



# Masala

By SOCIALS

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An Indian Culinary Experience

**Opposite Hilton Beach Resort,  
Mughal Suites, Al Mareedh Street  
Ras Al Khaimah**

SCAN FOR



DIGITAL MENU



## SHANDAAR SHORBHE (SOUPs)

- **DAAL SHORBA** **15.00**  
Spiced lentil soup, a comforting bowl of nourishing goodness.
- **TAMATAR DHANIYA SHORBHA** **15.00**  
Indian tomato, cilantro soup, a vibrant blend of tangy flavors.
- **CHOOZE KA SHORBHA** **15.00**  
Chicken broth bliss, a hearty bowl of flavorful comfort.
- **CREAM OF MUSHROOM** **15.00**  
Velvety mushroom embrace, a luxuriously creamy soup delight.
- **CREAM OF CHICKEN** **15.00**  
Savory poultry caress, a creamy dream of chicken essence.



■ MEAT ■ POULTRY ■ SEAFOOD ■ VEG ☁ CHEFS SPECIAL 🌶 SPICY

ALL PRICES ARE IN UAE DHIRAMS INCLUSIVE OF 7% DESTINATION FEE, 10% SERVICE CHARGE, 5% VAT

## HARIYALI (SALADS).

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- **HARA BHARA SALAD** **9.00**  
Slices of onion, cucumber, carrot & tomato.
  - **TABBOULEH SALAD** **9.00**  
A refreshing Middle Eastern salad.
  - **KACHUMBAR** **9.00**  
Traditional Indian salad consisting of diced vegetables.
  - **FATTOUSH SALAD** **9.00**  
Crunchy medley of fresh veggies in zesty herbed dressing
  - **GREEK SALAD** **11.00**  
Medley of crisp veggies and feta, bursts with flavor.
  - **RUSSIAN SALAD** **15.00**  
Creamy medley of potatoes, carrots, and peas..
  - **MURGH TIKKA SALAD** **15.00**  
Grilled chicken tikka over vibrant greens, a desi fusion.



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## CONDIMENTS

- |   |             |
|---|-------------|
|  <b>VEG RAITA</b>              | <b>9.00</b> |
| Creamy and cooling Indian yogurt-based condiment.   |             |
|  <b>PINEAPPLE RAITA</b>        | <b>9.00</b> |
| Tropical twist with pineapples on the classic Indian raita.   |             |
|  <b>BOONDI RAITA</b>         | <b>9.00</b> |
| Crispy boondi dances in creamy yogurt raita.  |             |
|  <b>PLAIN CURD</b>           | <b>5.00</b> |
|  <b>HUMMUS</b>               | <b>9.00</b> |
| Creamy chickpea delight, a dip that conquers taste buds.  |             |
|  <b>MASALA PAPAD ROASTED</b> | <b>8.00</b> |
| Crispy papad topped with spicy masala, an irresistible feast..  |             |
|  <b>PAPAD FRIED/ROASTED</b>  | <b>2.00</b> |

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# CHALIYE SHURU KARTE HAIN (STARTERS)

## SHAKHAHAARI

■ **DAHI KE KEBAB** **20.00**

Creamy and delightful spiced yogurt patties.

■ **RAJMA KI SHAAMI** **20.00**

Lentil cutlets, Rajma ki shaami, a vegetarians delight.

■ **CHAKUNDAR KE KEBAB** **20.00**

Vibrant beetroot kebabs, a colorful and flavorsome delight.

■ **PUNJABI PANEER TIKKA** **27.00**

Tandoor-grilled cottage cheese, Punjabi sizzles with flavor.

■ **SUFIYANA PANEER TIKKA** **27.00**

Fennel-kissed charm, grilled in tandoor oven.

■ **ZAFRANI PANEER TIKKA** **29.00**

Golden-hued delight of royal saffron-infused grilled paneer.

☞ ■ **MALAI GARLIC SOY CHAAP** **29.00**

Creamy garlic fusion, soy chaap's luscious delight unfolds.

☞ ■ **ACHAARI SOY CHAAP** **29.00**

Tangy, spiced soy delight, cooked in tandoor.



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## TANDOOR SE

- **MURGH MALAI TIKKA** **26.00**  
Creamy marinated chicken skewered and grilled in tandoor.
- **MURGH ZAFRANI TIKKA** **26.00**  
A regal affair of saffron-kissed grilled chicken delight.
- **HARIYALI MURGH TIKKA** **26.00**  
Succulent herb & yogurt coated chicken, cooked in tandoor.
- **METHI MALAI MURGH TIKKA** **26.00**  
Tender chicken marinated in creamy fenugreek goodness.
- **MURGH LASUNI TIKKA** **26.00**  
Garlic-infused grilled chicken, a tantalizing treat.
- **MURGH PESHAWARI TIKKA** **26.00**  
Smoky-spiced delight, a taste of tradition.
- ☁ ■ **BASIL OREGANO MURGH TIKKA** **26.00**  
Herb-infused perfection, a fragrant delight.
- ☁ ■ **GOAN CAFREAL TIKKA** **26.00**  
Goan-inspired flavor sizzles of cafreal masala .
- **ROZALI MURGH TIKKA** **30.00**  
Spiced chicken mince stuffed in chicken breast, cooked in tandoor.





## TANDOOR SE

☐ **MURGH LAHORI** **32.00**

Lahori magic in whole chicken cooked in tandoor.

☐ **TANDOORI MURGH** **36.00**

Fiery, smoky tandoori delight, grilled to perfection.

☐ **MURGH AFGHANI** **38.00**

Creamy marinated chicken with Afghan-inspired flavors.

☐ **MURGH SEEKH KEBAB** **30.00**

Juicy chicken mince skewer, grilled to perfection.

☐ **MURGH GALAFI SEEKH** **30.00**

Chicken mince with bellpeppers cooked in tandoor.

☁ ☐ **MURGH NOORANI SEEKH** **32.00**

Saffron infused chicken mince, grilled in tandoor.

☐ **MURGH TANGDI KEBAB** **36.00**

Chicken thighs marinated in spiced yogurt, cooked in tandoor.



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## MUTTON SHUTTON

- **MUTTON SHAAMI** **27.00**  
Savory patties with aromatic spices, irresistible bites.
- **MUTTON GALOUTI KEBAB** **29.00**  
Melt-in-mouth mutton, Galouti kebabs, a royal delicacy.
- **MUTTON SEEKH KEBAB** **31.00**  
Tender skewers, with smoky and aromatic flavors.
- **MUTTON GALAFI SEEKH** **35.00**  
Spicy mince & bellpeppers encased in flavorful goodness.
- ☁ ■ **ANGAARA MUTTON** **59.00**  
Firey mutton cubes cooked in spicy gravy flambéed.
- ☁ ■ **ADRAKI MUTTON CHOPS** **59.00**  
Lamb chops with dominant flavours of ginger.



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## MACCHI SABSE ACCHI

-   **THALASSERRY MACCHI TIKKA** **25.00**  
Fragrant coastal kerala spices enhanced grilled fish.
-  **SARSO MACCHI TIKKA** **25.00**  
Tandoor Grilled fish with dominant flavours of mustard.
-  **LASUNI MACCHI TIKKA** **25.00**  
Garlic-infused fish tikka, a burst of flavors.
-  **MULTANI MACCHI TIKKA** **25.00**  
Succulent fish in Multani spices and grilled in tandoor.
-  **RADHUNI MACHCHI TIKKA** **25.00**  
Tandoor grilled fish marinated in aromatic Radhuni spice.
-  **TANDOORI POMFRET** **45.00**  
Whole pomfret marinated in spices, cooked in tandoor.
-  **HARIYALI JHEENGA** **41.00**  
Succulent herb & yogurt coated prawns, from tandoor.
-  **THALASSERRY JHEENGA**  **41.00**  
Fragrant coastal kerala spiced succulent grilled Prawns.
-  **TANDOORI JHEENGA** **41.00**  
Jumbo prawns marinated in indie spices and grilled.

## TANDOORI PLATTERS

 **MIX VEG PLATTER** **49.00**

Assorted veg tandoor grilled delicacies on a platter.

 **CHICKEN TANDOORI PLATTER** **69.00**

Assorted Chicken tandoor grilled kebabs.

 **SEAFOOD PLATTER** **89.00**

Assorted tandoori grilled seafood.

 **MASALA SPECIAL PLATTER** **109.00**

Tandoori specialities of our restaurant on a single platter.



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## SHAKHAHAARI MAINS

- **ALOO JEERA** **15.00**  
Potatoes tossed along with cumin seeds and indian spices.
- **MIX VEG** **21.00**  
Assorted vegetables in flavorful indian gravy..
- **VEG KADHAI** **21.00**  
A colorful symphony of vegetables stir-fried with aromatic spices.
- **VEG JHAL FREZI** **21.00**  
Colorful veggies stir-fried in a tangy indian gravy.
- **VEG SHAHJHANI** **21.00**  
Vegetables cooked in rich white indian cashewnut based gravy.
- **DIWANI HANDI** **21.00**  
A vegetarians festive pot of aromatic and rich delicacy
- **BHINDI DO PYAAZA** **23.00**  
Okra cooked along with fried and sauteed onions.
- **MUSHROOM MASALA** **26.00**  
Murshrooms cooked in onion tomato based gravy.



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## SHAKHAHAARI MAINS

- **SABZ -E-LAJAWAB** 25.00  
Chefs take on the mixed vegetable gravy.
- **ZARDARI KOFTA** 27.00  
Mash potato & cottage cheese roundels in delightful gravy.
- **PANEER BHURJI** 27.00  
Minced paneer cooked with onion, tomato & indian spices.
- **PANEER TIKKA MASALA** 27.00  
Tandoori panner tossed in tangy tomato based gravy.
- **PANEER KHURCCHAN** 27.00  
North Indian style shredded paneer with bell peppers.
- **PANEER LABABDAAR** 27.00  
Paneer cooked in rich tomato gravy with bell peppers.
- **PANEER HARA MOTI** 27.00  
Cottage cheese and green peas in spinach based gravy.
- **KADHAI PANEER** 27.00  
Paneer cooked in rich tomato gravy with bell peppers.



Cottage cheese and green peas in spinach bas

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## SHAKHAHAARI MAINS

☐ **PANEER MAKHNI** **29.00**

Paneer cooked in rich and buttery indian tomato gravy.

☐ **AMRITSARI MALAI KOFTA** **29.00**

Cottage cheese roundels cooked in cashewnut paste gravy.

☐ **PALAK PANEER** **29.00**

Creamy medley of spinach based gravy and paneer cubes.



☐ **ROYAL VEG** **40.00**

Medley of Vegetables in Chefs Special Gravy.

## DAAL

☐ **DAAL FRY** **15.00**

Lentils cooked with onions, tomatoes and green chillies.



☐ **DAAL TADKA** **17.00**

Lentils tempered with desi ghee and indian spices.

☐ **DAAL PANCHARANTA** **19.00**

Desi street style lentil preparation.

☐ **DAAL MAKHNI** **23.00**

Kidney beans & Black grams slow cooked until creamy.



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## MURGH MAINS

- **MURGH KHOLAPURI** **25.00**  
Chicken tossed in sour and spicy kholapuri masala.
- **MURGH KALI MIRCH** **25.00**  
A flavorful chicken delicacy with peppery indulgence.
- **DHANIYA MIRCH KUKKAD** **28.00**  
Fresh green spices embrace chicken in a green gravy.
- **DUM METHI MURGH** **28.00**  
Pressure cooked chicken with fenugreek leaves in clay pot.
- **MURGH KADHAI** **28.00**  
A classic chicken dish cooked using whole spice blend.
- **MURGH LABABDAAR** **28.00**  
Chicken cooked in rich tomato gravy with bell peppers
- **MURGH PESHAWARI** **28.00**  
A traditional indian dish from peshawar region of pakistan.
- **MURGH TIKKA MASALA** **28.00**  
Heavenly grilled chicken in a rich, spiced tomato gravy.
- **MURGH BHATINDAWALA** **28.00**  
Punjabi style chicken curry sour and spicy.
- **MURGH MAKHNI** **30.00**  
Succulent chicken cubes cooked in buttery tomato bliss.
- **MURGH RARA** **32.00**  
A decadent blend of minced chicken and aromatic spices.

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## MURGH MAINS

- **MURGH KANDHAARI** **33.00**  
Chicken in spicy red gravy, a speciality of Afghani cuisine
- **LAGAN KA MURGH** **33.00**  
Traditional slow cooked chicken in chashewnut based gravy
- **MURGH PATIALA** **33.00**  
Punjabi style cooked chicken wrapped in omelette.
- **NIZAMI TANGDI** **33.00**  
Hyderabadi style slow cooked chicken thighs.
- **ROYAL CHICKEN** **40.00**  
Chicken cooked in chefs special creamy and rich gravy



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## MUTTON MAINS

 **MUTTON BHUNA GHOSHT** **33.00**

Slow Cooked in indian spices until tender and aromatic.

 **MUTTON DO PYAZA** **30.00**

A north indian delicacy with fried and sautéed onions.

 **MUTTON BIHARI** **34.00**

Lamb meat pressure cooked in a sealed earthen pot.

 **MUTTON NIHARI** **30.00**

Slow-cooked, stew with tender meat and flavorful gravy.

  **MUTTON ROGHAN JOSH** **30.00**

A Kashmiri delicacy where lamb is cooked in its own fat.

 **MUTTON RARA** **30.00**

Lamb minced & cooked along with spices until aromatic.

 **MUTTON KHEEMA** **34.00**

A delect featuring tender minced mutton in flavorful gravy.



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## ZAIKA-E-BAASMATI

- **PLAIN RICE** **8.00**  
Steamed basmati rice.
- **DAAL KHICHDI** **18.00**  
An indian staple with lentils and rice cooked together.
- **JEERA RICE** **18.00**  
Steamed rice tempered with desi ghee and cumin.
- **PEAS PULAO** **18.00**  
Green peas cooked with basmati rice.
- **VEG PULAO** **20.00**  
A melody of vegetables cooked along with basmati rice.
- **ZAFRANI PULAO** **20.00**  
Rice pressure cooked with dominant flavours of saffron.
- **PANEER BIRYANI** **29.00**  
Paneer cooked along with basmati rice and indian spices.
- **CHICKEN BIRYANI** **29.00**  
Chicken cooked along with basmati rice and spices.
- **MUTTON BIRYANI** **39.00**  
Mutton cooked along with basmati rice and indian spices.

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## ROTI SHOTI

- |   |              |
|---|--------------|
|  <b>PLAIN ROTI</b>           | <b>3.00</b>  |
|  <b>BUTTER ROTI</b>          | <b>5.00</b>  |
|  <b>PLAIN NAAN</b>           | <b>5.00</b>  |
|  <b>BUTTER NAAN</b>          | <b>6.00</b>  |
|  <b>GARLIC NAAN</b>         | <b>7.00</b>  |
| Garlic topped bread cooked in tandoor.  |              |
|  <b>CHEESE GARLIC NAAN</b> | <b>10.00</b> |
| Bread stuffed with cheddar cheese and minced garlic.  |              |
|  <b>METHI PARATHA</b>      | <b>5.00</b>  |
| Tandoori bread topped with chopped fenugreek leaves.  |              |
|  <b>LACCHA PARATHA</b>     | <b>5.00</b>  |
| Layered tandoori bread.   |              |
|  <b>RUMALI ROTI</b>        | <b>5.00</b>  |
| Paper thin bread cooked on a upside down wok.   |              |
|  <b>WARQI PARATHA</b>      | <b>7.00</b>  |
| Saffron & Cardamom flavoured layered bread.   |              |

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# 00RUDA(MANGALOREAN)

## SUKKA

A fiery coastal delicacy made from coconut and dry spices.

☐ CHICKEN SUKKA	31.00
☐ MUTTON SUKKA	35.00
☐ SQUID SUKKA	31.00
☐ CRAB SUKKA	31.00
☐ PRAWN SUKKA	31.00
☐ MARWAI SUKKA	APS

## GASSI/CURRY

Traditional Coconut based mangalorean gravies.





☐ KUNDAPURA CHICKEN GASSI	29.00
☐ MUTTON GASSI	33.00
☐ MANGALUR CHICKEN CURRY	29.00
☐ MACKREAL CURRY	25.00
☐ PRAWN CURRY	31.00
☐ MARWAI GASSI	APS
☐ VEG GASSI	21.00

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## GHEE ROAST

Spicy chilli paste based dry preparation roasted with desi ghee

 CHICKEN GHEEROAST	27.00
 MUTTON GHEEROAST	31.00
 SQUID GHEEROAST	27.00
 CRAB GHEEROAST	27.00
 PRAWNS GHEEROAST	27.00
 PANEER GHEEROAST	29.00

## PULI MUNCHI

Sour and spicy Mangalorean gravy made with chilli & tamarind.

 CHICKEN PULIMUNCH	25.00
 SQUID PULIMUNCHI	29.00
 CRAB PULIMUNCHI	31.00
 PRAWNS PULIMUNCHI	33.00
 BOOTHAI PULIMUNCHI	21.00
 ANJAL PULIMUNCHI	25.00

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## PEPPER FRY

Mains tossed in crushed pepper and green chilli, cilantro paste.

 CHICKEN PEPPER FRY	25.00
 MUTTON PEPPER FRY	29.00
 SQUID PEPPER FRY	27.00
 CRAB PEPPER FRY	27.00
 PRAWNS PEPPER FRY	27.00
 MUSHROOM PEPPER FRY	27.00

## URVAL

Chicken tossed in spicy masala, topped with egg.

 CHICKEN URVAL	25.00
 MUTTON URVAL	29.00
 PRAWNS URVAL	29.00

## GREEN MASALA

Mains in cilantro, mint & Chilli based gravy with coconut milk.

 CHICKEN GREEN MASALA	25.00
 MUTTON GREEN MASALA	29.00
 PRAWNS GREEN MASALA	27.00

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## RAWA FRY/TAWA FRY/MASALA FRY

**Rawa fry-** spicy marinated seafood coated in rawa & deep fried.

**Tawa fry-** spicy marinated seafood fried on skillet with coconut oil.

**Masala Fry-** Seafood pan fried along with spicy masala.

 <b>PRAWNS</b>	<b>31.00</b>
 <b>SQUID</b>	<b>33.00</b>
 <b>BANGUDE (MACKREL)</b>	<b>25.00</b>
 <b>KAANE (LADY FISH)</b>	<b>35.00</b>
 <b>ANJAL (KING FISH)</b>	<b>36.00</b>
 <b>POMFRET</b>	<b>32.00</b>
 <b>BOMBIL (BOMBAY</b>	<b>APS</b>
 <b>CRAB</b>	<b>APS</b>



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## MANGALOREAN CLASSIC COMBOS

- ☐ KORI ROTTI 27.00
- ☐ CHICKEN SUKKA NEER DOSAE 25.00
- ☐ CHICKEN PULIMUNCHI WITH IDLI 25.00
- ☐ MARWAI PUNDI 29.00

## MAGALOREAN PLATTERS

- ☐ KUDLA SPECIAL PLATTER 139.00  
Egg Ghee roast, Paneer Pepper fry, Chicken Sukka, Mutton green Masala with Neer Dosae.
- ☐ COASTAL SEAFOOD PLATTER 149.00  
Marwai sukka, Anjal rawa fry, Pomfret Tawa Fry, Squid Ghee roast, Prawn Green Masala.



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## DOSAS AND ROTTI

- **NEER DOSAE** **10.00**  
Made with thin dosa rice batter like crepes.
- **SANNA/IDLI** (Weekends Only) **10.00**  
Fermented rice patter poured into smmall round moulds and steamed.
- **PUNDI** (Weekends Only) **11.00**  
Rice roundels made from parboiled rice and steamed.
- **RICE ROTTI(KORI ROTTI)** **11.00**  
Paper thin crispy rice rotti specially from mangalore.



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# ANGREZI

## APPETIZERS

- **BUTTER GARLIC CHICKEN**  **25.00**  
Batter fried Chicken tossed in creamy butter garlic sauce.
- **BUTTER GARLIC SQUID**  **30.00**  
Batter fried squid tossed in creamy butter garlic sauce.
- **PRAWNS BUTTER GARLIC**  **35.00**  
Batter fried prawns tossed in creamy butter garlic sauce.
- **CHICKEN STRIPS** **25.00**  
Batter fried chicken strips with fries.
- **FISH FINGERS** **20.00**  
Batter fried fish strips with fries.
- **CHICKEN NUGGETS** **25.00**  
Chicken nuggets with fries.
- **CHICKEN FINGERS** **20.00**  
Chicken fingers with fries.



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## PASTA DA VAASTA

- **SEAFOOD PASTA** **35.00**  
Pasta tossed with seafood in your favourite sauce.
- **CHICKEN PASTA** **25.00**  
Pasta tossed with chicken in your favourite sauce.
- **VEG LOADED PASTA** **25.00**  
Pasta tossed with vegetables in your favourite sauce.
- **CHICKEN YAKISOBA NOODLES** **35.00**  
Japanese soba noodles along with veggies and chicken.
- **SEAFOOD YAKISOBA NOODLES** **45.00**  
Japanese soba noodles along with veggies& seafood.
- **CHICKEN RISOTTO** **35.00**  
Arborio rice cooked in creamy sauce and chicken.
- **SHRIMP RISOTTO** **39.00**  
Arborio rice cooked in creamy sauce and shrimps.



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## BURGIRR

- ☐ **VEG TIKKI BURGER** **25.00**  
Hearty veggie tikki, flavorful burger, a delight savored.
- ☐ **KADAK CHICKEN BURGER** **25.00**  
Juicy chicken, crispy, toasted bun, flavorful satisfaction.
- ☐ **CHICKEN KHEEMA BURGER** **27.00**  
Indian spiced chicken kheema, bun, a flavor explosion.
- ☐ **CHICKEN DOUBLE SMASH** **29.00**  
Double smash chicken, burger perfection achieved.

## KUCH MEETHA HO JAAE? (DESSERTS)










- ☐ **GULAB JAMUN** **9.00**
- ☐ **GAJAR KA HALWA** **19.00**
- ☐ **SIZZLING BROWNIE** **19.00**
- ☐ **CHEESE CAKE (SPECIAL)** **22.00**
- ☐ **APPLE STRUDLE** **30.00**

## CHEFS SPECIAL DESSERTS

☐ MEAT ☐ POULTRY ☐ SEAFOOD ☐ VEG ☐ CHEFS SPECIAL 🌶️ SPICY

ALL PRICES ARE IN UAE DHIRAMS INCLUSIVE OF 7% DESTINATION FEE, 10% SERVICE CHARGE, 5% VAT

## THANDA PEELO FRIENDS!

 FRESH LEMON SODA	12.00
 LIME JUICE	12.00
 LASSI (SWEET/SALT)	12.00
 LEMON MINT COOLER	15.00
 WATERMELON JUICE	15.00
 ORANGE JUICE	15.00
 BANANA SHAKE	18.00
 APPLE SHAKE	18.00
 AVACADO SHAKE	23.00

 MEAT  POULTRY  SEAFOOD  VEG  CHEFS SPECIAL  SPICY

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@masalabysocialsrak

FOLLOW US & SHARE OUR CONTENT

# AVAIL DISCOUNTS!

***HAVE A CELEBRATION?***

**Looking for a Caterer?**

**or**

**Looking for a Place to celebrate?**

***WE DO BOTH!***

***WE HOST & CATER FOR***

***BIRTHDAY PARTIES, GATHERINGS***

***& OUTDOOR EVENTS***

**FOR ENQUIRES CALL**

**0508957595**

**0509257595**

<u>SCOTCH WHISKEY</u>	30ml	60ml	Bottle
Royal Salute	45	85	900 (700ml)
JW Blue Label	45	85	900 (750ml)
Chivas Regal 18 Yrs	25	45	500 (750ml)
Chivas Regal	20	37	230 (1000ml)
JW Black Label	20	37	230 (1000ml)
Jack Daniels	20	37	230 (1000ml)
Jim Beam	15	27	150 (1000ml)
Monkey Shoulder	20	37	230 (700ml)
JB Scotch	15	27	150 (1000ml)
JW Red Label	15	27	150 (1000ml)
Passport	10	20	200 (1000ml)

## SINGLE MALT

Glen Fiddich 15 Yrs	35	65	450 (700ml)
Glenfiddich 12 Yrs	30	57	300 (700ml)
Glemorangie	30	57	300 (1000ml)
GlenLivet 12 Yrs	30	57	300 (1000ml)

## BLENDED SCOTCH

Ballantines	15	27	150 (1000ml)
Teachers	15	27	150 (1000ml)
Dewars	15	27	150 (1000ml)
MC Signature	10	18	80 (1000ml)

<u>COGNAC</u>	30ml	60ml	Bottle
Hennessy Exo Cognac	85	160	1450 (700ml)
Hennessy VSOP	40	75	500 (700ml)
Hennessy VS	20	35	300 (700ml)
Remy Martin Cognac	20	35	350 (750ml)
St.Remy VSOP	10	20	150 (1000ml)

## VODKA

GreyGoose	25	47	230 (1000ml)
Absolut Blue	15	27	180 (1000ml)
Smirnoff Red	10	20	180 (1000ml)

## GIN

Hendricks Gin	35		330 (1000ml)
Gordons	15		180 (1000ml)
Bombay Sapphire	10		
Jaisalmer			

## RUM

Bacardi Blanca Rum	5	27	150 (1000ml)
Capt. Morgan Black	15	27	150 (1000ml)
Capt. Morgan Spic Gold	15	27	150 (1000ml)
Old Monk Rum	5	20	80 (1000ml)

<u>TEQUILA</u>	30ml	60ml	Bottle
Jose Cuervo Gold	20		200
Jose Cuervo Silver	20		200
EL Charo Silver	20		200

<u>LIQUEUR</u>	SHOTS
Baileys	15
Malibu	15
Kahlua	15
Jagermeister	15

## WINES

Chandon Blanc Brut	300
Chandon Rosé	375
Pinot Grigio	40
Sauvignon Blanc	40
Cabernet Shiraz	40
Sweet Lips	80

<u>TODDY PALM WINE</u>	30
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## BOTTLED BEERS

<b>Amstel Light Bottle</b>	<b>15</b>
<b>Budweiser</b>	<b>15</b>
<b>Carlsberg</b>	<b>15</b>
<b>Corona Bottle</b>	<b>13</b>
<b>Hoegaarden</b>	<b>15</b>
<b>Heiniken</b>	<b>15</b>
<b>Kingfisher Bottle</b>	<b>15</b>
<b>Sanmiguel Light</b>	<b>15</b>
<b>Leffe</b>	<b>15</b>
<b>Becks</b>	<b>15</b>
<b>Pilsner Urquell</b>	<b>15</b>
<b>Budvar</b>	<b>15</b>
<b>Stella</b>	<b>15</b>
<b>Breezer Watermelon</b>	<b>15</b>
<b>Breezer Lime</b>	<b>15</b>
<b>Breezer Peach</b>	<b>15</b>

## DRAUGHT BEERS

**Singha**  
**Erdinger**  
**Budvar**  
**Peroni**  
**San Miguel**  
**Hoegarden**

## MASALA TALES

<b>KARI PATTA G&amp;T</b>	<b>30.00</b>
South Indian twist on a classic G&T with the aromatic allure of curry leaves.	
<b>ANARTINI</b>	<b>40.00</b>
A fruity and refreshing martini with the vibrant flavors of pomegranate.	
<b>NIMBOO SA</b>	<b>30.00</b>
A fragrance infused with the aromatic essence of lime leaves.	
<b>GULABARI</b>	<b>35.00</b>
A luxurious cocktail reminiscent of a fragrant rose garden.	
<b>KAKDI KOOLER</b>	<b>40.00</b>
A cool and revitalizing cucumber mojito.	
<b>SHANTA BAAI</b>	<b>28.00</b>
A tantalizing fusion of spicy ginger and tangy tamarind.	
<b>BLUEE LANGOOR</b>	<b>28.00</b>
A vibrant Blue Lagoon cocktail kissed with the sweetness of grape.	
<b>BLOODY MEENAKSI</b>	<b>37.00</b>
A spicy twist on classic Bloody Mary with bold flavors of South Indian rasam.	
<b>PATRAO' MARLO!</b>	<b>42.00</b>
A Goan surprise.	
<b>MASALA MOJITO</b>	<b>40.00</b>
Our Signature drink.	



# MASALA MOCKTAILS

<b>VIRGIN PINA COLADA</b>	<b>20.00</b>
<small>(PINEAPPLE JUICE, COCONUT MILK, FRESH CREAM, VANILLA ICE CREAM)</small>	
<b>FRUIT PUNCH</b>	<b>22.00</b>
<small>(MANGO, PINEAPPLE, ORANGE JUICE &amp; VANILLA ICE CREAM)</small>	
<b>BERRY BLAST</b>	<b>25.00</b>
<small>A fragrance infused with the aromatic essence of lime leaves.</small>	
<b>CARRIBEAN SEA</b>	<b>25.00</b>
<small>(LIME JUICE, PINEAPPLE, MANGO JUICE, LEMONADE)</small>	
<b>PEACH ICE TEA</b>	<b>24.00</b>
<small>(PEACH SYRUP, BLACK TEA, LIME JUICE)</small>	
<b>STRAWBERRY MOMENT</b>	<b>27.00</b>
<small>(MANGO JUICE, STRAWBERRY CRUSH, FRESH CREAM)</small>	
<b>PINK LADY</b>	<b>28.00</b>
<small>(ORANGE JUICE, STRAWBERRY, CRUSH, FANTA)</small>	
<b>DEATH BY CHOCOLATE</b>	<b>30.00</b>
<small>(CHOCOLATE SYRUP, ICE CREAM, FRESH CREAM)</small>	
<b>VIRGIN MOJITO</b>	<b>20.00</b>
<small>(LEMON JUICE, LEMON, MINT &amp; SPRITE)</small>	
<b>MICKEY MOUSE</b>	<b>24.00</b>
<small>(CHILLED COKE, VANILLA ICE CREAM, FRESH CREAM)</small>	