



Masala Grille

INDIAN & THAI CUISINE

A Unique Dining
Experience Awaits You...

RESERVE TODAY
PRIVATE PARTY /
MEETING ROOM

WE ALSO FEATURE LUNCH
AND DINNER BUFFETS

LUNCH: 11:30 - 2 PM TUESDAY-FRIDAY
DINNER: 5 PM - 9 PM TUESDAY-SUNDAY

Please call in your order before 8:30 PM

170 N. Algoma Street, Thunder Bay, ON P7A5A1 • tel. 807-344-3663 • www.masalagrille.com

Indian Appetizers

Hara Bhara Kebab (5 pcs)

Vegetarian patties made of spinach and cottage cheese with a hint of Indian spices 7.95

Vegetarian Samosas (5 pcs)

Deep fried pastries stuffed with a savory blend of potatoes and peas (V) (G) 7.95

Keema Samosas (4 pcs)

Deep fried pastries stuffed with a savory blend of minced beef and peas (G) 9.95

Pakorras (12 pcs)

Vegetable fritters made with shredded potatoes, onion and carrots and deep-fried in a chickpea flour batter (V) 7.95

Paneer Pakoras (6 pcs)

Cottage cheese marinated in mint and deep fried with chickpea flour batter (G) 7.95

Dahi Kebabs (6 pcs)

Breaded patties with a lightly spiced yogurt and paneer filling (G) 8.95

Aloo Tikki Chaat

Potato patties stuffed with seasoned paneer (cottage cheese) and peas, topped with yogurt and a savoury chutneys (G) 6.95

Chili Paneer

Indian-style cheese with bellpeppers & onions pan-tossed in a spicy seasoning (G) 13.95

Pappadams (4 pcs)

Roasted lentil crackers (V) 2.95

Satangi Pappadam

Basket of fried Indian-style coloured rice cracker (V) 2.95

Thai Appetizers

Thai Fish Cakes (4 pcs)

Pan fried Thai style marinated fish cakes 7.95

Chicken Satay (4 pcs)

Skewers of sliced chicken breast, marinated in exotic herbs, served with a peanut sauce 10.95

Vegetarian Spring Rolls (8 pcs)

Ginger seasoned vegetables in a crispy wrap, served with a sweet Thai chili sauce (V) (G) 7.95

Tiger Prawns with Tamarind

Marinated batter fried tigerprawns served with a tamarind dipping sauce (G) 14.95

Coconut Shrimp

Golden, sweet & crispy coconut-encrusted shrimp (G) 14.95

Salads

Katchumber Salad

An Indian-style marinated salad with cucumber, onion, and tomato (V) 5.95

Garden Salad

A bed of lettuce and tomato topped with cucumber tomato and onion (V) 4.95

Chickpea Salad (Chana Chaat)

Indian-style chickpea salad with diced tomato, onion and cucumber in a tangy lemon spiced dressing (V) 5.95

Tandoor Se

"From the Tandoor"

Try one of our tantalizing kebabs with flavours you won't find anywhere else!

Jheenga Adraki

Mouthwatering tiger prawns flavored with ginger & spices 14.95

Doodhiya Murgh Tikka

Boneless chicken breast cubes marinated in a rich cream sauce & flavored with cardamom, served with a coriander & mint chutney 14.95

Tandoori Murgh Tikka

Boneless chicken breast cubes marinated with traditional tandoori spices, served with a coriander & mint chutney 14.95

Paneer Tikka

Indian-style cheese marinated with traditional tandoori spices with bell peppers & onion 13.95

Naan

Flatbreads cooked in our tandoor (G)
Plain (V) 2.75 • Butter 2.95 • Garlic (V) 3.25

Sides

Lachha Salad

Sliced onions dressed with lemon juice and Indian spices (V) 2.95

Achaar

Indian-style pickles. For those looking to add some extra spice to their meal (V) 1.50

Raita

Yogurt blended with Indian spices. Great compliment with spicier dishes 2.95

Mixed Vegetable Raita

Diced cucumber, tomato and onion in a lightly seasoned yogurt 4.95

Rice & Noodle Dishes

Biryani

Long grain basmati rice cooked with aromatic spices and base item of your choice:

Vegetable 12.95
Chicken 15.95
Beef 15.95
Shrimp 16.95
Lamb 18.95

Biryani dishes are served with side of Raita

Basmati Rice

Small 2.50 • Large 4.50

Pad Thai

Chicken, shrimp & egg with rice noodles in a tamarind-base pad thai sauce topped with nuts 15.95

Hakka Noodles

A spicy Indo-Chinese style stirfry noodle dish made with chicken, shrimp, bellpeppers, onions, and carrots (G) 15.95

Desserts

Gulab Jaman

Deepfried cottage cheese dumplings soaked in a warm rose water sugar syrup (G) 5.00

Kheer

Chef special rice pudding flavoured with cardamom and roasted coconut 5.00

Ras Malai

Cottage cheese dumplings soaked in sweetened milk flavoured with cardamom and saffron 5.00 (G)

Gajar Halwa

Grated carrot dessert flavoured with cardamom cooked with sweetened milk and nuts 5.00

Lamb Dishes

Lamb Vindaloo

Boneless lamb cooked in chili garlic tomato onion base gravy 19.95

Lamb Korma

Lamb cooked in creamy cashew nut tomato sauce with a cardamom finish 19.95

Lamb Roganjosh

Boneless lamb cooked in a blend of fragrant spices 19.95

Kahrai Lamb

Boneless lamb, onions & bell peppers in a tomato onion base gravy with a hot blend spices 19.95

Seafood Dishes

Fish Curry

Chickpea flour battered basa fish cooked in a tomato onion ginger gravy 16.95

Prawn Goan Curry

Tiger prawns cooked in a savoury tomato onion coconut gravy 17.95

Hakka Chili Shrimp

Marinated fried spicy tiger prawns tossed with bell pepper, onion and Indian spices (G) 17.95

Thai Shrimp Curry (Red or Green)

Tiger prawns cooked in a flavourful coconut and kaffir lime base Thai-style curry 17.95

Shrimp Vindaloo

Tiger prawns cooked in a tomato onion chili garlic gravy 17.95

Shrimp Takatak

Tiger prawns tossed with diced bell peppers and onions in a creamy cashew nut and tomato onion gravy 17.95

Stir-fry Prawns with Spring Onion & Mushrooms

Cooked with oyster and soya sauce (G) 17.95

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Chicken Dishes

Murgh Makhani (Butter Chicken)

All time favorite boneless chicken cooked in a buttery and creamy tomato base gravy 16.95

Murgh Korma

Boneless chicken cooked in a rich and creamy cashew nut sauce with a cardamom finish 16.95

Murgh Falgoni

Boneless chicken simmered in a rich cashew nut sauce, tempered with garlic 16.95

Hyderabadi Dum ka Murgh

Chicken cooked in cashew nut cream base sauce flavored with coconut. Chef favourite! 16.95

Murgh Angara

Marinated chicken tossed in tomato onion sauce along with bellpeppers 16.95

Dhaba Chicken Curry

Chicken and potato cooked in rich flavored onion tomato sauce with a ginger finish 16.95

Murgh Vindaloo

Boneless chicken a chili garlic tomato onion gravy 16.95

Murgh Tikka Masala

Tandoor-roasted boneless chicken cooked in a creamy tomato onion cashew nut sauce 17.95

Methi Murgh

Chicken cooked in a tomato onion gravy finished with fenugreek 16.95

Murgh Palak

Chicken cooked with spinach in a tomato onion gravy 16.95

Murgh Chettinad

Boneless chicken cooked in a tomato onion coconut gravy 16.95

Hakka Chili Chicken

Marinated fried spicy chicken tossed with bellpepper, onion and Indian spices (G) 16.95

Thai Chicken Curry (Red or Green)

Chicken cooked in a flavourful coconut and kaffir lime based curry 16.95

Stir-fry Chicken with Cashew nut

Chicken and cashew nuts cooked in oyster and soy sauce (G) 16.95

Beef Dishes

Beef Vindaloo

Boneless beef cooked in chili garlic tomato onion base gravy 16.95

Beef Korma

Boneless beef cooked in a creamy cashew nut sauce with cardamom 16.95

Beef Aftabi

Boneless beef, onion & bell peppers in a tomato onion base gravy with a hot blend of spices 16.95

Aloo Gosht

Boneless beef and potato cooked in a traditional tomato onion gravy 16.95

Paneer Dishes

Palak Makai Paneer

Spinach, corn & Indian-style cheese cooked in an onion tomato gravy 15.95

Mattar Paneer

Indian-style cheese and peas cooked in a mild creamy cashew nut sauce 15.95

Paneer Achari

Indian-style cheese cooked in yogurt & cashew nut base sauce flavoured with Indian pickle spices 15.95

Paneer Makhani

Indian-style cheese cooked in a creamy tomato based sauce 15.95

Kahrai Paneer

Indian-style cheese cooked with bell peppers and onions in tomato onion based gravy 15.95

Paneer Goan Curry

Indian-style cheese cooked in a savoury tomato onion coconut gravy 15.95

Vegetable Dishes

Aloo Gobhi

Potatoes & cauliflower tossed with onion, tomato & fresh ginger 12.95 (V)

Gobhi Taka Tin

Cauliflower tossed with bell peppers in a tomato onion base gravy 12.95 (V)

Bhindi do Pyaza

Okra cooked with onions tossed in a tomato onion gravy 12.95 (V)

Baigan Shimla Mirch

Bellpeppers and eggplant cooked in a tomato onion gravy 12.95 (V)

Chana Masala

Chickpeas in tomato onion gravy 10.95 (V)

Dal

Lentils tempered with Indian spices 10.95 (V)
Varies daily and may at times contain dairy

Khumb Jhelfrezi

Mushrooms cooked with bellpeppers & onion in a tomato onion base gravy (V) 12.95

Mixed Vegetable Neelgiri

Mixed vegetables cooked with spinach and mint (V) 12.95

Mixed Vegetable Coconut Masala

Assorted vegetables cooked in a coconut and tomato onion gravy (V) 12.95

Aloo Palak

Potatoes cooked with spinach (V) 12.95

Mixed Vegetable Makhani

Mixed vegetables cooked in creamy tomato base sauce 12.95

Subz Miloni

Mixed vegetables cooked in a mild creamy cashew nut base sauce 12.95

Thai Vegetable Curry (Red or Green)

Mixed vegetables cooked in a flavorful coconut and kaffir lime Thai-style curry (V) 12.95

Cauliflower and Beans with Cashew Nut

Cooked in a green Thai coconut milk base curry (V) 12.95

Sweet and Sour Vegetables with Cashew Nut

Assorted vegetables and cashew nuts cooked in a sweet Thai chili base sauce (V) 12.95

Mixed Vegetables with Quick Fried Basil

Cooked in oyster and soya sauce (G) 11.95

All entrées are served with a portion of rice

Like it Spicy? We will be happy to customize your dish for you!

Dishes marked with (V) are vegan

Dishes marked with (G) have ingredients containing gluten, but please notify us if there are any allergies

Prices effective from July 23rd, 2019.