



A MEAL FOR A MEAL

For each and every meal you eat at Masala, we donate a meal to a child by way of Devamber Gurukul in India, which provides nourishment, and education. This means the children are not distracted by hunger, and ready to learn.

Masala arose from a passion for good food and a love of time spent with friends. We enjoy the pleasure of good food together. In our restaurant, you can feel at ease and eat with your fingers, as in India. Dishes are prepared for sharing and shared enjoyment. We recommend that you try curries and grilled dishes with rice and flatbreads baked on the spot. The dish prepared in this way is complete. In Masala, truly Indian dishes are prepared by native chefs in front of you at an open kitchen which is the heart of this place. Traditional flatbreads, meat and fish grilled in a charcoal oven and our own production of cheese is our speciality. We invite you to the table.

SIGNATURE EXPLANATION: Vegan dish (V) | Gluten-free dish (GF) | These dishes require extended preparation time (T)

STARTERS

PAPAD (GF)
Thin and crispy Indian pancake served with tomato chutney sauce. (4 pcs.) **10,-**

VEGETABLES PAKORAS
A selection of crispy vegetables baked in pastry served with tomato chutney sauce. (4 pcs.) **13,-**

KING PRAWN PAKORAS
Prawns baked in pastry served with chutney sauce. (4 pcs.) **23,-**

CHEESE BALLS
Crispy chunks of home-made Indian paneer cheese and fresh coriander served with chutney sauce. (4 pcs.) **15,-**

SAMOSA (V)
Crispy dumplings with potato filling accompanied by green peas and cashew nuts, flavoured with aromatic masala served with tomato chutney. (2 pcs.) **15,-**

CHICKEN SAMOSA
Crispy dumplings with juicy meat filling, flavored with aromatic masala served with tomato chutney. (2 pcs.) **18,-**

MOMOS
Authentic Tibetan dumplings with chicken filling served with tomato chutney. (4 pcs.) **15,-**

HUMMUS
A delicate chick-pea paste served with naan bread **16,-**

PESHWARI NAAN
Indian bread with tropical fruits and nuts baked on stone. **25,-**

STARTER SET

A selection of different Indian appetizers served with chutney. **50,-**

SOUPS

INDIAN DAL (V) (GF)
Roasted lentil soup. **16,-**

SMOKED DAL (GF)
The chef's speciality! Roasted lentil soup served with smoked chicken. **18,-**

SALADS

VEG SALAD
Fresh vegetable salad served with crispy naan* bread and chutney sauce of your choice. **25,-**

CHICKEN SALAD
Fresh vegetable salad mixed with grilled chicken served with crispy naan* bread and chutney sauce of your choice. **30,-**

PRAWNS SALAD
Fresh vegetable salad mixed with slightly grilled prawns served with crispy naan* bread and chutney sauce of your choice. **35,-**

Replace traditional naan for garlic or butter naan. **2,-*

BIRYANI

Slow-cooked, layered and aromatic. The Biryani traces its origins to Iran – as does the old Bombay café. A pot is to be shared, or kept as spicy contentment all for oneself.

VEG BIRYANI (GF) (T)
Aromatic basmati rice accompanied by vegetables, home-made Indian paneer cheese, fresh mint and ginger served with yoghurt raita. **41,-**

CHICKEN BIRYANI (GF) (T)
Aromatic basmati rice accompanied by roasted pieces of chicken, fresh mint, ginger, cardamon, served with yoghurt raita. **42,-**

LAMB BIRYANI (GF) (T)
Aromatic basmati rice accompanied by roasted lamb, fresh mint, ginger and cardamon served with yoghurt raita. **53,-**

TANDOORI GRILL

Our speciality is that the dishes are prepared in original tandoor ovens. They are heated with wooden charcoal and their temperature can reach 400°C. Due to this our dishes have a unique flavour, aroma and, most importantly, they are very healthy.

GRILL TIKKA (GF)
First comes the marinade, then the tandoor. Boneless pieces of succulent chicken marinated in a blend of spices and black salt, grilled in the tandoor. **30,-**

GARLIC CHICKEN TIKKA (GF)
First comes the marinade, then the tandoor. Boneless pieces of succulent chicken marinated in a mixture of garlic sauce and aromatic masala spices, grilled in the tandoor. **30,-**

SEEKH KEBAB (GF)
Tender pieces of goat meat marinated in a blend of aromatic spices, chilli and fresh ginger, grilled in the tandoor. **40,-**

AJWANI FISH TIKKA (GF)
Aromatic salmon marinated in a mixture of yoghurt, spices, fresh coriander and chilli, grilled in the tandoor. **48,-**

MASALA GRILL PRAWNS (GF) (T)
Prawns marinated in a mixture of yoghurt, fresh coriander and chilli, grilled in the tandoor. **50,-**

GRILLED SHASHLIK (GF)
Chunks of home-made Indian paneer cheese grilled in the tandoor. **30,-**

TANDOORI MUSHROOM
Mushrooms in a yoghurt sauce with chilli and masala spices filled with home-made Indian paneer cheese and green chilli, grilled in the tandoor served with naan bread. **32,-**

TANDOORI SET

A selection of grilled tandoor meats: goat, chicken, salmon and shrimp served with oriental salad and chutney sauces. **69,-**

BIG PLATES

AJWANI FISH TIKKA SPECIAL
Salmon marinated in a mixture of yoghurt, chilli and a blend of spices, served with a spinach curry, basmati rice, oriental salad and naan bread*. **60,-**

PRAWN SPECIAL
Exquisite tandoor grilled prawns marinated in a mixture of yoghurt, chilli and coriander served with spinach curry, basmati rice, oriental salad and naan bread*. **65,-**

Replace traditional naan for garlic or butter naan. **2,-*

Our cooks will prepare the dishes according to your taste. You can choose from mild, spicy and Indian spicy.

TASTING MENU

For every set a delicious mini dessert Masala Mango Special for only **10,-** per serving.

CLASSIC SET

Masala Mixed Plate: Grill Tikka, Garlic Tikka, Momos
Meat served with sauce: Chicken Tikka Masala or Butter Chicken*
Basmati rice
Choice of naan bread: traditional, garlic or butter
Oriental salad
110,-

For additional **10,- you can replace any serving with sauce with Lamb do Piazza, Malai Seekh or Prawn Curry.*

PREMIUM SET

Starter: Indian Dal x 2
Masala Mixed Grill: Seekh Goat Kebab, Grill Tikka, Garlic Tikka
Meat served with sauce: Lamb do Piazza or Prawn Curry
Basmati rice
Choice of naan bread: traditional, garlic or butter
Oriental salad
140,-

FAMILY SET

Masala Mixed Plate: Grill Tikka, Garlic Tikka, Momos, Pakoras
Meat served with sauce: Chicken Tikka Masala or Butter Chicken*
Mixed vegetables or Palak Paneer served with sauce
Basmati rice
Choice of naan bread: traditional, garlic or butter x 2
Oriental salad
160,-

For additional **10,- you can replace any serving with sauce with Lamb do Pyaaz, Malai Seekh or Prawn Curry.*

CURRY

Preparing some of the dishes requires more time. So you are guaranteed to always receive a fresh and delicious meal.

SEASONAL MEAL* 35,-
**Please ask for details.*

METHI CHICKEN (GF)
Chicken served in delicate cashew nuts sauce with yoghurt and oriental spices. **37,-**

CHICKEN TIKKA MASALA (GF)
The Classic! Chicken grilled in the tandoor with onion and masala, served with spicy tomato sauce. **36,-**

BUTTER CHICKEN (GF)
Chicken served with delicate tomato cream sauce. **36,-**

JALFREZI CURRY CHICKEN (GF)
Grilled pieces of chicken prepared in an aromatic pepper-tomato sauce with coconut milk, fresh pepper, Indian cumin and yoghurt. **36,-**

MALAI SEEKH (GF)
Tandoor grilled succulent goat meat served in pepper sauce with cashew nuts. **46,-**

LAMB DO PYAAZ (GF)
Juicy pieces of lamb along with onion and aromatic masala spices served with tomato and garlic sauce. **46,-**

ROGAN JOSH
The speciality of Kashmir. Juicy lamb with bone in a slightly spicy sauce. **49,-**

PRAWN CURRY (GF) (T)
Prawns prepared in medium spicy pepper and tomato sauce with coconut milk. **49,-**

PALAK PANEER (GF)
Spinach prepared with home-made Indian paneer cheese, tomatoes, and onion and fresh herbs. **35,-**

MASALA BHINDI* (V) (GF)
Indian okra prepared in tomato gravy with onion and a blend of oriental masala spices. **37,-**
**Kindly check availability of this dish with the staff.*

PANEER DHANIA ADRAKI (GF)
Home-made Indian paneer cheese in tomato and onion sauce with cashew nuts, fresh coriander, garlic and ginger. **37,-**

DAL TARKA (V) (GF)
The Classic! Indian dal with ginger, garlic, tomatoes and aromatic spices. **35,-**

VINDALOO CURRY
Very spicy hot curry with lamb, ginger and hot chilli. This dish is originally from Goa. **45,-**

We present around **50 original dishes of Indian cuisine.** Every one of them is prepared in a natural marinade or a mixture of spices.

BREAD

All breads are made by hand and baked to order.

NAAN
Traditional Indian bread baked on a stone stove. **8,-**

BUTTER NAAN
Traditional Indian bread with butter baked on a stone stove. **9,-**

GARLIC NAAN
Traditional Indian bread with fresh garlic baked on a stone stove. **11,-**

CORIANDER NAAN
Traditional Indian bread with a coriander sprinkled on a stone stove. **15,-**

ONION NAAN
Traditional Indian bread with an onion filling baked on a stone stove. **12,-**

AALOO NAAN
Traditional Indian bread with potatoes baked on a stone stove. **12,-**

BUCKWHEAT NAAN (GF) (V)
Indian bread baked out of buckwheat flour. **13,-**

PANEER NAAN (KULCZA)
Traditional Indian bread with Indian white cheese baked on a stone stove. **15,-**

TANDOORI ROTI
Traditional Indian bread made with whole-wheat flour on a stone. **9,-**

NAAN SET
Choice of 3 types of bread: Onion or Aaloo plus your choice of Traditional, Garlic or Butter. **30,-**

EXTRAS

BASMATI RICE 12,-

JASMIN RICE 13,-

FRIES 10,-

RAJTA Indian yoghurt sauce with cucumber. **8,-**

CHUTNEY
Choice of sauces: carrot, mint, tomato, mango, sweet and spicy with garlic, very spicy. **2,-**

PICKLES 5,-

INDIAN SALAD 5,-

ONION SLICE 3,-

GREEN CHILLI 5,-

DESSERTS

MASALA MANGO SPECIAL
Delicious mango cream with ice cream. **20,-**

KULFI
Traditional Indian pistachios ice cream with rosewater and cardamon. **19,-**

GULAB JAMUN
Fried scoops made of milk and cheese mixture topped with sweet cardamon syrup. **15,-**

DRINKS



SUMMER DRINKS

LEMONADE

Available flavours: lemon, cucumber, watermelon, strawberry, pineapple, mango and mint, blueberries.

330 ml / 1 l
12,- / 25,-

FRAPPE ICE CREAM / ICED TEA

A choice of flavours.
330 ml 14,-

WINTER DRINKS

MEAD / MULLED WINE

With oranges, cloves and cinnamon.
200 ml 15,-

TEA. CHOOSE FROM A VARIETY OF FLAVOURS

Elderflower, passion fruits, blackberry muffin, gingerbread, apple pie.
400 ml 14,-

JUICES

FRESH JUICES

Carrot and apple, Cucumber and apple.
280 ml 15,-

FRESHLY SQUEEZED ORANGE OR GRAPEFRUIT JUICE

200 ml 18,-

FRESHLY SQUEEZED ORANGE AND MANGO JUICE

200 ml 18,-

NATURAL APPLE JUICE FROM LUTYNIA (FRUIT FARM)*

200 ml 10,-

*Please check availability with your waiter.

MASALA IS ECO-FRIENDLY

In our restaurant we do not use plastic straws. Instead we use **100% biodegradable straws.**

If you come to us for takeaway coffee with your own mug, you will receive **a discount.**

#masalasavetheplanet

MASALA SMOOTHIES NON-ALCOHOLIC

MOJITO

330 ml 12,-

FRUIT PARADISE

Banana, raspberries, blueberries, orange juice.
330 ml 19,-

NOT-A-CARROT

Strawberry, banana, coconut syrup, orange juice.
330 ml 19,-

RED & WHITE

Strawberries, ice cream, coconut syrup, milk.
330 ml 19,-

SALT LASSI

Indian salty yoghurt drink.
280 ml 19,-

MANGO LASSI

Indian yoghurt drink with mango.
280 ml 19,-

FRUIT LASSI

Indian yoghurt drink with strawberries or raspberries.
280 ml 19,-

CLASSIC COCKTAILS WITH ALCOHOL

All for the same price 20,-

DRINK OF THE DAY*

*Please check with waiter.

LONG ISLAND

Wyborowa Vodka, Bacardi Superior Rum, Olmeca Tequila, Seagram's Gin, Triple Sec Liqueur, Coca-Cola.
330 ml

MOJITO

300 ml

COSMOPOLITAN

Wyborowa Lemon Vodka, Triple Sec Liqueur, lime, cranberry juice.
150 ml

MANGO BATIDA

Mango puree, Cachaca Canario Brazilian Vodka, pineapple juice.
330 ml

MAI TAI

Bacardi Oakheart Rum, Triple Sec Liqueur, almond syrup, lime juice, pineapple juice.
300 ml

PANI ME SHAMP

Bacardi Oakheart Rum, Angostura, pineapple juice, lime juice, passion fruit syrup, nutmeg.
330 ml

MASALA ROCKS

Wyborowa Vanilla Vodka, strawberries liqueur, strawberries, lemon juice.
300 ml

APEROL SPRITZ / APEROL CLASSICO

330 ml

COFFEE / TEA

Masala Chai

All things nice:
Warming comfort and satisfying spice.
Made in the proper way.
All who tried it swear by it.

MASALA CHAI (T)

Traditional Indian tea with milk, fresh ginger and cardamon. 10,-

TEA SELECTION

Choose from a variety of flavours. 10,-

HOT GINGER

Ginger, fresh mint, honey. 12,-

ESPRESSO

Single or Double.
8,- / 10,-

COFFEE

White, Black, Cappucino, Latte Macchiato, Americano
10,-

COLD DRINKS

COCA-COLA, COCA-COLA ZERO, FANTA, SPRITE, TONIC

250 ml / 500 ml / 1 l
8,- / 13,- / 20,-

SPARKLING WATER / MINERAL WATER

330 ml / 1 l with lemon and mint
6,- / 12,-

FUZETEA LEMON / PEACH

200 ml 7,-

ORIGINAL INDIAN JUICE: GUAVA JUICE / LITCHI JUICE

200 ml / 500 ml / 1 l
8,- / 15,- / 25,-

WEEKENDS WITH A BABYSITTER

Every weekend for our youngest Guests there is **a play corner with toys and a professional childminder** who will organize great games.

Please tell us about your visit.



tripadvisor

Join us | Facebook
www.facebook.com/masalawroclaw
www.masala-grill.pl
info@masala-grill.pl
mob.+ 48 691 844 988

BEER

DRAUGHT BEER

DRAUGHT BEER PILSNER URQUELL

Draught Pilsner Urquell is served in three ways.*
0,3 l / 0,5 l
10,- / 13,-

BOTTLED BEER

KSIĄŻĘCE CIEMNE

0,5 l 12,-

KSIĄŻĘCE PSZENICZNE

0,5 l 12,-

LECH FREE / LECH FREE LIME

alcohol-free 0,33 l 10,-

CRAFT BEER*

0,5 l 16,-

*For details, please ask your waiter.

Bottled Indian beer

Beer came to India with the old British Empire. At present, this mild and malty easy drinking lager is India's choicest Favourite.

KINGFISHER / COBRA

4,8%, 0,33 l 20,-

ALCOHOL

FINLANDIA VODKA

40 ml 12,-

700 ml + juice or Coca-Cola 500 ml 190,-

DWÓR SIERAKÓW SUPERIOR VODKA

40 ml 15,-

700 ml + juice or Coca-Cola 500 ml 240,-

WYBOROWA VODKA

40 ml 9,-

700 ml + juice or Coca-Cola 500 ml 140,-

WHISKY JACK DANIEL'S

40 ml 16,-

700 ml + Coca-Cola 250,-

WHISKY CHIVAS REGAL

40 ml 18,-

700 ml + Coca-Cola 290,-

GIN SEAGRAM'S

40 ml 12,-

TEQUILA OLMECA SILVER / GOLD

40 ml 15,-

700 ml 250,-

Masala Delivery

Order your favourite meal from our kitchen to your home or office. We deliver to your address. Please order on this phone number:

721 7777 20



WINE

HOUSE WINE

Spain / CASTILLO DE ANNA TINTO / dry

Red fruits with flowery hints.
150 ml / 500 ml / 1 l 15,- / 40,- / 70,-

Spain / CASTILLO DE ANNA BLANCO / dry

White, light wine, with aromas of exotic fruits.
150 ml / 500 ml / 1 l 15,- / 40,- / 70,-

RED WINE

Italy / MESTRO PRIMITIVO / semi-dry

Intensely red with seductive smell of black fruits and earth full and complex on the palate.
150 ml / 750 ml 17,- / 80,-

France / RESERVE DE MARANDE CABERNET OAKED / dry

Presents an exciting synergy of black currant, vanilla and some herbal notes.
150 ml / 750 ml 20,- / 100,-

Chile / LA PALMA MERLOT / dry

It exudes aromas of black cherries, blueberries and spices enhanced with coffee notes.
750 ml 130,-

Izrael / MOUNT HERMON RED / dry

Intense aromas of ripe red and black fruits with hints of fresh herbs.
750 ml 150,-

Spain / RAMON BILBAO RESERVA / dry

Rich, multi-layered wine with a complex bouquet filled with aromas of cocoa, coffee and cigar box.
750 ml 195,-

WHITE WINE

Spain / MARIETA ALBARINO SEMI SECO / semi-dry

A uniquely fruity aroma.
150 ml / 750 ml 17,- / 80,-

South Africa / LYNGROVE COLLECTION SAUVIGNON BLANC / dry

Very Fragrant enchanting with intense aromas of figs and citrus fruits.
150 ml / 750 ml 20,- / 100,-

France / EUGENE FREYTAG RIESLING / dry

Intense aroma of citrus fruits and white flowers.
750 ml 130,-

Uruguay / JUAN CARRAU CHARDONNAY DE RESERVA / dry

Elegant wine with intense aromas of melon and mango with delicate touch of roasted almonds.
750 ml 150,-

Georgia / GEORGIAN VALLEYS ALAZANI VALLEY / semi-sweet

Fruity and floral aromas.
750 ml 80,-

New Zealand / SAINT CLAIR WAIRAU RESERVE SAUVIGNON BLANC / dry

Intense aromas of passion fruit, grapefruit and blackcurrant combined with mineral notes.
750 ml 195,-

X P R E S S L U N C H

An inexpensively agreeable lunch for one, or perhaps part of a feast to share at supper-time.

Non vegetarian / Vegetarian lunch on request

From Monday to Friday, 12.00-15.30

SET 1

Soup
Chicken curry
Basmati rice
Oriental salad
Traditional Indian bread made in the tandoor
27,-

SET 2

Soup
Chicken grilled in the tandoor
Chicken curry
Basmati rice
Oriental salad
Choice of naan bread: traditional, garlic or butter
34,-
Includes Coca-Cola, tea or water.

SET 3

Soup
Pieces of goat meat in spinach sauce with tomatoes and onion
or Succulent pieces of lamb in an onion, tomato and garlic sauce
Chicken curry
Basmati rice
Oriental salad
Choice of naan bread: traditional, garlic or butter
Indian dessert
39,-
Includes Coca-Cola, tea or water.

ROSÉ

Georgia / GEORGIAN VALLEYS ALAZANI VALLEY ROSÉ / medium-sweet

With aroma of fresh fruits and wild flowers.
750 ml 80,-

France / DE NEUVILLE ROSÉ D'ANJOU / dry

Charming, soft, with dear notes of raspberries and strawberries.
750 ml 130,-

SPARKLING

Spain / CAVA PALAU SEMI SECO semi-dry, white sparkling

Subtle aromas of fresh fruits combined with notes of yeasts and bread.
150 ml / 750 ml 16,- / 70,-

Italy / PROSECCO TOR DELL' ELMO dry, white sparkling

Aromas of ripe apricots, bananas, green apples, bread and yeast.
750 ml 80,-