

masala bites

INDIAN CUISINE

Appetizers

Chaat of the Day

street foods from india, a daily changing selection 10



Gobhi Manchurian

cauliflower florets, soy-tomato glaze, peppers 13

Paneer Tikka

homemade cheese, peppers, onions punjabi marinated, tandoor grilled 19



Vegetable Samosa

spiced turnovers, carrot-potatoes-peas filling 9



Vegetable Pakora

fresh vegetable fritters, onion, potatoes & cauliflower 8

Paneer Pakora

homemade cheese vegetable fritters, classic punjabi spices 8

Chili-Mili Shrimp

shrimp bites, zesty soy masala, scallions, peppers 15

Konkani Mussels

mussels in coconut broth, lime, saffron, spices 16

Malai Kabab

chicken breast, ginger, cream cheese 14

Karara Murgh

chicken breast, kashmiri red chili, coriander seeds, peppers & onions 15

Lamb Pepper Sukka

roasted lamb chunks, peppers, ginger, spices 16

Masala's Kaba Trio

marinated fish, chicken, lamb fire roasted in the tandoor 19

Soup & Salad



Tamatar Shorba

fresh tomatoes puree, coconut milk, southern indian spices 7



Murgh Dal Soup

chicken, yellow lentils, garlic, ginger & tomatoes 9



Fatoush Desi Style Salad

cucumber, romaine, avocado mozzarella, lime & chaat masala 11



House Salad

romaine, cucumber, tomato, homemade croutons & dressing 8

Tandoori

Garlic Peppercorn Maach

salmon fillet, fresh garlic, northern indian style marinade 25



Tandoori Prawns

grilled gulf shrimp punjabi marinated, grilled veggies 25



Amritsari Chicken Tikka

boneless chicken breast, punjabi style marinade 23



Basil Boti Kebab

boneless lamb leg fresh basil punjabi marinade 26



Masala's Tandoori Assortment

chicken, lamb chop, salmon, prawns, grilled veggies 27



Tandoori Lamb Chops

tandoor roasted lamb chops, bombay potatoes 31



Biryani

basmati rice cooked with your choice of protein, flavored with saffron, iris & spices

Vegetable | 18



Shrimp/Salmon | 25



Paneer & Mushroom | 19



Chicken | 21



Lamb | 23



Goat (Bone-in) | 23



Tandoori Breads

Naan

traditional punjabi white flour bread 4

Garlic Naan

traditional naan with fresh garlic, cilantro 5

Cheesy Garlic Naan

naan stuffed with cheese with garlic, cilantro 6

Chili Garlic Naan

homemade cheese vegetable fritters, classic punjabi spices 8

Roti

unleavened whole wheat bread baked 4



Alloo Paratha

layered whole wheat bread stuffed with seasoned potatoes 6

Garlic Roti

whole wheat bread with fresh garlic and cilantro V 6



Rosemary Blue Cheese Kulcha

stuffed naan with blue cheese & rosemary 8

Amritsari Kulcha

stuffed bread, potatoes, bell peppers & onions 8

Kashmiri Naan

stuffed bread, coconut, maraschino cherry, cashew 8



Vegan



Gluten Free

Made Fresh

At Masala Bites, we are committed to crafting the freshest, most flavorful traditional and contemporary Indian dishes made-to-order from scratch.

Masala Bites | 133 Upton Dr. , #128, Virginia Beach, VA, 23454

Please tell Staff about any food allergies

Entrees

Masala Bites Classics

Vegetables 17 | Paneer 18 | Chicken 21 | Lamb 23 | Shrimp 25 | Salmon 25

Tikka Masala

creamed tomato-fenugreek sauce

Patia

parsi style tangy sweet curry, mango, ginger & scallions

Korma

delicate cream sauce, cardamom & nuts

Saagwala

creamed style spinach, slow simmered, onions, garlic

Curry

punjabi style onion-tomato sauce, spices & aromatics

Vindaloo

traditionally spicy goan style curry, chilis, garlic & vinegar

Chicken

Andhra Style Chicken

chicken morsels, spiced
garlic-coconut sauce 23

Butter Chicken

pulled chicken, creamed
tomato-fenugreek sauce 23

Dhaba Style Chicken

chicken morsels, punjabi
spice blend, ginger, onions 23

Seafood

Crab Masala

jumbo lump crab meat, creamed tomato-fenugreek sauce 32

Andra Prawns

fresh shrimp, garlic, onions, coconut sauce 27

Crab Goan Curry

jumbo crab meat, southern Indian coconut curry 33

Seafood Kerala Curry

scallops, shrimp, fish, spicy curry sauce, curry leaves 28

Lamb & Goat

Lamb Iaziz

tender lamb morsels, cashews crème, cilantro 25

Patialashahi Handi Masala Goat

goat chunks, browned garlic curry, aromatics spices 25

Lamb Chakriphool Dhaniwaal

lamb, yogurt, cilantro, star anise 25

Goat Kadahi

goat (on-the bone) meat, coriander seeds, onions, peppers 25

Lamb Kozhambu

lamb morsels, tamarind, coconut tomato, garlic, sauce 25

Vegetarian

Paneer Makhni

paneer slices, creamed tomato-fenugreek sauce 18

Mewa Malai Kofta

vegetables croquettes, cashews, creamed fenugreek sauce 18

Corn Malai Methi

creamed style spinach, corn, yogurt, ginger 17

Chili Paneer

paneer slices, soy-tomato glaze, bell peppers, onions 18

Subz Raiszada

mixed veggies, tomato, cashew curry sauce 17

Dal Maharani

black lentils, cream, garlic, ginger and tomatoes 17

Vegan

Alloo Gohbi

fresh potatoes, cauliflower, ginger, garlic, punjabi tarka 17

Mushroom & Bangin Khadi

fresh potatoes, cauliflower, ginger, garlic, punjabi tarka 18

Bhindi Masala

okra, peppers, tomatoes, ginger, garlic, mango powder 17

Chana Masala

garbanzo beans, diced potatoes, fragrant punjabi style curry 17

Baingan & Tofu Curry

tofu, curry leaves, coconut, southern indian curry 16

Pahadi Baingan

eggplant, herbs, sesame, garlic, onions, tomatoes, spices 17

Dal Tarka

slow simmered yellow lentils, fresh garlic, ginger and tomatoes 17

Alloo Palak Tofu Handi

Fresh Spinach Leaves, Potatoes, Tofu, Ginger, Garlic 18

Sides

Raita yogurt, grated cucumbers, roasted cumin 5

Onion Chutney diced onion, black pepper, onions seeds, vinegar, mango powder 4

Mango Chutney preserved mangoes, spices, vinegar 4

Onions & Chili sliced raw onions & chili. chaat masala, lemon 4

Roasted Papad & Chutney roasted lentil flour crackers, mint and onion chutney 7

