

Veg Appetizer

Onion Bhaji	12
Seasoned onions, coated in chickpea flour and deep fried.	
Aloo Samosa	12
Cumin infused potatoes & veggie medley wrapped in white flour pastry deep fried.	
Aloo Tikki	12
The Indian hashbrown - deep fried patty of boiled potatoes, peas, and exotic spices.	
Gobi Manchuria	12
Masakali's signature appetizer made with cauliflower, corn flour, soya sauce, vinegar, green chilli, ginger & garlic.	
Gobi 65	17
Cauliflower florets cooked with curry leaves, chilli oil, ginger and garlic.	
Chilli Gobi	17
Cauliflower florets cooked with an oriental tang. Tossed with spices, onion and ginger-garlic paste to get a semi-dry Indo-Chinese version of the veggie.	
Chilli Mushroom	17
Another Indo-Chinese appetizer where crisp batter and fried mushrooms are tossed in a sweet and spicy chilli sauce.	

Non-Veg Appetizer

Chicken Pakora	20
Marinated chicken breast coated in chickpea batter and deep fried.	
Chicken 65	21
Boneless pieces of chicken cooked with curry leaves, chilli oil, ginger and garlic.	
Chicken Manchuria	21
Delicious fried chicken in slightly sweet, hot & sour manchurian sauce.	
Chilli chicken	21
Chicken cooked with an oriental tang. Tossed with spices, onion and ginger-garlic paste to get a semi-dry Indo-Chinese version of the chicken.	
Fish Pakora	22
Marinated fish coated in chickpea batter and deep fried.	

Veg Tandoor

Paneer Tikka	21
Cubes of cottage cheese marinated in homemade yogurt, Ginger, Garlic, spices, lime juice and cooked in tandoor, served on a bed of onions.	
Haryali Paneer	21
Cottage cheese marinated in the blended mixture of mint leaves, coriander leaves, curd along with a melange of flavorful spices.	
Malai Paneer Tikka	21
Pieces of cottage cheese marinated in a creamy sauce, green chilis, cumin, and ground spices.	

Malai Soya Chaap

Soya grounded with spices, baked in tandoor and sauted with cream to give it a mouthwatering flavor

Stuffed Mushroom

Mushroom stuffed with 20+ ingredients including paneer, walnuts, spices, herbs, etc. A delicacy for sure!!

Veggie Platter

Assorted tikkas of paneer and soy chaap. Served with onion salad and Home-made mint chutney

22

22

29

Non-Veg Tandoor

Tandoori Wings

21

Chicken marinated in homemade Yogurt, Ginger, Garlic, Spices, Lime juice and cooked in Tandoor, served on a bed of onions and mixed peppers

Tandoori Chicken

21

Chicken marinated in homemade yogurt, ginger, garlic, spices, lime juice and cooked in tandoor, served on a bed of onions and mixed peppers.

Afghani Chicken

21

Goodness of cream mixed with rich cashews, poppy seeds and melon seeds along with pepper infused in chicken and cooked to perfection.

Malai Chicken Tikka

22

Malai chicken is made with rich texture of cream and a finely balanced taste of spices as well as dry fruits.

Haryali Chicken Tikka

22

Prepared with chicken breast meat marinated in a mixture of mint leaves, coriander leaves, yogurt and with a melange of spices.

Chicken Tikka

22

Diced, boneless chicken breast marinated in homemade yogurt, ginger, garlic, spices, lime juice and cooked in tandoor.

Chicken Seekh Kebab

22

Minced, seasoned chicken, blended with spices and baked in tandoor! Served with onion salad.

Tandoori Fish

22

Boneless fish marinated in homemade yogurt, ginger, garlic, spices, lime juice and cooked in tandoor.

Lamb Seekh Kebab

24

Minced, seasoned lamb, blended with green spices and baked in tandoor! Served on a bed of veggies and onion salad.

Tandoori Shrimp

29

Tiger shrimp marinated in homemade yogurt, ginger, garlic, spices, lime juice and cooked in tandoor, served with onion salad.

Masakali Grand Platter

47

Combination of chicken seekh kebab, chicken tikka, malai chicken, tandoori shrimp & tandoori fish. Served with onion salad and home-made mint chutney.

Veg Curries

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Aloo Gobi

18

Cauliflower and potatoes cooked in onion, tomato and aromatic spices.

Chana Masala

18

Chickpeas cooked in tomato, spices and herbs to perfection.

Yellow Dal Tadka

18

Split lentils cooked with tomato, seasoned with spices and herbs in Hyderabadi style.

Dal Makhani

19

Whole black lentils cooked in tomato, cream and herbs in north Indian style.

Okra Masala

19

Okra (bhindi) prepared with fresh onions, tomatoes, spices and herbs. Veggies delight.

Spinach Dal

19

Lentils and spinach cooked with spices & herbs in Hyderabadi style.

Paneer Butter Masala

20

Cubes of cottage cheese simmered in tomato and cream sauce.

Shahi Paneer

20

Cottage cheese in a delicious, rich and creamy sauce prepared from nuts, onions, spices, yogurt and cream.

Paneer Lababdar

20

Cottage cheese cubes made in creamy, mildly tangy and faintly sweet gravy. Onions, tomato, cashew and spices make this a rich and flavourful dish.

Methi Malai Paneer

20

It's a rich, creamy and slightly sweet Indian curry with a tint of bitterness from methi leaves aka fenugreek leaves.

Paneer Saag

20

Cottage cheese, spinach, other greens with tomato with touch of cream.

Kadai Paneer

20

Cottage cheese and mixed peppers cooked with tomatoes, green chillies, ginger, and blend of coarsely ground spices.

Kashmiri Dum Aloo

20

Made using baby potatoes simmered in a yogurt based gravy flavoured with dry ginger powder and fennel.

Mutter Mushroom Curry

21

Mushroom cooked in tomato, onion sauce along with green peas.

Navrathan Korma

22

Combination of nine (nav) different vegetables cooked in light gravy.

Malai Kofta

24

Hand-made vegetable balls (cheese, carrot, potato and cashewnut) cooked in tomato and cream sauce.



*All prices are in Canadian Dollars

*Please take into consideration we try to cook as authentic as possible. Authentic Indian food is spicy