

maṣala || klub

Citibank Restaurant Week Bangalore September 2013

VEGETARIAN

tomato tulsī shorba

tomato simmered with basil indian spices



Appetizers / Soup (Choose any one)

palak papad ke kebab

a combination of veggies, rolled with crispy and fried

achari ambi paneer

Pickled spiced char grilled paneer

Bharwan aloo

Clay oven cooked stuffed potato Barrel

Tamarind Sorbet



Main Course

paneer khatta pyaz

a delicate combination of cottage cheese with pickled onions, brought to a pleasing pungency with freshly pounded spices

Nadru aur singhada

water chestnut and lotus stem curry

Lasooni palak

the indian penchant for leafy vegetables finds an intuitive balance in this perennial favourite of spinach tempered with garlic

Dal tadka

Garlic and cumin tempered lentil

Accompaniments

Steamed basmati rice/indian bread



Dessert

Malai kulfi with elaichi ka jamoon

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NON - VEGETARIAN

Tomato tulsi shorba

tomato simmered with basil indian spices



Appetizers / Soup (Choose any one)

Sowa tandoori jhinga

prawn infused with dill leaves indian spices and char grilled

barrah kebab

Lamb chops with brown onion mace, cardamom and nutmeg and glazed in clay oven

Palak papad ke kebab

a combination of veggies, rolled with crispy and fried

Tamarind Sorbet



Main Course

Murg khatta pyaz

A delicate combination of chicken with pickled onions, brought to a pleasing
Pungency with freshly pounded spices

Allepey fish curry

A fish curry from the malabar coasts, flavored with raw mango and coconut

Lasooni palak

the indian penchant for leafy vegetables finds an intuitive balance
in this perennial favorite of spinach tempered with garlic

Dal tadka

Garlic and cumin tempered lentil

Accompaniments

Steamed basmati rice/indian bread



Dessert

Malai kulfi with elaichi ka jamoon

Price : Rs 750 plus applied taxes & service charges

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