

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.

STARTERS & STREET FOOD SPECIALS

PULI RASAM 10 <i>Lentil based tomato and tamarind soup served with crisps.</i>	PAO BHAAJI 14 <i>Buttered Soft rolls with veggie mash. 🌱🌱</i>	BOMBAY BHEL 12 <i>A cold salad of puffed rice, diced 🌱 onions, cilantro and tamarind chutney.</i>
IMLIBAIGAN 12 <i>Eggplant fritters, coated with tamarind sauce.</i>	IYENGER PONGAL 12 <i>savory lentil risotto arancini- smoked tomato chutney</i>	CHICKEN LOLLIPOPS 15 <i>chicken wings spicy sambal dip. 🌱</i>
HARA BHARA KEBAB 12 <i>Pan fried patties of spinach and homemade cheese with toasted lentils. 🌱</i>	LEHSUNI GOBHI 14 <i>Crispy cauliflower florets, garlic tomato sauce 🌱</i>	LAMB SAMOSA 15 <i>Savory crisp turnovers seasoned ground lamb stuffed. 🌱</i>
AMBI JHEENGA 18 <i>Sweet n spicy shrimp in a mango sauce</i>	TOFU MANCHURIAN 14 <i>Tofu in a sweet, spicy & tangy sauce.</i>	MURGH RESHAMI KEBAB 16 <i>Tandoor skewered pounded chicken with select herbs and spices</i>
POTATO SAMOSA 12 <i>Savory turnovers potato peas and ginger stuffing. 🌱</i>	TIKKI TRIO 14 <i>Hara bhara- batata wada- dahi kebab- trio of sauces 🌱🌱</i>	AMRITSARI MACCHI 16 <i>gram flour dusted crispy basa</i>
BHAJJIA 12 <i>Chickpea flour dusted vegetable fritters.</i>	CHILI CHICKEN 14 <i>Indo Chinese style spicy chicken in a ginger soy sauce. 🌱</i>	WADA PAO 12 <i>Carb on carb-delicious, spiced potato patty slider. 🌱</i>
AVOCADO PAAPDI CHAAT 12 <i>semolina crisps, avocado, savory yogurt, diced potato, chickpeas with tangy chutneys. 🌱🌱</i>	PANI POORI 12 <i>Semolina shells-savory-spicy-sweet tamarind water. 🌱</i>	LAMB KEEMA PAO 17 <i>Buttery Soft rolls with pounded lamb stew. 🌱</i>
	PANEERKATI ROLLS 15 <i>Crumbled paneer cheese wrap-thin whole wheat tortilla. 🌱🌱</i>	CHICKEN KATI ROLLS 16 <i>Spiced chicken tikkas-egg- whole wheat thin kerchief roti. 🌱</i>
	TIKKI CHOLLEY CHAAT 14 <i>Potato patties, curried chickpeas and tangy chutneys. 🌱</i>	FRY FREAD TACOS 14 <i>Stewed chickpeas, fluffy bread, pickled onion. 🌱</i>

FORGET THE FORK!

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

If you have a food allergy, please speak with the owner, manager, chef, or server. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Gluten = 🌱 Nuts = 🌰 Dairy = 🥛

SIGNATURE COCKTAILS 16

All cocktails are available by carafe 48

GULABO <i>Titos-ginger beer-lime juice- rose syrup</i>	SPICY GUAVA MARGARITA <i>kashmiri chilies-guava juice-triple sec</i>
RAAS LEELA <i>Dark rum- spices & ginger extract</i>	AAM PANNA MOJITO <i>white rum-green mango-lime-mint</i>
ANARKALI <i>vodka-pom-grapefruit -lime juice</i>	LYCHEE MARTINI <i>titos-lychee soho</i>
SASSY LASSI <i>coconut rum, blended mango yogurt</i>	PEACHY KESAR BELLINI <i>Prosecco-saffron extract-peach puree</i>

BEERS

TAJ MAHAL 8	CAPTAIN LAWRENCE 8
TAJ MAHAL 22oz 12	
1947 LAGER 8	HEINEKEN 8
KING FISHER 8	CORONA 8
STOUT 8	NON-ALCOHOLIC 7

HOUSE SPECIALS

Chef's special combinatin platters served with lentils, vegetables, basmati rice & nan bread.

MAHARAJA THALI 30 <i>Amritsari macchi, chicken or lamb special of the day.</i>
MAHARANI THALI 28 <i>Hara bhara kebab, Baigan Bharta 🌱</i>

WINE

Listed from light to bold

	GLASS	BOTTLE
WHITE WINES		
PROSECCO, ITALY	12	44
FIRESTEED RIESLING OREGON	10	36
VICOLO, PINOT GRIGIO, DELLE VENEZIE, ITALY	11	40
TORRESELLA, PINOT GRIGIO, VENETO	12	44
ROSE (ROTATING SELECTION)	11	40
WHITEHAVEN, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND	15	56
PROPHECY SAUVIGNON BLANC, NEW ZEALAND	11	36
PROVERB, CHARDONNAY, CALIFORNIA	11	40
STORYPOINT CHARDONNAY, CALIFORNIA	12	40
RED WINES		
MARK WEST PINOT NOIR CALIFORNIA	12	40
MCMURRY RANCH PINOT NOIR, CALIFORNIA	16	60
LINDEMANS SHIRAZ AUSTRALIA	11	40
SOUVERAIGN, MERLOT, CALIFORNIA	12	44
NATURA BY EMILIANA, ORGANIC MALBEC, CHILE	13	48
EDNA VALLEY CABERNET, CALIFORNIA	12	40
HESS, CABERNET SAUVIGNON, LAKE COUNTY, CALIFORNIA	16	60
NON ALCOHOLIC		
MANGO LASSI	7	
MASALA CHAACH	7	
MOCKTAIL OF YOUR CHOICE	10	

HYDERABADI DUM BIRYANIS

A fragrant combination of long grain basmati slow cooked in a special copper vessel with fresh herbs, spices & served with raita (a cucumber yogurt cooler). Served medium spicy.

CHICKEN BIRYANI	24
VEGETARIAN BIRYANI	22
LAMB BIRYANI	26
SHRIMP BIRYANI	28
GOAT BIRYANI	26

LAMB CURRY24

SALLI BOTI ZARDALLO

Free range lamb stew with apricots topped with pommes mignonettes.

LAMB VINDALOO

Spicy lamb curry with malt vinegar, whole spices and potatoes. Extra Spicy.

KEEMA MATAR MASALA

Home style chopped lamb and fresh peas.

LAMB NILGIRI KORMA

Free range lamb stewed in creamy mint cilantro sauce.

LAMB SAAG

Combination of diced fork tender lamb & tempered spinach.

RAARHA GOAT

On the bone baby goat stewed to perfection

LAMB CURRY ROGANJOSH

Curried lamb stew with Anise seed powder

SEAFOOD CURRY26

PRAWNS BALCHAO

Spicy shrimp, chunky salsa, curry seeds, and mustard seeds

GOAN SHRIMP CURRY

Wild shrimp in a tangy and piquant coconut infused sauce.

BHUNA SHRIMP CURRY

Tempered shrimp sautéed with Garam masala.

MACCHI TARIWALI

Home style curry with Mahi fillet .

MEEN MOILLE

Fresh Mahi fillet, coconut sauce with a hint of ginger and green chilies.

TANDOORI PLATES

Served with a small taste of Dal Makhani (a buttery lentil stew) & basmati

TANDOORI SUBZI22

Tandoor grilled savory vegetables along with homemade cheese.

SAUNFIA PANEER TIKKA24

Raisins and green chilies stuffed farmers cheese-sour cream marinade

SHARABI TIKKA26

Spicy roasted boneless skinless chicken tikkkas

MALAI KEBAB26

Supremes of chicken marinated in cardamom and mace flavored yogurt, roasted in tandoor.

TANDOORI POMFANO32

Tandoor roasted silver sea fish

TANDOORI CHICKEN24

All natural skinless half chicken, Tandoori masala.

TANDOORI SALMON TIKKA32

Chunks of wild salmon, mild marination.

JHEENGA DUM ANAARI32

Tandoori jumbo shrimps in a pomegranate powder and hung yogurt marinade.

ADRAKI CHAAMP35

Ginger infused lamb chops char-grilled in the Tandoor.

MIX GRILL35

A tasting of our best tandoori hits including chicken, lamb, fish and shrimp.

ACCOMPANIMENTS

SIDE OF BASMATI RICE4

MANGO CHUTNEY6

PAPADUM7

Toasted light & spicy lentil wafers, served with mango chutney.

BREADS

Baked fresh in the Tandoor. All breads have gluten.

CLASSIC NAAN5

TANDOORI ROTI6

POORI7

MISSI ROTI7

LEHSUNI NAN7

KHEERA RAITA7

Seasoned yogurt sauce with grated cucumber.

ORGANIC BROWN BASMATI RICE7

CHUTNEY MASALA SALAD12

BHINDI KURKURI16

Crispy okra slivers, mango powder, black salt.

PANEER KULCHA8

Homemade cheese.

PESHAWARI NAAN9

Sweet, nuts & coconut.

AJWAIN PARATHA8

Layered whole wheat, butter & Carom seeds.

ONION NAN8

ALL CURRIES ARE SERVED WITH A SIDE OF BASMATI

VEGETARIAN CURRY

20

GOAN VEGETABLE CURRY

Spicy and piquant veggie curry with coconut.

BAIGAN BHARTA

Roasted skinless eggplant mash.

BAIGAN MIRCHI KA SAALAN

Sweet and sour eggplant with toasted sesame and peanuts.

BHINDI MASALA

Okra tempered with turmeric, diced onions, diced tomatoes and ginger.

AVIAL MALABAR

Coconut infused vegetable curry from kerala

ALOO GOBI

tempered cauliflower florets with diced potatoes-tomato garlic masala.

SAAG PANEER

Fresh home made cheese folded in seasoned and tempered spinach.

MALAI KOFTA

Homemade cheese and potato dumplings in a creamy sauce.

PANEER MAKHANI

Paneer, knapped with Fenugreek scented tomato cream sauce.

CHANA SAAG

Tempered pureed spinach with chickpeas.

MUTTER PANEER

Homemade paneer cheese with peas in a homestyle curry.

NAVRATTAN KORMA

Creamy stew with fresh veggies, nuts, raisins, and fruits.

CHANA MASALA18

Chickpea stew with tomato &ginger.

DAL MAKHANI18

Whole black lentils, kidney beans, clarified butter.

DAL TADKA18

Yellow lentils, cumin and garlic tempering.

PUNJABI KADHI18

Yogurt and gram flour stew with veggie dumplings.

TOFU MATAR

Tofu and peas in a homestyle curry.

POULTRY CURRY

22

KOZHI VARTHA KARI

Coconut flavored chicken curry, tempered with fennel and curry leaves.

CHICKEN TIKKA MASALA

Chicken tikkas braised in a Fenugreek scented tomato cream sauce.

CHICKEN CHETTINAD

Spicy chicken curry with black peppercorns, fennel powder and curry leaves.

KADHAI CHICKEN

Boneless dark meat heaven

CHICKEN SAAGWALA

Medley of chicken and spinach in perfect harmony

CHICKEN VINDALOO

Spicy chicken curry with diced potatoes & malt vinegar.

CHICKEN KORMA

Cardamom scented creamy curried chicken.

CHEF'S CREAM CHICKEN

Tandoori malai tikka in a delicate yogurt & cream sauce.

MANGO CHICKEN

Curried chicken in a tart and sweet mango sauce.

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.

If you have a food allergy, please speak with the owner, manager, chef, or server. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Gluten = Nuts = Dairy =