

WELCOME TO CAFE MASALA

In 1993 we introduced Indian Cuisine to Pinellas County when we opened our first restaurant called "Mahal" in Tri-City Plaza in Largo. Seeing how popular Indian Cuisine became, we opened up two other restaurants called "Raga" and "Green Chili". These restaurants successfully served the most authentic and traditional Indian food for 26 years. After a short break we are again proudly serving authentic Indian food and welcome our old and new guests to experience Cafe Masala.

Cafe Masala provides a true taste of India, using authentic recipes and cooking vessels, such as Tandoor Oven. If Indian cuisine is a new experience for you, please feel free to ask your table attendant for information about menu items. Contrary to some popular opinion Indian food is not always highly spiced. Most menu items can be prepared as mild or spicy as you like, please don't hesitate to ask!

To enjoy a fine Indian meal, one must remember that it is a remarkable dining experience, which cannot be rushed. Some dishes, particularly lamb, require extra time to prepare. We appreciate your patience when awaiting the culinary delights at Cafe Masala. We are certain you will find the unique recipes prepared by our chef to be well worth the wait. We also would like to hear your suggestions about what you would like to see offered.

Please accept our appreciation and sincere thanks for letting us serve you.

STARTERS

Vegetable Samosas(2Pcs) \$7

Homemade turnovers stuffed with diced potatoes and green peas.

Vegetable Pakoras \$7

Thinly chopped fresh vegetables (potatoes, onion and spinach) dipped in seasoned chickpea batter and deep fried, served with chutney.

Gobi Manchurian \$14

Cauliflower florets deep fried and spiced with an Indo-Chinese sauce.

Aloo Tikki \$12

Potato cakes served with chickpeas and chutney.

Chicken Tikka \$14

Boneless chicken pieces marinated in yogurt and spices and cooked in tandoor, garnished with onion, and served with chutney.

Achari Tikka \$14

Boneless chicken pieces marinated in pickle spices, cooked in tandoor, garnished with onion and served with chutney.

Tandoori Masala Shrimp \$13

Shrimps marinated in chef's special spices cooked in tandoori style and served with onion and peppers.

VEGETARIAN

Dal Makhni

Lentils simmered with light cream, tomatoes, ginger, garlic and onion.

\$16

Kadai Paneer

Stir fried homemade cheese cooked with onions, tomatoes and bell pepper.

\$17

Palak Paneer

Fresh spinach and cubes of homemade cheese cooked in sauce made of ginger, garlic, tomatoes and spices.

\$16

Mutter Paneer

Green peas and homemade cheese cooked in a sauce made with tomatoes, onion and a variety of herbs and Indian spices.

\$16

Vegetable Korma

Vegetables cooked in a light and flavorful creamy sauce garnished with nuts.

\$16

Paneer Butter Masala

Paneer cubes marinated tandoori style, in yogurt, herbs and spices then cooked in a tomato cream sauce.

\$18

Malai Kofta

Vegetable and homemade cheese croquettes cooked in a light, creamy vegetable sauce.

\$18

VEGAN

Chana Masala

Chickpeas cooked in a traditional sauce with a touch of roasted cumin seeds, garnished with tomato and onion.

\$16

Aloo Baingan

Spiced potatoes and eggplant cooked with tomatoes and Indian spices.

\$16

Mixed Veg Curry

Mixed veggies cooked in all spices and onion tomato sauce.

\$16

Aloo Palak

Potatoes and fresh spinach cooked with tomatoes, herbs and spices.

\$15

Aloo Mutter

Cubes of potatoes and green peas cooked in a flavorful sauce with Indian spices.

\$15

Yellow Dal

Yellow lentils cooked in Indian spices and garnished with tomato and cilantro.

\$15

Aloo Gobhi

Cauliflower florets and potatoes cooked together in Indian spices with a touch of ginger.

\$17

CHICKEN

Chicken Curry

Tender pieces of chicken cooked in a sauce with tomatoes, onion, ginger and garlic.

\$18

Chicken Vindaloo

Chicken and cubes of potato cooked in a spicy vindaloo sauce.

\$18

Chicken Masala

Fresh pieces of chicken sautéed with onion and peppers and a thick masala sauce.

\$18

Chicken Madras

Spicy chicken cooked with a flavorful herbs and spices in a sauce made with coconut milk.

\$18

Kadai Chicken

Chicken cooked with sautéed vegetables in a curry source.

\$18

Butter Chicken

Boneless pieces of white chicken marinated tandoori style, in yogurt, herbs and spices then cooked in a tomato cream sauce.

\$18

Chicken Tikka Masala

White boneless chicken marinated in yogurt, tandoori masala, baked in tandoor, then cooked in special tikka masala sauce.

\$18

Saag Chicken

Tender pieces of chicken cooked with spinach and freshly grinded spices.

\$18

Chicken Mughlai

Tender pieces of chicken cooked in a sauce with touch of yogurt, garnished with nuts.

\$18

SEAFOOD

Shrimp Vindaloo

Shrimp and cubes of potato cooked in a tangy and spicy sauce.

\$18

Saag Shrimp

Shrimp cooked in spinach.

\$18

Butter Shrimp

Shrimp marinated tandoori style, in yogurt, herbs and spices then cooked in a tomato cream sauce.

\$18

LAMB (All Boneless)

Lamb Curry

Tender pieces of lamb cooked in gravy made from Indian spices and herbs.

\$20

Lamb Roganjosh

Cubes of lamb cooked in creamy sauce.

\$20

Lamb Vindaloo

Lamb and cubes of potatoes cooked in a tangy and spicy sauce.

\$20

Lamb Tikka Masala

Lamb marinated in yogurt, tandoori masala, baked in tandoor and then cooked in special tikka masala sauce.

\$20

Lamb Saag

cooked with spinach and freshly grinded spices

\$20

BIRYANI

An aromatic blend of fragrant Indian basmati rice with flavorful Indian spices, garnished with nuts and raisins.

Vegetable Biryani (Fresh Vegetables)	\$16
Chicken Biryani (Boneless Chicken)	\$18
Lamb Biryani (Boneless Cube)	\$19
Shrimp Biryani	\$18

NAAN

Butter Naan Served with butter on.	\$4
Garlic Naan Served with a touch of garlic and cilantro.	\$6
Peshawari Naan Stuffed with shredded coconut, cashews, almonds, raisins & spices.	\$7
Paneer Naan Stuffed with lightly spiced paneer.	\$7

ACCOMPANIMENTS

Raita Made with yogurt, cucumbers, and roasted cumin seeds.	\$3
Papadum Indian lentil crisps.	\$3
Mango Chutney Chunks of mango in a sweetened sauce.	\$4
Cilantro Chutney/Tamarind Chutney	\$3
Sliced Onion/Pickles	\$3
Extra Rice	\$4

DESSERTS

Gulab Jamun Homemade dumplings lightly fried and dipped in sweetened syrup.	\$6
Rasmalai Homemade cheese cooked in sweetened milk with a touch of rose water and cardamom.	\$6
Kheer Rice pudding flavored with rose water, then garnished with cardamom and nuts.	\$6
Kulfi Traditional Indian ice cream.	\$6