

Soups

Chicken Shorba 50 CZK

Chicken broth cooked with shredded chicken , spices and coriander. It is finished with cream on the top.

220 g | 1, 7, 12 | extra mild

Dal Shorba 40 CZK

Yellow split lentils delicately flavoured with Indian herbs & spices, finished with cream & fresh coriander leaves on the top.

220 g | 1, 7, 12 | mild

Vegetarian starters

Samosa 80 CZK

It is the most popular Indian starter around the globe. You can find small shops around India selling Samosa'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 & spices . It is deep fried in sunflower oil. It is served with tamarind chutney & mint chutney.

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

Vegetable Pakora 80 CZK

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

150 g | 1, 12, 7 | mild

Onion Bhaji 80 CZK

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

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

Papad 25 CZK

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

2 pcs | 1, 12 | mild

Masala Papad 40 CZK

Paper thin yellow lentil crepes roasted in tandoor & served with chopped capsicum, onion, tomato cucumber & chat Masala on top.

2 pcs | 1, 12 | medium

Vegetarian Platter 160 CZK

It contains two pieces of Samosa, two pieces of onion Bhaji, & six pieces of vegetable Pakora. It is served with mint chutney & tamarind chutney.

310 g | 1, 7, 8, 10, 12 | mild

Non Vegetarian Platter 210 CZK

This platter contains a mix of Tandoori chicken leg with bones, chicken Tikka, Chicken Malai Tikka.

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

Mix Grill

299 CZK

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

Non vegetarian From Tandoor (Clay oven)

This section of food is not with sauce. 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

189 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 mint & tamarind chutney .

250 g | 7, 5, 1, 10 | medium

Chicken Malai Tikka

190 CZK

It is a very extra mild dish. Boneless chicken breast pieces marinated overnight in yogurt, ginger & garlic paste with cashew nuts paste, green cardamom powder & mace powder. It is cooked in Tandoor. It is served with cheddar cheese on top with tamarind & mint chutney.

120 g | 240 g | 7, 8, 12 | mild

Chicken Tikkedar

170 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 mint & tamarind chutney.

120 g | 240 g | 7, 8, 10, 12 | medium

Lamb Seekh kebab

250 CZK

Minced lamb mixed with fried onion, mint, coriander, ginger & spices roasted in tandoor on skewers. It is served with tamarind & mint chutney.

240 g | 7, 3, 8, 10, 12 | medium

Tandoori Tiger Prawns

349 CZK

Black tiger prawns marinated in a mix of yogurt, mustard oil, carom seeds & other Indian spices, cooked in Tandoor.

6 pc | 2, 7, 10, 12 | medium

Main Section

The main section contains Chicken, Lamb & 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

179 CZK

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

320 g | 7, 8, 12 | mild

Chicken korma 179 CZK

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

320 g | 7, 8, 12 | extra mild

Chicken Tikka Masala 179 CZK

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

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

Chicken Vindaloo 179 CZK

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

320 g | 7, 8, 12 | extra hot

Chicken Madras 179 CZK

Boneless chicken breast pieces cooked in a onion & tomato sauce tampered with asafoetida, curry leaves & 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 & cinnamon, all previously roasted. It is a hot & spicy sauce.

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

Chicken Zalfrezi 179 CZK

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

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

Chicken Palak 179 CZK

Boneless chicken breast pieces cooked with chopped spinach leaves, ginger, garlic, cumin & 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 179 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 & cinnamon, giving the curry a very special aroma.

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

Chicken Kadai 179 CZK

Boneless chicken breast pieces cooked in semi-dry sauce made from chopped onions, tomatoes & 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

Chicken Fenugreek 179 CZK

Chicken marinated overnight with ginger, garlic, Garam masala & roasted in Tandoor. Then, it is cooked in a fresh creamy onion - tomato gravy with cashew nut paste & a special Indian herb called fenugreek.

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

Hyderabadi Chicken korma 199 CZK

It is a specialty from the Hyderabad royal families. Chicken breast pieces are marinated overnight in a cashew nut paste, yogurt, green cardamom, mace & nutmeg & then roasted in tandoor. It is cooked in gravy made from coriander leaves, mint leaves, onion, tomato, cashew nut, cream & fresh coconut paste.

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

Chicken Biryani 195 CZK

Chicken breast cooked with basmati rice & ghee (clarified butter). Biryani is a very aromatic dish flavoured with cloves, cinnamon, cardamom, bay leaves, mace, nutmeg, saffron, mint, brown onion, ginger & garlic.

320 g | 1, 7, 8, 12 | mild or medium or hot

LAMB

LAMB Rogan Josh 240 CZK

It is an exclusive lamb dish from the Kashmir region. It is very famous because of the use of very exclusive & exotic spices like mace, nutmeg, fennel & asafoetida.

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

LAMB Sagwala 240 CZK

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 & cream.

320 g | 7, 8, 12 | mild or medium or hot

LAMB Madras 240 CZK

Boneless lamb shank pieces cooked in a spicy onion & tomato sauce with vinegar & tamarind. Tempered with mustard seeds, curry leaves & chilli flakes.

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

LAMB Korma 240 CZK

Boneless lamb shank pieces cooked with exotic Indian spices: mace, nutmeg, bay leaves. It is served in a very extra mild & sweet sauce made of pureed cashew nuts, desiccated coconut & coconut milk. It is garnished with cashew nuts & cream.

320 g | 7, 8, 12 | mild

LAMB Vindaloo 240 CZK

It is popular spicy dish from Western India. Pieces of boneless lamb shank cooked with a great combination of spicy sweet & tangy flavour. The sweetness comes from caramelised onions & sugar, sourness comes from vinegar; spicy taste comes from red chilli flakes.

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

LAMB Biryani 235 CZK

Boneless lamb pieces cooked with basmati rice & ghee (clarified butter). Biryani is a very aromatic dish flavoured with cloves, cinnamon, cardamom, bay leaves, mace, nutmeg, saffron, mint, brown onion, ginger & garlic.

320 g | 1, 7, 8, 12 | mild to medium or hot

PRAWNS

Butter Shrimps 240 CZK

Shelled prawns cooked in a sauce made of fresh tomato, cashew nut paste, & fenugreek leaves.

320 g | 2, 7, 8, 12 | mild

Shrimp Vindaloo 240 CZK

Shelled prawns cooked in a spicy onion & tomato sauce. It has a great combination of spicy sweet & tangy flavour. The sweetness comes from caramelised onions & sugar, sourness comes from vinegar; spicy taste comes from red chilli flakes.

320 g | 2, 7, 8, 10, 12 | medium hot or hot or extra hot

Tiger Prawn Vindaloo 349 CZK

Tiger prawns with tails cooked in a very spicy onion & tomato sauce. It has a great combination of spicy sweet & tangy flavour. The sweetness comes from caramelised onions & sugar, sourness comes from vinegar; spicy taste comes from red chilli flakes.

320 g | 2, 7, 8, 10, 12 | medium hot or hot or extra hot

Prawn Korma 240 CZK

Shelled prawns cooked in a very extra mild creamy cashew nut sauce with coconut milk & desiccated coconut.

320 g | 2, 7, 8, 12 | mild

Prawn Biryani 235 CZK

Chicken breast cooked with basmati rice & ghee (clarified butter). Biryani is a very aromatic dish flavoured with cloves, cinnamon, cardamom, bay leaves, mace, nutmeg, saffron, mint, brown onion, ginger & garlic.

320 g | 1, 2, 7, 8, 12 | mild to medium or hot

VEGETARIAN Main Course

Dal Makhani 149 CZK

Black lentils cooked in a fresh tomato sauce with fenugreek leaves, cashew nut paste, & cream.

300 g | 7, 8, 12 | mild to medium or hot

Chana Masala 149 CZK

The main ingredient in it is chickpeas. Other ingredients include onion, tomato, coriander seeds, garlic, ginger, dried mango powder crushed pomegranate seeds & garam masala.

300 g | 7, 8, 12 | mild to medium or hot

Baingan Bharta 195 CZK

Smoked aubergine peeled after char cooking in tandoor. It is cooked with chopped onion tomato, ginger, garlic & fennel seeds.

300 g | 7, 8, 12 | mild to medium or hot

Methi Mutter Malai 179 CZK

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

Vegetable Stew 179 CZK

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 & cashew nut paste which leads to a sweet flavour.
300 g | 7, 8, 10, 12 | mild

Mutter Mushroom Masala 160 CZK

It is a very popular north Indian dish. Green peas & 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 & dried fenugreek leaves.
300 g | 7, 8, 10, 12 | mild to medium or hot

Tadka Dal 149 CZK

A combination of Chana & Masoor dal (yellow & pink lentils) cooked then sizzled with chopped garlic & cumin & coriander seeds. This process of sizzling is known as 'tadka'.
300 g | 1, 7, 12 | mild or medium or hot

Vegetable Biryani 177 CZK

Mix of cauliflower, Carrot, peas, Baby corn cooked with basmati rice & ghee (clarified butter). Biryani is a very aromatic dish flavoured with cloves, cinnamon, cardamom, bay leaves, mace, nutmeg, saffron, mint, brown onion, ginger & garlic.
320 g | 1, 7, 8, 12 | mild to medium or hot

PANEER MAINS (Vegetarian)

Palak Paneer 179 CZK

Paneer cooked with chopped spinach, fenugreek seeds, ghee (Indian clarified butter).
320 g | 7, 8, 12 | mild to medium or hot

Paneer Tikka Masala 179 CZK

Paneer cooked in an onion tomato sauce with pureed cashewnuts, fenugreek leaves, & spices.
320 g | 7, 8, 12 | mild to medium or hot

Paneer Makhani 179 CZK

Paneer cooked in a fresh tomato sauce with cream, Cashew nut paste & fenugreek leaves.
320 g | 7, 8, 12 | mild

Malai Kofta 179 CZK

This dish composed of balls made of Indian cottage cheese & potatoes stuffed with dry fruit. It is cooked in rich, creamy cashew nut gravy with desiccated coconut & coconut milk.
300 g | 7, 8, 12 | mild

Kadai Paneer 179 CZK

Paneer cooked with sliced capsicum, onion & 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

Paneer Zalfrezi 179 CZK

Paneer cooked in a spicy mix of grounded coriander seeds, fennel seeds & chilli flakes with sliced capsicum, onion & tomato with touch of vinegar.

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

Matter Paneer 179 CZK

Paneer cooked with green peas in a onion & tomato sauce with cashew nut paste & cream.

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

Rice

Plain Basmati Rice 45 CZK

Plain basmati rice boiled

250 g | 7, 12

Mutter Pulao 55CZK

Basmati rice fried with ghee (clarified butter), Turmeric, Cumin, Green peas, & cream.

250 g | 7, 8, 12

Jeera Rice 50 CZK

Basmati rice fried in ghee (clarified butter) with whole cumin & cream.

250 g | 7, 12

Indian bread section

Tandoori Roti 49 CZK

Wheat bread rolled with rolling pin & cooked in Tandoor.

90 g | 3, 7, 12

Plain Naan 35 CZK

Wheat flour bread cooked in Tandoor.

120 g | 1, 3, 7, 12

Butter Naan 45 CZK

Wheat flour bread cooked in Tandoor served with butter on top.

120 g | 1, 3, 7, 8, 12

Garlic Naan 49 CZK

Wheat flour bread cooked with chopped garlic & butter on top in Tandoor.

120 g | 1, 3, 7, 8, 1

Cheese Naan 70 CZK

Indian cottage cheese stuffed in the bread & cooked in a pan with oil.

100 g | 1, 7, 8, 12

Laccha Parantha 59 CZK

Wheat flour bread with layers made with sunflower oil in a pan.

100 g | 1, 7, 12

Aloo Parantha 68 CZK

Wheat flour bread stuffed with potatoes, coriander, & peas & cooked with oil in a pan called tava.

100 g | 1, 7, 8, 12

Paneer Parantha 69 CZK

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

Salad

Tandoori Chicken salad 179 CZK

Grilled chicken, fresh carrot, cucumber, sun dried tomatoes with honey mustard dressing.
1, 7, 12

Raita Section

Cucumber Raita 35 CZK

Chopped cucumber mixed with yogurt, cumin, & black salt. It goes well with all kind of Indian food.
140 g | 7, 12 | mild

Achar (pickle) & chutney

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

Tamarind Chutney 20 CZK

Tamarind pulp cooked with fennel seeds, salt & dry ginger. It is sweet in taste.
30 g | 1, 12, 8

Mango Chutney 20 CZK

A thick sauce made from unripe mango with fennel seeds, sugar, & ginger.
30 g | 1, 8, 12, 10

Mint chutney 20 CZK

Made of fresh coriander & mint leaves with yogurt, Cumin & coriander seeds.
30 g | 1, 7, 8, 12, 10

Mixed Pickle 25 CZK

It is a mix of raw mango, pickle & Green chillies, carrot cooked in mustard oil with fennel seeds, fenugreek seeds, cumin seeds, & coriander seeds.
30 g | 1, 10, 12

Chutney platter 55 CZK

Combination of three chutneys including mango, Mint & tamarind.
1,8,12,10

Desserts

Gulab Jamun 80 CZK

Paneer balls, deep fried & dipped in sugar syrup with green cardamom & saffron. Served hot.
2 pc | 1, 8, 12

Kheer 68 CZK

Rice cooked with milk, sugar, green cardamom, raisins & cashew nut flakes. Served cold.
100 g | 1, 7, 8, 12

Kulfi

129 CZK

Homemade traditional Indian ice cream made in three flavours (mango, coconut, & fig). Depends on the availability of ingredients. Waiter will let you know about the flavour available.

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

Nápojový lístek (Drink List)**Indické nápoje { Indian drinks }**

Slané lassi 7 (Salted lassi)	0,25 l	49 Kč
Sladké lassi 7 (Sweet lassi)	0,25 l	49 Kč
Mango lassi 7	0,25 l	59 Kč
Lassi Colada (Sladké lassi, Malibu) 7	0,25 l	90 Kč
Masala chai 7 (konev) (pot)	0,30l	55 Kč
Indické lemonade (mango, guava, lychee) (can)	0,33l	45Kč

Nealkoholické nápoje {Non – Alcoholic drinks }

Aquilla (neperlivá) (Still Water)	0,33 l	30 Kč
Mattoni (perlivá, jemně perlivá)	0,33l	30 Kč
Aquilla (perlivá, neperlivá) (bubbled Water)	0,75 l	90 Kč
Coca-Cola, Coca-Cola Light, Coca cola zero	0,33l	35Kč
Fanta Pomeranč, sprite	0,33 l	35Kč
Kinley Tonic Water, Kinley Ginger Ale	0,33 l	35 Kč
Džus Relax (různé druhy)	0.25l	35 Kč

Pivo { Beer }

Gambrinus 10° (Tap)	0,5 l	39 Kč
Gambrinus 10° (Tap)	0,3 l	35 Kč
Gambrinus Originál 10°(lahev)(bottled)	0,5 l	39 Kč
Velkopopovický Kozel (černý, v láhvi)(bottled)	0,5 l	39 Kč
Birell (nealkoholické pivo)(lahev) (bottled)	0,33 l	39 Kč
Indické pivo King Fisher (bottled)	0,33 l	65 Kč

Teplé nápoje {hot drinks}

Čaj (různé druhy) (konev) (pot)	0,30 l	45 Kč
Čerstvý zázvor čaj(konev) (pot)	0.30l	50Kč
Čerstvý máta čaj (konev)(pot)	0,30l	50 Kč
Illy Espresso		40 Kč

Rozlévaná vína { Wine by the Glass }

Fangalo, Jihoafrická republika		
Bílé (cuveé Chenin Blanc and Chardonay) (White Wine)	0,2 l	55 Kč
Rosé (Pinotage) (Rose Wine)	0,2 l	55 Kč
Červené (cuveé Cabernet Franc and Cinsault) (Red Wine)	0,2 l	55 Kč

Aperitivy

Martini Dry	1 dcl	59 Kč
Martini Bianco	1 dcl	59 Kč
Martini Rosso	1 dcl	59 Kč
Campari	1 dcl	75 Kč

Likéry a destiláty

Fernet Stock	4 cl	69 Kč
Becherovka	4 cl	59 Kč
Slivovice Jelínek	4 cl	59 Kč

Rum

Malibu	4 cl	49 Kč
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Vodka

Finlandia Vodka	4 cl	58 Kč
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Whiskey

Johnie Walker Black Label	4 cl	90 Kč
Tullamore Dew	4 cl	69 Kč
Jameson	4 cl	69 Kč

Cognac

Metaxa 5*	4 cl	88 Kč
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Indian restaunt masala

Reservation/Info : rumunska@masala.cz

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Landline: 226 886 360

Address: Rumunska 690/15, 120 00 Praha 2

www.masala.cz

Opening Hours

Mo – Fr: 11:00am – 22.30 pm

Sat, Sun: 11:30 pm – 22.30 pm

National Holiday: 11:30 pm – 22.30 pm

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 & products made of them (not celiac disease)
- 2) crustaceans & products thereof
- 3) eggs & products thereof
- 4) fish & products thereof
- 5) peanuts & products thereof
- 6) soya beans & products
- 7) milk & dairy products
- 8) nuts (all kind of nuts)
- 9) celery & products
- 10) mustard & products thereof
- 11) sesame seeds & products made of them
- 12) sulphur dioxide & sulphites at concentrations higher than 10mg/litres expressed as total SO₂
- 13) lupine & articles thereof
- 14) molluscs & products thereof.

