

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.

STARTERS

BOMBAY BHEL 8.95 <i>A cold salad of puffed rice, diced onions, cilantro and tamarind chutney.</i>	CHILI CHICKEN 10.95 <i>Indo Chinese style spicy chicken in a ginger soy sauce.</i>	BHAJJIA 8.95 <i>Chick pea flour dusted vegetable fritters.</i>
AVOCADO PAAPDI CHAAT 8.95 <i>A combination of semolina crisps, avocado, savory yogurt, diced potato and chickpeas with tangy chutneys.</i>	LAMB SAMOSA 10.95 <i>Savory crisp turnovers seasoned ground lamb stuffed.</i>	IMLI BAIGAN 8.95 <i>Eggplant fritters, coated with tamarind sauce.</i>
POTATO SAMOSA 8.95 <i>Savory turnovers potato peas and ginger stuffing.</i>	AMRITSARI MACCHI 11.95 <i>Gram flour dusted crispy tilapia.</i>	HARA BHARA KEBAB 8.95 <i>Pan fried patties of spinach and homemade cheese with toasted lentils.</i>
TOFU MANCHURIAN 9.95 <i>Tofu in a sweet, spicy & tangy sauce.</i>	AMBI JHEENGA 13.95 <i>Sweet and spicy shrimp in a mango sauce.</i>	CHICKEN LOLLIPOPS 10.95 <i>chicken wings spicy sambal dip.</i>
	PULI RASAM 7.95 <i>Lentil based tomato and tamarind soup served with crisps.</i>	SOUP OF THE DAY 7.95

HOUSE SPECIALS

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

MAHARAJA THALI 26.95 <i>Amritsari macchi, chicken or lamb special of the day.</i>
MAHARANI THALI 25.95 <i>Hara bhara kebab, home style cheese special of the day.</i>

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	20.95
VEGETARIAN BIRYANI	18.95
LAMB BIRYANI	22.95
SHRIMP BIRYANI	25.95
GOAT BIRYANI	22.95

HOMEMADE SAUCES/CHUTNEYS

Available in 8 oz. or 16oz. for add'l charge

KORMA SAUCE	5	TAMARIND CHUTNEY	5
TIKKA MASALA/MAKHANI SAUCE	5	MINT CHUTNEY	5
SPICY VINDALOO SAUCE	5	DESI GHEE (10OZ.)	9.95
COCONUT CURRY SAUCE	5	<i>Handcrafted, slow simmered, clarified butter.</i>	

ALL CURRIES ARE SERVED
WITH A SIDE OF BASMATI

VEGETARIAN CURRY

**GOAN VEGETABLE
CURRY** 16.95
*Spicy and piquant veggie curry
with coconut.*

BAIGAN BHARTA 16.95
*Roasted skinless eggplant
mash with green peas.*

**BAIGAN MIRCHI KA
SAALAN** 16.95
*Sweet and sour eggplant with
toasted sesame and peanuts.*

BHINDI MASALA 16.95
*Okra tempered with turmeric,
diced onions, diced tomatoes
and ginger.*

AVIAL MALABAR 16.95
*Curry leaves infused coconut
and yogurt vegetable curry
from kerela.*

**ALOO GOBI
MATAR** 16.95
*Diced cauliflower, potato and
peas, tomato garlic masala.*

SAAG PANEER 16.95
*Fresh home made cheese
folded in seasoned and
tempered spinach.*

MALAI KOFTA 16.95
*Homemade cheese and
potato dumplings in a creamy
sauce.*

**PANEER
MAKHANI** 16.95
*Paneer, knapped with
Fenugreek scented tomato
cream sauce.*

TOFU MATAR 16.95
*Tofu and peas in a homestyle
curry.*

CHANA SAAG 16.95
*Tempered pureed spinach with
chickpeas.*

MUTTER PANEER 16.95
*Homemade paneer cheese
with peas in a homestyle
curry.*

PLAIN SAAG 16.95
*Classic pureed & tempered
spinach.*

**VEGETABLE
KORMA** 16.95
*Creamy stew with fresh
veggies.*

CHUTNEY

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

POULTRY CURRY

**KOZHI VARTHA
KARI** 18.95
*Coconut flavored chicken
curry, tempered with
fennel and curry leaves.*

**CHICKEN TIKKA
MASALA** 18.95
*Chicken tikkas braised in a
Fenugreek scented tomato
cream sauce.*

**CHICKEN
CHETTINAD** 18.95
*Spicy chicken curry with
black peppercorns, fennel
powder and curry leaves.*

**KADHAI
CHICKEN** 18.95
*Boneless dark meat
heaven*

**CHICKEN
SAAGWALA** 18.95
*Medley of chicken and
spinach in perfect harmony*

**CHICKEN
VINDALOO** 18.95
*Spicy chicken curry with
diced potatoes & malt
vinegar.*

**CHICKEN
KORMA** 18.95
*Cardamom scented
creamy curried chicken.*

**CHEF CREAM
CHICKEN** 18.95
*Tandoori malai tikka in a
delicate yogurt & cream
sauce.*

FORGET THE FORK!

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

LAMB CURRY

**SALLI BOTI
ZARDALLO** 20.95
*Free range lamb stew
with apricots topped with
pommes mignonettes.*

**LAMB
VINDALOO** 20.95
*Spicy lamb curry with malt
vinegar, whole spices and
potatoes. Extra Spicy.*

**KEEMA MATAR
MASALA** 20.95
*Home style chopped lamb
and fresh peas.*

**LAMB NILGIRI
KORMA** 20.95
*Free range lamb stewed
in creamy mint cilantro
sauce.*

LAMB SAAG 20.95
*Combination of diced fork
tender lamb & tempered
spinach.*

**RAARHA
GOAT** 20.95
*On the bone baby goat
stewed to perfection*

SEAFOOD CURRY

PRAWNS BALCHAO 23.95
Tempered shrimps sautéed with garam masala. Extra Spicy.

GOAN SHRIMP CURRY 23.95
Wild shrimp in a tangy and piquant coconut infused sauce.

BHUNA SHRIMP CURRY 23.95
Tempered shrimp sautéed with Garam masala.

MACCHI TARIWALI 20.95
Home style fish curry.

MEEN MOILLE 20.95
Fresh Tilapia fillets, 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 18.95
Tandoor grilled savory vegetables along with homemade cheese.

SAUNFIA PANEER TIKKA 18.95
Raisins and green chilies stuffed farmers cheese, marinated with aniseed powder infused sour cream, grilled in the tandoor.

ACHARI MURGH TIKKA 20.95
Roasted boneless skinless chicken thighs in a tangy Indian pickle marinade.

MALAI KEBAB 20.95
Supremes of chicken marinated in cardamom and mace flavored yogurt, roasted in tandoor.

TANDOORI CHICKEN 20.95
All natural skinless half chicken, Tandoori masala.

ROASTED POMPANO 23.95
whole pompano, carom seeds, dijon mustard.

TANDOORI SALMON TIKKA 23.95
Chunks of wild salmon mild marination.

JHEENGA DUM ANAARI 25.95
Tandoori jumbo shrimps in a pomegranate powder and hung yogurt marinade.

ADRARI CHAAMP 28.95
Ginger infused lamb chops char-grilled in the Tandoor.

TANDOORI MIX GRILL 28.95
An assortment of achari and malai chicken tikkas, boti kali mirch and tandoori shrimps.

WE ARE TIP FREE

To ensure our entire team is paid a fair wage, we have introduced a taxable 15% hospitality charge on all dine in orders. This charge is not to be construed as gratuity and will be used to pay staff salaries and other benefits. Thanks for your understanding and cooperation.

ACCOMPANIMENTS

SIDE OF BASMATI RICE 2.95

MANGO CHUTNEY 5.95

PAPADUM 4.95
Toasted light & spicy lentil wafers, served with mango chutney.

KHEERA RAITA 5.95
Seasoned yogurt sauce with grated cucumber.

ORGANIC BROWN BASMATI RICE 5.95

CHANA MASALA 13.95
Chickpea stew with tomato & ginger.

DAL MAKHANI 13.95
Whole black lentils, kidney beans, clarified butter.

DAL TADKA 13.95
Yellow lentils, cumin and garlic tempering.

PUNJABI KADHI 13.95
Yogurt and gram flour stew with veggie dumplings.

BHINDI KURKURI 13.95
Crispy okra slivers, mango powder, black salt.

BREADS

Baked fresh in the Tandoor

CLASSIC NAAN 4.95

TANDOORI ROTI 4.95
Whole Wheat.

MISSI ROTI 5.95
Chick Pea Flour

LEHSUNI NAN 5.95
Garlic.

ONION NAN 6.95

PANEER KULCHA 6.95
Homemade cheese.

KHASTA KEEMA NAN 7.95
Lamb.

PESHAWARI NAAN 7.95
Sweet, nuts & coconut.

AJWAIN PARATHA 5.95
Carom seeds.

ALOO PARATHA 6.95
Potato.

DESSERTS

GULAB JAMUN 7.95 <i>Crisped honey cheese balls dipped in rose flavored syrup.</i>	GAJAR KA HALWA 7.95 <i>Warm carrot pudding.</i>
RASMALAI 7.95 <i>Soft curdled milk whey balls, saffron & cardamom milk.</i>	MANGO MOUSSE 7.95
	CHOCOLATE DELIGHT 7.95
	KULFI FALOODA 7.95

NON-ALCOHOLIC BEVERAGES

MANGO LASSI	5.95
SALTED LASSI	5.95

BEERS

TAJ MAHAL 12oz 8	HEINEKEN 7
TAJ MAHAL 22oz 12	CORONA 7
1947 PREMIUM LAGER 12oz 8	COORS LIGHT 5
LION STOUT 8	NON-ALCOHOLIC 5
CAPTAIN LAWRENCE 8	

SIGNATURE COCKTAILS

TAZZATANI <i>muddled cucumber, limes, mint and green chili starined and shaken with vodka</i>	TROPICAL GOA <i>midori melon, malibu rum, sour mix, cranberry & pineapple juice</i>
POMTINI <i>pom juice, grapefruit juice, fresh lime juice, and Tito's</i>	INDIAN SUNSET <i>stoli vanilla, orange juices, splash of grenadine</i>
BOMBAY DREAMS <i>bombay gin, lychee juice, blue curacao roses lime & sprite</i>	TANTRIC TOUCH <i>svedka orange, svedka raspberry, mango juice, pineapple juice, fresh lime and a splash of club soda</i>
CHUTNEY MARY <i>silver tequila, tamarind, triple sec, sour mix</i>	KAMASUCRA <i>coconut rum, mango and non-fat plain yogurt</i>
LYCHEE MARTINI <i>absolut, lychee liqueur, sweet vermouth</i>	

WINE

Listed from light to bold

WHITE WINES

	GLASS	BOTTLE
STELLINA DI NOTTE PROSECCO ITALY	12	40
FIRESTEED RIESLING OREGON	10	36
VICOLO, PINOT GRIGIO, DELLE VENEZIE, ITALY	9	32
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	9	32
STORYPOINT CHARDONNAY, CALIFORNIA, 2015	11	40

RED WINES

A BY ACACIA PINOT NOIR CALIFORNIA	9	32
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

PREMIUM WINES BY THE BOTTLES

BERINGER CHARDONNAY, NAPA VALLEY, CALIFORNIA 2016	52
SONOMA CUTRER, CHARDONNAY, RUSSIAN RIVER VALLEY, CALIFORNIA	56
ETUDE, PINOT GRIS, CARNEROS, CALIFORNIA, 2014	62
CAKEBREAD, SAUVIGNON BLANC, NAPA VALLEY, CALIFORNIA, 2016	72
ETUDE, PINOT NOIR, "LYRIC", CALIFORNIA, 2014	62
PENFOLDS "BIN 28" KALINMA SHIRAZ, SOUTH AUSTRALIA, 2015	72
ERNIE ELS, "PROPRIETOR'S BLEND", STELLENBOSCH, SOUTH AFRICA 2014	92
MARQUÉS DE CASA CONCHA, CABERNET SAUVIGNON, CHILE 2015	62