

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

<b>BOMBAY BHEL</b> 12 <i>A cold salad of puffed rice, diced onions, cilantro and tamarind chutney.</i> 🌿 🥥	<b>CHILI CHICKEN</b> 14 <i>Indo Chinese style spicy chicken in a ginger soy sauce.</i> 🌿	<b>BHAJJIA</b> 12 <i>Chick pea flour dusted vegetable fritters.</i>
<b>AVOCADO PAAPDI CHAAT</b> 12 <i>A combination of semolina crisps, avocado, savory yogurt, diced potato and chickpeas with tangy chutneys.</i> 🌿 🥥	<b>LAMB SAMOSA</b> 14 <i>Savory crisp turnovers seasoned ground lamb stuffed.</i> 🌿	<b>IMLI BAIGAN</b> 12 <i>Eggplant fritters, coated with tamarind sauce.</i>
<b>POTATO SAMOSA</b> 12 <i>Savory turnovers potato peas and ginger stuffing.</i> 🌿	<b>AMRITSARI MACCHI</b> 16 <i>Gram flour dusted crispy tilapia.</i>	<b>HARA BHARA KEBAB</b> 12 <i>Pan fried patties of spinach and homemade cheese with toasted lentils.</i> 🌿
<b>TOFU MANCHURIAN</b> 14 <i>Tofu in a sweet, spicy &amp; tangy sauce.</i> 🌿	<b>AMBI JHEENGA</b> 16 <i>Sweet and spicy shrimp in a mango sauce.</i>	<b>BHINDI KURKURI</b> 14 <i>Crispy okra slivers, mango powder, black salt.</i>
<b>CHICKEN LOLLIPOPS</b> 14 <i>chicken wings spicy sambal dip.</i> 🌿	<b>PULI RASAM</b> 10 <i>Lentil based tomato and tamarind soup served with crisps.</i>	

### FORGET THE FORK!

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

### STREET FOOD SPECIALS

<b>CHAAT</b> <i>The most popular form of street food found in every part of the Indian subcontinent. Always vegetarian-perfect yin and yang-a combination of different flavors and textures-packs a punch.</i>	<b>PAO BHAAJI</b> 14 <i>Buttered Soft rolls with veggie mash.</i> 🌿 🥥	<b>LAMB KEEMA PAO</b> 17 <i>Buttery Soft rolls with pounded lamb stew.</i> 🌿
<b>PANI POORI</b> 12 <i>Semolina shells-savory-spicy-sweet tamarind water.</i> 🌿	<b>WADA PAO</b> 12 <i>Carb on carb-delicious, spiced potato patty slider.</i> 🌿	<b>CHICKEN KATI ROLLS</b> 16 <i>Spiced chicken tikkas-egg- whole wheat thin kerchief roti.</i> 🌿
<b>TIKKI CHOLLEY CHAAT</b> 14 <i>Potato patties, curried chickpeas and tangy chutneys.</i> 🌿 🥥	<b>PANEER KATI ROLLS</b> 15 <i>Crumbled paneer cheese wrap-thin whole wheat tortilla.</i> 🌿 🥥	<b>FRY FREAD TACOS</b> 14 <i>Stewed chickpeas, fluffy bread, pickled onion.s</i> 🌿
	<b>MIRCHI PAKODA</b> 12 <i>Chickpea flour batter fried long hot peppers.</i>	

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 15

All cocktails are available by carafe

<b>GULABO</b> <i>Titos-ginger beer-lime juice- rose syrup</i>	<b>KALA KHATTA BANTA</b> <i>tart black berry bush sherbet-mezcal</i>
<b>RAAS LEELA</b> <i>Dark rum- spices &amp; ginger extract</i>	<b>AAM PANNA MOJITO</b> <i>white rum-green mango-lime-mint</i>
<b>ANARKALI</b> <i>vodka-porn-grapefruit -lime juice</i>	<b>LYCHEE MARTINI</b> <i>titos-lychee soho</i>
<b>SASSY LASSI</b> <i>coconut rum, blended mango yogurt</i>	<b>CHAI IT YOU WILL LIKE IT</b> <i>gin-masala chai-sweet vermouth</i>
<b>SPICY GUAVA MARGARITA</b> <i>kashmiri chilies-guava juice-triple sec</i>	<b>PEACHY KESAR BELLINI</b> <i>Prosecco-saffron extract-peach puree</i>

  

<b>BEERS</b>	
<b>TAJ MAHAL 12OZ</b> 8	<b>CAPTAIN LAWRENCE</b> 8
<b>TAJ MAHAL 22OZ</b> 12	<b>HEINEKEN</b> 8
<b>1947 PREMIUM LAGER 12OZ</b> 8	<b>CORONA</b> 8
<b>LION STOUT</b> 8	<b>NON-ALCOHOLIC</b> 7

### HOUSE SPECIALS

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

<b>MAHARAJA THALI</b> 30 <i>Amritsari macchi, chicken or lamb special of the day.</i> 🌿
<b>MAHARANI THALI</b> 28 <i>Hara bhara kebab, home style cheese special of the day.</i> 🌿

### WINE

Listed from light to bold

	GLASS	BOTTLE
<b>WHITE WINES</b>		
STELLINA DI NOTTE PROSECCO ITALY	12	40
FIRESTEED RIESLING OREGON	10	36
VICOLO, PINOT GRIGIO, DELLE VENEZIE, ITALY	10	36
TORRESELLA, PINOT GRIGIO, VENETO, 2016	12	44
LE BARON COTES DE PROVENCE, FRANCE	10	36
GREG NORMAN ESTATES SAUVIGNON BLANC, NEW ZEALAND	10	36
WHITEHAVEN, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND	15	56
BERINGER, CHARDONNAY, "CALIFORNIA COLLECTION", CALIFORNIA	10	36
STORYPOINT CHARDONNAY, CALIFORNIA, 2015	12	44
<b>RED WINES</b>		
A BY ACACIA PINOT NOIR CALIFORNIA	10	36
RODNEY STRONG, PINOT NOIR, RUSSIAN RIVER, CALIFORNIA, 2014	15	56
LINDEMANS, SHIRAZ, "BIN 50", SOUTH EASTERN AUSTRALIA	10	36
RED ROCK MERLOT	10	36
NATURA BY EMILIANA, MALBEC, RAPEL VALLEY, CENTRAL VALLEY, CHILE	10	36
BV COASTAL, CABERNET SAUVIGNON, CALIFORNIA	10	36
HESS, CABERNET SAUVIGNON, LAKE COUNTY, CALIFORNIA, 2015	15	54

### 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 spicity.

<b>CHICKEN BIRYANI</b>	24
<b>VEGETARIAN BIRYANI</b>	22
<b>LAMB BIRYANI</b>	26
<b>SHRIMP BIRYANI</b>	28
<b>GOAT BIRYANI</b>	26

## LAMB CURRY 24

### 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 CURRY 26

### PRAWNS BALCHAO

Tempered shrimps sautéed with garam masala. Extra Spicy.

### 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 fish curry with Mahi.

### MEEN MOILLE

Fresh Mahi filets, coconut yogurt 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 SUBZI 22

Tandoor grilled savory vegetables along with homemade cheese. 🍴

### SAUNFIA PANEER TIKKA 24

Raisins and green chilies stuffed farmers cheese, marinated with aniseed powder infused sour cream, grilled in the tandoor. 🍴

### ACHARI MURGH TIKKA 26

Roasted boneless skinless chicken thighs in a tangy Indian pickle marinade. 🍴

### MALAI KEBAB 26

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

### TANDOORI SALMON TIKKA 32

Chunks of wild salmon mild marination. 🍴

### JHEENGA DUM ANAARI 32

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

### ADRARI CHAAMP 35

Ginger infused lamb chops char-grilled in the Tandoor. 🍴

### TANDOORI CHICKEN 24

All natural skinless half chicken, Tandoori masala. 🍴

## ACCOMPANIMENTS

### SIDE OF BASMATI RICE 4

### MANGO CHUTNEY 6

### PAPADUM 7

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

## BREADS

### CLASSIC NAAN 🍴 5

### TANDOORI ROTI 6

Whole Wheat. 🍴

### MISSI ROTI 7

Chick Pea Flour. 🍴

### LEHSUNI NAN 7

Garlic. 🍴

### KHEERA RAITA 7

Seasoned yogurt sauce with grated cucumber. 🍴

### ORGANIC BROWN BASMATI RICE 6

### CHUTNEY MASALA SALAD 12

Baked fresh in the Tandoor

### PANEER KULCHA 8

Homemade cheese. 🍴

### PESHAWARI NAAN 9

Sweet, nuts & coconut. 🍴 🥥

### AJWAIN PARATHA 8

Carom seeds. 🍴

### ONION NAN 🍴 8

## 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 with green peas.

### 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

Curry leaves infused coconut and yogurt vegetable curry from kerela.

### ALOO GOBI MATAR

Diced cauliflower, potato and peas, 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. 🍴

### TOFU MATAR

Tofu and peas in a homestyle curry.

### CHANA SAAG

Tempered pureed spinach with chickpeas.

### MUTTER PANEER

Homemade paneer cheese with peas in a homestyle curry. 🍴

### PLAIN SAAG

Classic pureed & tempered spinach.

### VEGETABLE KORMA

Creamy stew with fresh veggies. 🍴

### BOMBAY ALOO

Fresh curry leaf tempering, tomato garlic masala.

### CHANA MASALA 18

Chickpea stew with tomato & ginger.

### DAL MAKHANI 18

Whole black lentils, kidney beans, clarified butter. 🍴

### DAL TADKA 18

Yellow lentils, cumin and garlic tempering.

### PUNJABI KADHI 18

Yogurt and gram flour stew with veggie dumplings. 🍴

## 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. 🍴

### METHI CHICKEN

Fenugreek-infused chicken curry.

## 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.