

Appetizers

Gobi Manchurian

CA\$16.00 • 🍴 85% (165)

Masakali's signature appetizer made with cauliflower, corn flour, soya sauce, vinegar, green chilli, ginger & garlic.



Aloo Samosa (3-4) with Chickpea Curry

CA\$14.00 • 🍴 91% (115)

Cumin infused potatoes & veggie medley wrapped in organic white flour pastry, deep fried



Onion Bhaji

CA\$13.00 • 🍴 90% (105)

Seasoned onions, coated in chickpea flour and deep fried



Chilli Chicken

CA\$23.00 • 🍴 80% (45)

Chicken cooked with an oriental tang tossed with spices, onions and ginger garlic paste to get a semi-dry indo-chinese version of the chicken.



Chicken 65

CA\$23.00 • 🍴 86% (65)

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



Gobi 65

CA\$19.00 • 🍴 96% (31)

Cauliflower florets cooked with curry leaves, chilli oil, ginger and garlic



Chicken Manchuria

CA\$23.00 • 🍴 85% (27)

Delicious fried chicken in sweet, hot and sour manchurian sauce.



Chilli Gobi

CA\$19.00 • 91% (23)

Cauliflower florets are cooked with an oriental tang. Gobi is tossed with spices, onion and ginger-garlic paste to get a semi-dry, indo-chinese version of the veggie.



Chicken Pakora

CA\$22.00 • 88% (17)

Marinated chicken breast coated in chickpea batter and deep fried.



Chilli Mushroom

CA\$19.00 • 70% (20)

An Indo chinese appetizer where crisp batter fried mushrooms are tossed in a sweet and spicy chilli sauce. The saucy mushrooms taste simply delicious with earthy aroma.



Aloo Tikki

CA\$14.00 • 83% (66)

The Indian Hashbrown - Deep fried patty of boiled potatoes, peas and exotic spices.



Fish Pakora

CA\$24.00 • 90% (21)

Battered and deep-fried fish pieces, seasoned with spices for a crispy, savory snack.



Chilli Soya

CA\$22.00

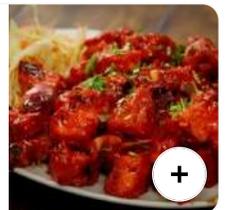
Crispy soya chunks tossed in a spicy Indo-Chinese sauce with bell peppers, onions, and garlic—bold, flavorful, and addictive.



Paneer 65

CA\$22.00 • 100% (3)

Paneer 65 is a spicy South Indian appetizer made with marinated paneer cubes, deep-fried to perfection and tossed in a tangy, chili-garlic sauce with curry leaves and spices.



Chilli Panner

CA\$22.00

Chilli Panner is a popular Indo-Chinese dish made with crispy fried paneer tossed in a spicy, tangy sauce with bell peppers, onions, garlic, and soy sauce. Bold, flavorful, and addictive!

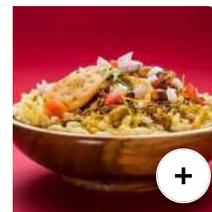


Chit & Chaat

Bhel Puri

CA\$16.00

Crispy puffed rice mixed with vegetables, tangy tamarind chutney, and spices, offering a crunchy and flavorful street food delight.



Dahi Puri

CA\$16.00

Crispy puris filled with tangy yogurt, chutneys, and topped with spices for a burst of flavor.

Popular



Pani Puri

CA\$11.00

Crispy hollow puris filled with tangy tamarind water, spicy chutneys, and savory potatoes or chickpeas.

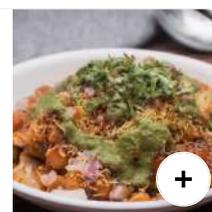
Popular



Ragada Samosa Chaat

CA\$16.00

Crispy samosas topped with spiced white peas, tangy chutneys, and onions for a flavorful snack.



Ragada Tikki Chat

CA\$16.00

Crispy potato patties topped with spiced ragda, chutneys, onions, and sev for a delightful snack.



Sev Puri

CA\$16.00 •  66% (3)

Crispy puris topped with diced potatoes, chutneys, onions, and crunchy sev for a savory snack.



Papdi Chaat

CA\$16.00



Tikki Chaat

CA\$15.00



+

Samosa Chaat

CA\$16.00

+

Veg Tandoor**Paneer Tikka**

CA\$23.00 • 85% (28)

Cubes of cottage cheese marinated in homemade yogurt, ginger,garlic,spices, lime juice and cooked in tandoor.



+

Malai Soya Chaap

CA\$24.00 • 81% (32)

Soya grounded with spices, baked in tandoor and sautéed with cream to give it a mouth watering flavor.



+

Malai Paneer Tikka

CA\$23.00

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



+

Stuffed Mushroom

CA\$24.00 • 78% (14)

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



+

Hariyali Paneer

CA\$23.00 • 92% (13)

Cottage cheese marinated in the blended mixture of mint leaves, coriander leaves, curd along with a melange of flavoursome spices.



+

Veggie Platter

CA\$32.00 • 80% (15)

Assorted tikkas of paneer and soya chaap. Served with onion salad and home-made mint chutney.

+

Achari Paneer Tikka

CA\$24.00



Paneer Platter

CA\$31.00



Non-Veg Tandoor

Afghani Chicken

CA\$23.00 • ⭐ 76% (63)

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



Tandoori Chicken

CA\$23.00 • ⭐ 78% (219)

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



Chicken Tikka

CA\$24.00 • ⭐ 71% (28)

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



Lamb Seekh Kebab

CA\$26.00 • ⭐ 81% (11)

Minced, seasoned lamb, blended with Green spices and baked in Tandoor! served on a bed of onions and mixed peppers.



Tandoori Fish

CA\$24.00 • ⭐ 95% (21)

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



Chicken Seekh Kebab

CA\$24.00 • ⭐ 91% (12)

Minced, seasoned chicken, blended with green spices and baked in Tandoor! served on a bed of onions and mixed peppers



Masakali Grand Platter

CA\$52.00

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



Hariyali Chicken Tikka

CA\$24.00 • 68% (16)

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



Tandoori Shrimp

CA\$32.00 • 75% (12)

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



Malai Chicken Tikka

CA\$24.00 • 88% (9)

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



VEGAN

Vegan Peas Pulao

CA\$13.00 • 80% (5)

Fragrant basmati rice cooked with green peas and aromatic spices for a flavorful vegan dish.



Vegan Aloo Gobi

CA\$20.00 • 100% (6)

Stir-fried potatoes and cauliflower cooked with spices and herbs for a hearty, flavorful vegan dish.



Vegan Aloo Samosa

CA\$13.00 • 100% (3)

Crispy pastry filled with spiced mashed potatoes and peas, perfect for a savory vegan snack.



Vegan Chana Masala

CA\$20.00

Hearty chickpeas cooked in a spiced tomato-based sauce, offering a robust and flavorful vegan dish.



Vegan Chilli Gobi

CA\$19.00

Crispy cauliflower tossed in a spicy sauce with bell peppers and onions for a bold, flavorful vegan dish.



Vegan Chilli Soya

CA\$21.00

Stir-fried soy chunks in a spicy sauce with bell peppers and onions, delivering a flavorful vegan dish.



Vegan Jeera Rice

CA\$13.00

Fragrant basmati rice cooked with cumin seeds and spices, offering a simple yet flavorful vegan side dish.



Vegan Okra Masala

CA\$21.00

Spiced okra sautéed with onions, tomatoes, and traditional Indian spices for a flavorful vegan dish.



Vegan Onion Bhaji

CA\$13.00

Crispy fritters made with sliced onions and chickpea flour, seasoned with spices for a delicious vegan snack.



Vegan Pani Puri

CA\$11.00

Crispy puris filled with spiced potato and chickpeas, served with tangy tamarind water for a refreshing vegan snack.



Vegan Yellow Dal Tadka

CA\$20.00

Yellow lentils cooked with spices and topped with a tempering of garlic and cumin, offering a flavorful vegan dish.

Popular



Vegan Spinach Dal

CA\$21.00

Lentils cooked with fresh spinach and spices, creating a hearty and nutritious vegan dish.



Vegan Chana Saag

CA\$21.00



Vegan Mix Veg

CA\$21.00



Vegetable Curry

Paneer Lababdar

CA\$22.00 • 🍴 89% (150)

One of the house specials. Cottage cheese cubes made in creamy, mildly tangy and faintly sweet gravy. Onions, tomatoes, cashews and spices make this a rich and flavourful dish.



Paneer Butter Masala

CA\$22.00 • 🍴 85% (85)

Cubes of Cottage cheese simmered in tomato and cream sauce



Dal Makhani

CA\$21.00 • 🍴 78% (105)

Whole Black Lentils Cooked in Tomato, Cream and Herbs in North Indian Style



Kadai Paneer

CA\$22.00 • 🍴 80% (36)

Cubes of paneer cooked in a spicy tomato-based gravy with bell peppers and traditional Indian spices.



Chana Masala

CA\$20.00 • ⭐ 94% (67)

Chickpea cooked in Tomato, Spices and Herbs to perfection



Shahi Paneer

CA\$22.00 • ⭐ 86% (51)

Delicious Rich and Creamy sauce with Cottage cheese prepared with Nuts, Onions, Spices & Yougurt and Cream



Daal Tadka

CA\$20.00 • ⭐ 82% (56)

Split Lentils cooked with tomato seasoned with Spices and Herbs in Hyderabadi Style



Malai Kofta

CA\$26.00 • ⭐ 84% (39)

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



Navrathan Korma

CA\$24.00 • ⭐ 88% (35)

Combination of nine different vegetables cooked in light gravy.



Aloo Gobi

CA\$20.00 • ⭐ 91% (74)

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



Paneer Saag

CA\$22.00 • ⭐ 89% (47)

Cottage cheese, spinach, greens and tomato with a touch of cream.



Mutter Mushroom Curry

CA\$23.00 • ⭐ 91% (12)

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



Okra Masala

CA\$21.00 • 🍴 85% (21)

Crisp okra prepared with fresh onions, tomato, spices, and herbs.



Kashmiri Dum Aloo

CA\$22.00

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



Methi Malai Paneer

CA\$22.00 • 🍴 78% (38)

Methi malai paneer recipe is a rich, creamy, flavoured and slightly sweet Indian paneer curry recipes with a ting of bitterness from methi leaves aka fenugreek leaves.



Spinach Dal

CA\$21.00 • 🍴 81% (11)

Spinach and lentils cooked with spices and herbs in hyderabadi style.



Butter Soya

CA\$21.00



Chana Saag

CA\$21.00



Mix Veg

CA\$21.00



Chicken Curry

Butter Chicken

CA\$24.00 • 95% (616)

Masakali's most famous dish—Chicken Tikka (chicken breast) marinated and baked in the tandoor, then simmered in a creamy tomato gravy.



Chicken Tikka Masala

CA\$24.00 • 89% (192)

Chicken Tikka marinated in homemade Yogurt, Ginger, Garlic, Spices, Lime juice and cooked in Tandoor, then added to a masala gravy with Tomato, Onion, Ginger, Garlic, Mixed Pepper, Cilantro and a touch of yogurt.



Chicken Lababdar

CA\$25.00 • 91% (57)

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

CA\$25.00 • 87% (39)

Methi Malai chicken is a decadent and luxurious Mughlai dish prepared with chicken and fresh methi (fenugreek) greens simmered in a rich creamy curry



Chicken Korma

CA\$24.00 • 93% (58)

Boneless chicken cooked with yogurt/cream and spices to produce thick sauce.



Chicken Curry

CA\$23.00 • 78% (33)

Tender chicken simmered in a spiced tomato-based gravy with aromatic herbs and Indian spices.



Chicken Vindaloo

CA\$25.00 • 94% (35)

Spicy and tangy curry with marinated chicken, cooked in vinegar and fiery spices.



Chicken saag

CA\$24.00 • 86% (43)

Tender chicken cooked in a creamy spinach-based gravy with flavorful spices.



Kadai Chicken

CA\$25.00 • 82% (58)

Chicken cooked with mixed peppers, onions, tomato, cilantro and fresh ginger in a masala gravy and a touch of yogurt.



Lamb Curry

Lamb Curry

CA\$25.00 • 94% (75)

Traditional South Indian spiced curry gravy w/ tomato, onion & curry leaves



Lamb Korma

CA\$26.00 • 92% (25)

Cooked with a blend of spices in a creamy cashew gravy.



Kadai Lamb

CA\$27.00 • 82% (23)

Lamb cooked with mixed peppers, onion, tomato, cilantro and fresh ginger, in a masala gravy and a touch of yogurt.



Lamb Saag

CA\$26.00 • 100% (9)

Puréed spinach, onion, tomato, and a touch of cream w/ fresh ginger.



Lamb Rogan Gosh

CA\$26.00 • 90% (90)

Lamb cooked in a Kashmiri style with yoghurt, Onion, Ginger and Garlic



Lamb Vindaloo

CA\$27.00 • 81% (27)

Lamb & potato simmered in a sour, tangy & spicy tamarind gravy.



Methi Malai Lamb

CA\$27.00 • 100% (4)

Creamy lamb curry cooked with yogurt, fenugreek greens and cream.



Lamb Masala

CA\$26.00 • 62% (8)

Tender lamb cooked in a rich, spiced gravy with aromatic herbs and traditional Indian spices.



Breads

Garlic Naan

CA\$6.00 • 93% (628)

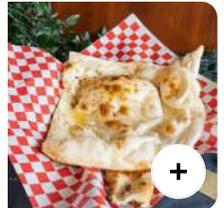
Soft naan brushed with garlic and herbs, baked in a tandoor for a flavorful accompaniment.



Butter Naan

CA\$5.00 • 94% (493)

Soft, pillowy flatbread brushed with butter, perfect for scooping up curries and enjoying with Indian meals.



Tandoori Roti

CA\$5.00 • 78% (104)

Whole wheat flatbread cooked in a tandoor, offering a smoky flavor and chewy texture.



Plain Naan

CA\$5.00 • 89% (109)

Soft, unleavened flatbread baked in a tandoor, perfect for scooping up curries.



Lacha Parata

CA\$8.00 • 84% (38)

Flaky, layered flatbread made with whole wheat, cooked on a tawa for a crispy texture.



Chilli Garlic Naan

CA\$7.00 • 86% (67)

Soft naan infused with garlic and spicy chilies, baked to perfection in a tandoor.



Chilli Naan

CA\$6.00 • 81% (11)

Soft naan topped with a spicy chili infusion, baked until golden and flavorful.



Chilli Roti

CA\$6.00 • 92% (14)

Flatbread infused with spicy chilies, offering a zesty kick in every bite.



Kalonji Naan

CA\$6.00 • 85% (7)

Naan topped with black cumin seeds



Kashmiri Naan

CA\$10.00 • 83% (6)

Stuffed naan filled with a sweet mix of nuts and dried fruits, baked to golden perfection.



Cholle Bhature

CA\$19.00

Spicy chickpea curry served with deep-fried fluffy bread, perfect for a hearty meal.



Amritsari Kulcha

CA\$18.00 • 72% (11)

Stuffed flatbread filled with spiced potatoes and herbs, baked to perfection, and served with tangy chutney.



Onion Chilli Roti

CA\$7.00 • 92% (14)



Methi Naan

CA\$6.00 • 88% (9)

Soft naan infused with fresh fenugreek leaves, baked for a fragrant and flavorful accompaniment.

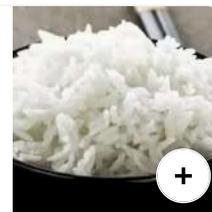


Rice

Steam Basmathi Rice

CA\$8.00 • 97% (393)

Plained Long Grain rice cooked to Perfection.



Peas Pulao

CA\$13.00 • 93% (47)

Made with basmati rice, whole spices, herbs and of course green peas as they are the star of this dish



Jeera Rice

CA\$13.00 • 88% (76)

Jeera rice or Zeera rice is an Indian dish consisting of rice and cumin seeds



Kashmiri Pulao

CA\$18.00 • 84% (44)

Packed with toasted nuts, spices and basmati rice, a must try aromatic dish.



Herb Rice

CA\$14.00



Aromatic Rice

CA\$14.00



Biryani

Veg Dum Biryani

CA\$19.00 • 85% (121)

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



Chilli Chicken Biryani

CA\$22.00 • 77% (36)

Spicy chicken stir-fried with chilies, served over fragrant basmati rice, blended with aromatic spices.



Paneer 65 Biryani

CA\$22.00 • 82% (28)

Fragrant basmati rice layered with spicy, crispy paneer pieces, cooked with aromatic spices.



Butter Chicken Biryani

CA\$22.00



Chicken 65 Biryani

CA\$22.00 • 100% (4)



Chilli Chicken Biryani

CA\$22.00



Chilli Paneer Biryani

CA\$20.00



Shahi Gosh Biryani

CA\$22.00



Paneer Biryani

CA\$20.00

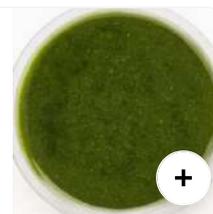


Extras

Mint Chutney

CA\$6.00 • 🍴 92% (13)

Fresh and tangy sauce made with mint leaves, coriander, and spices, perfect for dipping.



Onion Salad with Chilli

CA\$6.00

Sliced onions tossed with green chillies, lemon juice, and spices for a tangy, spicy side dish.



Boondhi Raitha

CA\$6.00 • 🍴 100% (4)

Yogurt mixed with crunchy boondhi, flavored with spices, creating a deliciously creamy and tangy side dish.



Salan

CA\$6.00

Spicy, tangy curry made with vegetables or meat, typically enriched with sesame seeds and spices.



Raitha

CA\$6.00 • 🍴 92% (28)

Yogurt-based side dish mixed with vegetables and spices, providing a cooling accompaniment to spicy meals.



Papdums

CA\$7.00



Extra Bhature

CA\$7.00



Tamrind Chutney

CA\$6.00





Desserts

Gulab Jamun

CA\$6.00 • ⭐ 86% (46)

Soft, syrup-soaked milk dumplings, flavored with cardamom and rosewater, served warm or cold.



Rasmalai

CA\$7.00 • ⭐ 74% (31)

A royal sweet- Milk balls served in saffron and almond infused sweet milk



Gajar Halwa

CA\$9.00

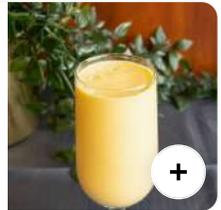


Drinks

Mango Lassi

CA\$8.00 • ⭐ 92% (98)

Sweet yogurt drink blended with ripe mangoes, creating a creamy and refreshing tropical flavor.



Regular Pop

CA\$4.00



India soft drinks

CA\$5.00



Sweet Lassi

CA\$6.00 • ⭐ 100% (4)

Creamy yogurt drink blended with sugar and flavored with cardamom or fruit, offering a sweet, refreshing treat.



Lime Soda

CA\$6.00

Refreshing soda mixed with lime juice and sugar, offering a zesty and tangy flavor.



Salt Lassi

CA\$6.00 • 🍷 100% (6)

Savory yogurt drink seasoned with salt and spices, offering a refreshing and tangy flavor.



Masala Lassi

CA\$6.00

Creamy yogurt drink blended with spices, herbs, and sometimes fruit, offering a refreshing and tangy flavor.

Popular



Ice Tea

CA\$5.00



Cold Coffee

CA\$9.00



Non Alcoholic Corona

CA\$7.00



Red Bull

CA\$6.00



Shakes

CA\$9.00



Misc

Tandoori Chicken

CA\$23.00 • 79% (182)

Tender chicken marinated overnight in yogurt, fresh lemon juice, and a blend of aromatic spices, then roasted in a traditional clay oven for a smoky, charred finish. Served with fresh lemon wedges and mint chutney.

Buy 1, get 1 free

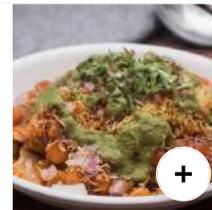


Samosa Chaat

CA\$18.00 • 74% (179)

Crushed crispy samosas layered with spiced chickpeas, tangy chutneys, yogurt, onions, and fresh coriander, creating a perfect balance of sweet, spicy, and savory flavors in every bite.

Buy 1, get 1 free



Dal Makhani

CA\$21.00 • 76% (76)

Slow-cooked black lentils and red kidney beans simmered overnight with butter, cream, tomatoes, and aromatic spices for a rich, velvety North Indian classic.

Buy 1, get 1 free



Butter Chicken Biryani

CA\$24.00 • 69% (184)

A flavorful fusion of two classics! Aromatic basmati rice layered with creamy, spiced butter chicken, slow-cooked to perfection and garnished with fresh herbs. Served with raita for the perfect balance.

Buy 1, get 1 free

