

# Masala

## INDIAN CUISINE

*"Masala is a treat for vegetarians and non-vegetarians alike"*

*Vegetarian Times Magazine*

**LUNCH BUFFET 7 DAYS A WEEK \$8.99**

LUNCH BUFFET Monday-Thursday 11:00am-2:30pm \* Friday-Sunday 11:00am-3:00pm

**DINNER**

Sunday-Wednesday 5:00pm-9:30pm \* Thursday-Saturday 5:00pm-10:00pm

MONDAY DINNER SPECIAL \$8.99 & UP

**GIFT CERTIFICATES AVAILABLE**

We Welcome Credit Cards

9 South Dubuque Street \* Downtown Iowa City, Iowa 52240

(319)338.6199

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[WWW.MASALAIOWACITY.COM](http://WWW.MASALAIOWACITY.COM)



## APPETIZERS

- |   |                      |
|---|----------------------|
| <p><b>1 SAMOSA - VEGAN</b><br/>Two savory triangular pastries filled with potatoes and peas, served with mint and tamarind chutneys.</p>    | <p><b>\$3.95</b></p> |
| <p><b>2 SAMOSA CHOLE</b><br/>Our savory triangular pastry with chick peas and yogurt, served with chutneys.</p>                             | <p><b>\$6.95</b></p> |
| <p><b>3 PAKORA - VEGAN</b><br/>Spicy fritters of potato, spinach, onion and cauliflower, served with chutneys.</p>                          | <p><b>\$3.95</b></p> |
| <p><b>4 LASOONI GOBHI - GLUTEN FREE</b><br/>Stir fried florets of cauliflower sauteed with garlic, ginger and sesame sauce.</p>             | <p><b>\$6.95</b></p> |
| <p><b>5 EGGPLANT PAKORA - VEGAN &amp; GLUTEN FREE</b><br/>Slice of fresh eggplant dipped in gram flour and fried. Served with chutneys.</p> | <p><b>\$3.95</b></p> |
| <p><b>6 PANEER PAKORA - GLUTEN FREE</b><br/>Slice of homemade Indian cheese dipped in gram flour and fried. Served with chutneys.</p>       | <p><b>\$6.95</b></p> |
| <p><b>7 VEGETARIAN PLATTER</b><br/>Combination of Samosa, Pakora, Paneer Pakora, Eggplant Pakora, Aloo Tikki &amp; Poppadum.</p>            | <p><b>\$8.95</b></p> |
| <p><b>8 SCALLOP BHUNA - GLUTEN FREE</b><br/>Sauteed with spring onions and Chef's special sauce.</p>  | <p><b>\$9.95</b></p> |
| <p><b>9 GARLIC SHRIMP - GLUTEN FREE</b><br/>Garlic flavored sauteed shrimps.</p>  | <p><b>\$9.95</b></p> |
| <p><b>10 RESHMI KABOB - GLUTEN FREE</b><br/>Mildly spiced ground chicken, skewered and grilled in clay oven.</p>                            | <p><b>\$8.95</b></p> |
| <p><b>11 MALAI KABOB - GLUTEN FREE</b><br/>Chicken breast marinated in cream cheese with ginger and spices, broiled in Tandoor.</p>         | <p><b>\$8.95</b></p> |



## SOUP & SALAD

- |   |                      |
|---|----------------------|
| <p><b>12 TOMATO SOUP - GLUTEN FREE</b><br/>Freshly prepared tomato soup seasoned with herbs and spices.</p> | <p><b>\$4.95</b></p> |
| <p><b>13 CHICKEN SOUP - GLUTEN FREE</b><br/>Chicken soup flavored with herbs and spices.</p>                | <p><b>\$4.95</b></p> |
| <p><b>14 MULLIGATAWNI SOUP - VEGAN &amp; GLUTEN FREE</b><br/>Lightly spiced yellow lentil soup.</p>         | <p><b>\$4.95</b></p> |
| <p><b>15 MIXED GREEN SALAD - GLUTEN FREE</b></p>  | <p><b>\$4.95</b></p> |

# CLAY OVEN (TANDOORI) SPECIALITIES

## SEAFOOD

- 16 **FISH TIKKA** - GLUTEN FREE \$12.95  
Cubes of fresh salmon / talapia marinated and grilled to perfection in tandoor.
- 17 **TANDOORI SHRIMP** - GLUTEN FREE \$13.95  
Jumbo shrimps marinated in yogurt and spices broiled in tandoor.
- 18 **TANDOORI SEAFOOD PLATE** - GLUTEN FREE \$17.95  
Combination of fish, tikka, tandoori shrimp and scallops.

## CHICKEN AND LAMB

- 19 **TANDOORI CHICKEN** - GLUTEN FREE \$10.95  
Chicken marinated in yogurt and spices, broiled in tandoor.
- 20 **CHICKEN TIKKA** - GLUTEN FREE \$11.95  
Boneless cubes of chicken breast, marinated in yogurt and spices broiled in tandoor.
- 21 **TANGRI KABOB** - GLUTEN FREE \$11.95  
Chicken drum sticks marinated in sour cream and spices broiled in tandoor.
- 22 **SEEKH KABOB** - GLUTEN FREE \$12.95  
Ground lamb seasoned with herbs and spices grilled on skewers.
- 23 **TANDOORI MIXED GRILL** - GLUTEN FREE \$17.95  
Combination of tandoori mixed chicken tikka, seekh kabob and shrimp.

## CHICKEN SPECIALITIES

- 24 **CHICKEN CURRY** - GLUTEN FREE \$10.95  
Chicken cooked in freshly ground spices and light gravy.
- 25 **CHICKEN TIKKA MASALA** - GLUTEN FREE \$11.95  
Chicken barbequed in clay oven cooked in mild tomatoes and creamy sauce.
- 26 **CHICKEN KORMA** - GLUTEN FREE \$10.95  
Boneless pieces of chicken cooked in almond and cashew-nut sauce.
- 27 **CHICKEN VINDALU** - GLUTEN FREE \$10.95  
Goan style hot and sour chicken curry with potatoes.
- 28 **CHILLY CHICKEN** - GLUTEN FREE \$10.95  
Hot and sour chicken sauteed with green peppers, onions and herbs.
- 29 **CHICKEN KALIMIRCHI** - GLUTEN FREE \$10.95  
Tangy chicken cooked with freshly grounded black peppers.
- 30 **CHICKEN SAAG** - GLUTEN FREE \$10.95  
Boneless pieces of chicken cooked with fresh spinach, herbs and spices.
- 31 **CHICKEN JALFREZI** - GLUTEN FREE \$10.95  
Boneless pieces of chicken flavored with fresh peppers, tomatoes, onion and spices.
- 32 **MANGO CHICKEN** - GLUTEN FREE \$10.95  
Boneless pieces of chicken cooked in fresh mango pulp and traditional spices.
- 33 **CHICKEN BHUNA** - GLUTEN FREE \$10.95  
(Chef Special)

SERVED MILD, MEDIUM OR SPICY UPON REQUEST.

## LAMB SPECIALITIES



**34 LAMB ROGAN JOSH - GLUTEN FREE \$12.95**  
Boneless juicy pieces of lamb cooked in traditional curry sauce.

**35 LAMB TIKKA MASALA - GLUTEN FREE \$12.95**  
Tender pieces of lamb cooked in tomato and creamy sauce.

**36 LAMB KORMA - GLUTEN FREE \$12.95**  
Cubes of lamb cooked in almonds, and cashew nut sauce.

**37 KADAI LAMB - GLUTEN FREE \$12.95**  
Tender pieces of lamb cooked with green peppers, ginger, garlic and spice.



**38 LAMB VINDALU - GLUTEN FREE \$12.95**  
Goan style hot and sour lamb curry with potatoes.



**39 LAMB SAAG - GLUTEN FREE \$12.95**  
Tender pieces of lamb cooked with fresh spinach, herbs and spices.

**40 MANGO LAMB - GLUTEN FREE \$12.95**  
Tender pieces of lamb cooked with mango pulp and traditional spices.

**41 LAMB BHUNA - GLUTEN FREE \$12.95**  
(Chef Special)



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# SEAFOOD SPECIALITIES

- 42 **GOA FISH CURRY** - GLUTEN FREE \$13.95  
Fish curry made with freshly ground coconut and an array of goan spices.
- 43 **SHRIMP TIKKA MASALA** - GLUTEN FREE \$14.95  
Shrimp cooked in tomatoes and creamy sauce.
- 44 **SHRIMP KORMA** - GLUTEN FREE \$14.95  
Shrimp cooked in almond and cashew nut sauce.
- 45 **SHRIMP SAAG** - GLUTEN FREE \$14.95  
Shrimp cooked with fresh spinach, herbs and spices.
- 46 **SHRIMP JALFREZI** - GLUTEN FREE \$14.95  
Shrimp sauteed with green peppers, onions and tomatoes.
- 47 **SHRIMP VINDALU** - GLUTEN FREE \$14.95  
Goan style hot and sour shrimp curry with potatoes.



# VEGETARIAN SPECIALITIES

- 48 **BENGAN BHARTHA** - VEGAN OR NON-VEGAN & GLUTEN FREE \$9.95  
Fresh roasted eggplant cooked with tomatoes, onions, herbs and spices.
- 49 **ALOO GOBHI** - VEGAN & GLUTEN FREE \$9.95  
Potatoes & cauliflower complement each other in this traditional Indian favorite.
- 50 **SAAG PANEER** - GLUTEN FREE \$9.95  
Spinach cooked delicately with homemade Indian cheese cubes.
- 51 **SAAG CHANNA** - VEGAN & GLUTEN FREE \$9.95  
Spinach cooked delicately with chickpeas.
- 52 **MATTER PANEER** - GLUTEN FREE \$9.95  
Peas cooked with spices, tomatoes and homemade Indian cheese cubes.
- 53 **VEGETABLE JALFRAZIE** - VEGAN & GLUTEN FREE \$9.95  
Sauteed seasonal fresh vegetables in spices, ginger and garlic.
- 54 **COCONUT CURRY** - VEGAN & GLUTEN FREE \$9.95  
Fresh Vegetables cooked with coconut milk.
- 55 **PUNJABI CURRY** \$9.95  
Curry made with yogurt & gram flour cooked with vegetable fritters, spiced to perfection.
- 56 **PUNJABI BHAJI** \$9.95  
Vegetable fritters cooked with rich sauce.
- 57 **NAVRATAN KORMA** - GLUTEN FREE \$9.95  
Fresh vegetables cooked in our special curry sauce.
- 58 **MALAI KOFTA** - GLUTEN FREE \$9.95  
Fresh grated vegetables and Indian-style cheese formed into balls and cooked in a rich sauce.
- 59 **KADAI PANEER** - GLUTEN FREE \$10.95  
Homemade cottage cheese sauteed with onions, green peppers and tomatoes.



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- 60 PANEER TIKKA MASALA - GLUTEN FREE** **\$10.95**  
Homemade cottage cheese cooked in tomatoes and creamy sauce.
- 61 DAL MAKHNI - GLUTEN FREE** **\$9.95**  
Lentils sauteed with tomatoes, ginger, garlic and herbs cooked over slow fire.
- 62 MASALA DAL - VEGAN & GLUTEN FREE** **\$9.95**  
A Masoor dal flavored with garlic, ginger and onion. Vegan
- 63 CHANNA MASALA - VEGAN & GLUTEN FREE** **\$9.95**  
A Chickpea dal simmered in a tomato and onion gravy with a delicate blend of spices. Vegan

## RICE SPECIALITIES

- 64 VEGETABLE BIRYANI - GLUTEN FREE** **\$10.95**  
Basmati rice cooked with mixed vegetables flavored with saffron and nuts.
- 65 CHICKEN BIRYANI - GLUTEN FREE** **\$11.95**  
Basmati rice cooked with pieces of chicken, herbs, spices, saffron and nuts.
- 66 LAMB BIRYANI - GLUTEN FREE** **\$12.95**  
Basmati rice cooked with pieces of lamb, herbs, spices, saffron and nuts.
- 67 SHRIMP BIRYANI - GLUTEN FREE** **\$14.95**  
Basmati rice cooked with layers of shrimp, flavored with saffron and nuts.



## BREADS (ROTI) & RICE

- 68 PLAIN NAAN** **\$2.50**  
Teardrop shaped leavneed bread baked in our tandoor oven.
- 69 GARLIC NAAN** **\$3.00**  
Teardrop shaped leavneed bread stuffed with garlic and baked in our tandoor oven.
- 70 ONION NAAN** **\$3.50**  
Teardrop shaped leavneed bread stuffed with onion and baked in our tandoor oven.
- 71 PESHAWARY NAAN** **\$3.50**  
Our bread with a nut and coconut filling.
- 72 PANEER NAAN** **\$3.50**  
Our bread with a spicy hot cheese filling. Our chef's special creation.
- 73 ALOO NAAN** **\$3.50**  
Multi layered bread stuffed with potato and topped with butter.
- 74 TANDOORI ROTI - VEGAN** **\$2.50**  
Round whole wheat bread baked in our tandoor oven. Vegan
- 75 PLAIN PARANTHA - VEGAN** **\$3.50**  
Multi-layered whole wheat bread topped with butter.
- 76 POORI - VEGAN** **\$3.50**  
Two pieces of deep-fried puffy bread made of whole wheat - a delight to taste. Vegan
- 77 BATURA** **\$2.50**  
Deep-fried puffy bread
- 78 BASMATI RICE** **\$1.95**



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## SOUTH INDIAN ENTREES

79 **MASALA DOSA** - VEGAN & GLUTEN FREE \$9.95

## ACCOMPANIMENTS

- 80 **RAITA** - GLUTEN FREE \$2.50  
Carrot, potato & yogurt
- 81 **MANGO CHUTNEY** - GLUTEN FREE \$2.50  
Sliced mango relish.
- 82 **ACHAR** - GLUTEN FREE \$2.50  
Indian mixed pickle.

## DESSERTS

- 83 **KHEER** - GLUTEN FREE \$3.95  
A delicious Indian rice pudding.
- 84 **GULAB JAMUN** \$3.95  
Dough balls deep-fried and soaked in a sugar syrup.
- 85 **MANGO ICE CREAM** - GLUTEN FREE \$3.95  
Enjoy this Indian ice cream flavored with mango.
- 86 **RASMALAI** - GLUTEN FREE \$4.95  
Homemade cheese patties simmered in milk, flavored with pistachios and rose water.
- 87 **MANGO PUDDING** - GLUTEN FREE \$4.95  
Mango with vanilla and tropical mixed fruit.

## BEVERAGES

BOTTLE SODA	\$2.50
ICED TEA	\$2.50
HOT TEA	\$1.95
MASALA TEA	\$2.50
COFFEE	\$1.95
MANGO SHAKE	\$3.50
MANGO JUICE	\$3.50
MANGO LASSI	\$3.50
ROSE LASSI	\$3.50
SALT LASSI	\$3.50
SWEET LASSI	\$3.50

## BEERS

MILLER GENUINE DRAFT	\$2.25
MILLER LITE	\$2.25
BUDWEISER/BUD LITE	\$2.25
CORONA	\$3.25
HEINEKEN - (Holland)	\$3.25
KING FISHER - (India/England)	\$3.25
MAHARAJA - (India)	\$3.25
FLYING HORSE - (22oz)	\$5.95
TAJ MAHAL - (22oz)	\$5.95
SINGHA - (Thailand)	\$3.25

## WINES

### WHITE WINE

	GLASS	BOTTLE
FRANCISCAN CHARDONNAY	\$4.95	\$24.00
Rich flavors of fig & pear, finishes with a touch of vanilla and oak.		
GLASS MOUNTAIN CHARDONNAY	\$4.50	\$18.00
Crisp in texture, emphasizing citrus and melon fruit.		
VERAMONTE SAUVIGNON BLANC	\$4.75	\$20.00
Light and crisp, with hints of lemon.		

### ORGANIC WHITE WINE

FREY'S MENDOCINO CHARDONNAY	\$4.95	\$22.00
Fresh & crisp with tart, citrus flavors.		
FREY'S MENDOCINO NATURAL WHITE	\$4.75	\$20.00
Delicate and flowery, compliments veg. & asian cuisine.		

### RED WINE

GEORGES DUBOEU F BAEUJOLAIS VILLAGES	\$4.75	\$20.00
A light red wine with ripe cherry and raspberry flavors.		
REX GOLIATH PINOT NOIR	\$4.75	\$22.00
Black cherry and spice with a soft finish.		
BOGLE MERLOT	\$4.95	\$22.00
Generous black currant, cherry and mocha.		

### ORGANIC RED WINE

FREY'S MENDOCINO ZINFANDEL	\$4.75	\$20.00
A bright, rich wine with hints of raspberry. Round & graceful.		
FREY'S MENDOCINO NATURAL RED	\$4.75	\$20.00
A pleasant, light bodied red wine. Great with moonlight and roses.		

## CATERING IS AVAILABLE FOR ALL OCCASIONS

We Welcome Credit Cards ~ Gift Certificates Available

*18% Gratuity will be added for groups of 3 or more*

