

## Masala Valley

### Appetizers

# SAMOSAS

A samosa, sambusa, sambuus or samboksa is a fried or baked dish with a savoury filling, such as spiced potatoes, onions, peas, or lentils. Its size and consistency may vary, but typically it is distinctly triangular or tetrahedral in shape.

Central Asian samsa were introduced to the Indian subcontinent in the 13th or 14th century by traders from Central Asia. Amir Khusro (1253–1325), a scholar and the royal poet of the Delhi Sultanate, wrote in around 1300 CE that the princes and nobles enjoyed the "samosa prepared from meat, ghee, onion, and so on". Ibn Battuta, a 14th-century traveler and explorer, describes a meal at the court of Muhammad bin Tughluq, where the samushak or sambusak, a small pie stuffed with minced meat, almonds, pistachios, walnuts, and spices, was served before the third course, of pulao. The Ain-i-Akbari, a 16th-century Mughal document, mentions the recipe for qutab, which it says, "the people of Hindustan call sanbúсах".



1. VEG Samosa (2 Pcs) .....\$7.00  
Contains stuffing of Potatoes, Green Peas and herbs.
2. MEAT Samosa (2 Pcs) .....\$8.00  
Contains stuffing of Beef/Lamb/Chicken mince, Green Peas and herbs.
3. PUNJABI Samosa (2 Pcs) .....\$8.00  
Contains stuffing of Potatoes, Green Peas, Indian Cheese, Cashew and herbs.
4. CHICKEN Samosa (2 Pcs) .....\$7.00  
Contains stuffing of Potatoes, Green Peas, Chicken and herbs.
5. BUTTER CHICKEN Samosa (2 Pcs) .....\$10.00

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# TIKKA TIKKA

Tikka is a type of food from the Indian subcontinent, found predominantly in Punjabi cuisine, and usually served as an appetizer. It is also known as teeka or teekka. "Tikka" refers to a piece of meat, such as a cutlet. The popular dish chicken tikka is made of chicken cutlets in a marinade. Vegetarian varieties are also popular. A westernised version, chicken tikka masala, a curry, is a widely popular dish in the United Kingdom. The marinade used in the preparation of chicken tikka is also sometimes called tikka; it is made from a mixture of aromatic spices and dahi (yogurt). Paneer prepared in a tandoor is also known as paneer tikka.



1. Chicken Tikka (6 Pcs) .....\$8.00
2. Paneer Tikka (6 PCs) .....\$9.00

Appetizers

# Pakoda Pakoda

Pakora also called pakoda, pakodi, fakkura, bhajiya, bhajji or ponako, is a fried snack (fritter). Originating from the Indian subcontinent, it is a popular snack across the Indian subcontinent, especially in India, Pakistan, Bangladesh and Nepal.



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1. Paneer Pakoda (4 Pcs) .....\$8.00
  2. Veg Pakoda (5 Pcs) .....\$6.00
  3. Cheese Pakoda (5 Pcs) .....\$6.00
  4. Chicken Pakoda (5 Pcs) .....\$7.00
  5. Fish Pakoda (4 Pcs) .....\$10.00

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### Appetizers

# Kebab Kebab

Kebabs are various cooked meat dishes, with their origins in Middle Eastern cuisine. Many variants are popular throughout Asia, and around the world.

In Indian English and in the languages of the Middle East, other parts of Asia, and the Muslim world, kebab is a broad term covering a wide variety of grilled meat dishes. Although kebabs are often cooked on a skewer, many types of kebab are not. Kebab dishes can consist of cut up or ground meat or seafood, sometimes with fruits and vegetables; cooked on a skewer over a fire, or like a hamburger on a grill, baked in a pan in an oven, or as a stew; and served with various accompaniments according to each recipe. The traditional meat for kebabs is most often mutton or lamb, but regional recipes may include beef, goat, chicken, fish, or more rarely due to religious prohibitions, pork.



1. Chapli Kebab (2 PCs) .....\$8.00
2. Shami Kebab (2 PCs) .....\$8.00
3. Seekh Kebab (2 PCs) .....\$8.00



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### Appetizers

# Chaat Chaat

The chaat variants are all based on fried dough, with various other ingredients. The original chaat is a mixture of potato pieces, crisp fried bread dahi vada or dahi bhalla, gram or chickpeas and tangy-salty spices, with sour Indian chili and saunth (dried ginger and tamarind sauce), fresh green coriander leaves and yogurt for garnish, but other popular variants included aloo tikkis or samosa (garnished with onion, coriander, hot spices and a dash of curd), bhel puri, dahi puri, panipuri, dahi vada, papri chaat, and sev puri.

There are common elements among these variants including dahi (yogurt); chopped onions and coriander; Sev (thin dried yellow salty noodles); and chaat masala, typically consisting of amchoor (dried mango powder), cumin, Kala Namak (rock salt), coriander, dried ginger, salt, black pepper, and red pepper. The ingredients are combined and served on a small metal plate or a banana leaf, dried and formed into a bowl.



1. Samosa Chaat.....\$10.00
2. Papdi Chaat .....\$8.00

MAINS

# Korma Korma

Korma has its roots in the Mughlai cuisine of the Indian subcontinent. A characteristic Mughal dish, it can be traced back to the 16th century and to the Mughal incursions into the region. Kormas were often prepared in the Mughal court kitchens, such as the famous white korma, perhaps garnished with vark, said to have been served to Shah Jahan and his guests at the inauguration of the Taj Mahal.

Classically, a korma is defined as a dish where meat or vegetables are braised with yogurt, cream or stock added. The technique covers many different styles of korma. The flavour of a korma is based on a mixture of spices, including ground coriander and cumin, combined with yogurt kept below curdling temperature and incorporated slowly and carefully with the meat juices. Traditionally, this would have been carried out in a pot set over a very low fire, with charcoal on the lid to provide all-round heat. A korma can be mildly spiced or fiery and may use lamb, goat meat, chicken, beef or game.



1. Chicken Korma.....\$17.00
2. LAMB Korma.....\$18.00
3. Beef Korma.....\$18.00
4. GOAT Korma.....\$18.00
5. Veg Korma.....\$15.00
6. EGG Korma.....\$15.00

## Masala Valley

### MAINS

# Rogan Josh Rogan Josh

Rogan josh is a staple of Kashmiri cuisine and is one of the main dishes of the Kashmiri multi-course meal (the "Wazwan"). The dish was originally brought to Kashmir by the Mughals, whose cuisine was in turn influenced by Persian cuisine. The unrelenting summer heat of the Indian plains took the Mughals frequently to Kashmir, which has a cooler climate because of its elevation and latitude.

Rogan josh consists of pieces of lamb or mutton braised with a gravy flavoured with garlic, ginger and aromatic spices (cloves, bay leaves, cardamom, and cinnamon), and in some versions incorporating onions or yogurt. After initial braising, the dish may be finished using the dampokhtak slow cooking technique. Its characteristic deep red colour traditionally comes from dried flowers or root of *Alkanna tinctoria* (ratan jot) and from liberal amounts of dried, deseeded Kashmiri chilies (lal mirch). These chilies, whose flavor approximates that of paprika, are considerably milder than the typical dried cayenne pepper of Indian cuisine. The recipe's spice emphasises aroma rather than heat. Saffron is also part of some traditional recipes.



1. Chicken Rogan Josh.....\$17.00
2. Lamb Rogan Josh.....\$18.00
3. Beef Rogan Josh.....\$18.00
4. Vegi Rogan Josh.....\$15.00
5. Goat Rogan Josh.....\$18.00

MAINS

# Vindaloo

## Vindaloo

A "vindaloo", a standard element of Goan cuisine derived from the Portuguese carne de vinha d'alhos (literally "meat in garlic wine marinade"), is a dish of meat (usually pork) marinated in wine and garlic. The basic structure of the Portuguese dish was the Portuguese sailor's "preserved" raw ingredients, packed in wooden barrels of alternate layers of pork and garlic, and soaked in wine. This was "Indianized" by the local Goan cooks with the substitution of palm vinegar for the red wine, and the addition of dried red chili peppers with additional spices. It evolved into the localized and easy-to-pronounce dish "vindaloo". Nowadays, the British Asian version of vindaloo calls for the meat to be marinated in vinegar, sugar, fresh ginger and spices overnight, then cooked with the addition of more spices.



1. Chicken Vindaloo.....\$17.00
2. LAMB Vindaloo.....\$18.00
3. Beef Vindaloo.....\$18.00
4. Prawn Vindaloo.....\$22.00
5. Fish Vindaloo.....\$22.00
6. Mutton Vindaloo.....\$18.00



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MAINS

# Makhni Makhni

Makhni (pronounced muck-nee) also know as Makhani, comes from the word Makkhan which means butter. Typically in North Indian cuisine, dishes are cooked in butter and have substantial creamy gravy in which tomatoes play a predominant role. Makhni dishes are usually mild to medium hot and made with chicken, Paneer or lentils. Though they taste nice with rice dishes, Makhnis are best had with North Indian breads like Chapatis (flatbread) and Naans (leavened flatbread made baked in a tandoor or oven) you could add a green salad and you're in business!



- 1. MURG MAKHNI (Butter Chicken) .....\$18.00
- 2. PANEER MAKHNI.....\$15.00
- 3. DAL MAKHANI.....\$15.00
- 4. PRAWN MAKHANI.....\$22.00

MAINS

# Saag Saag

Saag (pronounced [sa:g]) (Punjabi: ਸਾਗ) saag is a leaf-based dish eaten in the Indian subcontinent with bread such as roti or naan, or rice. Saag can be made from spinach, mustard leaves, finely chopped broccoli, or other greens, along with added spices and sometimes other ingredients such as paneer / chicken / lamb etc.



1. Saag Chicken.....\$17.00
2. Saag Lamb.....\$18.00
3. Saag Paneer.....\$15.00
4. Saag Mutton.....\$18.00

## Masala Valley

### MAINS

# Handi Handi

A handi is a deep, wide-mouthed cooking vessel used in north Indian, Pakistani and Bengali cooking. Because there are many specific Indian and Pakistani dishes cooked in this vessel, their names reflect its use, such as handi biryani, handi chicken etc. A handi is also known as a tasla or tasli in many provinces of India. These names are given on the basis of its size and design. Tasla/tasli have a less wide mouth than handi and are much deeper; they resemble a pot with a wider mouth.

Handis resemble American beanpots, French soupières, and Mexican and Spanish ollas. They are used similarly.



1. Handi Lamb.....\$18.00
2. Handi Gosht.....\$18.00
3. Handi Chicken.....\$17.00
4. Handi Goat.....\$18.00
5. Paneer Handi .....\$15.00

Masala Valley

MAINS

Vegetarian  
Vegetarian



1. Dal Makhani ..... \$15.00
2. Paneer Makhani ..... \$15.00
3. Veg Rogan Josh ..... \$15.00
4. Veg Korma ..... \$15.00
5. Punjabi Malai Kofta ..... \$15.00
6. Sailkoti Choley ..... \$15.00
7. Bhindi Masala ..... \$15.00
8. Paneer Handi ..... \$15.00
9. Saag Paneer ..... \$15.00



# Biryani Biryani



1. Hyderabad Chicken Biryani.....\$15.00
2. Hyderabad Mutton Biryani ..... \$18.00
3. Hyderabad Lamb Biryani ..... \$18.00
4. Karachi Chicken Biryani.....\$16.00
5. Karachi Mutton Biryani..... \$19.00
6. Karachi Lamb Biryani..... \$19.00
7. Vegi Biryani..... \$15.00

Masala Valley

# Pizzas

# Pizzas



1. Garlic Prawn pizza.....\$18.00
2. Garlic pizza.....\$15.00
3. Margherita Pizza.....\$15.00
4. Tandoori Chicken pizza.....\$18.00
5. Garden's Love Vegetarian Pizza.....\$15.00
6. Paneer Pizza.....\$15.00

Masala Valley

Breads

# Breads Breads

## Roti (Made from Wholemeal Flour)



- 1. Butter Roti.....\$3.00
- 2. Garlic Roti.....\$4.00
- 3. Cheese Roti.....\$4.50

## Naan (Made from Plain Flour)



- 1. Butter Naan ..... \$3.00
- 2. Garlic Naan ..... \$4.00
- 3. Cheese Naan ..... \$4.50
- 4. Cheesy Garlic Naan ..... \$5.00
- 5. Kashmiri Naan ..... \$6.00

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# Paratha Paratha



1. Keema Paratha.....\$5.00
2. Aloo Paratha.....\$5.00
3. Gobhi Paratha.....\$5.00
4. Chicken Tikka Paratha.....\$7.00
5. Paneer Paratha.....\$5.00



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# Rice Rice



1. Plain Rice.....\$5.00
2. Jeera Rice.....\$5.50
3. Saffron Rice.....\$6.50
4. Peas Rice.....\$5.50
5. Lemon Rice.....\$6.50

# Salad

## Salad

1. Fresh Salad.....\$4.00
2. Chicken Salad.....\$6.00
3. Onion Salad ..... \$3.00

# Raita

## Raita

1. Mint Raita.....\$3.50
2. Boondi Raita.....\$3.50

# Pickle / Chutney/Pappadum

## Pickle / Chutney/Pappadum

1. Mix Pickle..... \$3.00
2. Mango Chutney..... \$3.00
3. Mint Chutney..... \$3.00
4. Pappadum (4 Piece) ..... \$2.50

# KIDS Menu



1. Chips and Cheese ..... \$5.00
2. Chips and Butter Gravy ..... \$6.00
3. Chips, Cheese and Butter Gravy ..... \$7.00
4. Veg Spring Roll (2 Piece) ..... \$7.00
5. Chicken Nugget (5 Piece) ..... \$3.00

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# Beverages Beverages

## Non-Alcoholic



1. Masala Chai..... \$5.00
2. Plain Lassi (Salted/Sweet) ..... \$5.00
3. Mango Lassi..... \$5.00
4. Butter Milk..... \$5.00
5. Soft Drinks (1 Glass) ..... \$4.00
  - Coke (Regular/Diet)
  - Sunkist
  - Lemonade
  - Sprite
  - Fanta
6. Juice (1 Glass) ..... \$4.00
  - Apple



## Masala Valley

- Orange

7. Lemon Lime Bitter (1 Glass) .....	\$4.00
8. Spring Water (Bottle) .....	\$4.00
9. Soda Water (Bottle) .....	\$8.00

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# Beverages

## Beverages

### Alcoholic



1. Beer.....\$8.00

- Carlton Drought
- Pure Blonde
- Great Northern
- Corona Extra
- KingFisher (Indian Beer)

2. Whisky (30ml) .....\$7.00

- Johnnie Walker Red Label
- Johnnie Walker Black Label
- Johnnie Walker Double Black
- Bundaberg

## Masala Valley

3. Whisky (15ml Serve) ..... \$4.00
- Johnnie Walker Red Label
  - Johnnie Walker Black Label
  - Johnnie Walker Double Black
  - Bundaberg
4. Vodka (30ml) .....\$7.00
5. Bacardi Rum (30ml) .....\$7.00
6. Red Wine (Bottle).....
- Sauvignon Blanc
  - Cabernet Sauvignon
  - Shiraz
  - Moscato
7. Red Wine (1 Glass) .....\$7.00
- Sauvignon Blanc
  - Cabernet Sauvignon
  - Shiraz
  - Moscato
8. White Wine (Bottle).....
- Sauvignon Blanc
  - Shiraz
  - Jacob's Creek Chardonnay
  - Rose
9. White Wine (1 Glass) ..... \$7.00
- Sauvignon Blanc
  - Shiraz
  - Jacob's Creek Chardonnay
  - Rose

# Desserts

## Desserts



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1. Gulab Jamun (2Pcs) .....\$5.00
  2. Gulab Jamun with Vanilla Ice Cream .....\$7.00
  3. Kheer (Rice Pudding) .....\$6.00
  4. Suji Halwa (Samolina Pudding) .....\$6.00
  5. Gajar Halwa (Carrot Pudding) .....\$7.00
  6. Milk Cake (2Pcs) .....\$6.00