



*1015, Fort Street  
Victoria, BC V8V 3Z9  
(778) 432 0786*

*[www.masalabites.ca](http://www.masalabites.ca)*



## STARTERS

❖ <b>Veg Samosa</b>	\$4.50
Flaky Pastry Stuffed with potatoes, peas, herbs & spices	
❖ <b>Veg Pakora (G/F)</b>	\$5.00
Cauliflower, potato, onions, carrots deep fried in chickpea flour batter	
❖ <b>Samosa Chat</b>	\$5.50
Flattened Samosa, topped with chickpeas, yoghurt, minced onions-tomatoes & chutney	
❖ <b>Aloo Tikki Chaat (G/F)</b>	\$5.50
Crispy potato patties served with chickpea masala	
❖ <b>Dahi Bhalla Papdi</b>	\$5.50
Crispy Puries & lentil dumplings topped with potatoes, boiled chickpeas, chutney & yoghurt	
❖ <b>Onion Bhajia (G/F)</b>	\$5.00
Deep Fried Onion Slices marinated with Chickpea batter	
❖ <b>Gobhi Garlic (G/F)</b>	\$6.00
Crispy fried cauliflower tossed with garlic	
❖ <b>Papdi Chaat</b>	\$5.00
Crispy puries topped with potato, chickpea, chutney & yoghurt	
❖ <b>Paneer Pakora (G/F)</b>	\$8.00
Batter fried cottage cheese served with mint sauce	
❖ <b>Chicken Pakora (G/F)</b>	\$8.00
Batter fried boneless chicken served with mint sauce	
❖ <b>Chicken Wings (G/F)</b>	\$8.00
Overnight marinated chicken wings finished in clay oven	
❖ <b>Fish Pakora (G/F)</b>	\$8.50
Batter fried Fish served with mint sauce	
❖ <b>Chicken/Beef Samosa</b>	\$6.00
Flaky pastry stuffed with Beef/Chicken, peas, herbs & spices	
❖ <b>Calamari Pakora (G/F)</b>	\$8.00
Crispy fried calamari served with mint sauce	
❖ <b>Curried Mussels (G/F)</b>	\$10.00
Mussels simmered in onion sauce served with a Garlic Naan	

## FROM THE TANDOOR

❖ <b>Tandoori Paneer</b>	\$15.00
Cottage Cheese pieces barbequed on skewers in traditional Indian Clay oven	
❖ <b>Fish Tikka</b>	\$16.00
Marinated fish finished in clay oven	
❖ <b>Chicken Tikka</b>	\$15.00
Marinated boneless pieces of chicken with yoghurt ginger & spices	
❖ <b>Chicken Malai Tikka</b>	\$15.50
Chicken marinated in cream cheese, ginger, garlic & exotic spices	
❖ <b>Tandoori Chicken</b>	\$16.00
Chicken barbequed on skewers in Tandoor	
❖ <b>Lamb Kebab</b>	\$16.00
Lamb meat marinated with yoghurt, ginger- garlic paste & spices skewered in Tandoor	
❖ <b>Seekh Kebab</b>	\$15.00
Minced Lamb Infused With Ginger, Chilies, Coriander, Cumin Skewered in Tandoor	
❖ <b>Tandoori Prawns</b>	\$18.00
Prawns barbequed on skewers in Tandoor	
❖ <b>Tandoori Platter</b>	\$21.00
Make your own platter with a blend of any of above four tandoori entree's	

## SOUPS

*(Gluten Free)*

- ❖ **Dal Soup** \$3.00  
Lentil based soup
- ❖ **Tomato Soup** \$4.00  
Tomato based soup stock flavored with spices, cumin & fresh cilantro
- ❖ **Vegetable Soup** \$5.00  
Mélange of vegetables flavored with coconut milk
- ❖ **Mulligatawny Soup** \$5.00  
Lentil & Chicken based soup with fresh herbs & spices

## CURRIES

Entrée is served with portion of Rice or Plain Naan

### VEGETARIAN (Gluten Free)

- ❖ **Dal Makhani** \$12.00  
Black lentil simmered overnight on slow charcoal fire finished with cream & butter
- ❖ **Dal Tadka** \$11.25  
Yellow lentil tempered cumin seeds & chillies
- ❖ **Kadhi Pakora** \$11.00  
A combination of dumpling in gram flour curry
- ❖ **Channa Masala** \$13.00  
A favourite dish from North India has chickpeas cooked with herbs & spices
- ❖ **Malai Kofta** \$15.00  
Soft cottage cheese dumplings simmered in aromatic cashew nut gravy
- ❖ **Palak Kofta** \$14.50  
Spinach & vegetable dumplings served in creamy spinach sauce
- ❖ **Mix Vegetable** \$13.25  
Mélange of vegetables cooked with Indian spices & herbs
- ❖ **Vegetable Vindaloo** \$13.50  
Mélange of vegetables cooked with tangy tamarind based ginger & spice blend
- ❖ **Eggplant Bhartha (Seasoned Roasted Eggplant)** \$14.25  
Mashed Eggplant cooked with peas, onion & tomato
- ❖ **Bhindi Masala** \$14.00  
Ladyfinger cooked with onions, Indian spices & herbs
- ❖ **Shahi Paneer** \$14.00  
Cottage cheese cubes cooked in cashew based curry with added dry fruits, saffron
- ❖ **Navratan Korma** \$14.00  
Mix Vegetable in cashew based gravy
- ❖ **Aloo Gobhi** \$14.00  
Fresh cauliflower & potatoes cooked with onion & tomatoes
- ❖ **Aloo Mutter** \$12.25  
Peas & potatoes in spiced creamy tomato based sauce
- ❖ **Paneer Tikka Masala** \$14.00  
Marinated cottage cheese cubes grilled and cooked in rich tomato based gravy
- ❖ **Paneer Makhni** \$13.75  
Cottage cheese cubes in rich tomato based gravy
- ❖ **Paneer Saag** \$14.50  
Cottage cheese cooked with pureed spinach & spices
- ❖ **Panner Handi** \$14.00  
Cottage cheese in dry brown gravy base of onion with bell pepper & rich in spices
- ❖ **Chilli Paneer** \$14.25  
Marinated cottage cheese deep fried, cooked with red chillies, onions, capsicum
- ❖ **Mutter Paneer** \$13.75  
Cottage cheese & peas in tomato based gravy finished with cream

## CURRIES

Entrée is served with portion of Rice or Plain Naan

### **NON-VEGETARIAN** (Gluten Free)

- ❖ **Butter Chicken** \$15.75  
Clay oven cooked chicken, in authentic rich tomato based gravy
- ❖ **Chilli Chicken** \$15.00  
Fried chicken is cooked in the combination of Indian vegetables and Chinese flavour
- ❖ **Chicken Lababdar** \$16.25  
Chicken in onion tomato and cream gravy
- ❖ **Lamb Roganjosh** \$18.00  
Tender lamb simmered overnight in aromatic gravy
- ❖ **Goat Curry** \$16.00  
Goat meat cooked in traditional Indian style tangy curry
- ❖ **Chicken Curry (w' bone)** \$15.00

### **Pick your taste & match it with Poultry, Meat or Seafood**

- ❖ **Cashew Curry**  
Rich cashew paste blend with spices
- ❖ **Coconut Curry**  
Roasted coconut gravy
- ❖ **Vindaloo Curry**  
A spicy delight cooked in tamarind, ginger and spices
- ❖ **Handi**  
Dry brown gravy base of onion enriched with bell pepper
- ❖ **Spinach Curry**  
Pureed fresh spinach flavored with herbs & spices
- ❖ **Tikka Masala**  
Creamy tikka sauce base of tomatoes
- ❖ **Mango Curry**  
A tangy Mango puree infused with onion gravy
- ❖ **Pomegranate Curry**  
A tangy puree infused with dried Afghani pomegranate seeds
- ❖ **Kashmiri Curry**  
Onion-tomato gravy with mild spicy, creamy, rich in dry fruits & cherries

<b>Chicken</b>	\$15
<b>Fish</b>	\$15
<b>Beef</b>	\$15.75
<b>Lamb</b>	\$16
<b>Prawns</b>	\$16

## RICE DISHES

- ❖ **Steamed Rice** \$3.00
- ❖ **Zeera Rice** \$3.25  
Rice tossed with Cumin seed
- ❖ **Peas Pulao** \$5.00  
Sautéed cumin & peas tossed with rice
- ❖ **Coconut Rice** \$4.00

## SALADS

- ❖ **Lachha Onion Salad** \$2.75  
Onion rings marinated with lemon juice & seasoning
- ❖ **Garden Green Salad** \$5.75  
Fresh greens served on a bed of lettuce
- ❖ **Kachumber Salad** \$5.75  
Diced cucumber, bell peppers, onion, tomato, carrot with vinaigrette dressing
- ❖ **Tandoori Caesar Salad** \$8.00  
Crunchy lettuce tossed with dressing topped with chicken & vegetables

## BIRYANI (Gluten Free)

Unique blend of coarsely ground spice layered with scented rice accompanied with mixed Raita

❖ <b>Vegetable</b>	\$14.75
❖ <b>Chicken</b>	\$15.00
❖ <b>Lamb</b>	\$18.00
❖ <b>Beef</b>	\$16.00
❖ <b>Prawn</b>	\$18.00

### RAITA

❖ <b>Plain Yoghurt</b> Homemade curd	\$2.75
❖ <b>Mix Raita</b> Yoghurt mixed with finely coarse vegetables	\$3.75
❖ <b>Boondi Raita</b> Yoghurt mixed with tiny fried gram flour balls	\$3.75
❖ <b>Pineapple Raita</b> Yoghurt mixed with pineapple	\$3.75

### BREADS

❖ <b>Plain Naan</b> Soft unleavened bread baked in clay oven	\$2.00
❖ <b>Butter Naan</b> Layered bread with butter	\$4.00
❖ <b>Garlic Naan</b> Studded with fresh garlic & basil	\$3.50
❖ <b>Rosemary Naan</b> Naan studded with rosemary	\$4.00
❖ <b>Onion Naan</b> With onion & light spices	\$4.00
❖ <b>Peshwari Naan</b> Stuffed with coconut, raisins, cashew & jaggery	\$4.50
❖ <b>Kashmiri Naan</b> Stuffed with cashew, raisin & cherry	\$4.50
❖ <b>Palak Paneer/Paneer Naan</b> Stuffed with spinach & cottage cheese with spices	\$4.00
❖ <b>Chicken Naan</b> Stuffed with chicken & onion with light spices	\$4.00
❖ <b>Keema Naan</b> Stuffed with minced lamb & spices	\$4.00
❖ <b>Plain Parantha</b> Whole wheat bread baked in clay oven	\$2.50
❖ <b>Mint Parantha</b> Whole wheat bread with sprinkled mint baked in clay oven	\$3.00
❖ <b>Parantha Chur-Chur</b> Crushed whole wheat buttered bread stuffed with onion, potato or cauliflower	\$4.00
❖ <b>Lachha Parantha</b> Layered bread finished with butter	\$3.00
❖ <b>Tandoori Roti</b> Whole wheat bread baked in clay oven	\$2.00
❖ <b>Tawa Roti</b> Whole wheat bread baked on griddle	\$2.00
❖ <b>Tawa Parantha {Potato, Cauliflower, Onion}</b> Whole wheat bread baked on griddle with any of above stuffing	\$4.50

## DESSERTS

- ❖ **Gulab Jamun** \$4.50  
Deep fried cottage cheese balls dipped in sweet syrup
- ❖ **Sponge Rasgulla** \$4.50  
Dumplings of Cottage cheese cooked in light sugar syrup
- ❖ **Rasmalai (G/F)** \$4.50  
Cheese dumplings, steeped in a concoction of reduced milk
- ❖ **Rice Pudding (G/F)** \$4.50  
Indian sweet made with rice milk almonds flavored with cardamom
- ❖ **Mango Cheese Cake** \$5.75  
A light & soft textured mango flavored cheese cake
- ❖ **Gajar Ka Halwa (G/F)** \$4.00  
shredded sweet Carrots simmered with milk
- ❖ **Choice of Ice cream** \$4.00  
Mango, Rose, Coconut

## SIDE ORDERS

- ❖ **Pickle** \$0.99
- ❖ **Mango Chutney** \$1.50
- ❖ **Papadum (G/F)** \$1.50  
Crispy lentil flour wafers
- ❖ **Mint/Tamarind Chutney** \$0.99

## KIDS SELECTION

- ❖ **Masala Fries** \$4.00
- ❖ **Chicken strips** \$7.00
- ❖ **Butter Chicken Poutine** \$6.99
- ❖ **Pasta with Butter sauce** \$9.00

## HIGHLIGHTS

- ❖ **Gol Gappe** \$7.00  
Crispy shell stuffed with potatoes & chick pea served with tangy beverage
- ❖ **Choley Bhaturae (Plain)** \$15.00  
Crispy puffed bhatura along with chickpea curry
- ❖ **Choley Bhature (Stuffed)** \$17.00  
Crispy puffed bhatura stuffed with Paneer served with chickpea curry
- ❖ **Extra Bhatura (Plain Bread)** \$ 5.00

*Please do inform our associate if you are allergic to any ingredient.*

*Ask for **Gluten Free & Vegan Options**  
(G/F indicates Gluten free)*

*For Party Orders or Catering Enquiries  
Please Contact our Front Desk Manager*

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