



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** 7⁹⁵ V S GF
lentil based tomato and tamarind soup served with crisps
- soup of the day** 7⁹⁵
- bhajia** 8⁹⁵ V GF
chickpea flour dusted veggie fritters
- imli baigan** 8⁹⁵ V GF
savory eggplant fritters, gram flour batter, tamarind sauce
- bombay bhel** 8⁹⁵ V N
a cold salad of puffed rice, diced red onions, cilantro and tamarind chutney
- avocado paapdi chaat** 8⁹⁵
a combination of semolina crisps, avocado, savory yogurt, diced potato and chickpeas with tangy chutneys
- potato samosa** 8⁹⁵ V
savory turnovers: potato peas and ginger stuffing
- hara bhara kebab** 8⁹⁵ GF
pan fried patties of spinach, potatoes, homemade cheese and toasted lentils
- tofu manchurian** 9⁹⁵ V S
spicy, sweet, tangy, savory, crunchy and delicious and yes it is vegan
- chicken lollipops** 10⁹⁵ S
chicken wings spicy sambal dip
- chili chicken** 10⁹⁵ SS
indo chinese style spicy chicken in a ginger soy sauce
- murgh reshami kebab** 10⁹⁵ S
skewered and tandoor cooked pounded chicken with fresh ginger and chilies
- lamb samosa** 10⁹⁵
savory crisp turnovers seasoned ground lamb stuffing
- bheja fry** 11⁹⁵ SS
scrambled goat brain on nan toast
(I was introduced to this delicacy by my uncle when I was 10 years old)
- amritsari macchi** 11⁹⁵ GF
gram flour dusted crispy tilapia
- ambi jheenga** 13⁹⁵ GF
sweet and spicy shrimps in a mango sauce
- shakahari thaal (for two)** 18⁹⁵
special vegetarian appetizer sampler with potato samosas, imli baigan, harabhara kebab and veggie fritters
- shikaari thaal (for two)** 20⁹⁵
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 16⁹⁵ S V
spicy and piquant veggie curry with coconut

baigan bharta 16⁹⁵ V
roasted skinless eggplant mash with green peas

baigan mirchi ka saalan 16⁹⁵ V N
sweet and sour eggplant with toasted sesame and peanuts

bhindi masala 16⁹⁵ V
okra tempered with turmeric, diced onions, diced tomatoes and ginger

avial malabar 16⁹⁵ V
seasonal vegetables in a turmeric infused ginger and coconut curry

aloo gobhi matar 16⁹⁵ V
diced cauliflower, potato and peas, tomato garlic masala

saag paneer 16⁹⁵
fresh homemade cheese folded in seasoned and tempered spinach

malai kofta 16⁹⁵ N
homemade cheese and potato dumplings in a creamy sauce

paneer makhani 16⁹⁵
paneer cheese, knapped with fenugreek scented tomato cream sauce

tofu matar 16⁹⁵ 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	18⁹⁵
coconut flavored chicken curry, tempered with fennel and curry leaves	
murgh tikka makhanwala	18⁹⁵
chicken tikkas braised in a fenugreek scented tomato cream sauce.	
kadhai chicken	18⁹⁵
boneless dark meat heaven	
chicken chettinad	18⁹⁵
spicy chicken curry with black peppercorns, fennel powder, and curry leaves	
chicken saagwala	18⁹⁵
medley of chicken and spinach in perfect harmony	

LAMB/GOAT

Featuring free range halal lamb.

salli boti zardallo	20⁹⁵
free range lamb stew with apricots topped with straw potatoes	
lamb vindallo	20⁹⁵ SS
spicy lamb curry with malt vinegar, whole spices and potatoes	
keema matar masala	20⁹⁵
home style chopped lamb and fresh peas	
lamb nilgiri korma	20⁹⁵
free range lamb stewed in creamy mint cilantro sauce	
punjabi raarha goat	20⁹⁵ S
on the bone robust goat curry	

SEAFOOD

We proudly use wild-caught seafood.

macchi tariwali	20⁹⁵
home style fish curry	
meen moille	20⁹⁵
fresh mahi mahi fillets coconut, yogurt sauce with a hint of ginger and green chilies	
bhuna shrimp	23⁹⁵
tempered shrimps sautéed with garam masala	
prawn balchao	23⁹⁵ SS
spicy tempered shrimps with malt vinegar curry leaves and mustard seeds	
goan shrimp	23⁹⁵ 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 purda kebab is gluten free. *Add \$2 for organic basmati brown rice.*

tandoori subzi	18⁹⁵	gila i purdah kebab	22⁹⁵ S
tandoor grilled savory vegetables along with homemade cheese		nan wrapped pounded lamb kebabs (contains gluten) without the bread shell as seekh kebab	19⁹⁵
saun ia paneer tikka	18⁹⁵	roasted pompano	23⁹⁵
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	20⁹⁵ S	tandoori salmon tikka	24⁹⁵
roasted boneless skinless chicken thighs in a tangy indian pickle marinade		chunks of wild salmon mild marination	
malai kebab	20⁹⁵	jheenga dum anaari	25⁹⁵
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	20⁹⁵	adraki champ	28⁹⁵
abf all natural bell and evans skinless half chicken, tandoori masala		six tandoor fired tender lamb chops, ginger and sour cream marination	
		mix grill	28⁹⁵
		an assortment of achari and malai chicken tikkas, lamb chops and tandoori shrimps	

FAVORITE ACCOMPANIMENTS FOR THE TABLE

Accompaniments are all gluten free.

papadum	4⁹⁵
toasted light & spicy lentil wafers, served with mango chutney	
kheera raita	5⁹⁵
seasoned yogurt sauce with grated cucumber	
organic brown basmati rice	5⁹⁵ V
quinoa and chickpea stirfry	13⁹⁵ V N
chana masala	13⁹⁵ S V
chickpeas stew with tomato and ginger	
dal makhani	13⁹⁵
whole black lentils, kidney beans, clarified butter	
dal tadka	13⁹⁵ V
yellow lentils, red onions, ginger, garlic, tomatoes, curry leaves and mustard seeds tempering	
punjabi kadhi	13⁹⁵ S
yogurt and gram flour stew with veggie dumplings	
bhindi kurkuri	13⁹⁵
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	18⁹⁵
chicken	20⁹⁵
lamb	22⁹⁵
goat	22⁹⁵
shrimp	25⁹⁵

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	8⁹⁵
organic greens, avocado, sprouted mung lentils, red onions, and mango cumin dressing	
<i>add</i>	
<i>chicken tikka</i>	<i>4⁹⁵</i>
<i>salmon tikka</i>	<i>7⁹⁵</i>
maharaja thali	26⁹⁵
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	25⁹⁵
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	4⁹⁵
tandoori roti	4⁹⁵
lehsuni nan (garlic)	5⁹⁵
ajwain paratha (carom seeds)	5⁹⁵
missi roti (chick pea flour)	5⁹⁵ GF
paneer kulcha (paneer cheese)	6⁹⁵
piyazi kulcha (onion)	6⁹⁵
aloo paratha (potato)	6⁹⁵
khasta keema nan (lamb)	7⁹⁵
chicken nan	7⁹⁵
peshawari nan(sweet, nuts and coconut)	7⁹⁵
bread basket	13⁹⁵
combination of classic nan, garlic nan and laccha paratha	