

Start your journey from India!

APPETIZERS

(Please let your server know about allergies)

VEG.

Vegetable Samosa (2pcs) (V) Triangle pastries stuffed with potatoes peas, deep fried (Add channa for \$5)	5
Vegetable Pakora (GF/V) Fresh vegetables dumplings, fried in a spiced chickpea batter	10
Golgappa (V) Puffed wheat crisps served with potato chickpeas, cumin and tamarind water	10
Butter Poutine Fries Crispy Golden fries topped with rich house made butter sauce and cheese (Add Chicken - \$4)	10
Chaat Papri Fried crisps topped with diced potatoes, yogurt & chutney	11
Paneer Pakora (GF) Homemade cheese dipped in spiced chickpea flour batter & deep fried	14
Dahi Ke Kabab Crispy deep-fried marinated hung curd patties with basic spices	14
Manchurian (Vegetable/Gobi) (V) Deep-fried vegetable dumplings tossed with soya chilli sauce (Add Gravy - \$1)	14
Chilli Garlic Mushroom (V) Deep-fried coated mushrooms, served with bell peppers and onions along with a touch of sweet soya chilli garlic sauce	14
Chilli Paneer (Dry) Homemade cheese, peppers, onions tossed in soya chilli sauce (Add Gravy - \$1)	15

NON VEG

Chicken Samosa Flavoured minced chicken wrapped in flaky pastry	6
Chicken Pakora (GF) Deep fried marinated boneless chicken breast dipped in spiced chickpea batter	15
Chicken Wings (10 pcs) BBQ /Honey Garlic/ Hot Chilli /Teriyaki/ Butter Chicken	16
Fish Pakora (GF) Fish morsel marinated in Amritsari spices, coated in chickpea batter & deep fried	15
Shredded Coconut Prawns Jumbo prawn breaded with dry coconut powder, crispy batter & deep fried	15
Prawn Pakora (GF) Deep fried Jumbo Prawns marinated in special spices, coated with chickpea batter	15
Calamari Rings (ask server for GF) Squid battered with spiced chickpea flour & deep fried	16
Chilli Chicken/ Fish/ Prawns (Dry) Choice of protein tossed with bell peppers, onions in soya chilli sauce (Add Gravy - \$1)	16/16/17
The Masala Platter Samosa, Tikki, Veggie, Paneer, Dahi Kebab, chicken and fish pakoras with chutney	22

SIZZLING TANDOOR

(Please let your server know about allergies)

VEG.

Tandoori Jackfruit (GF) Jackfruit marinated in a blend of spices, yogurt & ginger-garlic cooked to perfection in clay oven	15
Paneer Tikka (GF) Homemade cheese marinated in yogurt, rich spices & chargrilled	16
Hariyali Paneer Tikka (GF) Homemade cheese marinated in a mint spiced yogurt paste & cooked in clay oven	17

Tandoori Soya Chaap Marinated soya chunks with a hint of spice, skewered & cooked in our clay oven	16
NON-VEG.	
Tandoori Wings (GF) Clay oven roasted chicken wings marinated in yogurt and spices	16
Chicken Tikka (GF) Boneless chicken marinated in yogurt, melange spices & cooked in our clay oven	18
Garlic Malai Tikka (GF) Creamy boneless chicken flavoured with a unique blend of garlic and cashews, & grilled	18
Murg Achari Tikka (GF) Pickle flavoured boneless chicken pieces delicately cooked in clay oven	18
Afghani Tangri (5pcs) (GF) Chicken drumsticks marinated in yogurt, blend of masala's special spices & cooked in clay oven	18
Moogdam Kabab (GF) Bone-in chicken thigh marinated in creamy yogurt, ginger-garlic paste & crushed sesame seeds	18
Tandoori Chicken (Leg, Thigh & Breast) (GF) Clay oven roasted bone-in chicken marinated in yogurt and aromatic spices	19
Murgh Gulistan (Leg, Thigh & Breast) (GF) Cardamom flavoured creamy bone-in chicken pieces roasted in our clay oven	19
Boti Kabab (GF) Boneless Lamb marinated in our rich yogurt spice blend, cooked to perfection in our clay oven	19
Gilafi Seekh Kabab (GF) Minced Lamb meat rolls flavoured with spices, coated with chopped peppers and onions, skewered in clay oven	19
Barra Chop (GF) Classic roasted Lamb racks (chops) marinated in a special melange of aromatic Indian herbs	22
Ajwaini Fish Tikka (GF) Basa fish morsels marinated in a special Indian blend and cooked delicately in our clay oven	18
Samundari Sher (GF) Jumbo Prawns marinated in a spiced yogurt, cooked till crisp golden in tandoor	19
Tandoori (Mixed Grill) Sampler (GF) Mixed sampler of tandoori chicken, chicken tikka, lamb kabab, prawns & fish	27

VEGETARIAN MAIN COURSE

(Ask your server for vegan options. Please let your server know about allergies)

Daal Maharani (GF)	16
A harmonious blend of black lentils, simmered overnight on low fire, topped with cream	
Daal Tadka (GF)	15
Yellow lentils delicately cooked with tempering mild spices	
Aloo Gobi (GF)	15
Cauliflower & potato tossed with onion-tomato sauce and spices	
Mixed Vegetable Makhni (GF)	15
Mixture of fresh vegetables cooked in a tomato based creamy sauce	
Okra Masala (GF)	15
Okra sautéed with onions, ginger, garlic, tomatoes & indian herbs	
Eggplant Bharta (GF)	15
Roasted eggplant & mashed with onions, peas & tomatoes	
Vegetable Korma (GF)	15
Fresh vegetables brought to perfection in a creamy cashew sauce	
Kumbh Mattar Laziz (GF)	15
Mushrooms & peas cooked in a special blend of spices and creamy onion tomato sauce	
Chana Masala (GF)	15
Chickpeas simmered with onions, tomatoes, and chef's special indian herbs and spices	
Paneer Makhni (GF)	16
Homemade cheese tossed with spices and creamy classic butter sauce	
Shahi Paneer (GF)	16
Homemade cheese in rich creamy cashew sauce with a mild touch of tomato	
Palak Paneer (GF)	16
Spinach cooked with homemade cheese & mild spices	
Kadhai Paneer (GF)	16
Homemade cheese, bell peppers, onions & special spices sautéed in an Indian wok	
Paneer Bhurji (GF)	16
Grated homemade cheese cooked in a chef special tangy spice blend	

Paneer Methi (GF) 17
Homemade cheese with fenugreek, herbs & creamy spicy sauce

Paneer Lababdar (GF) 17
Indian homemade cheese, finely diced bell peppers flavoured in creamy tangy sauce & sprinkled with cheese

CHICKEN MAINS - 17 | LAMB/GOAT/BEEF MAINS - 18 | FISH MAINS - 18 | PRAWN MAINS - 19
(All dishes in this section are gluten-free. Please let your server know about allergies. Dairy-free options available)

Butter
Choice of protein cooked in our classic tomato-based creamy sauce

Curry
Choice of protein simmered in ginger, garlic and onion-tomato based spiced sauce

Korma
Choice of protein flavoured with special spices in a creamy cashew sauce

Coconut
Choice of protein simmered in a bold flavoured coconut curry sauce

Palak
Choice of protein tempered with cumin, in a mildly spiced creamy spinach curry sauce

Tikka Masala
Choice of protein simmered with bell peppers and onions in an onion-tomato sauce with aromatic herbs

Kadhai
Choice of protein cooked with fresh onions, peppers & traditional Indian spices in an Indian Wok

Methi
Choice of protein tempered with dry fenugreek in a creamy spiced sauce

Mango
Choice of protein cooked with mango puree & spices

Vindaloo
Spicy, savoury choice of protein cooked in a zesty tangy curry sauce

Rogan Josh
A North Indian dish, cooked with onions, ginger-garlic & yogurt in a tomato-rich spiced sauce

MASALA BOYZ CHEF'S SPECIAL

(Please let your server know about allergies. Dairy-free options available)

VEG

Corn Karari Tikki (V)	12
Crispy corn patties with a mixture of potato, onion, ginger & green coriander	
Daal Kabila (GF)	16
A special blend of 5 lentils cooked to perfection with a special Masala's spice blend	
Shabnam Curry (GF)	17
Peas, mushroom & homemade cheese cooked in our cashew-tomato gravy	
Paneer Mangodi (GF)	17
Homemade cheese tossed in an Indian spiced cumin onion-tomato sauce, topped with green lentil pakora	
Angoori Kofta	17
Chef's special cheese dumplings with raisins in creamy almond & cashew sauce	
Delhi Chaap Masala	18
Marinated chargrilled soya chaap tossed in a special masala sauce	
Masala Boyz Butter Pasta	15
Garlic sautéed bell peppers with rotini, in our signature creamy tomato butter sauce topped with cheese	
Add Chicken - \$4	
Add Prawns - \$6	

NON-VEG.

Pahadi Tikka (GF)	19
Mint flavoured boneless chicken marinated with ginger-garlic & chilli paste, cooked in our clay oven	
Tandoori Pomfret (whole fish) (GF)	18
Pomfret fish marinated in a special yogurt spiced blend & roasted to perfection in our clay oven	
Chicken Keralai	18
A classic South Indian dish tempered with curry leaves and mustard seeds	
Laal Maas (GF)	20
Tender goat with bone cooked in an authentic onion-tomato gravy seasoned with aromatic herbs	
Murg Begam Bahar (GF)	21
Bone-in chicken delicacy cooked with lean meat & masala boyz's special ground spice mix, topped with boiled eggs	

BREADS

Roti Whole wheat bread baked in our clay oven	3
Plain Naan Leavened bread baked fresh in our traditional clay oven with butter	3
Garlic Naan Leavened bread with fresh garlic baked in clay oven	4
Onion Cilantro Naan Bread baked with flavoured onion & cilantro	4.5
Laccha Paratha Multi-layered flaky whole wheat bread baked in our clay oven	4
Family Size Naan (Plain/Garlic) Family size naan made simply or with garlic-basil flavours	7/8
Coconut Naan Sweet, dry coconut stuffed naan bread	5
Stuffed Naan Bread stuffed with spinach, onions & homemade cheese	5
Peshawari Naan Leavened bread stuffed with nuts & raisins baked in clay oven	5
Chicken Stuffed Naan Bread with minced chicken & spices baked in our clay oven	6
Cheese Naan Bread stuffed with Cheddar Cheese	8
Bread Basket Assorted Basket of Garlic Naan, Roti, Plain Naan, Lachha Paratha	11

RICE

Basmati Rice Plain basmati rice cooked to perfection	5
Vegetable Pulao Basmati rice tossed with spicy exotic vegetables	6
Coconut Rice	6

Delicious basmati rice simmered in coconut milk	
Mango Rice	6
Basmati rice simmered in mango purée	
Vegetable Biryani	16
Vegetables and basmati rice cooked with aromatic spices & mint	
Chicken Biryani	17
Chicken and basmati rice cooked with aromatic spices & mint	
Lamb / Goat / Beef Biryani	18
Choice of meat and basmati rice cooked with aromatic spices & mint	
Prawn Biryani	19
Prawns and basmati rice cooked with aromatic spices & mint	

ACCOMPANIMENTS

Papadum (GF)(V)	2
Oven-roasted lentil crisps	
Plain Yogurt	4
Homemade Indian yogurt	
Mix Veg. Raita	5
Yogurt with cucumber, carrots, coriander, cumin and spices	
Chicken Soup	7
Kachumber Salad w/ Mango Dressing	7
Masala Boyz Chicken Caesar Salad	7
Mixed Pickle / Mango Chutney	3

KIDS SPECIAL

Fries	5
Chicken Fingers	5
Butter Chicken with Rice	8
Cheddar Cheese Naan	8

DESSERT

Rasmalai Cheesecake	12
A fusion dessert made out of cheesecake flavoured with classic rasmalai, cardamom and rose petals	
Gulab Jamun	5
An Indian dessert of fried dough balls, soaked in a sweet, cardamom hinted sugar syrup, served warm	
Gulab Jamun w/ Ice Cream	7
(torch with alcohol)	10
Rasmalai	5
Poached roundels of cheese, in a milky sauce, spiced with cardamom and aromatic saffron, served cold	
Kheer	6
Rice pudding, served cold	
Faluda Ice Cream (Seasonal)	8
Gajrela	6
Carrot fudge, served warm	
Khatta Meetha Shrikhand	8
<i>A Masala Boyz special (Seasonal)</i> Traditional fruity hung yogurt based dessert flavoured with saffron & cardamom, served cold	
Ice Cream (Mango/Vanilla/Chocolate)	5

BEVERAGES

Milkshake (Mango/Vanilla/Chocolate)	8
Lassi (Sweet/Salted/Mango)	6
Juices (Orange/Apple/Pineapple/Cranberry/Litchi)	5
Indian Tea/ Coffee	4
POP/ Sparkling Water	4
Bottled Water	2