

DESI BREAKFAST MENU

(Breakfast Serve Till 3 PM)

Chole Bhature | 9.99

Combination of chana masala and two bhature (fried bread made from maida flour).

Amritsari Kulcha | 8.5

Choice of Potato, Paneer, Gobi. Served with Raita, Chana, Pickle.

Tandoori Paratha | 8.5

Choice of Potato, Paneer, Gobi. Served with Raita, Chana, Pickle.

Meat Stuffed Naan | 10

Choice Chicken or Beef. Served with Raita, Gravy, Pickle.

Veggie Thali | 13.99 NEW

A traditional Indian veggie thali featuring dal, paneer sabji, raita, salad, rice, and a sweet dessert for a delightful culinary experience.

Non Veg Thali | 14.99 NEW

A sumptuous Indian non-veg thali featuring flavorful dal, chicken sabji, raita, salad, rice, and a delightful dessert.

**Add Additional Veggie Paratha or Naan for \$5

**Add Additional Meat Stuffed Naan for \$7

**Make Mix Paratha for Additional \$1



WRAP & SANDWICH

(Served with Masala Fries)

Paneer Tikka | 12.99

Soya Tikka | 12.99

Chicken Tikka | 13.99

Chicken Seekh Kebab | 13.99

Beef Seekh Kebab | 12.99

Veg Grill Sandwich | 9.99 NEW

Grilled sandwich loaded with a variety of fresh and crunchy vegetables.

Cheese Chutney Sandwich | 8.99 NEW

A delightful blend of creamy cheese and tangy chutney in every bite.

Bread Pakoda | 7.99 NEW

Crispy deep-fried bread pockets stuffed with spiced potatoes.

Grill Paneer Sandwich | 9.99 NEW

Grilled sandwich featuring succulent paneer, a perfect fusion of flavors.

Paneer Tikka Sandwich | 9.99 NEW

A sandwich bursting with the smoky flavors of paneer tikka.

Tandoori Chicken Sandwich | 10.99 NEW

A mouthwatering sandwich with the essence of tandoori-spiced chicken.



APPETIZERS

STREET FOOD

Veg Samosa | 3.99

Two Large Fried pastry with spiced potatoes & peas

Veg Pakoda | 7.99

Vegetable fritters served with tamarind chutney

Onion Bhaji | 7.99

Onion fritters made with onion, chickpea (gram) flour, & basic Indian spices

Fish Pakoda | 11.99

Fish fritters served with mint & cilantro chutney

Masala Chicken Pakoda | 12.99

Boneless chicken marinated with spices, GG paste and lime juice, coated with a mixture of chickpea flour and egg

Chicken 65 | 13.99

Chicken pieces marinated in flour, GG paste, Indian spices, yogurt & curry leaves

Dahi Puri | 6.99 NEW

Delightful bite-sized explosions of yogurt, chutney, and crispy puris.

Pani Puri | 6.99

puri with spiced potatoes chickpeas & chilled tangy spicy water

Bhel Puri | 6.99

Made with puffed rice, vegetables & a tangy tamarind sauce & has a crunchy texture

Samosa Chaat | 7.99

Samosa topped with spiced yogurt, tamarind, & green chutney

Aloo Tikki Chaat | 7.99

Crispy potato patties topped with spiced yogurt, tamarind, and green chutney

Papri Chaat | 7.99

Popular deep fried crispy wafers topped with spiced yogurt, tamarind, & green chutney

Dahi Bhalla Chaat | 7.99

Delicious Indian street food featuring lentil dumplings soaked in yogurt, topped with spices and chutneys.

Samosa Chana | 8.99

Crispy potato patties topped with chana masala and diced onions

Aloo Tikki Chana | 8.99

Crispy potato patties topped with chana masala & diced onions

Chole Bhature | 9.99

Combination of chana masala & two bhatura (fried bread made from maida flour)

Hara Bhara Kebab | 9.99 NEW

Vibrant green kebabs bursting with fresh spinach and peas.

EXTRA: Paneer/Soya/Chicken (Add\$ 1) / Goat(Add \$2) / Beef (Add \$2)

TANDOORI DELIGHTS

Chicken Tikka | 14.99

Boneless Chicken thigh marinated with spices and slowly cooked in clay oven

Murg Malai Boti | 14.99

Boneless Chicken thigh marinated with creme cheese, cashew paste, ground spices slowly cooked in clay oven.

Mirch Chicken Tikka | 14.99

Chicken pieces marinated in Indian spices and yogurt, slowly cooked in a charcoal oven

Tandoori Chicken Quarter | 6.99

Quarter chicken marinated with spices and slowly cooked in clay oven

Chicken Seekh Kebab | 12.99

Ground chicken marinated with spices slowly cooked in clay oven

Beef Seekh Kebab | 13.99

Ground beef meat marinated with spices slowly cooked in clay oven

Tandoori Chaap Tikka | 13.99 NEW

Soya chaap marinated with spices and slowly cooked in clay oven.

Fish Tikka | 14.99

Fish marinated with spices slowly cooked in clay oven

Paneer Tikka | 13.99

Indian cottage cheese marinated with spices slowly cooked in clay oven

Mirch Paneer Tikka | 13.99

Paneer chunks marinated in Indian spices and yogurt, slowly cooked in a charcoal oven.

Soya Malai Tikka | 13.99

Soya marinated with spices slowly cooked in clay oven

Volcano | 14.99

Chicken / Paneer / Soya / Goat (Add \$2) / Beef (Add \$2) cooked with a rich blend of choiest spices and nuts, an eruption of flavours



FUSION STARTERS

Butter Chicken Poutine | 12.99

Fries served with butter chicken and melting cheese.

Butter Paneer Poutine | 11.99

Fries served with butter paneer and melting cheese.

Chicken Wings | 11.99

Five wings tossed with the choice of your sauce: Honey Garlic, Butter Sauce, Spicy BBQ. Served with Masala Fries.

Honey Garlic Cauliflower | 9.99

Crispy fried cauliflower tossed in sesame honey garlic sauce.

Honey Garlic Potato | 9.99

Crispy fried potato wedges tossed in sesame honey garlic sauce.

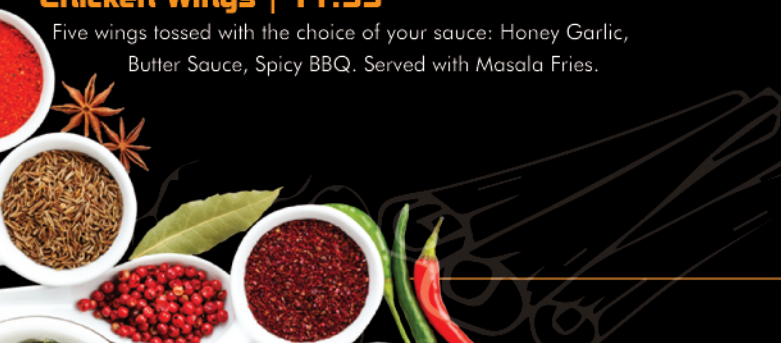
Cheese Naan and Dip | 7.99

New masala Grill Special Naan stuffed with mozzarella cheese & light herbs served with a garlic mayo dip.

Spring Rolls | 6.99

Seven Rolled Garden vegetables stuffed and fried in a pastry.

Masala Fries | 6.99



MAIN COURSE

MASALA CURRY

CHOOSE YOUR CURRY

Vindaloo

Tangy sauce with coconut milk and rare spices – a famous fiery Goan speciality

Korma

Curry cooked in a mild creamy gravy & spices.

Spinach

Curry cooked with freshly ground spices & spinach

Madras

Curry cooked with coconut cream and onion gravy

Karahi

Your Choice of Protein cooked with ginger garlic paste & freshly diced tomatoes - Onion - Fresh Peppers

Methi Malai

A Smooth, creamy, and rich gravy made with fenugreek leaves, Indian spices & cream

CHOOSE YOUR PROTEIN

Mix Veg **NEW** | 13.99

Paneer | 14.99

Chicken | 15.99

Beef | 16.49

Lamb (Bone-in) | 16.49

Shrimp | 16.99

Goat (Bone-in) | 16.99

VEGETARIAN CURRIES

Shahi Paneer | 14.99

Indian cottage cheese cooked with cashew nuts in onion-tomato sauce.

Butter Paneer | 13.99

A rich & creamy curry made with paneer, spices, onions, tomatoes, cashews & butter.

Paneer Tikka Masala | 14.99

Paneer tikka cooked to perfection with green peppers and onions in creamy yogurt gravy

Palak Paneer | 14.99

Indian cottage cheese cooked with ground spices and spinach

Malai Kofta | 14.99

Deep fried balls made of potato and cottage cheese served with a creamy and spiced tomato based curry

Soya Lababdar | 13.99

Soya tikka cooked to perfection with green peppers and onions in creamy yogurt gravy

Mutter Paneer | 14.99

Indian cheese and peas in a creamy onion and tomatoes curry

Paneer Burji | 14.99

Scrambled cottage cheese diced with onions, tomatoes and ground spices

Kadhi Pakora | 12.99

Deep fried fritters (pakora) are dunked in a yogurt based curry made with besan spices

Chana Masala | 12.99

Slow cooked chickpeas in a light traditional curry

Dal Makhani | 12.99

Black lentil cooked with onion, tomatoes, and spices

Dal Tadka | 11.99

Yellow lentil cooked with onion, tomatoes, and spices

Egg Plant Masala | 13.99

Eggplant stir fired with onion, ginger, garlic & Indian spices

Okra Masala | 13.99

Fresh okra stir fired with onion, ginger, garlic & Indian spices

Gobi Aloo | 12.99

Cauliflower and potatoes stir fried with Indian ground spices

Paneer Lababdar | 14.99 **NEW**

Rich and creamy cottage cheese curry, a luscious North Indian delicacy.

Kaju Butter Masala | 15.99 **NEW**

Cashew-infused creamy tomato curry, a luxurious vegetarian delight.

Navratan Korma | 14.99 **NEW**

A royal medley of nine different vegetables in a rich and aromatic gravy.

Mix Veg | 12.99

Vegetables stir fried with fresh ground Indian spices

NON-VEGETARIAN CURRIES

Butter Chicken | 15.99

Chicken Tikka curried with cream and cashew, tomato gravy

Chicken Tikka Masala | 15.99

Chicken Tikka cooked to perfection with green peppers and onions in creamy yogurt gravy

Tawa Chicken (Bone-in) | 14.99

Chicken pieces marinated and tossed in yogurt, GG paste and Indian spices on a Tawa (Iron Griddle)

Dhaba Chicken Curry | 15.99

Dhaba style chicken curry cooked in onion and tomato curry

Chicken Kebab Karahi | 15.99

Chicken pieces cooked with ginger garlic paste and freshly diced tomatoes with chef's secret spices

Beef Curry | 16.99

Beef cooked in traditional tomato and onion sauce

Beef Kebab Karahi | 16.99

Beef pieces cooked with ginger garlic paste and freshly diced tomatoes with chef's secret spices

Lamb Curry (Bone-in) | 16.99

Lamb cooked in traditional tomato and onion sauce

Lamb Rogan Josh (Bone-in) | 16.99

Lamb Meat cooked in tomato, onion and exotic spices

Shrimp Curry | 16.99

Shrimp cooked in traditional tomato and onion sauce

Goat Curry (Bone-in) | 16.99

Goat cooked in traditional tomato and onion sauce

Goat Rogan Josh (Bone-in) | 17.99

Boneless goat cooked in tomato, onion and exotic spices



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BREADS

Plain Naan | 1.99

Soft and fluffy oven-baked Indian bread, a timeless classic.

Butter Naan | 2.49

Extra Soft tandoori Indian flat bread topped with butter.

Rosemary Naan | 3.99 NEW

A fragrant twist on traditional naan, infused with aromatic rosemary.

Garlic Naan | 3.49

Indian style flat bread with garlic

Plain Tandoori Roti | 1.99

Simple and wholesome unleavened flatbread, a staple in every Indian meal.

Butter Tandoori Roti | 2.49

Whole wheat flat bread topped with butter

Lachha Paratha | 3.49

Multi-layered whole wheat bread



RICE

Plain Rice | 3.99

Jeera Rice | 4.99

Fragrant basmati rice infused with the earthy aroma of cumin seeds.

Biryani Rice | 5.99

Aromatic Basmati Rice and Spices

Veg Biryani | 12.99

Veg Cooked with Aromatic Basmati Rice and Spices

Paneer Biryani | 13.99

Paneer Cooked with Aromatic Basmati Rice and Spices

Egg Biryani | 13.99 NEW

A flavorful rice dish layered with aromatic spices and succulent eggs.

Chicken Biryani | 14.99

Chicken Cooked with Aromatic Basmati Rice and Spices

Beef Biryani | 15.99

Beef Cooked with Aromatic Basmati Rice and Spices

Lamb Biryani (Bone-in) | 15.99

A spiced mix of Lamb meat and rice, traditionally cooked in a clay pot

Shrimp Biryani | 16.99

Shrimp Cooked with Aromatic Basmati Rice and Spices

Goat Biryani (Bone-in) | 16.99

Goat Cooked with Aromatic Basmati Rice and Spices

Side Order

Pickled Onion Salad | 2.99

Green Chutney | 1.99

Red Chutney | 1.99

Raita | 3.99

Mixed Pickle | 1.99

Papadam | 2.99

BEVERAGES

HOT

- Masala Tea | 2.99**
- Indian Coffee | 2.99**
- Cardamom Tea | 2.99**



COLD

- Lassi | 4.99**
Sweet Lassi, Salted Lassi, Mango Lassi (Add \$1) & Dry fruit (Add\$1)
- Creamy Mango Milkshake | 5.99**
- Juice | 3.99**
Lemonade, Pineapple, Orange, Cranberry, Apple, Tomato
- Pop | 2**
Coke, Diet Coke, 7 up, Sprite, Ginger ale, Club Soda, Nestea Orange Crush, Root Beer
- Perrier Water | 1.99**
- Bottled Water (500 mL) | 0.99**
- Red Bull | 3.99**

DESSERT

- Gulab Jamun | 2.99**
- Ras Malai | 5.99**
- Paan Kulfi | 3.99**
- Gajar Halwa | 5.99**
- Kulfi Stick | 4.99**
Mango, Pista, Malai, Rabri Malai (Add \$1)
- Ice Cream | 3.99**
Mango, Chocolate, Vanilla
- Creamy Coconut Kheer | 5.99** NEW
Creamy coconut kheer: A delectable Indian dessert blending rice, coconut milk, & aromatic spices.
- Rabri Malai Matka Kulfi | 6.99**
Rabri Malai
- Brownie Sundae | 7.99**
A warm, chewy, rich chocolate brownie topped with vanilla ice cream, chocolate syrup, whipped cream and maraschino cherry



NEW

MASALA GRILL

paratha grill



WE DO CATERING IN ALL OCCASIONS

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