

BREADS

- TANDOORI ROTI 4**
Freshly baked with whole wheat flour
- LUCHI 4**
Deep-fried bread
- PARATHA 4**
A multi-layered flat bread
- ALU PARATHA 5**
Stuffed spiced potatoes
- BUTTER NAAN 3**
Freshly baked white flour bread
- ONION NAAN 4**
- CHILI ONION NAAN 4**
- GARLIC NAAN 4**
- PESHWARI NAAN 5**
- CHEESE NAAN 5**

SIDES

- MANGO PICKLE 3**
Mango chutney, paanch poran
- MANGO CHUTNEY 4**
Marinate with salt and turmeric powder
- RAITA 3**
Refreshing spiced yogurt, besan crunchies
- GHEE PEAS PULAV 5**
Basmati rice, cumin, bay leaf
- BASMATI RICE 3**
- TURMERIC LEMON RICE 6**
Mustard seeds, curry leaves, dry red chillies
- COCONUT RICE 7**
Basmati rice, fresh coconut

BEVERAGES

- Iced Tea 3
- Masala Chai 3
- Masala Chai Vegan 3
- Masala Ginger Chai 3
- Coconut Water 3
- Spring Water 2
- Sparkling Water 3
- Soda 2

DESSERTS

- GULAB JAMUN 4**
Deep Fried Cheese balls, cardamom infused sugar syrup
- KHEER 4**
Creamy rice pudding
- RASMALAI 4**
Soft cheese patties, cream & nuts
- Kulfi 4**
Indian ice cream, flavored with pistachio or mango
- Baklava 4**
Filo pastry, filled with chopped nuts, and sweetened with honey

CHEF'S SPECIAL

Comes With Rice

- BUTTER CHICKEN 15**
Rich and creamy blend of tomatoes, butter, curry and spices
- CHILI CHICKEN 16**
Green chilies, onions, bell pepper, dark soy sauce
- KOSHA MANGSHO 17**
Bone-in goat curry, potatoes, fresh coriander
- CHINGRI MALAI KARI 17**
Shrimp coconut curry, bay leaf, garam masala
- FISH DOPIAZA 17**
Fish in an onion-based sauce
- CHINGRI SHABJI 17**
Shrimp with fresh organic mixed vegetables

LUNCH SPECIAL 10.95

Dine in

Served with Daal, Rice and Bread
with choice of one item below

VEG

CHANA MASALA
SAG PANEER
CHANA SAAG
ALU GOBI
DAAL MAKHNI
BHINDI AAMCHUR
MIXED VEGETABLES

8.95
LUNCH
BOX

NON-VEG

CHICKEN CURRY
CHICKEN TIKKA MASALA
ROGAN JOSH LAMB CURRY
LAMB VINDALOO
LAMB CURRY
BHUNA (LAMB OR CHICKEN)

9.95
LUNCH
BOX

LUNCH BOX TO GO

Served with Daal and Rice and Bread
MON - FRI 11.30 AM TO 3.00 PM

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*****ECRWSS*****

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Mumbai Masala Indian Grill

www.mumbaimasalany.com

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Takeout & Catering
Delivery (min \$20 Delivery)

Business Hours:

Monday- Thursday:
11:30 AM-3:00 PM | 4:30 PM-10:00 PM
Friday: 11:30 AM-3:00 PM | 4:30 PM-10:30 PM
Saturday: 11:30 AM-10:30 PM
Sunday: 12:00 PM-10:00 PM

1768 Amsterdam Ave
(Btwn: 147 & 148 St.)
New York, NY 10031

Halal Certified

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We accept all major credit cards

SOUP

MULLIGATAWNY SOUP 5

Lentil coconut soup, curry leaves

VEGETABLE SOUP 5

Lentil cooked with vegetables, lemon flavor with curry leaves

STARTERS

PAPADAM 4pcs 3

Roasted lentil wafers

ALOO TIKKI 4pcs 6

spiced potato patties, chutneys

ONION BHAJA 4pcs 5

Fritters

VEG TIKKA 10

Grounded paneer cheese mixed with potato & bell pepper

SAMOSA 6

Spiced potato pastries

CHILI GOBI 8

Tangy cauliflower, garlic, scallions

CHILI PANEER (DRY/GRAVY STYLE) 8

Batter fried cheese, onion, bell pepper, garlic, soy sauce

MEAT SAMOSA 8

Minced lamb, green pea filling

SAMOSA CHAAT 8

Spiced chickpeas, chutneys and yogurt

ALOO TIKKI CHAAT 8

Grounded paneer cheese mixed with potato

PANEER HARIYALI 8

Skewered cheese, green chutney

KEBAB STARTERS

SHEEK KEBAB 10

Skewered lamb rolls, onions, fresh coriander

CHICKEN WINGS 8

Chicken wings desi way

HARIYAI CHICKEN 10

Skewered spring chicken, creamy green marinade

CHICKEN TIKKA (SMALL) 10

Skewered chicken thighs, red marinade

CHICKEN MALAI TIKKA (SMALL) 10

Tandoor fired mustard flavor

AAMWALI JHINGA TIKKA 10

Grilled shrimp, spiced mango, green chutney

[All Entrees Comes With Rice]

VEGETARIAN

DAL MAKHNI 14

Slow-cooked black lentils, fresh cream, ghee

SAAG PANEER 14

Spiced spinach, cheese, light cream

ALU CHANA SAAG 14

Pureed spinach, potatoes, chickpeas

MUTTER PANEER 14

Creamy green peas, cheese, fenugreek, cumin

MALAI KOFTA 14

Vegetable croquettes, creamy nut sauce

PANEER BHURJI 14

Creamy cheese, onions, bellpepper

VEGAN

LAUKI DAAL SAAG 14

Fresh spinach, lentils, white pumpkin

MIXED VEGETABLE 14

Onions, bell peppers, tangy flavor

DAAL TADKA 14

Yellow lentils, cumin, fresh coriander

CHANA MASALA 14

Curried chickpeas, onions, fresh coriander

BHINDI AAMCHUR 14

Sautéed onions, mango powder, bell pepper

ALU GOBI 14

Spiced potato, cauliflower, onions, fresh coriander

PUMPKIN PAANCH PORAN 14

Red pumpkin, jaggery, curry leaves

BAIGAN BHARTA 14

Smoked eggplant, garlic, tomatoes, fresh coriander

CABBAGE FRY 14

Tempered green peas, cumin, turmeric

TANDOOR

TANDOORI CHICKEN 15

Skewered bone-in chicken

CHICKEN TIKKA 15

Skewered chicken thighs, red marinade

JHINGA NARIYAL TIKKA 17

Skewered shrimp, fresh coconut, cream

CHICKEN KALI MIRCH KABAB 15

Tandoori grilled boneless chicken, cracked black pepper

CHICKEN MALAI KEBAB 15

Skewered spring chicken, creamy marinade, saffron

SALMON TIKKA 17

Lemon flavored with mix vegetable

TANDOORI SHRIMP 17

Skewered shrimp with lemon flavored

THE FAMOUS BRITISH CURRY CLUB

Chicken 15, Lamb 16, Bone-in Goat 16
Shrimp 17, Vegetables 14, Paneer 15
Salmon 17

CURRY

A traditional onion tomato curry

ROGAN JOSH

A popular Kashmiri yogurt curry with deggi mirch, saffron, whole masalas

TIKKA MASALA

A creamy tomato sauce with fenugreek

MAKHNI 🍴

A buttery tomato sauce with onions, bell pepper, green chilies

VINDALOO 🍴🍴

A spicy Goan curry with vinegar infused red chili paste

BHUNA

A thick curry with onions, garlic, fresh coriander

MADRAS 🍴

A hot coconut curry with dry red chilies, curry leaves

KARAH

Wok tossed with onions, bell pepper, fenugreek

KORMA

A creamy nut sauce with saffron, cardamom, bay leaf

SAAG

Fresh spinach curry

JALFREZI

A tangy tomato preparation with onions, bell pepper, fresh herbs

CHETTINAD 🍴

A popular black pepper curry from the house of Chettiyars

BIRYANI

(Basmati rice with yogurt, saffron, onions, whole masala)

VEGETABLE 15

CHICKEN 15

LAMB 16

BONE-IN GOAT 16

SHRIMP 17