



MASALA TIGER

chaat buffet

- samosa chaat
- dahi bhalla
- kachumber salad
- papadi chaat
- mint chutney
- sirke wale pyaaz
- imli aur kele ki meethi chutney
- beetroot chutney
- coconut chutney
- tomato relish
- indian pickle | papad
- pineapple murabba
- mango murabba
- indian green salad
- onion tomato and garlic raita

bread

- GARLIC NAAN
- METHI KI ROTI
- TANDOORI ROTI

from the tandoor

CHICKEN RESHMI KABAB

silky-textured mughlai chicken kababs marinated with cheese, cream, greek yoghurt, nuts and mild spices

FISH KASTURI TIKKA

fenugreek leaf flavored fish tikka

TANDOORI BHUNE ALOO

spice roasted baby potatoes

from the kitchen

FISH KOLIWADA

maharashtra's regional mouthwatering crispy fried fish

LAHORI GOSHT KARABI

lahori street dish, lamb cooked in rich tomato gravy

PANEER DO PYAZA

paneer tossed in a creamy onion, tomato, bell pepper and cashew based gravy

PUNJABI CHANA MASALA

most popular north india chickpeas curry

VEGETABLE BIRYANI

aromatic basmati rice cooked with mix vegetables, herbs and spices



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- sirke wale pyaaz
- imli aur kele ki meethi chutney
- beetroot chutney
- coconut chutney
- tomato relish
- indian pickle / papad
- pineapple murabba
- mango murabba
- indian green salad
- cucumber & mint raita

bread

- GARLIC NAAN
- PUDINA PARATHA
- ALOO PARATHA

from the tandoor

SURKH CHICKEN TIKKA

awadhi style chicken marinated in spices and yoghurt

LAMB SEEKH KEBAB

freshly minced lamb with spices, barbequed in tandoor

PANEER TIKKA

cubes of indian cottage cheese, onion and bell peppers, marinated with spices and yoghurt

from the kitchen

ALOO TIKKI

spiced crisp potato patties

PESHAWARI CHICKEN

a classic chicken curry slow cooked with an array of the spices, herbs and flavor

BEANS PORIYAL

south indian tempered beans with coconut

RAJMA MASALA

punjabi dhaba style creamy, tangy and spiced kidney beans

ONION JEERA PULAO

fragrant basmati cooked with cracked cumin and fried onions



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- sprouted mung chaat
- dahi bhalla
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- papadi chaat
- mint chutney
- sirke wale pyaaz
- imli aur kele ki meethi chutney
- beetroot chutney
- coconut chutney
- tomato relish
- indian pickle / papad
- pineapple murabba
- mango murabba
- indian green salad
- carrot, radish and green onion raita

bread

- GARLIC NAAN
- DAL MASALA ROTI
- LACHA PARATHA

from the tandoor

CHICKEN MALAI TIKKA

chicken cooked in a marinade of greek yoghurt, cheese, coriander and spices

PUDINA FISH TIKKA

mint and lemon marinated roasted fish cubes

TANDOORI KHUMB

sizzling plump mushrooms

from the kitchen

GOAN BEEF CROQUETTES

coconut vinegar & goan spice marinated slow cooked beef mince crumbed in semolina and fried

GOAT KHADA MASALA

fragrant goat curry cooked with whole spices and rich gravy

GOBI MASALA

cauliflower fried and sautéed in a spicy curry sauce

LASOONI DAL

garlic tempered lentil

BEEF BIRYANI

splendid basmati rice dum cooked with tender beef cubes, aromatic spices and herbs



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- imli aur kele ki meethi chutney
- beetroot chutney
- coconut chutney
- tomato relish
- indian pickle / papad
- pineapple murabba
- mango murabba
- indian green salad
- burani raita

bread

- GARLIC NAAN
- HARI MIRCH AUR PIAZ KI ROTI
- AMRITSARI KULCHA

from the tandoor

TANDOORI CHICKEN

dressed whole chicken marinated in a creamy, spiced yoghurt marinade

BEEF ACHARI TIKKA

mouthwatering tender beef cubes cooked with indian pickle spices

VEG SEEKH KEBAB

flavorful minced vegetable mixture shaped on skewers

from the kitchen

BATATA WADA

batter fried potato balls, an iconic street food of mumbai

GOAN FISH CURRY

fragrant tangy fish curry cooked in coconut milk

SHAHIBAINGA

punjabi style eggplant, cooked in rich tomato and almond sauce

DAL SAAGWALA

lentil cooked with spinach and herbs

SAFFRON PULAO

saffron infused basmati rice



MASALA TIGER

chaat buffet

potato & kala chana salad
dahi bhalla
kachumber salad
papadi chaat
mint chutney
sirke wale pyaaz
imli aur kele ki meethi chutney
beetroot chutney
coconut chutney
tomato relish
indian pickle / papad
pineapple murabba
mango murabba
indian green salad
masala tadka raita

bread

GARLIC NAAN
DAL MASALA ROTI
LACHHA PARATHA

from the tandoor

GOSHT SEEKH KEBAB

minced lamb delicacy, fragrant with garam masala and spices, shaped in skewers

AJWAINI FISH TIKKA

tender, boneless pieces of fish marinated with carom seeds and spices

PANEER MALAI TIKKA

mouth melting barbequed paneer cubes marinated with cream, spices & herbs

from the kitchen

KACHORI

crispy fried flaky bread filled with spicy moong dal

KADHAI CHICKEN MASALA

chicken smothered in a thick, spicy tomato gravy and slow cooked in wok

NAVARATAN KHURMA

'navratan' means 'nine gems,' nine freshest vegetable, nuts and paneer cooked in a creamy sauce

DAL MAKHANI

creamy and buttery dal makhani is one of india's most loved dals! whole black lentils cooked with butter, spices and cream and simmered for hours on low heat for that unique flavor

GOAT BIRYANI

a regal dish, fragrant long grain basmati rice and tenderized goat cooked in dum pot with aromatic spice and herbs



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- beetroot chutney
- coconut chutney
- tomato relish
- indian pickle / papad
- pineapple murabba
- mango murabba
- indian green salad
- mango raita

bread

- GARLIC NAAN
- CYLONE PARATHA
- KHEEMA KULCHA

from the tandoor

MURGH KALI MIRCH TIKKA

bbq grilled chicken tikka with black pepper, garam masala and yoghurt marinade

TANDOORI SALMON

yoghurt marinated tender flakey salmon

SUBZ SHAHI SEEKH

Minced vegetable and cheese bbq grilled in tandoor

from the kitchen

MASALA DAL VADA

crispy and crunchy fried channa dal fritters

PORK VINDALOO

portuguese inspired popular goan dish tweaked with local ingredients and spices

MATAR MUSHROOM

mushroom and green peas cooked in rich creamy tomato gravy

KHATTI DAL

tangy hyderabadi tamarind and tomato dal

COCONUT PULAO

fragrant basmati rice cooked with coconut milk and grated coconut



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- beetroot chutney
- coconut chutney
- tomato relish
- indian pickle / papad
- pineapple murabba
- mango murabba
- indian green salad
- dhaniya aur mirchi ka raita

bread

- GARLIC NAAN
- MISSI ROTI
- GOBI PARATHA

from the tandoor

CHICKEN SEEKH KEBAB

aromatic spiced minced chicken, shaped in skewers

BEEF BOTI KABAB

tenderized beef cubes with lucknowi spices, yoghurt and barbecued on skewers

TANDOORI VEG

roasted flavorful vegetable

from the kitchen

PUNJABI SAMOSA

potato and pea stuffed crispy fried pocket

CHICKEN TIKKA MASALA

chicken tikka cooked in a creamy tomato curry sauce

MALAI KOFTA

soft, melt in mouth fried kofta balls coated with creamy cashew and tomato gravy

KADHAI CHOLE

tangy and flavorful chickpeas curry slow cooked in indian wok

KUMBH, ALOO MATAR PULAO

dum cooked basmati with mushroom, potato and peas



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chaat buffet

sprouted mung chaat

dahi bhalla

kachumber salad

papadi chaat

mint chutney

sirke wale pyaaz

imli aur kele ki meethi chutney

beetroot chutney

coconut chutney

tomato relish

indian pickle / papad

pineapple murabba

mango murabba

indian green salad

cucumber tomato & onion masala

raita

bread

GARLIC NAAN

WHEAT COIN PARATHA

AJWAINI ROTI

from the tandoor

TANGDI KEBAB

oven baked soft, moist chicken legs marinated in aromatic indian spices

MALAI SEEKH KABAB

cheesy, creamy minced lamb marinated with herbs and spices

TANDOORI GOBI

cauliflower coated in tandoori yoghurt marination and char baked

from the kitchen

PANEER PAKORA

gram flour batter coated paneer stuffed with mint chutney and crispy fried

MALABAR PRAWN CURRY

kerala style rich coconut & tamarind curry tempered with mustard seeds and curry leaf

MATAR PANEER MASALA

green peas and indian cottage cheese cooked in creamy onion tomato gravy

DAL BUKHARA

a rich, creamy slow cooked whole urad dal with tomato puree, butter and cream

KOLKATA CHICKEN BIRYANI

iconic biryani cooked with fragrant basmati rice, mild spices, desi ghee and aroma of metha attar and rose water



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- imli aur kele ki meethi chutney
- beetroot chutney
- coconut chutney
- tomato relish
- indian pickle / papad
- pineapple murabba
- mango murabba
- indian green salad
- mixed peppers raita

bread

- GARLIC NAAN
- MALABAR PARATHA
- TANDOORI ROTI

from the tandoor

LAMB ACHARI KABAB

indian pickle spice marinated tender pieces of lamb

PESHAWARI FISH TIKKA

traditionally marinated with peshawari spices

PANEER KE SULE CHUTNEY WALE

BBQ grilled paneer cubes marinated with a creamy ginger, garlic, ajwain and tandoori chutney

from the kitchen

CHICKEN 65

south indian popular crispy fried chicken with curry leaf

CHICKEN CHETTINAD

most flavorful dish of south indian cuisine, chicken curry with roasted coconut

AVIYAL

south indian tangy mix vegetable cooked with coconut, green chili and curry leaf

PUMPKIN KOOTU

pumpkin cooked with moong dal, spices & coconut paste

BISI BELE BATH

traditional karnataka style one-pot meal made of dal, rice, vegetables and spices



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- potato & kala chana salad
- dahi bhalla
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- sirke wale pyaaz
- imli aur kele ki meethi chutney
- beetroot chutney
- coconut chutney
- tomato relish
- indian pickle / papad
- pineapple murabba
- mango murabba
- indian green salad
- pumpkin sarson tadka raita

bread

- GARLIC NAAN
- PUDINA PARATHA
- ALOO PARATHA

from the tandoor

HARIYALI CHICKEN TIKKA

barbecue chicken marinated with a blend of mint, cilantro, and yoghurt along with a mélange of fine spices

BEEF SEEKH KABAB

fine minced beef with spices wrapped onto skewers and barbecued

METHI PANEER TIKKA

fenugreek leaf marinated paneer

from the kitchen

VEG CUTLETS

crumb fried patties of prepared masala mixed vegetables

FISH MOILEE

travancore style fish cooked in tangy thick coconut milk and green chilies

KADHAI SUBJI

mix vegetable slow cooked with punjabi masala in indian wok

HARA MOONG MUGHLAI

rich and luxuriant green gram curry

PRAWN PULAV

dum cooked fragrant basmati with prawn and herbs



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- beetroot chutney
- coconut chutney
- tomato relish
- indian pickle / papad
- pineapple murabba
- mango murabba
- indian green salad
- roasted subz raita

bread

- GARLIC NAAN
- DAL MASALA ROTI
- LACCHA PARATHA

from the tandoor

KANDHARI MURGH TIKKA

chicken with garlic, chili & beetroot molasses

AMRITSARI FISH TIKKA

barbecued with punjabi dhaba style marination

HARIYALI SEEKH KEBAB

minced healthy green vegetables shaped in skewers

from the kitchen

BEETROOT TIKKI BENGALI

popular bengali street food style beetroot and vegetable patties

BEEF NIHARI

traditional north indian delicacy of slow cooked beef stew with aromatic spices

PANEER KHURCHAN

paneer, tomato, onion and capsicum cooked in north Indian mild gravy

DAL FRY

popular lentil tempered with garlic, dry chili and curry leaf

YAKHNI PULAO

traditional kashmiri lamb pulao cooked with its own stock, garam masala and saffron



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- beetroot chutney
- coconut chutney
- tomato relish
- indian pickle / papad
- pineapple murabba
- mango murabba
- indian green salad
- aloo mirchi aur dhaniya ka raita

bread

GARLIC NAAN

HARI MIRCH AUR PYAZ KI ROTI

AMRITSARI KULCHA

from the tandoor

AFGHANI CHICKEN

rich and creamy cashew and poppy seed marinated chicken

NARANGI FISH TIKKA

orange and yoghurt marinated boneless fish cubes

SURAN CHANA DAL KABAB

mixture of yam, chana dal and a mélange of spices, shaped in skewers and barbecued

from the kitchen

CALAMARI 65

south indian style crispy and spicy batter fried calamari

LAMB PEPPER FRY

kerala style zesty, tangy and spice fried lamb with coconut, curry leaf and malabar peppercorns

ALOO GOBI

pan fried potato and cauliflower masala

DAL PESHAWARI

slow cooked rich and creamy urad dal with peshawari spices

LEMON RICE

south indian popular rice dish tossed with peanut, lemon and turmeric



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sprouted mung chaat
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kachumber salad
papadi chaat
mint chutney
sirke wale pyaaz
imli aur kele ki meethi chutney
beetroot chutney
coconut chutney
tomato relish
indian pickle / papad
pineapple murabba
mango murabba
indian green salad
mixed fruits raita

bread

GARLIC NAAN
METHI PARATHA
CHEESE ROTI

from the tandoor

MURGH ACHARI KABAB

chicken cubes marinated with yoghurt and pickle masala

BEEF PASANDA

barbecued, creamy, nut and spice marinated tender beef cubes

BHARWAN TANDOORI ALOO

barrel shaped potatoes filled with dry fruits and vegetables and cooked in the tandoor

from the kitchen

FISH AMRITSARI

crispy batter fried fish, popular punjabi street food

LAAL MAANS

royal rajasthani lamb curry cooked with burst of red chilies, garam masala and yoghurt

DHINGRI MATAR HARA PYAAZ

mushroom, peas and scallion stir-fried in mild gravy

SAMBAR

tempered south indian lentil stew with vegetable and tamarind

HYDERABADI BIRYANI

dum cooked aromatic fragrant basmati layered with succulent chicken, caramelized onions and herbs



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beetroot chutney
coconut chutney
tomato relish
indian pickle / papad
pineapple murabba
mango murabba
indian green salad
mint chili and onion raita

bread

GARLIC NAAN
CYLONE PARATHA
KHEEMA KULCHA

from the tandoor

KAIRI GOSHT TIKKA

lamb skewers marinated in green mango and tandoori spices

LASOONI MAHI TIKKA

barbecued mustard and garlic marinated fish cubes

CORN SHEEK KEBAB

crispy and golden crusted sweetcorn kebab skewer

from the kitchen

GALOUTI KEBAB

melt in mouth pan fried lamb kebab with a burst of fabulous awadhi spices

CHICKEN XACUTI

goan style chicken curry made with freshly roasted spices and coconut

DUM ALOO KASHMIRI

whole roasted baby potatoes cooked in creamy tomato sauce

DAL TADKA

tempered lentil stew with crushed garlic, mustard seed, dry chili and cumin

PEAS PULAV

basmati rice cooked with green peas and whole spices



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imli aur kele ki meethi chutney
beetroot chutney
coconut chutney
tomato relish
indian pickle / papad
pineapple murabba
mango murabba
indian green salad
masala adraki raita

bread

GARLIC NAAN
MISSI ROTI
GOBI PARATHA

from the tandoor

MURGH-E-KALMI

mughlai style chicken drumsticks marinated with yoghurt and spices

ADRAKI MIRCHI FISH TIKKA

ginger chili paste marinated tandoori fish

PESHAWARI SEEKH

royal pashtun-style minced vegetable kebab

from the kitchen

CAULIFLOWER PAKORA

crispy batter fried cauliflower with tangy spices

KASHMIRI ROGAN JOSH

kashmiri signature lamb curry slow cooked with aromatic herbs and spices

SHAHI PANEER

paneer cooked in creamy tomato sauce

DAL MADRAS

south indian style tempered lentil with curry leaf and coconut

LUCKNOWI MURGH BIRYANI

amazingly flavorsome dum cooked chicken biryani with awadhi spices