hot Tapas

*Tomato & Goat Cheese Tart

Beefsteak tomato topped with herbed caramelized onions & goat cheese on puff pastry 9.95

*Asiago Flambé

Melted baked Asiago cheese flambéed tableside; served with ciabatta bread 8.95

*Croquetas

Seafood mixture coated with Panko bread crumbs and lightly fried
Served with spicy tomato sauce 9.95

*Walnut Stuffed Dried Fruit Wrapped in Bacon

Smoked Gouda and walnut stuffed fruit wrapped in bacon and broiled 9.95

Chargrilled Oysters (6)

Oysters marinated in their own juice mixed with
Spanish cava vinegar, capers, & topped off with imported cheese 9.95

*Feta Marinara

Feta cheese baked in spicy tomato sauce served with ciabatta bread 7.95

*Braised Red Cabbage, Romaine, & Smoked Gouda Bruschetta

Fresh ciabatta bread topped with sautéed romaine & cabbage; finished with smoked gouda 8.95

*Patatas Bravas

Herb marinated potatoes, baked with aioli & spicy tomato sauce 6.95

Patatas Rioja Style with Chorizo

Bravas with Spanish sausage 9.95

*Fried Calamari

Coated with semolina & panko bread crumbs and delicately fried
Served with aioli & lime herb sauce 10.95

*Garlic Shrimp

Sizzling shrimp in garlic-infused olive oil, served in tomato confit 9.95

*Fried Oysters over Lemon Rings with Balsamic Vinegar

Flash marinated oysters delicately fried and placed over lemon rings with balsamic vinegar 9.95

*Meatballs of Beef & Chorizo with Herbed Tomato Sauce

Delicious melding of fresh meats served over house made spicy tomato sauce 8.95

Cold Tapas

Cheese & Meat Platter

Imported cheeses and cured meats served with ciabatta bread 14.95

*Bay Scallop Shrimp Ceviche

Tender fresh bay scallops with shrimp in citrus lime marinade 10.95

Beef Carpaccio

Beef tenderloin thinly sliced

Garnished with capers, onions, shaved parmesan, radishes & homemade aioli 12.95

*Spinach Tofu Napoleon

Layers of satiny tofu & crispy raw spinach with spicy miso dressing 9.95

*Mushroom Confit-

Mixture of wild mushrooms in thyme & rosemary-infused olive oil

& 12 year old sherry vinegar; served with ciabatta bread 9.95

*Olives

Marinated olives in chili garlic herb-infused olive oil

Served with carrot potato, jalapeno relish, & slices of ciabatta bread 6.95

Warm Brie & Apples

Warm honey-drizzled brie sprinkled with nuts with side of fresh greens & crispy apple slices

Served with ciabatta bread 12.95

Main Dishes

Scallops

Perfectly done scallops served over spicy eggplant caviar

Drizzled with reduced carrot-star anise syrup & chile oil 18.95

Tuna Grilled

Center cut sesame seared tuna marinated in soya-hoisin sauce

Accompanied with soba noodle salad drizzled with soy-kaffir lime syrup 19.95

Salmon with Orzo Salad

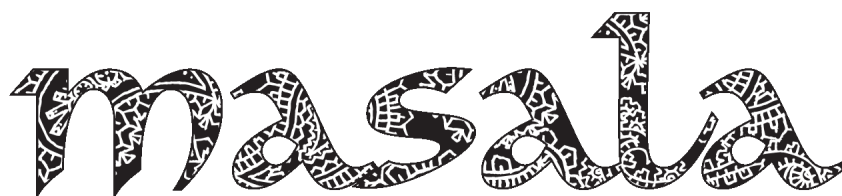
Seared teriyaki marinated salmon over colorful orzo salad

19.95

Broiled Steak with Anchovy Butter

Succulent ribeye grilled to specification

Served with parmesan onion & potatoes 22.95



INDIAN KITCHEN • SPANISH FUSION TAPAS

HOURS OF OPERATION

Open for Lunch 6 Days a Week 11:00am — 2:30pm

Monday thru Thursday Evenings 5:00pm — 9:30pm

Friday & Saturday Evenings 5:00pm — 10:30pm

Serving Spanish Fusion Tapas Monday thru Saturday Evenings Only

Visit us on the Web www.masalaindiankitchen.com

Reservations recommended but not required. Call 337-981-6373.

18% Gratuity on Parties of 5 or More Adults

Maximum Four Separate Checks Per Party