




TAJ
LANDS END
MUMBAI

masala bay 



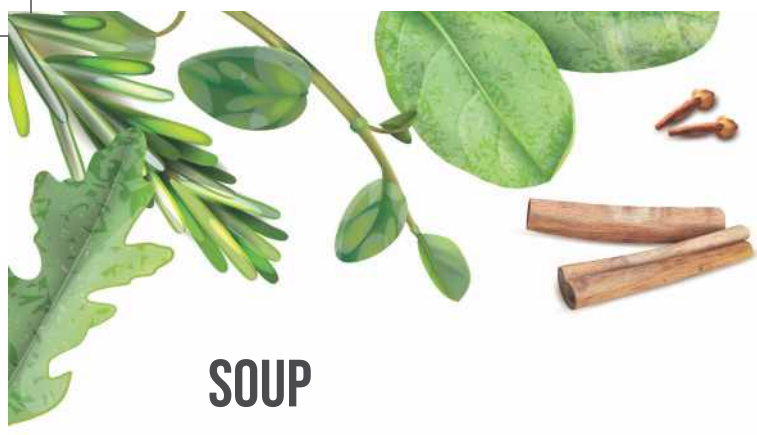
MASALA BAY

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 • 555
Coriander scented ripe tomato broth

GOLI KA SHORBA • 555
Lamb trotter broth, simmered overnight, flavored with black cardamom and mint

VEGETARIAN APPETIZERS

BHARWAN KHUMB ANARI • 995
Button mushroom stuffed with fresh pomegranate, cheese and spices - imbued in a yellow marinade, char-grilled in tandoor

TEHEDAAR PANEER • 995
Marinated oven roasted cottage cheese, stuffed with garlic and chili relish

ACHARI BROCCOLI • 995
Broccoli steeped in tangy pickle yoghurt, cooked in tandoor

SUBZ BADAM KI SEEKH • 995
Skewer of seasonal vegetables mixed with nuts and hand pound spices, gratinated with cheese

NIMONA TIKKI • 995
Green peas kebabs stuffed with cashewnut and cheese, spiced with cumin, asafoetida and yellow chili

KARARE ALOO • 995
Crisp-fried baby potato, tossed in tangy masala, sprinkled with coriander

NON-VEGETARIAN APPETIZERS

LAHSOONI JHEENGA • 2055
Tandoor roasted jumbo prawn flavored with garlic, finished with time juice and butter

TAWA MASALA POMFRET • 2055
Pomfret fillet coated with a spicy marinade, seared on a griddle

RAAN-E- AWADH • 2055
House speciality - whole baby lamb leg, slow roasted to perfection, sprinkled with time juice and tossed in clarified butter

GILAWAT KE KEBAB • 1425
"Melt-in-the-mouth" smoke infused lamb kebab, served on ultra tawa paratha

MAKHMALI MURGH TIKKA • 1425
Deboned chicken thighs, marinated with cheese and yoghurt, char-roasted in a tandoor and finished with time

MURG HARIMIRCH KE SEEKH • 1425
Mince chicken kebab flavored with green chili and mint, cooked in tandoor

TANDOORI MURGH • 1425
Classic old Delhi Street delicacy, whole chicken coated in a fiery marinade of robust spices, skillfully finished in tandoor

AATISH-E-CHAAP • 1425
Perfectly carved chicken, marinated in yoghurt and spiced with chili flakes and crushed black pepper

☆ 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."





VEGETARIAN MAINS

- GUCCHI KHUMB HARA PYAAZ • 2155**
Himalayan morel and button mushroom sauteed together with onion garlic and chili, braised in a brown onion, tomato and cashewnut gravy
- ☆ **TAWA SUBZI • 1075**
Assortment of vegetables, tossed in onion and pepper masala
- 🔥 **CHUNINDA SUBZ KE JHALFREZI • 1075**
Dry preparation of select vegetable tossed in a pepper accentuated tangy masala
- PANEER AAP KI PASAND • 1075**
Cottage cheese cooked to perfection in gravy of your choice.
Lahori gravy/spinach gravy/ shahi gravy/ makkhanwala gravy
- PHALDHARI KOFTA • 1075**
Cottage cheese dumplings, stuffed with prunes and apricot, simmered in a saffron scented cashewnut gravy, topped with chopped dry fruits and nuts
- DUM ALOO BENARASI • 1075**
Stuffed baby potatoes, in sweet and sour gravy, flavored with fennel and dry fenugreek
- SUBZ LAZEEZ HANDI • 1075**
Assortment of vegetables sauteed with onion tomato and spices, braised in brown cashewnut gravy, finished with chopped coriander and fried red chili
- PALAK AAP KI PASAND • 1075**
Spinach tempered with zesty garlic, finished with cream and white butter
Choices of chole/paneer/corn/vegetables
- BAINGAN BHARTA • 1075**
Roasted aubergine pulp, cooked with onion, tomato, chili, finished with desi ghee



DAL

- DAL TADKA • 1075**
Mix yellow lentils tempered to perfection
- DAL MAKHNI • 1075**
The House speciality black lentils simmered overnight on tandoor in 'Dum' style, finished with butter and cream

NON-VEGETARIAN MAINS

- LOBSTER MASALA FRY • 2515**
Pan seared lobster, tossed with onion, ground spices and coriander
- METHI MACCHI MASALA • 2245**
Tandoor roasted Kolkata bhetki simmered in a fenugreek flavored tomato and cashewnut gravy, spiked with slit green chili
- 🔥 **KADHAI JHEENGA • 2245**
Prawns simmered in rustic tomato gravy, accentuated by capsicums, named after the Indian wok
- ☆ **SUNDAY MUTTON CURRY • 2245**
Masala Bay signature mutton curry-reminiscent of the lazy Sunday meal cooked at home
- ☆ **NALLI NIHARI • 1605**
Lamb shank cooked on slow flame, flavored with Potli masala
- ☆ **MURGH MAKHNI • 1425**
Tandoor roasted pulled chicken in tomato based rich velvety gravy, finished with white butter and cream
- 🔥 ☆ **DHABEWALA MURG • 1425**
Rustic curry made with country chicken, a speciality of highway motels

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BREAD BOAT

- 🔥 **AMRITSARI KULCHA •** 295
 Special bread from Punjab, stuffed with spiced potatoes
- BAH KHUMMACH •** 295
 Whole wheat leavened Indian bread, topped with poppy seed and fennel
- PARATHA •** 295
 Laccha, ajwain, pudina or choora
- TANDOORI ROTI •** 295
 Whole wheat/multigrain
- MISSI ROTI •** 295
 A chickpea flour flat bread
- ROOMALI ROTI •** 295
 Thin refined flour handkerchief bread made on the inverted griddle

BASMATI STRAIGHT

- ★ **AWADHI GOSHT DUM BIRYANI •** 1625
 Succulent lamb in brown onion, mint and yoghurt yakhni with saffron scented basmati rice, Cooked in traditional Dum style
- ★ **ZAFRANI MURG PULAO •** 1575
 Chicken in brown onion, mint and yoghurt yakhni, with saffron scented basmati rice, cooked in traditional Dum style
- ★ **SUBZ DUM BIRYANI •** 1245
 Mixed vegetables in yoghurt, brown onion, ginger, mint gravy and fragrant rice, cooked together in Dum style
- SAFED CHAWAL •** 475



YOGHURT COVE

- DAHI BHALLA •** 445
 Stuffed lentil dumplings in a sweetened yoghurt, spiced with tamarind chutney
- RAITA •** 265
 Boondi/boorani

FINAL DOCK

- RASMALAI •** 675
 Chenna dumpling poached in sweetened milk with plenty of dry nuts
- KULFI •** 675
 Indian ice cream, served with falooda, rose syrup and rabdi
- HALWA OF THE DAY •** 675
- GULAB JAMUN •** 675
 Dumplings of reduced milk, poached in cardamom flavored sugar syrup
- ANGOORI RABDI •** 675
 Chenna dumplings poached in sweetened milk with plenty of dry nuts
- ICE CREAM •** 675

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