



September 19 to 28, 2014

maṣala || klub

## Citibank Restaurant Week Bangalore Menu

### VEGETARIAN

#### Lemongrass rasam

Traditional tomato & lentil broth with a hint of lemongrass

#### Appetizer

( Choose Any One )

Palak papad ke kebab

A combination of veggies, rolled with crispy and fried

Vilayati mirch aur zaitoon ka paneer

Jalapenos and olives spiced cottage cheese, glazed in tandoor

Dahi singada aur aloo Bukhara ki tikki

Spiced yoghurt with water chestnut patty stuffed with Prunes and griddle fry

Anardana pudina aloo

Baby potatoes marinated with freshly fresh mint leaves,  
Pomegranate seeds and char grilled

### Main Course

( Choose Any One )

Nadru aur singhada

Water chestnut and lotus stem curry

*Price is INR 900/-\* per head · #RWI Signature Main Course: INR 200/-\* per head extra*

*Please let your server know of any dietary restrictions or allergies.*

*\*Government Taxes & Service Charges as applicable will be charged extra.*

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Tawa babycorn shimla mirch

A colorful combination of baby corn tossed with bell peppers

Lasooni palak

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

Dal makhani

Black gram and red kidney beans simmered overnight on the tandoor, finished with home churned butter and cream

**Steamed basmati rice/indian bread**

**Desserts**

*( Choose Any One )*

Elaichi ka jamun

Dumplings of reduced milk served hot

Gulukand rasmalai

Cottage cheese dumplings soaked in milk and topped with rose petal relish

Kaju kishmish ki kheer

Rice pudding served with cashew nut and raisin

Gajar ka halwa

Carrot cooked with condensed milk topped with nuts

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**NON – VEGETARIAN**

**Lemongrass rasam**

Traditional tomato & lentil broth with a hint of lemongrass

**Appetizer**

( Choose Any One )

**Doodhiya murg tikka**

Chicken cubes draped in a cheese marinade,  
Spiced with green cardamom & infused with burnt garlic

**Bhatti ka jheenga**

Prawns steeped in a marinade of aromatic spices, grilled on glowing  
Embers imparting a smoky flavor, a specialty from 'amritsar'

**Gilafi sheek**

Seasoned mince of lamb skewered and char grilled

**Palak papad ke kebab**

A combination of veggies, rolled with crispy and fried

**Main Course**

( Choose Any One )

**Nalli nihari**

Lamb shanks simmered in rich gravy using the secret 'potli' spices, specialty of awadh

**Kalimirch ka murgh**

Hand pulled char grilled chicken spiced with freshly pounded black pepper draped in fresh cream

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Nadru aur singhada  
Water chestnut and lotus stem curry

Dal makhani  
Black gram and red kidney beans simmered overnight on the tandoor, finished with home churned butter and cream

**Steamed basmati rice/indian bread**

**Desserts**

*( Choose Any One )*

Elaichi ka jamun  
Dumplings of reduced milk served hot

Gulukand rasmalai  
Cottage cheese dumplings soaked in milk and topped with rose petal relish

Kaju kishmish ki kheer  
Rice pudding served with cashew nut and raisin

Gajar ka halwa  
Carrot cooked with condensed milk topped with nuts

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