MASALA BAY

TAJ LANDS END

MENU

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.

MENU

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

VEGETARIAN NON-VEGETARIAN ✦ SIGNATURE

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

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VEGETARIAN APPETIZERS · CONTINUED

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 ulta tawa paratha

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NON-VEGETARIAN APPETIZERS · CONTINUED

▲ 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

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

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VEGETARIAN MAINS · CONTINUED

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

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NON-VEGETARIAN MAINS · CONTINUED

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

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

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BREAD · CONTINUED

- 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

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YOGHURT COVE · CONTINUED

- Yoghurt — 395
  276.84 kcal | 326 gms

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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