



MASAKALI INDIAN CUISINE IS A RENOWNED RESTAURANT KNOWN FOR ITS AUTHENTIC AND DIVERSE INDIAN DISHES.

DISTINGUISHED AS THE TOP-RATED VENUE IN ITS SEGMENT, IT EXCELS WITH A UNIQUE BLEND OF INNOVATIVE FUSION CUISINE AND EXPERTLY CRAFTED COCKTAILS.

THE RESTAURANT'S INVITING, COZY AMBIANCE PROVIDES THE PERFECT BACKDROP FOR A MEMORABLE MEAL.

*Indian  
Cuisine*

WHETHER YOU'RE SAVORING THE FLAVORFUL DISHES OR ENJOYING THE EXTENSIVE COCKTAIL MENU, MASAKALI PROMISES AN EXCEPTIONAL EXPERIENCE.

DID YOU KNOW? MASAKALI IS THE LARGEST INDIAN RESTAURANT CHAIN IN OTTAWA. MASAKALI FIRST OPENED ITS DOORS IN SEPTEMBER 2021 & EXPANDED TO 4 LOCATIONS ACROSS OTTAWA BY APRIL 2024.

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## VEG APPETIZER

### ONION BHAJI 12

*Seasoned onions, coated in chickpea flour and deep fried.*

### ALOO TIKKI 12

*The Indian hashbrown—deep fried patty of boiled potatoes, peas, and exotic spices.*

### ALOO SAMOSA 12

*Cumin infused potatoes & veggie medley wrapped in white flour pastry deep fried.*

### GOBI MANCHURIAN 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 with a tangy flavour.*

### CHILLI GOBI 17

*Cauliflower florets tossed with spices, onion, and ginger-garlic paste for a tangy, semi-dry Indo-Chinese treat.*

### PANEER 65 20

*Marinated paneer cubes deep-fried for a crispy exterior and tender inside.*

### CHILLI PANEER 20

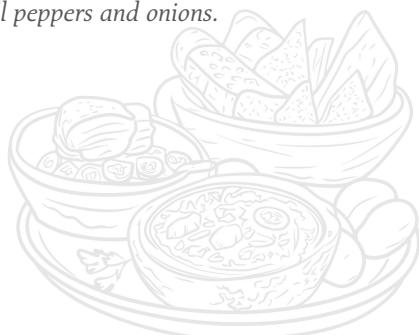
*Tossed and fried paneer in sweet & spicy chilli sauce.*

### CHILLI SOYA 20

*Soya chaap tossed and fried in a sweet & chilli sauce.*

### CHILLI MUSHROOM 17

*Spicy and tangy mushrooms stir-fried with bell peppers and onions.*



## NON-VEG APPETIZER

### CHICKEN PAKORA ★ 20

*Marinated chicken breast coated in chickpea batter and deep fried.*

### FISH PAKORA 22

*Marinated fish coated in chickpea batter and deep fried with a hint of carrom seeds*

### CHICKEN MANCHURIAN 21

*Delicious fried chicken in slightly sweet, hot & sour manchurian sauce.*

### CHILLI CHICKEN ★ 22

*Spicy and tangy chicken stir-fried with bell peppers and onions.*

### CHICKEN 65 21

*Boneless pieces of chicken cooked with curry leaves, chilli oil, ginger and garlic.*

## CHIT AND CHAAT

### PAANI PURI 10

*Semolina shells with spicy potato, tangy tamarind chutney, and refreshing mint water.*

### RAGDA SAMOSA CHAAT 15

*Crispy samosas topped with white peas curry, yogurt, and tangy chutneys. ★*

### RAGDA TIKI CHAAT 15

*Golden potato patties with savory white peas curry, tangy chutneys, & yogurt.*

### SEV PURI 15

*Crispy puris topped with potatoes, onions, chutneys, and crunchy sev.*

### PAPDI CHAAT 15

*Crispy wafers topped with potatoes, chickpeas, yogurt, & tangy chutneys.*

### DAHI PURI 15

*Crispy puris filled with spiced yogurt, tamarind chutney, and fresh toppings.*

### BHEL PURI 15

*Crunchy puffed rice, sev, tangy chutneys, potatoes, onions, and spices, creating a flavorful and refreshing street snack.*

Contains Nuts  
(Cashew)

Contains Gluten

★ Recommended

Please Inform your server of any allergies and spice level.



## VEG TANDOORI

### PANEER TIKKA 21

Marinated paneer cubes grilled to perfection with spices and herbs.

### HARYALI PANEER ★ 21

Paneer marinated in a blend of fresh herbs and spices, grilled to perfection.

### MALAI PANEER TIKKA 21

Pieces of cottage cheese marinated in a creamy sauce, green chilis, cumin, and ground spices.

### ACHAARI PANEER TIKKA 22

Paneer cubes enveloped in yogurt and spicy pickled marinade, cooked in a clay oven

### PANEER PLATTER

29

Savor our delectable Paneer Platter, featuring succulent cubes of paneer cheese marinated in flavorful spices, grilled to perfection, and served with an assortment of chutneys and crisp, fresh vegetables

### MALAI SOYA CHAAP ★ 22

Soya chaap marinated in a creamy, spiced mixture and grilled to perfection.

### VEGGIE PLATTER

33

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

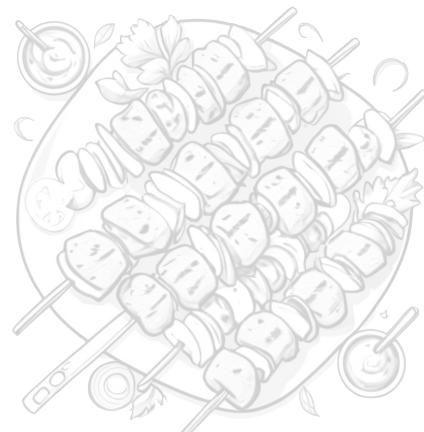
### STUFFED

### MUSHROOM



22

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



## NON VEG TANDOORI

### 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

Tender chicken marinated in a creamy mixture of yogurt, garlic, ginger, and spices, grilled to perfection.

### CHICKEN TIKKA 22

Marinated chicken pieces grilled with aromatic spices and herbs.

### MALAI CHICKEN TIKKA 22

Tender chicken marinated in a creamy, spiced yogurt mixture and grilled to perfection.

### HARYALI CHICKEN TIKKA 22

Chicken marinated in a blend of fresh herbs and spices, then grilled to perfection.

### CHICKEN SEEKH KEBAB 22

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

### LAMB SEEKH KEBAB ★ 24

Lamb mixed with aromatic spices & herbs, shaped onto skewers, & grilled.

### TANDOORI FISH ★ 22

Marinated fish fillets grilled in a tandoor oven with aromatic spices.

### TANDOORI SHRIMP

29

Marinated shrimp grilled in a tandoor with aromatic spices.

### MASAKALI GRAND PLATTER ★ 47

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



Contains Nuts

(Cashew)



Contains Gluten



Recommended

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## VEG CURRIES

### 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.*

### ALOO GOBI 18

*A flavorful combination of tender cauliflower florets and hearty potatoes, sautéed with aromatic spices and herbs, creating a deliciously wholesome dish that's perfect for vegetarians and vegetable lovers alike.*

### SPINACH DAL 19

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

### DAL MAKHANI 19

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

### OKRA MASALA 20

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

### SHAHI PANEER 20

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

### PANEER BUTTER MASALA 20

*Cubes of cottage cheese simmered in tomato & cream sauce.*

### PANEER SAAG 19

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

### PANEER LABABDAR 20

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

### METHI MALAI 21

### PANEER

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

### KADAI PANEER 20

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

### KASHMIRI DUM ALOO 20

*Baby Potatoes, onion, tomatoes, green chillies, ginger and a blend of coarsely ground spices rich in fennel flavour.*

### BUTTER SOYA 20

*Soya chaap cooked in creamy tomato butter gravy*

### NAVRATHAN KORMA 22

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

### MALAI KOFTA 24

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

### MATAR MUSHROOM 21

*Tender mushrooms and peas cooked in a spiced tomato gravy. A hearty and flavorful dish.*

### CHANA SAAG 20

*Chickpeas and spinach simmered in a creamy, spiced curry made with traditional Indian flavors.*

### MIX VEG 20

*A rich curry with fresh vegetables cooked in a creamy, spiced tomato-based gravy.*



3

 Contains Nuts  
(Cashew)

 Contains Gluten

 Recommended

## CHICKEN CURRIES

**CHICKEN CURRY** 21  
Boneless chicken cooked with brimming flavours and spices.

**BUTTER CHICKEN** 🍲 ★ 22  
Masakali's signature dish – features tender chicken pieces in a creamy, spiced tomato sauce, offering a rich, flavorful, and indulgent experience

**CHICKEN SAAG** 22  
Pureed spinach, other greens, onions, tomatoes with a touch of cream and fresh ginger.

**CHICKEN TIKKA MASALA** 🍲 22  
Chicken tikka cooked in a masala gravy with tomatoes, onions, ginger, garlic, mixed peppers and cilantro ★

**CHICKEN KORMA** 🍲 22  
Boneless chicken cooked with yogurt/cream and spices to produce thick sauce.

**KADAI CHICKEN** 🍲 23  
Chicken cooked with mixed peppers, onion, tomato, cilantro and fresh ginger in a masala gravy and a touch of yogurt.

**CHICKEN LABABDAR** 🍲 23  
Chicken cooked in creamy, mildly tangy and faintly sweet gravy. Onions, tomato, cashew and spices make this a rich and flavourful dish.

**METHI MALAI CHICKEN** 🍲 ★ 23  
Chicken cooked in a rich, creamy and slightly sweet Indian curry with a ting of bitterness from methi leaves.

**CHICKEN VINDALOO** 23  
Chicken & potato simmered in a sour, tangy & spicy tamarind sauce.

## LAMB CURRIES

**LAMB CURRY** 23  
Tender lamb pieces simmered in a rich, spiced gravy with aromatic herbs and flavors.

**LAMB SAAG** 24  
Succulent lamb cooked with spinach in a creamy, spiced curry infused with bold flavors.

**LAMB MASALA** 🍲 24  
Juicy lamb pieces cooked in a thick, flavorful gravy with aromatic spices and herbs.

**LAMB ROGAN GOSH** ★ 24  
Lamb cooked in Kashmiri style with yogurt, onions, ginger and garlic.

**LAMB KORMA** 🍲 24  
Boneless lamb cooked with a blend of spices in a creamy cashew gravy.

**LAMB VINDALOO** 25  
Lamb and potato simmered in a sour, tangy and spicy tamarind gravy.

**METHI MALAI LAMB** 🍲 25  
Creamy lamb curry cooked with yogurt, fenugreek leaves, greens and cream.

**KADAI LAMB** 🍲 25  
Cooked with mixed peppers, onion, tomato, cilantro and fresh ginger in a masala gravy and a touch of yogurt



## SEAFOOD CURRIES

**GOAN FISH CURRY** 🍲 ★ 25  
Tender fish cooked in a rich aromatic tomato and coconut curry sauce

**GOAN SHRIMP CURRY** 🍲 32  
Succulent shrimp cooked in a tangy, spiced coconut milk gravy with Goan flavors.

**BUTTER SHRIMP CURRY** 🍲 35  
Tiger shrimp cooked in a delicious creamy tomato and cashew base gravy ★

Contains Nuts  
(Cashew)

Contains Gluten

★ Recommended

Please Inform your server of any allergies and spice level.

## VEG BIRYANI

### VEGETABLE BIRYANI 17

Marinated vegetables and herbs cooked with basmati rice in layers over slow heat.

### PANEER 65 BIRYANI 18

A tantalizing fusion of fragrant basmati rice, succulent paneer marinated with spices, and a symphony of Indian flavours, sure to tantalize your taste buds.

### CHILLI PANEER BIRYANI 18

Experience a fusion of flavors with our Chilli Paneer Biryani, where succulent paneer pieces meet the bold spices of chilli, all layered with fragrant basmati rice, creating a mouthwatering symphony of taste that's sure to delight.

### PANEER BIRYANI 18

Fragrant basmati rice layered with spiced paneer, caramelized onions, and aromatic herbs, cooked to perfection.

## STEAMED RICE

### STEAM BASMATHI RICE 7

Plain long grain rice steamed to perfection.

### JEERA RICE 12

Steamed Basmathi rice mixed with butter sautéed cumin seeds and onions.

### PEAS PULAO 12

Long grain basmathi rice tossed in ghee, sautéed peas, onions and fragrant spices (can be vegan)

### KASHMIRI PULAO 16

Packed with toasted nuts, spices and basmathi rice, a must try aromatic dish. (can be vegan & Nuts free)

### AROMATIC RICE ★ 12

Combines aromatic spices and herbs, creating a savory, flavorful dish with rich, enticing, and complex aromas.

### HERB RICE 12

Fragrant basmati rice infused with fresh herbs, mild spices, and a touch of butter..

## NON-VEG BIRYANI

### SHAHI GOSHT BIRYANI ★ 22

Royal biryani with tender mutton, rich spices, and fragrant rice. A regal delight.

### BUTTER CHICKEN BIRYANI ★ 20

Butter chicken's creamy goodness meets fragrant biryani rice for a deliciously indulgent & satisfying dish.

### CHICKEN 65 BIRYANI 20

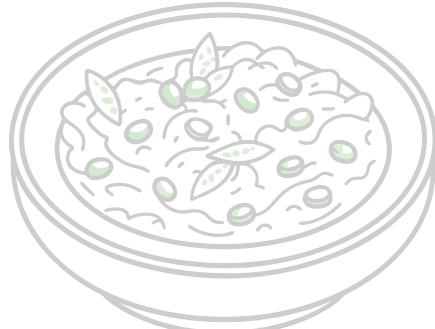
Tender chicken pieces marinated in a secret blend of spices, fried to crispy perfection, and served with a burst of flavour.

### CHILLI CHICKEN BIRYANI 20

Savor the fiery delight of our Chilli Chicken Biryani, where tender chicken pieces are infused with spicy flavors, and layered with aromatic basmati rice.

### CHICKEN DUM BIRYANI 18

Chicken marinated in yogurt, lemon juice, ground spices, garlic, ginger, Mint, Cilantro, fried onions and steam cooked in layers of basmati rice.



5

Contains Nuts  
(Cashew)

Contains Gluten

Recommended



## DESSERTS

### GAJAR HALWA

*Traditional Indian dessert made from grated carrots, milk, sugar, & ghee.*

7

### GULAB JAMUN

*Made from milk solids, deep-fried into golden balls, soaked in fragrant sugar syrup flavored with cardamom, rose water or saffron*

5

### RASMALAI

*Features soft, spongy cheese balls soaked in sweet, flavoured milk & garnished with cardamom, saffron, and nuts.*

6

### ICE CREAM

*Ask our hostess for flavours.*

5

## EXTRAS

### BOONDHI RAITHA

5

### MINT CHUTNEY

5

### VEGETABLE SALAD

5

### WITH CHILLIES

### RAITHA

5

### SALAN

5

### EXTRA BHATURA

6

### TAMARIND CHUTNEY

5

### PAPADUM

6



## KIDS MENU

10

### BUTTER CHICKEN (OR)



### SHAHI PANEER

*Elevate your little one's mealtime by choosing one from the above. Each meal is accompanied by Steamed basmati rice and a Drink/Ice-Cream.*



Contains Nuts

(Cashew)



Contains Gluten

(Cashew)

## SPECIALITY DRINKS

SALT LASSI	6
SWEET LASSI	6
MASALA LASSI	6
MANGO LASSI	7
LIME SODA	6
MASALA SODA	6
PERRIER WATER	4
NATURAL SPRING WATER	2
TEA	5
COFFEE	5
RED BULL	5
CORONA NON-ALCOHOLIC	5

## INDIAN DRINKS

THUMS UP
LIMCA
FANTA

## REGULAR POP

COKE   ZERO COKE   DIET COKE
Sprite   GINGER ALE

## BREADS

PLAIN NAAN	4
BUTTER NAAN	4
TANDOORI ROTI	4
GARLIC NAAN	5
METHI NAAN	5
CHILI NAAN	5
KALONJI NAAN	5
CHILLI ROTI	5
CHILLI GARLIC NAAN	6
ONION CHILLI NAAN	6
ONION CHILLI ROTI	6
LACHA PARATA	7
KASHMIRI NAAN	9
AMRITSARI KULCHA	16
CHOLLE BHATURE	18

6



Contains Nuts

(Cashew)



Contains Gluten

(Cashew)

★ Recommended



Please Inform your server of any allergies and spice level.

# VEGAN MENU



## VEG APPETIZER

### ONION BHAJI

*Seasoned onions, coated in chickpea flour and deep fried.*

12

### ALOO SAMOSA

*Cumin infused potatoes & veggie medley wrapped in white flour pastry deep fried.*

12

### CHILLI GOBI

*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.*

17

### CHILLI SOYA

*Soya chaap tossed and fried in a sweet & chilli sauce.*

20

## CHIT AND CHAAT

### PAANI PURI

*Delicate semolina shells filled with spicy potato, tangy tamarind chutney, and a refreshing mint water.*

10

## STEAMED RICE

### PLAIN

7

### PEAS PULAO

12

### JEERA

12

### HERB RICE

12

### AROMATIC RICE

12

## VEG CURRIES

### CHANA MASALA

*Chickpeas cooked in tomato, spices and herbs to perfection.*

18

### YELLOW DAL TADKA

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

18

### ALOO GOBI

*A flavorful combination of tender cauliflower florets and hearty potatoes, sautéed with aromatic spices and herbs, creating a deliciously wholesome dish that's perfect for vegetarians and vegetable lovers alike.*

18

### SPINACH DAL

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

19

### OKRA MASALA

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

20

### MIX VEG

*A flavorful blend of vegetables cooked in a spiced, dairy-free gravy with aromatic Indian spices.*

20

### CHANNA SAAG

*Hearty chickpeas cooked with spinach, aromatic spices, and a flavorful, spiced gravy.*

20



Contains Nuts  
(Cashew)

Contains Gluten

Recommended

masakali  
indian cuisine

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## OUR LOCATIONS



5507 HAZELDEAN RD, STITTSVILLE  
(613) 878-3939



97 CLARENCE ST (BYWARD MARKET)  
(613) 789-6777



1111 WELLINGTON ST. (HINTONBURG)  
(613) 792-9777



700 MARCH RD, KANATA  
(613) 595-0777



- PLEASE INFORM YOUR SERVER OF ANY ALLERGIES
- PLEASE MENTION SPICE LEVEL
- ALL PRICES ARE IN CANADIAN DOLLARS.
- ALL APPLICABLE TAXES EXTRA
- +18% GRATUITY FOR 8+ GUEST

### WE SPECIALIZE IN:

- CATERING FOR LARGE EVENTS
- BULK ORDERS
- LIVE CATERINGS - ON SPOT COOKING PARTIES AND EVENTS