

Starters

- Samosa** 
Crisp pastries filled with potatoes & peas \$3.95
- Palak Pakora**
Seasoned spinach fritters \$3.95
- Paneer Pakora** 
Golden fried cheese fritters \$4.95
- Onion Bhaji** 
Golden fried onion fritters \$3.95
- Chicken Chat**
Chicken tossed in tangy spices \$4.95
- Seekh Kabab** 
Spicy minced lamb ground with ginger, herbs and onions \$6.95
- Fish Pakora**
Seasoned fish fritters \$6.95
- Mix Appetizer**
Assorted of veg and non-veg appetizers \$7.95
- Chicken Momo** \$7.95
- Vegetable Momo** \$6.95
- Egg Chow Chow** \$5.95
- Chicken Chow Chow** \$6.95
- Shrimp Chow Chow** \$6.95
- Vegetable Chowmein** \$5.95



From the Tandoor (Clay Oven) - \$12.95

- Paneer Tikka**
Marinated cheese kabab
- Chicken Tikka**
Boneless chicken breast marinated in yogurt & fresh spices
- Chicken Tandoori**
Bone-in chicken marinated in fresh spices & herbs
- Chicken Malai Kabab**
Roasted succulent chicken breast in creamy marinade
- Chicken Reshmi Kabab**
Chicken tenders marinated in yogurt & cashew paste
- Chicken Hara Kabab**
Chicken marinated in herbs
- Shrimp Tandoori**
Tiger shrimp kababs
- Fish Tikka**
Fish kababs marinated in herbs & spices
- Lamb Tikka**
Lamb chunks marinated in yogurt & spices



From the Garden - \$9.95

- Dal Makhani**
Black lentils with spices & a touch of cream
- Dal Tadka** 
Yellow moong dal with cumin & ghee
- Paneer Makhani**
Homemade cheese in a velvety tomato cream sauce
- Paneer Shahi**
Paneer in creamy cashew & almond sauce
- Paneer Hara Masala**
Paneer in herb sauce
- Paneer Kadhai**
Indian cheese cooked with bell pepper, onion & tomatoes
- Mutter Paneer**
Homemade cheese & peas in curry sauce
- Saag Paneer**
Creamed spinach and homemade cheese
- Saag Aloo**
Spinach cooked with potatoes and spices
- Baingan Bharta** 
Roasted mashed eggplant with tomatoes and onions
- Bhindi Masala**  
Fresh okra sauteed with cumin, ginger, onions & garlic
- Navratan Korma**
Assortment of nine vegetables in creamy onion sauce
- Aloo Gobi** 
Cauliflower & potatoes sauteed with herbs & spices
- Chana Masala** 
Garbanzo beans in curry sauce
- Ghiya Kofa Curry**
Squash dumplings in yogurt sauce
- Malai Kofta**
Cheese and vegetable dumplings in creamy onion sauce
- Mix Veg Curry** 
Assortment of vegetables in curry sauce
- Mushroom Mutter**
Mushroom and peas in mild sauce
- Dum Aloo**  
Stuffed potatoes cooked with herbs and spices

Lamb Entree - \$11.95

Lamb Saag

Sauteed with delicately spiced creamed spinach

Lamb Sukha

Spicy sauce reduced with lamb chunks

Lamb Curry

Traditional curry featuring chef's special blend of spices

Lamb Vindaloo

Lamb and potatoes in spicy hot chilli sauce

Lamb Karahi

Stir-fry of lamb, bell pepper, onion & tomato

Keema Mutter

Minced lamb curry with green peas

Lamb Tawa Masala

Skillet cooked lamb with onions and chillies

Lamb Korma

Simmered gently in a mild almond cream sauce

Lamb Pasanda

Sliced lamb in a mild sesame, almond & cashew sauce

Goat Curry

Bone-in goat in traditional sauce

Beverages

Sparkling water \$2.00

Ice Tea \$1.50

Plain Lassi or Mango Lassi \$2.95

Yogurt Shake

Lemonade \$1.50

Homemade sparkling lemonade with ginger


Chai (Indian Tea) \$1.00


Tea made with special herbs

Coffee (Regular or Decaf) \$1.50

Indian domestic beers and wine available.

Legend

 Spicy level maybe adjusted upon request.

 Vegan dish : No dairy or meat ingredients.

Lunch Special - \$8.95

Chicken Tikka Masala

Chicken masala served with aloo curry, lentil rice, naan, bhindi and salad

Chicken Madras Lunch

Ohi madras served with aloo curry, lentil rice, naan, bhindi and salad

Chicken Tikka Lunch

Ohi tikka served with aloo curry, lentil rice, naan, bhindi and salad

Chicken Curry Lunch

Ohi curry served with aloo curry, bhindi, lentil rice, naan and salad

Murgh Do Piazza Lunch

Murgh do piazza served with aloo curry, bhindi, naan, lentil rice and salad

Lamb Pasanda Lunch

Lamb pasanda served with aloo curry, bhindi, lentil naan, rice and salad

Lamb Tawa Masala Lunch

Lamb tawa masala served with aloo curry, bhindi, lentil, naan rice and salad

Lamb Tikka Lunch

Lamb tikka served with aloo curry, bhindi, lentil naan, rice, and salad

Fish or Shrimp Masala Lunch

Choice of fish or shrimp served with aloo curry, bhini lentil, naan rice and salad

Navratan Korma Lunch

Navratan korma served with aloo curry, bhini, lentil, naan, rice and salad

Malai Kofta Lunch

Malai kofta served with aloo curry, bhindi, lentil, naan, rice and salad

Paneer Makhani

Paneer makhani served with aloo curry, bhindi, lentil, naan, rice and salad

Mushroom Mutter Lunch

Mushroom mutter served with aloo curry, bhindi, lentil, naan, rice and salad

Egg Entree - \$8.95

Egg Curry
Hard boiled eggs in curry sauce

Egg Masala
Hard boiled eggs in creamy tomato sauce

Egg Bhurji 🍷
Eggs scrambled with onions, tomatoes and chillies

From the Ocean - \$12.95

Bengali Fish Curry
Fish cooked in authentic Bengali curry sauce

Goan Fish Curry 🍷
Goan-style curry with coconut and curry leaves

Malabar Fish Curry
Kerala-style spicy curry

Shrimp Curry
Shrimp cooked in classic curry sauce

Shrimp Masala
Shrimp cooked in creamy tomato sauce



Breads

Naan \$2.25
Leavened white bread baked in the tandoor oven

Garlic Naan \$2.95
Naan with fresh garlic & cilantro

Butter Naan \$2.25
Naan glazed with butter

Chilli Naan 🍷 \$3.95
Naan with fresh green chillis

Roti 🌿 \$2.25
Unleavened whole wheat bread baked in the tandoor

Paratha \$3.95
Flakey and soft wheat bread with butter

Aloo Paratha 🌿 \$3.95
Soft wheat bread stuffed with seasoned potatoes

Gobi Paratha 🌿 \$4.95
Soft wheat bread stuffed with cauliflower

Kulcha: Onion OR Aloo \$4.95
Bread stuffed with onions/potato and fresh spices

Rice

Rice 🌿 \$2.25
Aromatic Basmati rice

Peas Pulao 🌿 \$7.95
Basmati rice with green peas

Veg Biryani 🌿 \$8.95
Basmati rice with vegetables, herbs, onions & spices

Chicken Biryani 🍷 \$10.95
Basmati rice with chicken, herbs, onions & spices

Lamb Biryani 🍷 \$11.95
Basmati rice with boneless lamb, herbs, onions & spices

Goat Biryani \$11.95
Basmati rice with bone-in goat, herbs, onions & spices

Shrimp Biryani \$12.95
Basmati rice with shrimp, herbs, onions & spices

Desserts

Gajar Halwa \$3.95
Carrot pudding with almond & pistachio

Kheer \$3.95
Indian rice pudding

Gulab Jamun \$3.50
Soft milk dumplings in a sweet rosewater syrup (2 PCS)

Ras Malai \$3.95
Soft Indian cheese in sweet cream with pistachio (2 PCS)

Side Dishes

Raita \$2.50
Seasoned yogurt

Papadum \$1.50
Crispy lentil wafers with black pepper (2 PCS)

Pickle \$0.95
Mixed vegetable pickles

Mango Chutney \$2.95
Mango relish

Chicken Entree - \$11.95

Chicken Saag

Sauteed with delicately spiced creamed spinach

Chicken Curry

A traditional curry featuring Chef's special blend of spices

Chicken Korma

Simmered gently in a mild almond cream sauce

Butter Chicken

Chicken tandoori in a tomato cream sauce with fenugreek

Chicken Vindaloo

Chicken and potatoes in a spicy hot chilli sauce

Chicken Hara Masala

Chicken breast cooked in herb sauce

Chicken Tawa Masala

Skillet cooked chicken with onions and chillies

Chicken Madras

South Indian-style coconut curry

Chicken Tikka Masala

Chicken in a velvety sauce of tomato, cream and fenugreek

Karahi Chicken

Spicy curry with onions and bell peppers

Murgh Do Plaza

Blend of spices topped with fried onions



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SUN

~~Mon~~ - Thurs 11 am to 9 pm

Fri-Sat 11 am to 10 pm

SPECIALS

Thali Special

Vegetable Thali

Your choice of any 2 vegetables thali with rice, lentil, vegetable curry, salad and raita

\$15.95

Thali Special

Chicken curry served with chicken tikka chicken tandoori lamb tikka, rice, naan, salad and raita.

\$16.95

Come See Us

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Big Bear Lake, CA

masalacraftbigbear.com