

Lunch Menu- Monday- Friday 11:30am-2:30pm

APPEZITIERS

Chaat Of The Day: A Daily Changing Offering Of Street Foods Of India		9
Veg. Samosa: Spiced Potatoes, Carrots, Peas, Filled In Crisp Turnovers	(V)	10
Veg Pakora: Homemade Veggie Fritters, Classic Punjabi Spices	(V/GF)	8
Gobhi Manchurian: Cauliflower Florets, Tomato Glaze, Garlic	(V)(GF)	10
Roasted Papad: Lentil Flour Spiced Crackers with Chutney	(V/GF)	8
Malai Kabab: Tandoori Chicken Breast, Saffron, Ginger	(GF)	12
Chili-Mili Shrimp: Crispy Shrimp Bites, Zesty Soy Masala, Scallions, Peppers		14

All Lunches Served with a Side of Naan, Rice, and Choice of House Salad or Soup of the Day

THE CLASSICS: Please Choose Your Choice of Protein and Sauce

Curry: Traditional Curry Sauce, Earthy Aromatics	(V)(GF)
Korma: Delicate Cream Sauce with Cardamom and Cashew	(GF)
Saagwala: Creamy Spinach, Herbs with Fenugreek	(GF)
Tikka Masala: Creamed Tomato-Fenugreek Sauce	(GF)
Vindaloo: Southern Indian Hot and Spicy Sauce	(V)(GF)

Vegetables 15 // Paneer 16 // Chicken 17 // Lamb 18 // Fish 19 // Shrimp 19

REGIONAL CLASSICS

Dal Maharani: Black Lentils cooked with onions, Garlic, Punjabi tarka	(GF)	15
Dal Tarka: Slow Simmered Yellow Lentils, Garlic, Ginger, Red Onions, Tomatoes	(GF)	15
Paneer kadhahi: Homemade Cheese with Bell Peppers and Spices	(GF)	17
Bhindi Masala: Fresh Okra, Mango Powder, Onions and Bell Peppers	(V/GF)	15
Tofu Baingan Kadhahi: Sautéed with Ginger, Coriander Seeds, Onions And Bell Peppers	(V)(GF)	15
Malai Kofta: Vegetable Croquettes, Cashew-Almond Crème, Cloves		16
Butter Chicken: Pulled Tandoori Chicken, Tomato-Fenugreek Sauce	(GF)	17
Chicken Goan Curry: Chicken with a Coconut Milk Sauce	(GF)	17
Patiala Shahi Goat Handi: Goat Meat (Bone- in), Browned Garlic Curry, Aromatic Spices	(GF)	20
Seafood Kerala Curry: Shrimp, Salmon, Coconut, Mustard Seeds, Curry Leaves	(GF)	20
Crab Masala: Jumbo Lump Crab Simmered In a Creamed Tomato-Fenugreek Sauce	(GF)	25

BIRYANI

Biryani: Delicately Seasoned Basmati Rice With Saffron (GF)- No Naan served w/Biryani
Vegetable 15 // Chicken 17 // Lamb 18 // Goat (On Bone) 18

MASALA BITES'S SPECIALTIES

Amritsari Chicken Tikka: Classic Punjabi Chicken Tikka, Market Vegetables	(GF)	17
Lamb Pepper Sukka: Seared lamb, peppercorns, bell peppers, scallions, & garlic	(GF)	20
Garlic-Peppercorn Salmon: Salmon Fillet, Pressed Garlic, Black Peppercorn	(GF)	20
Masala's Tandoori Assortment: Chicken Tikka, Lamb Kabab, Prawns	(GF)	22

Substitute Naan with other breads

Roti- whole wheat bread	2
Garlic Roti- - whole wheat bread with fresh garlic and cilantro	3
Garlic Naan- Naan with fresh garlic and cilantro	4
Chili Garlic Naan- Naan with fresh green chilis, garlic, and cilantro	5
Chessy Garlic Naan- Naan with stuffed shredded cheese, garlic and cilantro on top	5
Amritsari Kulcha- Naan stuffed with potatoes, mint, onions, and bell peppers	6
Kashmiri Naan- Naan stuffed with cherries, cashews, and coconut	6

20% Gratuity will be added to parties of 4 or more guests.

masala bites
INDIAN CUISINE