The Taj West End, Bangalore is more a legend than a hotel. What distinguishes this heritage hotel is its colonial architecture, beautifully landscaped gardens & exquisite culinary experiences. Nestled in the midst of the gardens, you will find a 134 year old tamarind tree which has stood witness to the changing landscape of the hotel. It has become an intrinsic part of its history.

Within this classic ambience we now present Masala Klub - the fourth restaurant in the series of the signature brand Masala. Started about a decade ago, this signature brand is a recreation of authentic Indian flavors. By using olive oils in traditional recipes & innovative cooking techniques, the chefs deliver a refreshing lightness to Indian cuisine.

Welcome to Masala Klub, a celebration of culinary craft

Dear Guest,

‘It is our endeavor to always take very special care of all our guests in our restaurants. If you or anyone in your group is allergic to any one of the below mentioned food allergens, please inform our associates before ordering your meal.

Common Food Allergens.

1. Milk
2. Egg
3. Peanut
4. Tree nut (cashew, walnut)
5. Fish
6. Shellfish
7. Soy
8. Wheat
9. Monosodium Glutamate (Ajinomoto)

We would also like to inform you that all our menus are trans-fat free
First Impressions

Masala Greens 450
- Salad of iceberg, cherry tomato, cucumber, peppers, red onion with crisp in pomegranate dressing

Choose Ka Shorba 500
- Chicken broth flavored with coriander and whole spices

Bhune Bhutte Ka Shorba 450
- Roasted corn broth flavored with Indian spices

Lemongrass Rasam 450
- Traditional tomato & lentil broth with a hint of lemongrass

Tandoori Lobster 2400
- Lobster marinated with freshly pounded spices and char grilled

Scallop Tukda 2200
- Black pepper spiced grilled scallop

Bhatti Ka Jheenga 1700
- Prawns steeped in a marinade of aromatic spices, grilled on glowing embers imparting a smoky flavor, a specialty from ‘Amritsar’

Konchu Varthathu 1700
- Prawn marinated with shallots and red chilly paste, wrapped in banana leaf

Tandoori Pink Salmon on Aloo Katliyan 1700
- Steaks of blush pink salmon, spiked with ‘bishop’s weed’ and grilled in a clay oven

Tawa Meen 1400
- Pan seared fish marinated with deghi mirch and pepper

Lahsooni Mahi Tikka 1400
- Garlic and carom seeds infused char grilled fish

Galawati Ke Kebab 1300
- Unquestionably the greatest kebab in the Lucknavi region, so soft that it literally melts in your mouth. Created for the leisure loving nobles who preferred not to chew

Barrah Kebab 1300
- Lamb chops with brown onion mace, elaichi and nutmeg and glazed in clay oven
tandoori nalli
lamb shanks marinated with rose petals, green cardamom
and glazed in tandoor

shahi masala tikka
chicken infused with royal cumin, freshly pounded spices
and char grilled

doodhiya murg tikka
chicken cubes draped in a cheese marinade,
spiced with green cardamom & infused with burnt garlic

bharwan malai gucchi
kashmiri morels stuffed with tempered button mushroom
and char grilled

palak papad ke kebab
a combination of veggies, rolled with crispy and fried

achari ambi paneer
pickled spiced char grilled paneer

vilayati mirch aur zaitoon ka paneer
jalapenos and olives spiced cottage cheese, glazed in tandoor

sarson ke phool
broccoli florets imbued with mustard and pickling spices, char-grilled

baby corn ellu varuval
crispy fried baby corn tossed with ginger and curry leaves

anardana pudina aloo
baby potatoes marinated with freshly fresh mint leaves,
pomegranate seeds and char grilled

dahi singada aur aloo Bukhara ki tikki
spiced yoghurt with water chestnut patty stuffed with
prunes and griddle fry

arbi tawe wali
Indian spiced griddle cooked colocassia

yam ke galouti
yam cooked to perfection with a hint of flavorful spice mix,
from the land of nawabs
today only kebabs
kebab platter will be served with a bowl of dal makhani
and a portion of Indian breads

vegetarian at Rs. 1600

- vilayati mirch aur zaitoon ka paneer
  jalapenos and olives spiced cottage cheese, glazed in tandoor
- palak papad ke kebab
  combination of veggies, rolled with crispy and fried
- sarson ke phool
  broccoli florets imbued with mustard and pickling spices, char-grilled
- yam ke galouti
  yam cooked to perfection with a hint of flavorful spice mix,
  from the land of nawabs

meat and poultry at Rs. 2000

- barrah kebab
  lamb chops with brown onion mace, elaichi and nutmeg and glazed
  in clay oven
- tandoori nalli
  lamb shanks marinated with rose petals, green cardamom and glazed in tandoor
- doodhiya murgh tikka
  chicken cubes draped in a cheese marinade,
  spiced with green cardamom & infused with burnt garlic
- shahi masala tikka
  chicken infused with royal cumin, freshly pounded spices and char grilled
sea food and meat at Rs. 2200

- **sowa tandoori jhinga**
  clay oven roasted prawn spiked with dill leaves and spice

- **scallop tukda**
  black pepper spiced grilled scallop

- **barrah kebab**
  lamb chops with brown onion mace, elaichi and nutmeg and glazed in clay oven

- **doodhiya murg tikka**
  chicken cubes draped in a cheese marinade, spiced with green cardamom & infused with burnt garlic

sea food at Rs. 2400

- **scallop tukda**
  black pepper spiced grilled scallop

- **sowa tandoori jhinga**
  clay oven roasted prawn spiked with dill leaves and spice

- **lahsooni mahi tikka**
  garlic and carom seeds infused char grilled fish

- **bhatti ka jheenga**
  prawns steeped in a marinade of aromatic spices, grilled on glowing embers imparting a smoky flavor, a specialty from ‘Amritsar’
aquatic strokes

- **chingri malai curry**
  fresh river prawns cooked in coconut cream - a Bengali specialty

- **allepey fish curry**
  a fish curry from the Malabar coasts, flavored with raw mango and coconut.

master pieces

- **raan**
  whole leg of lamb, gently massaged with yogurt and an innovative pot-roasted, braised and grilled in the tandoor, served with its own juices

- **nalli nihari**
  lamb shanks simmered in rich gravy using the secret ‘potli’ spices, a specialty of ‘Awadh’

- **meat curry**
  an ethnic Punjabi dish, fashioned from leg of baby lamb, finished with home churned ‘pure ghee’

- **murg khatta pyaz**
  a delicate combination of chicken with pickled onions, brought to a pleasing pungency with freshly pounded spices

- **chicken tariwala**
  age old recipe at farm fed chicken made with home ground spices, finished with coriander leaves

- **kalimirch ka murgh**
  hand pulled char grilled chicken spiced with freshly pounded black pepper draped in fresh cream

- **karai kodi kozhi**
  from the land of Chettinadu, chicken cooked in a fresh spice paste
light shades

- **gucchi aur khumb**
  handpicked kashmiri morels, complimented with button mushrooms, and gives you this exotic dish
  1100

- **paneer khatta pyaz**
  a delicate combination of cottage cheese with pickled onions, brought to a pleasing pungency with freshly pounded spices
  1000

- **paneer makhaney**
  cottage cheese simmered with green peas, stir fried lotus puff soaked in ‘pure ghee’
  1000

- **nadru aur singhada**
  water chestnut and lotus stem curry
  1000

- **dum ki bhindi**
  okra cooked in ancient technique ‘dum’ (slow cooking) keeping all flavors intact
  1000

- **kadi pakodi**
  gram flour dumplings soaked in thin yoghurt gravy
  1000

- **mille julle subji**
  mix vegetable curry
  1000

- **baingan saraf**
  a delicacy of roasted aubergines pulp cooked with onions and tomatoes
  1000

- **palak aap ki pasand (paneer, vegetable, lasooni)**
  spinach cooked to your choice
  1000

- **aloo (gobhi, broccoli muttar, jeera, methi leaves)**
  potatoes cooked to your choice
  1000

- **dal makhani**
  black gram and red kidney beans simmered overnight on the tandoor, finished with home churned butter and cream
  900

- **dal tadka**
  garlic and cumin tempered lentil
  900
rice spread

lucknavi ghosht biryani 1300
a delicacy of choicest cut of lamb and long grain basmati rice, flavored with saffron and mace, peculiar to the region of ‘Lucknow’

paraat pulav 1300
chicken/lamb/prawn with aromatic rice

gucchi pulav 1100
kashmiri morrels cooked with fragrant basmati rice

moong dal khichdi 900
a subtle mélange of rice and lentil tempered with cumin

amritsari aloo wadi pulav 900
dried lentil cakes and potato cooked with basmati rice to perfection

lucknavi subz biryani 900
a fragrant assortment of garden fresh vegetables and basmati rice, flavored with saffron and mace, a specialty from ‘Lucknow’

subzi paraat pulao 900
vegetable with aromatic basmati rice

steamed basmati rice 300

baked canvas basket

keema naan 225
seasoned lambs mince stuffed leavened bread made with refined flour

varqui paratha 225
leavened bread made with refined flour, flavoured with saffron and cooked on griddle

naan 175
leavened bread made with refined flour served plain or with a choice of garlic, butter, cheese and chilli olives

roti 175
whole wheat bread made in the clay oven served plain or with butter

parantha 175
layered whole wheat bread served with butter or with mint leaves, or crushed
kulcha  
refined flour bread served plain or stuffed with spring onions or cottage cheese  
missi roti  
bengal gram dal bread cooked in tandoor  
ragi roti  
puffed Indian bread made with millets

soft hues

matki dahi  
fresh yogurt  
burrani raita  
curd tempered with cumin and flavored with garlic  
anar and avocado raita  
spiced yogurt with fresh pomegranate and avocado  
boondi raita  
spiced yogurt with gram flour pearls  
fresh green salad
final touches

- **baked anjeer halwa** 500
  mashed figs topped with thickened milk. baked and served hot

- **elaichi ka jamun** 500
  dumplings of reduced milk served hot

- **gulukand rasmalai** 500
  cottage cheese dumplings soaked in milk and topped with rose petal relish

- **kaju kishmish ki kheer** 500
  rice pudding served with cashew nut and raisin

- **angoori rasbhari with saffron and pistachio creme** 500
  Miniature rasmalai layered with saffron and pistachio mousse

- **phaldaan** 500
  fresh cut fruits

- **kulfi bar** 500
  chikki kulfi/ malai kulfi

*All prices are exclusive of taxes

- Vegetarian
- Non Vegetarian
tasting menu
non vegetarian menu priced at Rs. 2700 plus taxes per person

- lemongrass rasam
traditional tomato & lentil broth with a hint of lemongrass

Starters
- tandoori nalli
Lamb shank in a spice mix cooked in tandoor on a skewer

- shahi masala tikka
chicken infused with royal cumin, freshly pounded spices and char grilled

- dahi singada aur aloo Bukhara ki tikki
spiced yoghurt with water chestnut patty stuffed with prunes and griddle fry

Main course
- meat curry
an ethnic punjabi dish, fashioned from leg of baby lamb, finished with home churned 'pure ghee

- murg khatta pyaz
a delicate combination of chicken with pickled onions, brought to a pleasing pungency with freshly pounded spices

- nadru aur singhada
water chestnut and lotus stem curry

- dal tadka
garlic and cumin tempered lentil

- lucknavi subz biryani
a fragrant assortment of garden fresh vegetables and basmati rice, flavored with saffron and mace, a specialty from lucknow

- assorted breads

Dessert
- elaichi ka jamun
dumplings of reduced milk served hot

- malai kulfi
traditional indian ice cream

ma卡ibari golden tips darjeeling tea or lavazza coffee
tasting menu
vegetarian menu priced at Rs. 2400 plus taxes per person

lemongrass rasam
traditional tomato & lentil broth with a hint of lemongrass

Starters
sarson ke phool
broccoli florets imbued with mustard and pickling spices, char-grilled

yam ke galouti
yam cooked to perfection with a hint of flavorful spice mix, from the land of ‘nawabs’

vilayati mirch aur jaitoon ka paneer
jalapenos and olives spiced char grilled cottage cheese

Main course
paneer makhaney
cottage cheese simmered with green peas, stir fried lotus puff soaked in ‘pure ghee’

dum ki bhindi
okra with indian spices, cooked in ancient technique ‘dum’, slow cooking keeping all flavors intact

nadru aur singhada
water chestnut and lotus stem curry

dal tadka
Garlic and cumin tempered lentil

lucknavi subz biryani
a fragrant assortment of garden fresh vegetables and basmati rice, flavored with saffron and mace, a specialty from lucknow

assorted breads

Desserts
elaichi ka jamun
dumplings of reduced milk served hot

malai kulfi
traditional indian ice cream

makaibari golden tips darjeeling tea or lavazza coffee
tasting menu
non vegetarian menu priced at Rs. 3300 plus taxes per person

lemongrass rasam
traditional tomato & lentil broth with a hint of lemongrass

Starters
bhatti ka jheenga
prawns steeped in a marinade of aromatic spices, grilled on glowing embers imparting a smoky flavor, a specialty from ‘amritsar’
doodhiya murgh tikka
chicken cubes draped in a cheese marinade, spiced with green cardamom & infused with burnt garlic
tandoori nalli
lamb shanks marinated with rose petals, malt vinegar and glazed in tandoor.
achari ambi paneer
pickled spiced char grilled paneer

Main course
nalli nihari
lamb shanks simmered in rich gravy using the secret ‘potli’ spices, speciality of ‘awadh’
kalimirch ka murgh
hand pulled char grilled chicken spiced with freshly pounded black pepper draped in fresh cream
lasooni palak
the indian penchant for leafy vegetables finds an intuitive balance in this perennial favourite of spinach tempered with garlic
paneer khatta pyaz
a delicate combination of cottage cheese with pickled onions, brought to a pleasing pungency with freshly pounded spices
dal makhani
black gram and red kidney beans simmered overnight on the tandoor, finished with home churned butter and cream
lucknavi gosht biryani
a delicacy of choicest cut of lamb and long grain basmati rice, flavored with saffron and mace, peculiar to the region of ‘lucknow’
assorted breads

Dessert
gulukand rasmalai
cottage cheese dumplings soaked in milk and topped with rose petal relish underplayed with sweetened reduced milk
kaju kishmish ki kheer
Rice pudding served with cashew nut and raisin
malai kulfi
traditional indian ice cream
makaibari golden tips darjeeling tea or lavazza coffee
tasting menu
non vegetarian menu priced at Rs. 3700 plus taxes per person

- lemongrass rasam
  traditional tomato & lentil broth with a hint of lemongrass

Starters

- lal mirch ka lobster
  lobster char grilled with a marinade of kashmiri chilli and indian spices

- sowa tandoori jhinga
  prawn infused with dill leaves indian spices and char grilled

- raan
  whole leg of lamb, gently massaged with yogurt, Malt Vinegar, pot-roasted, braised and grilled in the tandoor

- shahi masala tikka
  chicken infused with royal cumin, freshly pounded spices and char grilled

Main course

- nalli nihari
  lamb shanks simmered in rich gravy using the secret ‘potli’ spices, speciality of awadh

- Chingri malai curry
  Prawn delicacy, made from the stock of its own head, from the land of fishes ‘calcutta’

- gucchi aur khumb
  handpicked kashmiri morels, complimented with button mushrooms, and gives you this exotic dish

- 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

- lucknavi gosht biryani
  a delicacy of choicest cut of lamb and long grain basmati rice, flavored with saffron and mace, peculiar to the region of ‘lucknow’

- assorted breads

Dessert

- gulukand rasmalai
  cottage cheese dumplings soaked in milk and topped with rose petal relish underplayed with sweetened reduced milk

- kaju kishmish ki kheer
  rice pudding served with cashewnut and raisin. -

- malai kulfi
  traditional indian ice cream

makaibari golden tips darjeeling tea o lavazza coffee
Stone grill menu
vegetarian Rs. 2500 plus taxes

- **lemongrass rasam**
  traditional tomato & lentil broth with a hint of lemongrass

**Starters**
- **sarson ke phool**
  broccoli florets imbued with mustard and pickling spices, char-grilled
- **anardana ambi paneer**
  paneer layered raw mango sweet and sour mango sauce and dried pomegranate powder and char grilled
- **bhatti ke aloo**
  baby potatoes marinated in fresh ground spices, char grilled
- **chonke mutter aur aloo ki tikki**
  tempered green peas, and potato pattie stuffed with seasoned paneer and yoghurt an griddle fry

**Sorbet**
- **Tamarind sorbet**

**Main course**
- **tawa babycorn simla mirch**
  a colorful combination of baby corn tossed with bell peppers
- **dal makhani**
  black gram and red kidney beans simmered overnight on the tandoor, finished with home churned butter and cream
- **subzi paraat pulao**
  vegetable with aeromatic basmati rice

**assorted breads**

**Desserts**
- **teen mithaiyan**
  Three types of indian dessert
Stone grill menu
Sea food at Rs. 3500 plus taxes

- lemongrass rasam
  traditional tomato & lentil broth with a hint of lemongrass

Starters
- ambi jheenga
  raw mango flavoured char grilled prawn
- tawa sea bass
  pan seared chilean seabass marinated with degi mirch and pepper
- lasooni lobster
  garlic infused char grilled lobster
- sarson ke phool
  broccoli florets imbued with mustard and pickling spices, char-grilled

Sorbet
- Tamarind sorbet

Main course
- anardana jheenga
  fresh prawns tossed on a griddle with roasted coriander seeds and ‘kashmir’ chilies. served topped pomegranate seeds
- dal makhani
  black gram and red kidney beans simmered overnight on the tandoor, finished with home churned butter and cream
- prawn paraat pulao
  prawn curry with aeromatic basmati rice
- assorted breads

Desserts
- teen mithaiyan
  Three types of indian dessert
Stone grill menu
Sea food meat poultry vegetarian - Rs 4500 plus taxes

- lemongrass rasam
  traditional tomato & lentil broth with a hint of lemongrass

Starters
- ambi jheenga
  raw mango flavoured char grilled prawn
- tawa sea bass
  pan seared chilean seabass marinated with degi mirch and pepper
- lasooni lobster
  garlic infused char grilled lobster
- murgh methi tikka
  fresh fenugreek flavored indian spiced char grilled chicken
- galouti kebab
  unquestionably the greatest kebab in the lucknavi region, so soft that it literally melts in your mouth. created for the leisure loving nobles who preferred not to chew
- chonke mutter aur aloo ki tikki
  tempered green peas, and potato pattie stuffed with seasoned paneer and yoghurt an griddle fry

Sorbet
- Tamarind sorbet

Main course
- anardana jheenga
  fresh prawns tossed on a griddle with roasted coriander seeds and ‘kashmir’ chilies. served topped pomegranate seeds
- dal makhani
  black gram and red kidney beans simmered overnight on the tandoor, finished with home churned butter and cream
- prawn paraat pulao
  prawn curry with aeromatic basmati rice
- assorted breads

Desserts
- teen mithaiyan
  Three types of indian dessert