



  
TAJ  
LANDS END  
MUMBAI

masala bay



## MASALA BAY

From the aroma of jaiphal & javitri, to the flavours of kashmiri kesar, Masala Bay brings to diners, authentic & traditional style Indian cuisine with aromatic spices & the clay oven or 'tandoor' as cavalry, the chefs go back to the roots of India's epicurean legacy to recreate classic Indian fare where ingredients have been sourced from their place of origin. Floral aromats and warm spices are freshly prepared and blended in meticulous proportions to create every individual dish.

Our team of culinary geniuses from across the different regions of the country bring out many forgotten facets of Indian cuisine, including culinary treasures from the land as well as the seas. They create and bring to diners, a gastronomic experience which celebrates flavours that are reminiscent of the recipe.

To discover the true essence of this cuisine is to embark on an exciting journey. Take your first step on this culinary voyage at Masala Bay.





## SOUP

- **Tamatar Dhania Ka Shorba** 775  
 252.67 kcal | 240 gms | Coriander scented ripe tomato broth
- ☆ ▲ **Goli Ka Shorba** 775  
 355.71 kcal | 288 gms | Lamb trotter broth, simmered overnight, flavored with black cardamom and mint

## VEGETARIAN APPETIZERS

- **Bharwan Khumb Anari** 1375  
 330.54 kcal | 140 gms | Button mushroom stuffed with fresh pomegranate, cheese and spices- imbued in a yellow marinade, char-grilled in tandoor
- 🔥 ■ **Tehedaar Paneer** 1475  
 817.47 kcal | 415 gms | Marinated oven roasted cottage cheese, stuffed with garlic and chili relish
- ☆ ■ **Achari Broccoli** 1475  
 360.63 kcal | 201 gms | Broccoli steeped in tangy pickle yoghurt, cooked in tandoor
- **Subz Badam Ki Seekh** 1375  
 209.39 kcal | 135 gms | Skewer of seasonal vegetables mixed with nuts and hand pound spices, gratinated with cheese
- ☆ ■ **Nimona Tikki** 1475  
 351.96 kcal | 204 gms | Green peas kebabs stuffed with cheese, spiced with cumin, asafoetida and yellow chili
- 🔥 ■ **Karare Aloo** 1375  
 609.95 kcal | 360 gms | Crisp-fried baby potato, tossed in tangy masala, sprinkled with coriander



## NON-VEGETARIAN APPETIZERS

- ▲ **Lehsooni Jheenga** 2395  
 363.22 kcal | 246 gms | Tandoor roasted jumbo prawn flavored with garlic, finished with lime juice and butter
- ▲ **Tawa Masala Pomfret** 2395  
 185.08 kcal | 120 gms | Pomfret fillet coated with a spicy marinade, seared on a griddle
- 🔥 ☆ ▲ **Raan-E-Awadh** 2975  
 955.51 kcal | 307 gms | House speciality- whole baby lamb leg, slow roasted to perfection, sprinkled with lime juice and tossed in clarified butter
- ☆ ▲ **Gilawat Ke Kebab** 1895  
 346.34 kcal | 166 gms | "Melt-in-the-mouth" smoke infused lamb kebab, served on ultra tawa paratha
- ▲ **Makhmali Murgh Tikka** 1875  
 514.76 kcal | 259 gms | Deboned chicken thighs, marinated with cheese and yoghurt, char-roasted in a tandoor and finished with lime
- ▲ **Murg Harimirch Ke Seekh** 1875  
 458.84 kcal | 272 gms | Mince chicken kebab flavored with green chili and mint, cooked in tandoor
- 🔥 ▲ **Tandoori Murgh** 2075  
 869.62 kcal | 518 gms | Classic old Delhi Street delicacy, whole chicken coated in a fiery marinade of robust spices, skillfully finished in tandoor
- ☆ ▲ **Aatish-E-Chaap** 1875  
 995.91 kcal | 345 gms | Perfectly carved chicken, marinated in yoghurt and spiced with chili flakes and crushed black pepper

■ Lactose ■ Gluten ■ Nuts ■ Celery ■ Mustard ■ Sesame ■ Fish  
■ Eggs ■ Peanuts ■ Molluscs ■ Soy ■ Sulphites ■ Crustaceans ■ Lupin  
☆ Masala Bay signature dishes 🔥 Indicates dishes that can be spicy  
■ Indicates Vegetarian ▲ Indicates Non-vegetarian

"Indian food has ingredients that may contain nuts, gluten, soy and soy products. Please do indicate to our associates in case of any allergies/intolerances and restrictions. All prices are indicated in Indian Rupees and Government taxes are applicable."

"An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary"





## VEGETARIAN MAINS

- Gucchi Khumb Hara Pyaaz** 2475  
 415.25 kcal | 347 gms | Himalayan morel and button mushroom sauteed together with onion garlic and chili, braised in a brown onion, tomato and cashewnut gravy  
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- Tawa Subzi** 1475  
 809.58 kcal | 433 gms | Assortment of vegetables, tossed in onion and pepper masala  
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- 🌶️ **Chuninda Subz Ke Jhalfrezi** 1475  
 829.32 kcal | 495 gms | Dry preparation of select vegetable tossed in a pepper accentuated tangy masala  
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- 🌟 **Paneer Aap Ki Pasand** 1595  
 Cottage cheese cooked to perfection in gravy of your choice.  
 878.67 kcal | 421 gms | Lahori paneer 🍅 🥛  
 625.12 kcal | 332 gms | Palak paneer 🌿 🥛  
 741.89 kcal | 335 gms | Paneer makkhanwala 🍅 🥛
- 🌟 **Phaldhari Kofta** 1595  
 628.96 kcal | 288 gms | Cottage cheese dumplings, stuffed with prunes and apricot, simmered in a saffron scented cashewnut gravy, topped with chopped dry fruits and nuts  
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- Dum Aloo Benarasi** 1475  
 383.72 kcal | 309 gms | Stuffed baby potatoes, in sweet and sour gravy, flavored with fennel and dry fenugreek  
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- 🌟 **Subz Lazeez Handi** 1595  
 494.86 kcal | 360 gms | Assortment of vegetables sauteed with onion tomato and spices, braised in brown cashewnut gravy, finished with chopped coriander and fried red chili  
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- Lehsooni Palak** 1475  
 625.12 kcal | 332 gms | Spinach tempered with zesty garlic, finished with cream and white butter  
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- Baingan Bharta** 1475  
 473.27 kcal | 448 gms | Roasted aubergine pulp, cooked with onion, tomato, chili, finished with desi ghee  
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## DAL

- Dal Tadka** 1475  
 435.36 kcal | 441 gms | Mix yellow lentils tempered to perfection  
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- 🌟 **Dal Makhni** 1595  
 577.10 kcal | 308 gms | The House speciality black lentils simmered overnight on tandoor in 'Dum' style, finished with butter and cream  
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## NON-VEGETARIAN MAINS

- 🌟 **Lobster Masala Fry** 2975  
 835.04 kcal | 367 gms | Pan seared lobster meat, tossed with onion, ground spices and coriander  
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- Methi Macchi Masala** 2795  
 524.76 kcal | 358 gms | Tandoor roasted Kolkata bhetki simmered in a fenugreek flavored tomato and cashewnut gravy, spiked with slit green chili  
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- 🌶️ **Kadhai Jheenga** 2875  
 337.25 kcal | 346 gms | Prawns simmered in rustic tomato gravy, accentuated by capsicums, named after the Indian wok  
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- 🌟 **Sunday Mutton Curry** 2875  
 793.67 kcal | 380 gms | Masala Bay signature mutton curry- reminiscent of the lazy Sunday meal cooked at home  
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- 🌟 **Nalli Nihari** 2475  
 798.67 kcal | 404 gms | Lamb shank cooked on slow flame, flavored with Potli masala  
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- Murgh Makhni** 1895  
 755.68 kcal | 398 gms | Tandoor roasted pulled chicken in tomato based rich velvety gravy, finished with white butter and cream  
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- 🌶️ 🌟 **Dhabewala Murgh** 1975  
 542.17 kcal | 367 gms | Rustic curry made with country chicken, a speciality of Indian highway motels  
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## BREAD BOAT

- 🔥 ■ **Amritsari Kulcha** 425  
**394.68 kcal | 155 gms** | Special bread from Punjab, stuffed with spiced potatoes  
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- **Bah Khummach** 425  
**288.37 kcal | 129 gms** | Whole wheat leavened Indian bread, topped with poppy seed and fennel  
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- **Laccha Paratha** 425  
**284.68 kcal | 112 gms**  
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- **Tandoori Roti** 425  
**132.41 kcal | 71 gms** | Whole wheat 🌾  
**168.38 kcal | 80 gms** | Multigrain 🌾
- **Missi Roti** 425  
**189.66 kcal | 86 gms** | A chickpea flour flat bread
- **Roomali Roti** 425  
**346.89 kcal | 134 gms** | Thin refined flour handkerchief bread made on the inverted griddle  
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- **Naan** 425  
**188.39 kcal | 94 gms** | Plain 🌾  
**299.23 kcal | 105 gms** | Butter 🥛 🌾  
**398.89 kcal | 134 gms** | Cheese 🥛 🌾

## BASMATI STRAIGHT

- ▲ **Awadhi Gosht Dum Biryani** 2195  
**1722.54 kcal | 918 gms** | Succulent lamb in brown onion, mint and yoghurt yakhni with saffron scented Basmati rice, cooked in traditional Dum style  
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- ▲ **Zafrani Murg Pulao** 2075  
**1291.32 kcal | 766 gms** | Chicken in brown onion, mint and yoghurt yakhni with saffron scented Basmati rice, cooked in traditional Dum style  
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- **Subz Dum Biryani** 1875  
**921.99 kcal | 696 gms** | Mixed vegetables in yoghurt, brown onion, ginger, mint gravy and fragrant rice, cooked together in Dum style  
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- **Safed Chawal** 675  
**500.33 kcal | 388 gms**



## YOGHURT COVE

- **Dahi Bhalla** 675  
**624.99 kcal | 371 gms** | Stuffed lentil dumplings in a sweetened yoghurt, spiced with tamarind chutney  
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- **Raita** 375  
**276.84 kcal | 326 gms** | Boondi 🥛  
**271.93 kcal | 298 gms** | Boorani 🥛

## FINAL DOCK

- **Rasmalai** 875  
**324.70 kcal | 142 gms** | Flattened chenna dumpling soaked in sweetened milk, scented with cardamom and saffron  
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- **Kulfi** 875  
**346.02 kcal | 175 gms** | Indian ice cream, served with falooda, rose syrup and rabdi  
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- **Gulab Jamun** 875  
**492.24 kcal | 171 gms** | Dumplings of reduced milk, poached in cardamom flavored sugar syrup  
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- **Angoori Rabdi** 875  
**204 kcal | 150 gms** | Chenna dumplings poached in sweetened milk with plenty of dry nuts  
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- **Ice Cream** 875  
**439.60 kcal | 200 gms** | Chocolate ice cream 🥛  
**241.40 kcal | 200 gms** | Vanilla ice cream 🥛
- **Halwa Of The Day** 875  
**478.34 kcal | 204 gms**  
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