



MASALA TIGER

chaat buffet

papadi chaat
dahi bhalla
kachumber salad
mint chutney
sirke wale pyaaz
beetroot chutney
indian pickle / papad
pineapple murabba
indian green salad
onion tomato and garlic raita

TANDOORI VEG

bread

GARLIC NAAN
PUDINA PARATHA

from the tandoor

CHICKEN RESHMI KABAB

silky-textured mughlai chicken kababs marinated with cheese, cream, greek yoghurt, nuts and mild spices

FISH KASTURI TIKKA

fenugreek leaf flavored fish tikka

from the kitchen

KASHMIRI ROGAN JOSH

kashmiri signature lamb curry slow cooked with aromatic herbs and spices

PANEER DO PYAZA

paneer tossed in a creamy onion, tomato, bell pepper and cashew based gravy

PUNJABI CHANA MASALA

most popular north india chickpeas curry

VEGETABLE BIRYANI

aromatic basmati rice cooked with mix vegetables, herbs and spices

 Mild spicy

 Medium spicy



MASALA TIGER

chaat buffet

- samosa chaat
- dahi bhalla
- kachumber salad
- mint chutney
- sirke wale pyaaz
- beetroot chutney
- indian pickle / papad
- pineapple murabba
- indian green salad
- cucumber & mint raita

TANDOORI VEG

bread

- GARLIC NAAN
- PUDINA PARATHA

from the tandoor

LAMB SEEKH KEBAB

freshly minced lamb with spices, barbequed in tandoor

PANEER TIKKA

cubes of indian cottage cheese, onion and bell peppers, marinated with spices and yoghurt

from the kitchen

PESHAWARI CHICKEN

a classic chicken curry slow cooked with an array of the spices, herbs and flavor

CALAMARI 65

south Indian style crispy and spicy batter fried calamari

RAJMA MASALA

punjabi dhaba style creamy, tangy and spiced kidney beans

ONION JEERA PULAO

fragrant basmati cooked with cracked cumin and fried onions

 Mild spicy

 Medium spicy



MASALA TIGER

chaat buffet

peanut chaat
dahi bhalla
kachumber salad
mint chutney
sirke wale pyaaz
beetroot chutney
indian pickle / papad
pineapple murabba
indian green salad
carrot, radish and green onion raita

TANDOORI VEG

bread

GARLIC NAAN
LACHA PARATHA

from the tandoor

CHICKEN MALAI KABAB

chicken cooked in a marinade of greek yoghurt, cheese, coriander and spices

PUDINA FISH TIKKA

mint and lemon marinated roasted fish cubes

from the kitchen

GOAT KHADA MASALA

fragrant goat curry cooked with whole spices and rich gravy

PALAK PANEER

cottage cheese cooked on creamy spinach puree, pounded whole spices

LASOONI DAL

garlic tempered lentil

BIRYANI RICE

dum cooked basmati rice



Mild spicy



Medium spicy



MASALA TIGER

chaat buffet

sprout mung chaat
dahi bhalla
kachumber salad
mint chutney
sirke wale pyaaz
beetroot chutney
indian pickle / papad
pineapple murabba
indian green salad
burani raita

TANDOORI VEG

bread

GARLIC NAAN
AJWAINI ROTI

from the tandoor

SURKH CHICKEN TIKKA

awadhi style chicken marinated in spices and yoghurt

MALAI SEEKH KABAB

cheesy, creamy minced lamb marinated with herbs and spices

from the kitchen

PANEER KHURCHAN

paneer, tomato, onion and capsicum cooked in north Indian mild gravy

FISH KOLIWADA

maharashtra's regional mouthwatering crispy fried fish

DAL BUKHARA

a rich, creamy slow cooked whole urad dal with tomato puree, butter and cream

KOLKATA CHICKEN BIRYANI

iconic biryani cooked with fragrant basmati rice, mild spices, desi ghee and aroma of metha attar and rose water

PARATHA

WHITE RICE





MASALA TIGER

chaat buffet

aloo tikki chaat
dahi bhalla
kachumber salad
mint chutney
sirke wale pyaaz
beetroot chutney
indian pickle / papad
pineapple murabba
indian green salad
masala tadka raita

TANDOORI VEG

bread

GARLIC NAAN
LACHHA PARATHA

from the tandoor

AJWAINI FISH

tender, boneless pieces of fish marinated with carom seeds and spices

PANEER MALAI TIKKA

mouth melting barbequed paneer cubes marinated with cream, spices & herbs

from the kitchen

HOME STYLE CHICKEN CURRY

lightly spiced, pounded garam masala, fresh coriander

CAULIFLOWER PAKORA

crispy batter fried cauliflower with tangy spices

DAL MAKHANI

creamy and buttery dal makhani is one of india's most loved dal! whole black lentils cooked with butter, spices and cream and simmered for hours on low heat for that unique flavor

GOAT BIRYANI

a regal dish, fragrant long grain basmati rice and tenderized goat cooked in dum pot with aromatic spice and herbs

 Mild spicy

 Medium spicy



MASALA TIGER

chaat buffet

potato & kala chana salad

dahi bhalla

kachumber salad

mint chutney

sirke wale pyaaz

beetroot chutney

indian pickle / papad

pineapple murabba

indian green salad

mango raita

TANDOORI VEG 

bread

GARLIC NAAN

CYLONE PARATHA

from the tandoor

MURGH KALI MIRCH TIKKA 

bbq grilled chicken tikka with black pepper, garam masala and yoghurt marinade

TANDOORI SALMON 

yoghurt marinated tender flakey salmon

from the kitchen

PORK VINDALOO 

portuguese inspired popular goan dish tweaked with local ingredients and spices

MASALA DAL VADA 

crispy and crunchy fried channa dal fritters

KHATTI DAL 

tangy hyderabadi tamarind and tomato dal

COCONUT PULAO

fragrant basmati rice cooked with coconut milk and grated coconut

 Mild spicy

 Medium spicy



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chaat buffet

papadi chaat
dahi bhalla
kachumber salad
mint chutney
sirke wale pyaaz
beetroot chutney
indian pickle / papad
pineapple murabba
indian green salad
dhaniya aur mirchi ka raita

TANDOORI VEG

bread

GARLIC NAAN
GOBI PARATHA

from the tandoor

PESHAWARI FISH TIKKA 
traditionally marinated with peshawari spices

BEEF BOTI KABAB  
tenderized beef cubes with lucknowi spices, yoghurt and
barbecued on skewers

from the kitchen

CHICKEN TIKKA MASALA  
chicken tikka cooked in a creamy tomato curry sauce

BATATA WADA 
batter fried potato balls, an iconic street food of mumbai

KADHAI CHOLE  
tangy and flavorful chickpeas curry slow cooked in indian wok

KUMBH, ALOO MATAR PULAO 
dum cooked basmati with mushroom, potato and peas

 Mild spicy

  Medium spicy



MASALA TIGER

chaat buffet

samosa chaat

dahi bhalla

kachumber salad

mint chutney

sirke wale pyaaz

beetroot chutney

indian pickle / papad

pineapple murabba

indian green salad

cucumber tomato & onion masala
raita

TANDOORI VEG 

bread

GARLIC NAAN

HARI MIRCH AUR PIAZ KI ROTI

from the tandoor

TANDOORI CHICKEN 

dressed whole chicken marinated in a creamy, spiced
yoghurt marinade

BEEF ACHARI TIKKA 

mouthwatering tender beef cubes cooked with indian
pickle spices

from the kitchen

GOAN FISH CURRY 

fragrant tangy fish curry cooked in coconut milk

SHAHI BAINGA

punjabi style eggplant, cooked in rich tomato and almond
sauce

DAL SAAGWALA 

lentil cooked with spinach and herbs

STEAMED BASMATI RICE

 Mild spicy

 Medium spicy



MASALA TIGER

chaat buffet

peanut chaat
dahi bhalla
kachumber salad
mint chutney
sirke wale pyaaz
beetroot chutney
indian pickle / papad
pineapple murabba
indian green salad
mixed peppers raita

TANDOORI VEG 

bread

GARLIC NAAN
TANDOORI ROTI

from the tandoor

LAMB ACHARI TIKKA  
indian pickle spice marinated tender pieces of lamb

TANGDI KEBAB  
oven baked soft, moist chicken legs marinated in aromatic indian spices

from the kitchen

MALABAR PRAWN CURRY  
kerala style rich coconut & tamarind curry tempered with mustard seeds and curry leaf

CHICKEN CHETTINAD  
most flavorful dish of south indian cuisine, chicken curry with roasted coconut

PUNJABI KADHI PAKORA 
tempered yoghurt curry, onion fritters, corianders

PUMPKIN AND PANEER PULAO
fragrant basmati, pounded spices, fresh herbs

 Mild spicy

  Medium spicy



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chaat buffet

sprout mung chaat
dahi bhalla
kachumber salad
mint chutney
sirke wale pyaaz
beetroot chutney
indian pickle / papad
pineapple murabba
indian green salad
pumpkin sarson tadka raita

TANDOORI VEG 

bread

GARLIC NAAN
PUDINA PARATHA

from the tandoor

HARIYALI CHICKEN TIKKA  

barbecue chicken marinated with a blend of mint, cilantro, and yoghurt along with a mélange of fine spices

BEEF SEEKH KABAB  

fine minced beef with spices wrapped onto skewers and barbecued

from the kitchen

FISH AMRITSARI  

crispy batter fried fish, popular punjabi street food

MATAR PANEER MASALA  

green peas and indian cottage cheese cooked in creamy onion tomato gravy

HARA MOONG MUGHLAI  

rich and luxuriant green gram curry

PRAWN PULAV

dum cooked fragrant basmati with prawn and herbs

 Mild spicy

  Medium spicy



MASALA TIGER

chaat buffet

aloo tikki chaat
dahi bhalla
kachumber salad
mint chutney
sirke wale pyaaz
beetroot chutney
indian pickle / papad
pineapple murabba
indian green salad
roasted subz raita

TANDOORI VEG

bread

GARLIC NAAN
LACCHA PARATHA

from the tandoor


KANDHARI MURGH KABAB 
chicken with garlic, chili & beetroot molasses

NARANGI FISH TIKKA 
orange and yoghurt marinated boneless fish cubes

from the kitchen

BEEF NIHARI 
traditional north indian delicacy of slow cooked beef stew with aromatic spices

PANEER PAKORA 
gram flour batter coated paneer stuffed with mint chutney and crispy fried

DAL FRY 
popular lentil tempered with garlic, dry chili and curry leaf

KASHMIRI PULAO
fragrant basmati rice, nuts, dried fruit, saffron

 Mild spicy

 Medium spicy



MASALA TIGER

chaat buffet

potato & kala chana salad

dahi bhalla

kachumber salad

mint chutney

sirke wale pyaaz

beetroot chutney

indian pickle / papad

pineapple murabba

indian green salad

aloo mirchi aur dhaniya ka raita

TANDOORI VEG 

bread

GARLIC NAAN

HARI MIRCH AUR PYAZ KI ROTI

from the tandoor

AFGHANI CHICKEN 

rich and creamy cashew and poppy seed marinated chicken

ADRAKI MIRCHI FISH TIKKA 

ginger chili paste marinated tandoori fish

from the kitchen

LAMB PEPPER FRY  

kerala style zesty, tangy and spice fried lamb with coconut, curry leaf and malabar peppercorns

ALOO GOBI  

pan fried potato and cauliflower masala

DAL PESHAWARI 

slow cooked rich and creamy urad dal with peshawari spices

HYDERABADI BIRYANI

dum cooked aromatic fragrant basmati layered with succulent chicken, caramelized onions and herbs

 Mild spicy

  Medium spicy



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papadi chaat
dahi bhalla
kachumber salad
mint chutney
sirke wale pyaaz
beetroot chutney
indian pickle / papad
pineapple murabba
indian green salad
mixed fruits raita

TANDOORI VEG

bread

GARLIC NAAN
METHI PARATHA

from the tandoor

MURGH ACHARI KABAB

chicken cubes marinated with yoghurt and pickle masala

BEEF PASANDA

barbecued, creamy, nut and spice marinated tender beef cubes

from the kitchen

CHICKEN 65

south indian popular crispy fried chicken with curry leaf

AVIYAL

south indian tangy mix vegetable cooked with coconut, green chili and curry leaf

SAMBAR

tempered south indian lentil stew with vegetable and tamarind

LEMON RICE

south indian popular rice dish tossed with peanut, lemon and turmeric



Mild spicy



Medium spicy



MASALA TIGER

chaat buffet

samosa chaat
dahi bhalla
kachumber salad
mint chutney
sirke wale pyaaz
beetroot chutney
indian pickle / papad
pineapple murabba
indian green salad
mint chili and onion raita

TANDOORI VEG

bread

GARLIC NAAN
KHEEMA KULCHA

from the tandoor

KAIRI GOSHT TIKKA

lamb skewers marinated in green mango and tandoori spices

LASOONI MAHI TIKKA

barbecued mustard and garlic marinated fish cubes

from the kitchen

CHICKEN XACUTI

goan style chicken curry made with freshly roasted spices and coconut

DUM ALOO KASHMIRI

whole roasted baby potatoes cooked in creamy tomato sauce

DAL TADKA

tempered lentil stew with crushed garlic, mustard seed, dry chili and cumin

GOAN PULAO

spiced basmati rice, turmeric, peas

 Mild spicy

 Medium spicy



MASALA TIGER

chaat buffet

peanut chaat
dahi bhalla
kachumber salad
mint chutney
sirke wale pyaaz
beetroot chutney
indian pickle / papad
pineapple murabba
indian green salad
masala adraki raita

TANDOORI VEG 

bread

GARLIC NAAN
GOBI PARATHA

from the tandoor

MURGH-E-KALMI

mughlai style chicken drumsticks marinated with yoghurt and spices

GOSHT SEEKH KEBAB

minced lamb delicacy, fragrant with garam masala and spices, shaped in skewers

from the kitchen

LAHORI GOSHT KARAH

lahori street dish, lamb cooked in rich tomato gravy

SHAHI PANEER

paneer cooked in creamy tomato sauce

DAL MADRAS

south indian style tempered lentil with curry leaf and coconut

PEAS PULAV

basmati rice cooked with green peas and whole spices

 Mild spicy

 Medium spicy