

## SOUPS

### CHICKEN SHORBA

Chicken broth cooked with shredded chicken and coriander and cream.

220 g | 1, 7, 12 | extra mild

69 CZK

### DAL SHORBA

Yellow split lentils delicately flavoured with Indian herbs and spices finished with cream and fresh coriander leaves.

220 g | 1, 7, 12 | mild

59 CZK

### SPECIAL SOUP OF THE DAY

We are preparing different kind of soups some times as specials, please ask the waiter for it

220 g

59 CZK

## VEGETARIAN STARTERS

### SAMOSA

It is the most popular Indian starter around the globe. You can find small shops around India selling Samos's on the streets. It is a triangular pastry made of wheat flour with carom seeds. The filling is made of potatoes, peas, resins, cashew nuts . It is deep fried in sunflower oil. It is served with tamarind chutney and mint chutney.

150 g | 2 pcs | 7, 8, 5, 1 | mild

85 CZK

### VEGETABLE PAKORA

The second most popular street snack made of a mix of vegetables including potatoes, onions, eggplant, cauliflower, etc. It is made of gram flour batter mixed with carom seeds and deep fried in oil. It is served with tamarind and mint chutney.

150 g | 1, 12, 7 | mild

95 CZK

### ONION BHAJI

Onion slices dipped in a gram flour batter mixed with carom seeds, cumin seeds and masala mix. Deep fried in sunflower oil. It is served with tamarind and coriander chutney.

4 pcs | 150 g | 1, 12, 7 | mild

89 CZK

### PAPAD

Paper thin yellow lentil crepes roasted in Tandoor (clay oven).

2 pcs | 1, 12 | mild

45 CZK

### MASALA PAPAD

Paper thin yellow lentil crepes fried in oil and served with chopped capsicum, onion, tomato cucumber and chat Masala on top.

2 pcs | 1, 12 | medium

69 CZK

### PANEER PAKORA

Paneer (Indian cottage cheese) dipped in a gram flour batter, carom seeds, coriander powder and garam masala. It is Fried in sunflower oil. It is served with coriander and mint chutney.

4 pcs | 80 g | 1, 7, 12 | mild

99 CZK

### PANEER TIKKA

Paneer (Indian cottage cheese) cut into cubes marinated along with capsicum cubes and onion cubes. Marinated in a mix of mustard oil, yogurt, Kashmir chilli powder, turmeric, carom seeds and chat Masala and grilled in Tandoor.

150 g | 1, 7, 10, 12 | medium

205 CZK

### PANEER MALAI TIKKA

Paneer (Indian cottage cheese) cut into cubes marinated along with capsicum cubes. Marinated with cream and cheddar cheese, Flavoured with green cardamom.

150 g | 1, 7, 8, 12 | mild

215 CZK

## STARTER PLATTERS

### NON VEGETARIAN PLATTER

299 CZK

This platter contains a mix of Tandoori chicken leg with bones, chicken Tikka, Chicken Malai Tikka.  
350 g | 7, 8, 10, 12 | medium

### VEGETARIAN PLATTER

229 CZK

It contains two pieces of Samosa, two pieces of onion Bhaji, and four pieces of vegetable Pakora. It is served with coriander chutney and tamarind chutney.  
310 g | 1, 7, 8, 10, 12 | mild

### MIX GRILL

399 CZK

Mix grill contains Chicken tikka, Malai tikka, Lamb kebab, Tandoori chicken leg.  
450 g | 1, 3, 7, 8, 10, 12 | medium

## NON VEGETARIAN FROM TANDOOR (CLAY OVEN)

This section of food is not with sauce. Small portions (120gm) can be ordered as starters. Bigger portions (240gm) can be ordered as main food. Recommended side dish for main order is any kind of Parantha or Naan from the bread section.

### TANDOORI CHICKEN

240 CZK

Chicken leg with bones marinated with yogurt, ginger & garlic paste mixed with coriander powder, garam masala, cumin powder, mace powder cooked in a tandoor. Served with coriander and tamarind chutney and tikka masala sauce.  
250 g | 7, 5, 1, 10 | medium

### CHICKEN MALAI TIKKA

135 CZK | 230 CZK

It is a very extra mild dish. Boneless chicken breast pieces marinated overnight in yogurt, ginger and garlic paste with cashew nuts paste, green cardamom powder and mace powder. It is cooked in Tandoor. It is served with cheddar cheese on top with tamarind, coriander chutney.  
120 g | 240 g | 7, 8, 12 | mild

### CHICKEN TIKKA

135 CZK | 230 CZK

Boneless chicken breast pieces marinated in yogurt, ginger & garlic paste mixed with coriander powder, garam masala, cumin powder, mace powder cooked in a tandoor. It is served with coriander and tamarind chutney.  
120 g | 240 g | 7, 8, 10, 12 | medium

### LAMB SEEKH KEBAB

350 CZK

Minced lamb mixed with fried onion, mint, coriander, ginger and spices roasted in tandoor on skewers. It is served with coriander and mint chutney.  
240 g | 7, 3, 8, 10, 12 | medium

### LAMB SHAMI KEBAB

340 CZK

Minced lamb mixed with split yellow lentils, fried onion, mint, coriander, ginger and spices. Made into flat round balls and shallow fired on the grill. It is served with coriander and mint chutney.  
240 g | 7, 3, 8, 12 | medium

### TANDOORI TIGER PRAWNS

380 CZK

Black tiger prawns marinated in a mix of yogurt, mustard oil, carom seeds and other Indian spices, cooked in Tandoor.  
6 pc | 2, 7, 10, 12 | medium

## MAIN SECTION

The main section contains Chicken, Lamb and Prawns. Marinated meat is served with delicious sauce. To enjoy this section you need to choose one dish from rice or bread section.

### CHICKEN

#### BUTTER CHICKEN

215 CZK

Chicken is marinated overnight in spice mix of coriander powder, cumin powder, dried fenugreek leaves, mace and green cardamom powder and cooked in Tandoor, served in extra mild fresh tomato sauce with cashew nut paste, honey, and cream. It is garnished with coriander leaves and ginger julienne.

320 g | 7, 8, 12 | mild

#### CHICKEN KORMA

215 CZK

Chicken marinated overnight in a extra mild mix of cashew nut paste, cream, green cardamom powder and mace powder, cooked in Tandoor. It is served in a very extra mild and sweet sauce made of pureed cashew nuts, melon seeds, desiccated coconut and coconut milk. It is garnished with cashew nuts and cream.

320 g | 7, 8, 12 | extra mild

#### CHICKEN TIKKA MASALA

215 CZK

Chicken marinated in a mix of coriander, cumin, garam masala, mace and fenugreek leaves, cooked in a clay oven, served in a medium spicy sauce made of onion, tomato, cashew nuts, cream and crushed fenugreek leaves.

320 g | 7, 8, 12 | mild to medium

#### CHICKEN VINDALOO

215 CZK

It is a popular spicy dish from western India. It has a great combination of spicy sweet and tangy flavour. The sweetness comes from caramelised onions and sugar, sourness comes from vinegar; spicy taste comes from red chilli flakes.

320 g | 7, 8, 12 | extra hot

#### CHICKEN MADRAS

215 CZK

Boneless chicken breast pieces cooked in a onion and tomato sauce tempered with asafoetida, curry leaves and mustard seeds. Its savoury flavour is a result of the use of tomatoes. Its slightly sour taste comes from tamarind or vinegar. Spices used are: dry chillies, coriander seeds, aniseeds, cumin and cinnamon, all previously roasted. It is a hot and spicy sauce.

320 g | 7, 8, 10, 12 | extra hot

#### CHICKEN ZALFREZI

215 CZK

Bone less chicken breast pieces stir fried in a colourful sauces of bell pepper, onion and tomato, spiced with slit chilli having a slight hint of sweet and sour taste.

320 g | 7, 8, 10, 12 | extra hot

#### CHICKEN PALAK

215 CZK

Boneless chicken breast pieces cooked with chopped spinach leaves, ginger, garlic, cumin and crumbled, roasted fenugreek leaves. It is finished with an Indian specialty: desi ghee (purified butter).

320 g | 7, 8, 10, 12 | mild to medium

#### CHICKEN CHETTINAD

225 CZK

The name, chettinad, is derived from a region of the same name in south India. In this sauce, there are some very different ingredients such as poppy seeds, fennel seeds, coriander seeds, star anise, coconut, tamarind, curry leaves and cinnamon, giving the curry a very special aroma.

320 g | 7, 8, 10, 12 | medium

#### CHICKEN KADAI

215 CZK

Boneless chicken breast pieces cooked in semi-dry sauce made from chopped onions, tomatoes and cubes of bell peppers. It is cooked with special kadai spices: coriander seeds, cumin seeds, red chilli flakes.

320 g | 7, 8, 10, 12 | medium to extra hot

<b>CHICKEN FENUGREEK</b>	<b>215 CZK</b>
Chicken marinated overnight with ginger, garlic, Garam masala and roasted in Tandoor. Then, it is cooked in a fresh creamy onion - tomato gravy with cashew nut paste and a special Indian herb called fenugreek. 320 g   7, 8, 10, 12   mild to medium	
<b>HYDERABADI CHICKEN KORMA</b>	<b>225 CZK</b>
It is a specialty from the Hyderabad royal families. Chicken breast pieces are marinated overnight in a cashew nut paste, yogurt, green cardamom, mace and nutmeg and then roasted in tandoor. It is cooked in gravy made from coriander leaves, mint leaves, onion, tomato, cashew nut, cream and fresh coconut paste. 320 g   7, 8, 10, 12   mild	
<b>CHICKEN BIRYANI</b>	<b>215 CZK</b>
Chicken breast cooked with basmati rice and ghee (clarified butter). Biryani is a very aromatic dish flavoured with cloves, cinnamon, cardamom, bay leaves, mace, nutmeg, saffron, mint, brown onion, ginger and garlic. 320 g   1, 7, 8, 12   mild to medium	
<b>LAMB</b>	
<b>LAMB ROGAN JOSH</b>	<b>280 CZK</b>
It is an exclusive lamb dish from the Kashmir region. It is very famous because of the use of very exclusive and exotic spices like mace, nutmeg, fennel and asafoetida. 320 g   7, 8, 12   mild to medium	
<b>LAMB SAGWALA</b>	<b>280 CZK</b>
Boneless lamb pieces from the leg portion marinated with exotic spices (black cardamom, green cardamom, mace, nutmeg) cooked with grated spinach, dried fenugreek leaves, ghee (Indian clarified butter). It is garnished with ginger julienne and cream. 320 g   7, 8, 12   mild to medium	
<b>LAMB MADRAS</b>	<b>280 CZK</b>
Boneless lamb shank pieces cooked in a spicy onion and tomato sauce with vinegar and tamarind. Tempered with mustard seeds, curry leaves and chilli flakes. 320 g   7, 8, 10, 12   extra hot	
<b>LAMB KORMA</b>	<b>280 CZK</b>
Boneless lamb shank pieces cooked with exotic Indian spices: mace, nutmeg, bay leaves. It is served in a very extra mild and sweet sauce made of pureed cashew nuts, desiccated coconut and coconut milk. It is garnished with cashew nuts and cream. 320 g   7, 8, 12   mild	
<b>LAMB VINDALOO</b>	<b>280 CZK</b>
It is popular spicy dish from Western India. Pieces of boneless lamb shank cooked with a great combination of spicy sweet and tangy flavour. The sweetness comes from caramelised onions and sugar, sourness comes from vinegar; spicy taste comes from red chilli flakes. 320 g   7, 8, 10, 12   extra hot	
<b>LAMB BIRYANI</b>	<b>280 CZK</b>
Boneless lamb pieces cooked with basmati rice and ghee (clarified butter). Biryani is a very aromatic dish flavoured with cloves, cinnamon, cardamom, bay leaves, mace, nutmeg, saffron, mint, brown onion, ginger and garlic. 320 g   1, 7, 8, 12   mild to medium	

## PRAWNS

### BUTTER SHRIMPS

258 CZK

Shelled prawns cooked in a sauce made of fresh tomato, cashew nut paste, and fenugreek leaves.  
320 g | 2, 7, 8, 12 | mild

### TIGER PRAWN MAKHANI

399 CZK

Tiger Prawns with tails cooked in a creamy sauce made of fresh tomato, Cashew nut paste and Fenugreek leaves.  
320 g | 2, 7, 8, 12 | mild

### SHRIMP VINDALOO

258 CZK

Shelled prawns cooked in a spicy onion and tomato sauce. It has a great combination of spicy sweet and tangy flavour. The sweetness comes from caramelised onions and sugar, sourness comes from vinegar; spicy taste comes from red chilli flakes.  
320 g | 2, 7, 8, 10, 12 | extra hot

### TIGER PRAWN VINDALOO

399 CZK

Tiger prawns with tails cooked in a very spicy onion and tomato sauce. It has a great combination of spicy sweet and tangy flavour. The sweetness comes from caramelised onions and sugar, sourness comes from vinegar; spicy taste comes from red chilli flakes.  
320 g | 2, 7, 8, 10, 12 | extra hot

### PRAWN KORMA

258 CZK

Shelled prawns cooked in a very extra mild creamy cashew nut sauce with coconut milk and desiccated coconut.  
320 g | 2, 7, 8, 12 | mild

### PRAWN BIRYANI

260 CZK

Chicken breast cooked with basmati rice and ghee (clarified butter). Biryani is a very aromatic dish flavoured with cloves, cinnamon, cardamom, bay leaves, mace, nutmeg, saffron, mint, brown onion, ginger and garlic.  
320 g | 1, 2, 7, 8, 12 | mild to medium

## VEGETARIAN MAIN COURSE

### DAL MAKHANI

179 CZK

Black lentils cooked in a fresh tomato sauce with fenugreek leaves, cashew nut paste, and cream.  
300 g | 7, 8, 12 | mild to medium

### CHANA MASALA

170 CZK

The main ingredient in it is chickpeas. Other ingredients include onion, tomato, coriander seeds, garlic, ginger, dried mango powder crushed pomegranate seeds and garam masala.  
300 g | 7, 8, 12 | mild to medium

### BAINGAN BHARTA

189 CZK

Smoked aubergine peeled after char cooking in tandoor. It is cooked with chopped onion tomato, ginger, garlic and fennel seeds.  
300 g | 7, 8, 12 | mild to medium

### METHI MUTTER MALAI

179 CZK

It is a delicacy from the Punjab region of India. It is a very extra mild dish. Fenugreek leaves and sweet green peas are cooked in a creamy, cashew nut and coconut gravy with whole spices.  
300 g | 7, 8, 12 | mild

<b>VEGETABLE STEW</b>	<b>179 CZK</b>
It is a traditional Kerala dish. It is a delicately flavoured dish, which is not overpowered by spices. The crucial ingredient in it is fresh coconut milk and cashew nut paste which leads to a sweet flavour. 300 g   7, 8, 10, 12   mild	
<b>MUTTER MUSHROOM MASALA</b>	<b>195 CZK</b>
It is a very popular north Indian dish. Green peas and mushrooms in a onion & tomato based gravy are made creamy by adding cashew nut paste. Spices used in it are cumin, coriander, turmeric, Garam masala and dried fenugreek leaves. 300 g   7, 8, 10, 12   mild to medium	
<b>TADKA DAL</b>	<b>165 CZK</b>
A combination of Chana and Masoor dal (yellow & pink lentils) cooked then sizzled with chopped garlic and cumin and coriander seeds. This process of sizzling is known as 'tadka'. 300 g   1, 7, 12   mild	
<b>VEGETABLE BIRYANI</b>	<b>190 CZK</b>
Mix of cauliflower, Carrot, peas, Baby corn cooked with basmati rice and ghee (clarified butter). Biryani is a very aromatic dish flavoured with cloves, cinnamon, cardamom, bay leaves, mace, nutmeg, saffron, mint, brown onion, ginger and garlic. 320 g   1, 7, 8, 12   mild to medium	
<b>PANEER MAINS (VEGETARIAN)</b>	
<b>PALAK PANEER</b>	<b>199 CZK</b>
Paneer cooked with chopped spinach, fenugreek seeds, ghee (Indian clarified butter). 320 g   7, 8, 12   mild to medium	
<b>PANEER TIKKA MASALA</b>	<b>199 CZK</b>
Paneer cooked in an onion tomato sauce with pureed cashewnuts, fenugreek leaves, and spices. 320 g   7, 8, 12   mild to medium	
<b>PANEER MAKHANI</b>	<b>199 CZK</b>
Paneer cooked in a fresh tomato sauce with cream, Cashew nut paste and fenugreek leaves. 320 g   7, 8, 12   mild	
<b>MALAI KOFTA</b>	<b>199 CZK</b>
This dish composed of balls made of Indian cottage cheese and potatoes stuffed with dry fruit. It is cooked in rich, creamy cashew nut gravy with desiccated coconut and coconut milk. 300 g   7, 8, 12   mild	
<b>KADAI PANEER</b>	<b>199 CZK</b>
Paneer cooked with sliced capsicum, onion and tomato. It is a semi dry dish. Most of the spices used are not completely grounded to maintain the unique flavour. 320 g   7, 8, 10, 12   medium to extra hot	
<b>PANEER ZALFREZI</b>	<b>199 CZK</b>
Paneer cooked in a spicy mix of grounded coriander seeds, fennel seeds and chilli flakes with sliced capsicum, onion and tomato with touch of vinegar. 320 g   7, 8, 10, 12   extra hot	
<b>MATTER PANEER</b>	<b>199 CZK</b>
Paneer cooked with green peas in a onion and tomato sauce with cashew nut paste and cream. 320 g   7, 8, 12   mild to medium	

## RISE

### BASMATI RICE

Plain basmati rice boiled  
250 g | 7, 12

59 CZK

### MUTTER PULAO

Basmati rice fried with ghee (clarified butter), Turmeric, Cumin, Green peas, and cream.  
250 g | 7, 8, 12

87 CZK

### JEERA RICE

Basmati rice fried in ghee (clarified butter) with whole cumin and cream.  
250 g | 7, 12

69 CZK

## INDIAN BREAD SECTION

### TANDOORI ROTI

Wheat bread rolled with rolling pin and cooked in Tandoor.  
90 g | 3, 7, 12

40 CZK

### PLAIN NAAN

Wheat flour bread cooked in Tandoor.  
120 g | 1, 3, 7, 12

50 CZK

### BUTTER NAAN

Wheat flour bread cooked in Tandoor served with butter on top.  
120 g | 1, 3, 7, 8, 12

55 CZK

### GARLIC NAAN

Wheat flour bread cooked with chopped garlic and butter on top in Tandoor.  
120 g | 1, 3, 7, 8, 12

60 CZK

### CHEESE GARLIC NAAN

Wheat flour bread cooked with chopped garlic and cheese on top.  
110 g | 1, 3, 7, 8, 12

65 CZK

### LACCHA PARANTHA

Wheat flour bread with layers made with sunflower oil in a pan.  
100 g | 1, 7, 12

65 CZK

### ALOO PARANTHA

Wheat flour bread stuffed with potatoes, coriander, and peas and cooked with oil in a pan called tava.  
100 g | 1, 7, 8, 12

69 CZK

### PANEER PARANTHA

Indian cottage cheese stuffed in the bread and cooked in a pan with oil.  
100 g | 1, 7, 8, 12

75 CZK

## SALADS

### TANDOORI CHICKEN SALAD

Grilled chicken, sun dried tomatoes salad with honey mustard dressing.

1, 7, 12

179 CZK

### CHANA CHAT

Boiled chick peas mixed with diced Capsicum, Tomato and Red onion served with Lemon and chat masala dressing.

1, 7, 12

110 CZK

### KACHUMBAR

Diced mix of Cucumber, Capsicum, Tomato and Onion served with a lemon and masala dressing.  
no allergens

79 CZK

## RAITA SECTION

### CUCUMBER RAITA

Chopped cucumber mixed with yogurt, cumin, and black salt. It goes well with all kind of Indian food.

140 g | 7, 12 | mild

59 CZK

### MIXED RAITA

Chopped red onion, capsicum, tomato and cucumber mixed in yogurt with cumin powder and salt

140 g | 7, 12 | mild

69 CZK

## ACHAR (PICKLE) AND CHUTNEY

Achar (hot) and chutney (extra mild) forms a large group of Indian side dishes with diverse flavours.

### TAMARIND CHUTNEY

Tamarind pulp cooked with fennel seeds, salt and dry ginger. It is sweet in taste.

30 g | 1, 12, 8

40 CZK

### MANGO CHUTNEY

A thick sauce made from unripe mango with fennel seeds, sugar, and ginger.

30 g | 1, 8, 12, 10

30 CZK

### CORRIANDER AND MINT CHUTNEY

Made of fresh coriander and mint leaves with yogurt, Cumin and coriander seeds.

30 g | 1, 7, 8, 12, 10

35 CZK

### MIXED PICKLE

It is a mix of raw mango, pickle and Green chillies, carrot cooked in mustard oil with fennel seeds, fenugreek seeds, cumin seeds, and coriander seeds.

30 g | 1, 10, 12

30 CZK

### GARLIC PICKLE

Garlic flakes marinated in mustard oil with spices.

30 g | 1, 10, 12

40 CZK

### LEMON PICKLE

Lemon pieces marinated with Indian spices. It is Sweet and savoury in taste.

30 g | 1, 10, 12

30 CZK

### CHUTNEY PLATTER

Combination of three chutneys including mango, Coriander and tamarind.

1,8,12,10

99 CZK

## DESSERTS

### GULAB JAMUN

75 CZK

Paneer balls, deep fried and dipped in sugar syrup with green cardamom and saffron. Served hot.

2 pc | 1, 8, 12

### KHEER

70 CZK

Rice cooked with milk, sugar, green cardamom, raisins and cashew nut flakes. Served cold.

100 g | 1, 7, 8, 12

### KULFI

150 CZK

Homemade traditional Indian ice cream made in three flavours (mango, coconut, and fig). Availability depends on the availability of raw material. The waiter will let you know about the flavours available at the time or your visit.

for 2 persons | 225 g | 1, 7, 8, 12

### GAJAR KA HALWA

90 CZK

It is made of fresh carrots, Milk, Cheese, Resins, Cashew nut and Almonds. It is an Indian speciality. (availability depends on the season)

100 g | 1, 7, 8, 12

## TAKE AWAY FOOD BOXES

### BIG BOX

10 CZK

### SMALL BOX

5 CZK

# MASALA INDIAN RESTAURANT

Reservation: rezervacejmasaryka@masala.cz

Cell phone: 222 251 601

Address: Jana Masaryka 326/36, 12000 Prague 2

www.masala.cz

We accept all main types of credit cards: MasterCard, Visa a American Express.

## Opening hours

Mo – Fr 11.30 am – 10.30 pm

Sat, Sun 12.30 pm – 10.30 pm

National Holiday 12.30 pm – 10.30 pm

**NEW!!!** You can order your favorite meal on-line via [OBJEDNAVKY.MASALA.CZ](http://OBJEDNAVKY.MASALA.CZ)

We deliver our food in Prague 1 and 2 (jak napsat větu: “Doručujeme v prazze 1 a 2 v době:”)

Mo – Fr 11.30 am – 10.00 pm

Sat, Sun 12.30 pm – 10.00 pm

National Holiday 12.30 pm – 10.00 pm

We cordially invite you also to our second restaurant **MASALA LETNÁ** – Keramická 3, 170 00 Prague 7 – where you could fully enjoy Indian vegetarian specialities.

## Complete List of Food Allergens

The list of food allergens, which are subject to legislative labelling according to directive 1169/11 eu.

- 1) cereals containing gluten and products made of them (not celiac disease)
- 2) crustaceans and products thereof
- 3) eggs and products thereof
- 4) fish and products thereof
- 5) peanuts and products thereof
- 6) soya beans and products
- 7) milk and dairy products
- 8) nuts (all kind of nuts)
- 9) celery and products
- 10) mustard and products thereof
- 11) sesame seeds and products made of them
- 12) sulphur dioxide and sulphites at concentrations higher than 10mg/litres expressed as total SO<sub>2</sub>
- 13) lupine and articles thereof
- 14) molluscs and products thereof.