



Masala Art Impression
- Prabhakar Kolte 2010

FIRST IMPRESSIONS

■ **Vegetarian**

Paneer makai seekh mashed cottage cheese, corn kernel skewer green cardamom	₹1175
Kandhari paneer tikka cottage cheese, dry pomegranate, hung yoghurt	₹1175
Matar ki shammi green peas galettes, cumin, ginger	₹1025
Sarson ke phool grilled broccoli florets, mustard marinade	₹1025
Kurkure khumb crispy fried, cheese stuffed mushroom	₹1025
Amaranth subz tikki griddled, vegetable galettes, amaranth seeds	₹1025
Dal bharwaan aloo tikki potato galettes, spiced gram lentils, tamarind sauce pomegranate pearls	₹1025

■ indicates vegetarian ■ indicates non vegetarian

Please inform our associates if you are allergic to any ingredients.

All prices are in Indian rupees and subject to Government taxes.



▣ Non vegetarian

Afghani jheenga grilled prawns, hung yoghurt, cashewnut and fenugreek marinade	₹2625
Panch phoran macchi tikka river sole, five spice marinade	₹1800
Dhungare murgh smoke infused grilled chicken	₹1675
Doodhiya murgh tikka grilled chicken, burnt garlic, cheese	₹1675
Tandoori chicken whole chicken, home ground spices, hung yoghurt	₹1675
Barrah kebab grilled lamb chops	₹2125
Seekh kebab skewered lamb mince kebab	₹1825
Galouti kebab minced lamb kebab ,floral aromats ulta tawa paratha	₹1825

▣ indicates vegetarian ▣ indicates non vegetarian

Please inform our associates if you are allergic to any ingredients.
All prices are in Indian rupees and subject to Government taxes.



WATER COLOURS

■ Vegetarian

Tamatar dhaniya shorba ₹650
extract of tomatoes, papdi crisps

Subz rassa ₹650
extract of vegetables, aromatic spices

■ Non vegetarian

Murgh yakhni ₹650
extract of chicken, fresh herbs

Nalli ka shorba ₹650
extract of lamb shanks, home ground spices

■ indicates vegetarian ■ indicates non vegetarian

Please inform our associates if you are allergic to any ingredients.

All prices are in Indian rupees and subject to Government taxes.



HEAVY STROKES

■ Vegetarian

Paneer makhni cottage cheese, tomatoes, cashewnut	₹1175
Tawa paneer char grilled cottage cheese, fresh peppers	₹1175
Malai kofta cottage cheese and nut dumplings fresh pomegranate pearls, milk fat	₹1175
Lasooni palak sautéed spinach, garlic tempered	₹1025
Methi gobhi cauliflower, fenugreek, home ground spices	₹1025
Baingan bharta roasted aubergine mash, onions, tomatoes pounded spices	₹1075
Bhindi naintara griddle tossed okra, onions, spices, sesame seeds	₹1075
Martban wale chole chickpea, onion, tomato, ginger, spices	₹1075
Khushk subziaan sautéed vegetables, fresh herbs, home ground spices	₹1025
Dal makhani simmered black lentils, cream, butter	₹1025
Dal tadka tempered yellow lentils	₹950
Subz dum biryani assorted vegetables, basmati rice, saffron, vetiver	₹1300
Steamed rice	₹600

■ indicates vegetarian ■ indicates non vegetarian

Please inform our associates if you are allergic to any ingredients.

All prices are in Indian rupees and subject to Government taxes.



▣ Non vegetarian

Jheenge ka salan sautéed prawns, peanuts, sesame, coconut	₹2400
Ghee roast chicken chicken with flavor of ghee roasted spices	₹1775
Murgh makhni grilled chicken, tomatoes, cashewnuts, cream	₹1775
Murgh kundan kaliyan slow braised chicken, saffron, nuts, spices	₹1775
Khushk raan braised whole leg of lamb, flambeed	₹3000
Bundeli gosht succulent lamb morsels, pounded spices the best of Bundelkhand traditional cooking	₹1950
Nalli taar gosht slow cooked lamb in rich marrow gravy, signature dish from the royal kitchen of Rampur	₹1950
Gosht biryani aromatic basmati rice, lamb, home ground spices	₹1950
Murgh tikka pulao grilled chicken, basmati rice, spices, herbs	₹1850

▣ indicates vegetarian ▣ indicates non vegetarian

Please inform our associates if you are allergic to any ingredients.

All prices are in Indian rupees and subject to Government taxes.



☐ SIDE DISHES

Raita whipped yoghurt, gram flour pearls mix vegetables/pineapple/mint/tempered garlic	₹400
Ghar ki dahi homemade plain yoghurt	₹350
Green salad	₹325

☐ BAKED COLLAGE

Phulka puffed wheat bread	₹225
Roti whole wheat bread baked in clay oven	₹300
Khameeri roti traditional bread prepared using cultured dough	₹300
Laccha / pudina parantha layered bread, whole wheat flour, butter, powdered mint	₹300
Naan leavened refined flour bread	
garlic	₹325
butter	₹325
plain	₹300
Kulcha mildly leavened flatbread, plain or with a choice of fillings of onion potato, cheese, cottage cheese	₹375
Missi roti special Bengal gram flour bread, chopped onions coriander seeds	₹325

☐ indicates vegetarian ☐ indicates non vegetarian

Please inform our associates if you are allergic to any ingredients.

All prices are in Indian rupees and subject to Government taxes.



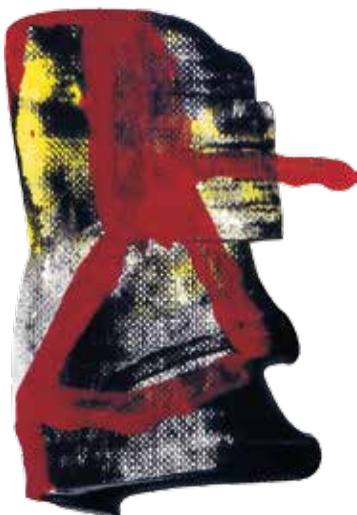
■ FINAL TOUCHES

Kesari jalebi with rabdi fried rings of a cultured batter, saffron, sugar syrup reduced milk	₹750
Kesar pista kulfi sweetened reduced milk, saffron, pistachios, served frozen	₹700
Kulfa scoop of frozen reduced milk on a bed of rice pudding	₹700
Pista gulab jamun deep fried whole milk fudges dumplings, pistachio	₹700
Subz meetha assorted vegetables pudding, whole milk fudge, nuts	₹700
Gulab ki phirni grounded basmati rice, sweetened milk, fresh rose rose extract, dry fruits	₹650

■ indicates vegetarian ■ indicates non vegetarian

Please inform our associates if you are allergic to any ingredients.

All prices are in Indian rupees and subject to Government taxes.



■ SOFT HUES

Sugarcane juice	₹375
Freshly squeezed seasonal fruit juice	₹350
Bhune jeera ki chaas	₹350
Shikanjivi	₹350
Lassi	₹350

TEA AND COFFEE

Degree coffee	₹450
Freshly brewed coffee	₹450
Cappuccino	₹450
Café latte	₹450
Espresso/doppio	₹450
Masala chai	₹450
Darjeeling tea	₹450
Earl grey tea	₹450
Assam tea	₹450
Sencha	₹450
Matcha	₹450
Jasmine	₹450

■ indicates vegetarian ■ indicates non vegetarian

Please inform our associates if you are allergic to any ingredients.
All prices are in Indian rupees and subject to Government taxes.

THE SPICE ROUTE



Now routed to our kitchens

Saddle up as we take you on a spice route to the markets

Khari Bouli in Old Delhi to perfect the art of spice picking

Then a ride back to our kitchens to prepare a sumptuous

Three course meal with our chefs as your mentor

₹6500

Masala
Art

🟢 indicates vegetarian 🟠 indicates non vegetarian

Please inform our associates if you are allergic to any ingredients.

All prices are in Indian rupees and subject to Government taxes.

DABBA DELIGHTS



Since ancient times, to Indians, the meal eaten at work is a form of homage to the householder. It is an age old tradition for the breadwinner of the household to carry a packed home cooked meal to be eaten at work. Whether it was a farmer in his field or an industrialist, a freshly prepared wholesome meal was an integral part of every Indian, in every walk of life.

Today while times have changed, tradition still lives on. Across India, meals today are packed for millions in what is called their "dabba" or tiffin. However in these times, the householder is likely to get an outsourced "dabba", where home cooked meals are supplied by a catering service run by housewives. This thriving business model has been recognized across the world and has even become a Harvard case study.

Now, witness our chefs as they recreate this popular Indian experience through our delicious Dabbas. From a dry starter that helps set the tone to a delightful curry or 'subzi' with a preference of 'roti' (flat bread) or rice that makes up the heart of the meal. And to finish a dessert that sums up every Indian meal, the most important ingredient is love

▣ Poultry and Meat Tiffin: ₹2450*

▣ Vegetarian Tiffin : ₹2250*

** Each tiffin serves one*

**Masala
Art**

▣ indicates vegetarian ▣ indicates non vegetarian

Please inform our associates if you are allergic to any ingredients.

All prices are in Indian rupees and subject to Government taxes.



Prabhakar Kolte

Prabhakar was born in Maharashtra in 1946 and received his diploma from Sir J.J. School of Art in 1968. He later joined his alma mater and taught for 22 years till he retired in 1994. He has participated in more than 17 solo shows across India and abroad. He has also been part of many group shows including “Contemporary Art in Maharashtra”, Mumbai in 1975, “Six Indian Painters”, Turkey in 1985, “Seventeen SAARC countries”, Kolkata in 1992, “Art-Mosaic-Celebration of Calcutta’s Tercentenary”, In Kolkata and Mumbai in 1990, “Wounds”, Kolkata in 1993, “Parallel perceptions”, Mumbai in 1993 & 1994 and “Bombay – A Tribute To The City”, Christies Auction London in 1996, “Modern India Art”, New York in 2001, “Image & Imagination”, Kolkata in 2001, “As within so without” with Ganesh Haloi, Mumbai in 2005, “Tatva – The Elements” in London organized by Art Alive Gallery in 2006. He lives and works in Mumbai.

Masala Art

WATER COLOURS

■ Nalli ka shorba

Extract of lamb shanks, home ground spices

■ Subz rassa

Extract of vegetables, aromatic spices

FIRST IMPRESSIONS

■ Panch phoran macchi tikka

River sole
five spice marinade

■ Kandhari paneer tikka

Cottage cheese, dry pomegranate
hung yoghurt

■ Galouti kebab

Minced lamb kebabs, griddled
floral aromats

■ Matar ki shammi

Green peas galettes, cumin
ginger

HEAVY STROKES

■ Murgh makhni

Grilled chicken, tomatoes, cashewnuts, cream

■ Malai kofta

Cottage cheese, nut dumplings, milk fat

■ Jheenge ka salan

Sautéed prawns, peanut, sesame
coconut

■ Khushk subziaan

Sautéed vegetables, fresh herb
home ground spices

■ Dal makhni

Overnight cooked black lentil with spices, cream, butter

■ Subz biryani

Assorted vegetables, basmati rice, saffron, khus

■ Gosht biryani

Aromatic basmati rice, lamb, home ground spices

Assorted Indian breads

FINAL TOUCHES

Kesar pista kulfi

Sweetened reduced milk, saffron, pistachios, served frozen

Subz meetha

Assorted vegetables pudding, whole milk fudge, nuts

Special Menu at ₹4500 plus taxes

■ indicates vegetarian ■ indicates non vegetarian

Please inform our associates if you are allergic to any ingredients.

All prices are in Indian rupees and subject to Government taxes.