



CHUTNEY *masala*

INDIAN BISTRO

We know great food starts with great ingredients. At Chutney Masala, we only use homemade spices, antibiotic-free chicken, free range lamb, wild seafood, non-bromated unbleached organic flour, and local, farm fresh produce to give you a unique and authentic Indian cuisine experience.

Enjoy!

Navjot Arora

Chef Navjot Arora



FORGET THE FORK!

Traditionally, Indians eat with their hands because they want to engage all five senses, including their sense of touch.



STARTERS

- puli rasam** 7 V S GF
lentil based tomato and tamarind soup served with crisps
- soup of the day** 7
- bhajia** 8 V GF
chickpea flour dusted veggie fritters
- imli baigan** 8 V GF
savory eggplant fritters, gram flour batter, tamarind sauce
- bombay bhel** 8 V N
a cold salad of puffed rice, diced red onions, cilantro and tamarind chutney
- avocado paapdi chaat** 8
a combination of semolina crisps, avocado, savory yogurt, diced potato and chickpeas with tangy chutneys
- potato samosa** 8 V
savory turnovers: potato peas and ginger stuffing
- hara bhara kebab** 8 GF
pan fried patties of spinach, potatoes, homemade cheese and toasted lentils
- tofu manchurian** 9 V S
spicy, sweet, tangy, savory, crunchy and delicious and yes it is vegan
- chicken lollipops** 10 S
chicken wings spicy sambal dip
- chili chicken** 10 SS
indo chinese style spicy chicken in a ginger soy sauce
- murgh reshami kebab** 10 S
skewered and tandoor cooked pounded chicken with fresh ginger and chilies
- lamb samosa** 10
savory crisp turnovers seasoned ground lamb stuffing
- bheja fry** 11 SS
scrambled goat brain on nan toast
(I was introduced to this delicacy by my uncle when I was 10 years old)
- amritsari macchi** 11 GF
gram flour dusted crispy tilapia
- ambi jheenga** 13 GF
sweet and spicy shrimps in a mango sauce
- shakahari thaal (for two)** 18
special vegetarian appetizer sampler with potato samosas, imli baigan, harabhara kebab and veggie fritters
- shikaari thaal (for two)** 20
special appetizer sampler of lamb samosas, chicken lollipops, amritsari macchi and mango shrimps

CURRIES

All curries are gluten free and served with long grain himalayan basmati rice.

Add \$2 for organic brown basmati rice

VEGETARIAN

Fresh produce sourced from local farms including Amba Farm, Zafars and our very own Andrea Russo's famous kitchen garden.

goan vegetable curry 16 S V
spicy and piquant veggie curry with coconut

baigan bharta 16 V
roasted skinless eggplant mash with green peas

baigan mirchi ka saalan 16 V N
sweet and sour eggplant with toasted sesame and peanuts

bhindi masala 16 V
okra tempered with turmeric, diced onions, diced tomatoes and ginger

avial malabar 16 V
curry leaves infused coconut and yogurt vegetable curry from kerela

aloo gobhi matar 16 V
diced cauliflower, potato and peas, tomato garlic masala

saag paneer 16
fresh homemade cheese folded in seasoned and tempered spinach

malai kofta 16 N
homemade cheese and potato dumplings in a creamy sauce

paneer makhani 16
paneer cheese, knapped with fenugreek scented tomato cream sauce

tofu matar 16 V
tofu and peas in a homestyle curry

CONNECT ON SOCIAL MEDIA

FACEBOOK: ChutneyMasala

TWITTER: @Chutneymasala

INSTAGRAM: @cmib4



CURRIES (CONT.)

POULTRY

We proudly use antibiotic free all-natural chicken.

kozhi vartha kari	18
coconut flavored chicken curry, tempered with fennel and curry leaves	
murgh tikka makhanwala	18
chicken tikkas braised in a fenugreek scented tomato cream sauce.	
kadhai chicken	18
boneless dark meat heaven	
chicken chettinad	18
spicy chicken curry with black peppercorns, fennel powder, and curry leaves	
chicken saagwala	18
medley of chicken and spinach in perfect harmony	

LAMB/GOAT

Featuring free range halal lamb.

salli boti zardallo	20
free range lamb stew with apricots topped with straw potatoes	
lamb vindallo	20 SS
spicy lamb curry with malt vinegar, whole spices and potatoes	
keema matar masala	20
home style chopped lamb and fresh peas	
lamb nilgiri korma	20
free range lamb stewed in creamy mint cilantro sauce	
punjabi raarha goat	20 S
on the bone robust goat curry	

SEAFOOD

We proudly use wild-caught seafood.

macchi tariwali	20
home style fish curry	
meen moille	20
fresh mahi mahi fillets coconut, yogurt sauce with a hint of ginger and green chilies	
bhuna shrimp	23
tempered shrimps sautéed with garam masala	
prawn balchao	23 SS
spicy tempered shrimps with malt vinegar curry leaves and mustard seeds	
goan shrimp	23 S
wild shrimps in a tangy and piquant coconut infused sauce	

COOKING CLASSES

Our new location offers a unique setting with a chef's demo kitchen that will be used to further educate about healthy Indian cuisine. Chef Navjot's cooking classes have been so well-received in the past, we will continue to host classes on the first Monday every the month. For details about our upcoming classes, please visit Chutney Masala on Facebook.

TANDOORI PLATES

Served with long grain Himalayan basmati rice and dal makhani. The entire selection of tandoori plates except gilafi purdah kebab is gluten free. *Add \$2 for organic basmati brown rice.*

tandoori subzi	18	gilafi purdah kebab	22 S
tandoor grilled savory vegetables along with homemade cheese		nan wrapped pounded lamb kebabs (contains gluten) without the bread shell as seekh kebab	19
saunfia paneer tikka	18	roasted pompano	23
raisins and green chilies stuffed farmers cheese, marinated with aniseed powder infused sour cream, grilled in the tandoor		whole pompano, carom seeds, dijon mustard	
achari murgh tikka	20 S	tandoori salmon tikka	24
roasted boneless skinless chicken thighs in a tangy indian pickle marinade		chunks of wild salmon mild marination	
malai kebab	20	jheenga dum anaari	25
supremes of chicken marinated in cardamom and mace flavored yogurt, roasted in tandoor		tandoori jumbo shrimps in a pomegranate powder and hung yogurt marinade	
tandoori chicken	20	adraki champ	28
abf all natural bell and evans skinless half chicken, tandoori masala		six tandoor fired tender lamb chops, ginger and sour cream marination	
		mix grill	28
		an assortment of achari and malai chicken tikkas, lamb chops and tandoori shrimps	

FAVORITE ACCOMPANIMENTS FOR THE TABLE

Accompaniments are all gluten free.

papadum	4
toasted light & spicy lentil wafers, served with mango chutney	
kheera raita	5
seasoned yogurt sauce with grated cucumber	
organic brown basmati rice	5 V
quinoa and chickpea stirfry	13 V N
chana masala	13 S V
chickpeas stew with tomato and ginger	
dal makhani	13
whole black lentils, kidney beans, clarified butter	
dal tadka	13 V
yellow lentils, red onions, ginger, garlic, tomatoes, curry leaves and mustard seeds tempering	
punjabi kadhi	13 S
yogurt and gram flour stew with veggie dumplings	
bhindi kurkuri	13
crispy okra with a chili pepper dust	

HYDERABADI DUM BIRYANIS

A fragrant combination of long grain basmati slow-cooked in a special copper vessel with fresh herbs, spices and your choice of meats or vegetables, served with raita (a cucumber yogurt cooler). Gluten free.

vegetarian	18
chicken	20
lamb	22
goat	22
shrimp	25

DOES YOUR FOOD HAVE CURRY IN IT?

Curry was adopted and anglicised from the Tamil word kari meaning "sauce". A spice blend used for making kari dishes, called kari podi, came to be known as curry powder. Each curry has a unique blend of herbs and spices based on regional, cultural, family and religious preference.

HOUSE SPECIALS

chutney masala salad 8
organic greens, avocado, sprouted mung lentils, red onions, and mango cumin dressing

add

<i>chicken tikka</i>	<i>4</i>
<i>salmon tikka</i>	<i>7</i>

maharaja thali 26
chefs special combination platter with amritsari macchi, chicken or lamb special of the day, served with lentils, saag paneer, basmati rice and nan bread

maharani thali 25
chefs special combination platter with hara bhara kebab, vegetable of the day, saag paneer, lentils, basmati rice and nan bread

CHUTNEY

"Chutney," an anglicized form of the hindi word "chatni," is a traditional condiment made from a combination of fruits, vegetables, herbs and spice.



BREADS

We only use non-bromated unbleached organic flour for our freshly baked tandoori breads.

classic naan	4
tandoori roti	4
lehsuni nan (garlic)	5
ajwain paratha (carom seeds)	5
missi roti (chick pea flour)	5 GF
paneer kulcha (paneer cheese)	6
piyazi kulcha (onion)	6
aloo paratha (potato)	6
khasta keema nan (lamb)	7
chicken nan	7
peshawari nan(sweet, nuts and coconut)	7
bread basket	13
combination of classic nan, garlic nan and laccha paratha	