

Soups

MULLIGATAWNY SOUP	3.99
Lentil soup, made with herbs, mild Indian spices & touch of fresh garlic	
TOMATO & BASIL SOUP	3.99
A blend of tomatoes cooked in cumin, fresh ginger & garlic	
CHICKEN SOUP	4.50
Mildly spiced Punjabi style homemade chicken soup	
COCONUT SOUP	3.99
Coconut flakes cooked in whole milk & lightly sweetened	

Salads

GARDEN SALAD	5.99
Iceberg lettuce, tomato, cucumber, red pepper, green pepper & carrots	
TANDOORI CHICKEN SALAD	7.99
Marinated chicken pieces cooked in traditional Indian clay oven (tandoor) on skewers, tossed over garden salad, served with homemade sweet & tangy dressing	
TANDOORI SHRIMP SALAD	8.99
Marinated shrimp cooked in a tandoor on skewers, tossed over garden salad & served with homemade sweet & tangy dressing	

Appetizers

All appetizers are served with an assortment of chutneys

VEGETABLE SAMOSAS (2 Pcs.)	3.49
Stuffed potato turnover with baby green peas, fresh herbs & spices	
SAMOSA CHAAT	4.99
Two vegetable and potato turnovers topped with chickpeas served with yogurt & chutney	

PAKORAS	
Fried fritters tossed in a chickpea batter and fried.	
MIXED VEGETABLE PAKORAS	3.95
CHEESE PAKORAS	5.50
CHICKEN PAKORAS	5.50
SHRIMP PAKORAS	8.00

TAWA ALOO TIKKI	4.95
Potato patties made with fresh onion, ginger, garlic & spices, cooked on a griddle	

TIKKI MASALA PLATTER	5.95
Combination of vegetarian appetizers; Samosa, Veggie Pakora, Cheese Pakora & Aloo Tikki	

DHAI POORI (SERVED CHILLED)	5.99
Crispy lentil puffs filled with spiced chickpeas, potatoes & topped with yogurt	


BHEL POORI (SERVED CHILLED)	4.95
Puffed rice & gram flour noodles, tomato, red onion & salsa with wedge of lemon	

CHAT PAPRI (SERVED CHILLED)	4.95
Wheat chips, potatoes with yogurt	

TANDOORI CHICKEN WINGS (GOOD FOR 2)	8.95
8 pieces of chicken wings marinated in yogurt, lemon, herbs, and spices, cooked in a tandoor oven on skewers & served with blue cheese sauce & hot sauce	

CHICKEN TIKKA	6.00
Chunks of marinated chicken tenders cooked on skewers in traditional Indian clay oven	

TIKKI CHOLE	5.95
Potato patties tossed with chickpeas & onions	

All entrees served with rice and chutney. Entrees can be made
 mild  medium  hot

ALLERGEN WARNING:

Before ordering, please let your server know if anyone in your party has a food allergy. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness.

Vegetarian Entrées

MUTTER PANEER	10.49
Homemade paneer (cottage cheese) cooked with fresh green peas & variety of herbs & spices	
PALAK PANEER	10.49
Spinach & homemade paneer cubes cooked with fresh garlic & ginger	
KADAI PANEER	10.99
Homemade paneer cubes sautéed with red & green bell peppers, onions, freshly chopped tomatoes, herbs & spices	
SHAHI PANEER	10.99
Homemade paneer cooked in a creamy tomato sauce, with fresh herbs & spices	
ALOO GOBI	10.49
Fresh cauliflowers, boiled potato cubes cooked with fresh tomatoes, & onions	
KABULI CHANA MASALA	10.49
Chickpeas soaked in water & cooked in a homemade tomato gravy with herbs & spices	
MALAI KOFTA	10.99
Vegetable balls cooked in a fresh homemade tomato creamy sauce with cashews, almonds, & raisins	
PUNJABI BHINDI MASALA	10.49
Fresh okra cooked with red onions, ginger & tomatoes	
DAAL MAKHNI	9.99
Black lentils cooked with herbs & spices, pan-seared in light butter & garnished with fresh coriander leaves	
BANGGAN BHARTTHA	10.99
Whole eggplant smoked over clay oven delicately sautéed in mustered oil with peas, fresh tomatoes, red onions & garnished with coriander leaves	
DAAL TARKA	9.99
Yellow lentil cooked with freshly grounded spices, delicately sautéed with tomatoes, green chili & garnished with fresh coriander leaves	
MIXED VEGETABLE CURRY	10.49
Assorted seasonal vegetables cooked in fresh herbs & tomato sauce	

Chicken Entrées

CHICKEN TIKKA MASALA	12.99
Chicken breast marinated in a homemade sauce, grilled in a tandoor oven & cooked in creamy tomato sauce	
CHICKEN CHILI MASALA	12.99
Tender chicken cubes sauteed with onion, bell pepper & tomato creamy sauce	
CHICKEN JALFREZI	12.99
Boneless chicken pieces cooked with fresh vegetables, herbs & exotic Indian spices	
CHICKEN VINDALOO	12.99
Cubes of chicken breast cooked with potatoes & tangy homemade sauce	
CHICKEN SAAG	12.99
Boneless grilled chicken breast cubes cooked with chopped spinach	
CHICKEN CURRY	12.99
Boneless chicken cooked in homemade gravy with various spices	
CHICKEN MANGO	12.99
Tandoori chicken breast cubes cooked in homemade mango chutney	
CHICKEN KORMA	12.99
Boneless chicken breast, pan seared in creamy tomato gravy with nuts & raisins	
CHICKEN DO-PIAZA	12.99
Fresh boneless chicken breast sautéed with onions, tomatoes, bell peppers & scallions	
AMRITSARI MURGH MAKANI	12.99
Boneless chunks of chicken cooked in traditional Indian clay oven lathered with tomato gravy & sautéed in light butter	

Seafood Entrees

SHRIMP SAAG	13.99
Fresh shrimp cooked with chopped spinach, sautéed in fresh ginger, garlic & spices	
SHRIMP KORMA	13.99
Juicy jumbo shrimp grilled in tandoor oven, cooked in a creamy tomato gravy with nuts & raisins	
SHRIMP MANGO	13.99
Fresh jumbo shrimp cooked in a tandoor, sautéed with fresh herbs & spices, lathered with creamy tomato gravy & mango chutney	
SHRIMP CURRY	13.99
Juicy jumbo shrimp cooked in a spicy curry sauce & Indian spices garnished with fresh coriander leaves	
SHRIMP VINDALOO	13.99
Jumbo juicy shrimp cooked in curry sauce with potatoes & touch of apple vinegar	
FISH CURRY - Haddock cooked in curry sauce & Indian spices	13.99
FISH VINDALOO - Haddock cooked in curry sauce & potato	13.99
FISH MASALA - Haddock cooked in tomato puree & light cream	13.99

Lamb Entrées

LAMB BHUNA	13.99
Boneless lamb with sliced onions, tomatoes, bell pepper, spices & garnished with fresh coriander	
LAMB TIKKA MASALA	13.99
Marinated lamb filets cooked in a tandoor simmered in creamy tomato gravy & garnished with fresh coriander leaves	
LAMB KORMA	13.99
Boneless lamb cooked in a tandoor sautéed in fresh garlic simmered in mild creamy sauce with cashews & raisins	
LAMB CURRY	13.99
Tender chunks of lamb cooked in a tandoor on skewers & sautéed with fresh garlic simmered in turmeric sauce	
LAMB VINDALOO - Tender pieces of lamb cooked in a curry sauce & potatoes	13.99
LAMB JALFREZI	13.99
Tender chunks of lamb sauteed with bell pepper, onions, mushrooms, sweet peas, tomatoes & spices	

Goat Entrées (with bone)

GOAT BHUNA	14.99
Goat with sliced onions, tomatoes, bell pepper, spices & garnished with fresh coriander	
GOAT MASALA	14.99
Goat simmered in creamy tomato gravy & garnished fresh coriander leaves	
GOAT KORMA	14.99
Goat sautéed in fresh garlic simmered in mild creamy sauce with cashew & raisins	
GOAT CURRY	14.99
Goat sautéed with fresh garlic simmered in a turmeric sauce	
GOAT VINDALOO - Tender pieces of lamb cooked in curry sauce & potatoes	14.99
GOAT JALFREZI	14.99
Goat sauteed with bell pepper, onions, mushrooms, sweet peas, tomatoes & spices	

South Indian Specialties

DOSA	
Thin crispy crêpe made with lentil & rice batter. Served with coconut chutney & Sambhar	
PLAIN DOSA	6.95
MASALA DOSA	7.50
CHICKEN DOSA	9.00
LAMB DOSA	9.00
SAMBHAR VADA	5.50
Homemade mungdaal donut dipped in vegetable & lentil soup	
DAHI VADA	5.50
Lentil donut dipped in a homemade yogurt sauce	

Rice Specialties

BIRYANI	
Choice of meat or vegetables cooked with herbs, various spices & basmati rice	
CHICKEN	12.99
LAMB	12.99
SHRIMP	13.00
VEGETABLE	11.99

Dinners For Two

Two soups, three entrées served with Indian style salad & basmati rice

NON-VEG DINNER	32.95
Two soups, Tandoori Chicken, Lamb Curry & Chicken Tikka Masala	
TANDOORI DINNER	32.95
Two soups, Tandoori Chicken, Tandoori Shrimp Curry & Tandoori Paneer Tikka	
SEAFOOD DINNER	34.55
Two soups, Shrimp Mango, Fish Masala & Shrimp Curry	
SHAKA AHARI (VEG.) DINNER	27.95
Two soups, choice of any three vegetarian entrées served with tawa roti or naan & basmati rice	

Breads

PLAIN NAAN	2.95
Unleavened flour bread baked in high temp Tandoor (clay oven)	
GARLIC NAAN	3.49
Unleavened flour bread stuffed with fresh garlic topped with fresh cilantro	
PESHAWARI NAAN	3.99
Unleavened bread flour stuffed with cashew, coconut raisins, almonds & pistachios	
ONION NAAN	3.49
Unleavened flour bread stuffed with chopped onion & mild spices	
PANEER NAAN - Naan bread stuffed with minced cheese & spices	3.99
CHICKEN NAAN - Homemade bread stuffed with diced chicken, herbs & spices	3.99
TANDOORI ROTI	2.49
Whole wheat flatbread baked in clay oven with no butter	
ROTI (2 PCS.) - Thin whole wheat bread cooked on a griddle	3.50
ALOO PARATHA	3.95
Whole wheat bread stuffed with spiced potatoes cooked on a griddle	
POORI (2 PCS.) - whole wheat fried puffed bread.....	3.95
BHATOORA (2 PCS.) - Fried whole wheat flour bread.....	3.95
TIKKI MASALA BREAD BASKET	8.99
Combination of naan, garlic naan, poori & roti	

Tandoori Delights

Tandoori delights served with Naan

TANDOORI CHICKEN	HALF 10.99	FULL 19.99
Tender chicken marinated in fresh yogurt & spices		
TANDOORI CHICKEN TIKKA	11.99	
Boneless tender chicken chunks marinated in fresh yogurt & spices		
LAMB BOTI KEBAB	12.95	
Tender pieces of lamb marinated in blend of yogurt & spices		
LAMB SKEEH KEBAB	12.95	
Finely minced lean & tender lamb seasoned with chopped red onion herbs & spices		
TANDOORI MIXED GRILLE	16.95	
Combination of sizzling tandoori specialties such as Tandoori Chicken, Lamb Tikka, Chicken Tikka, Tandoori Shrimp, Boti Kebab, Skeeh Kebab. Sautéed with onion green pepper & red pepper		
TANDOORI SHRIMP	14.95	
Jumbo juicy shrimp marinated in delicately spiced yogurt sauce & spices		
TANDOORI PANEER TIKKA	12.95	
Homemade cheese cubs marinated in delicately spiced blend of yogurt & herbs		
CHICKEN SKEEH KEBAB	11.95	
Finely minced tender chicken seasoned with chopped onion, herbs & spices		

Hot Beverages

MASALA CHAI	2.50
BLACK TEA	2.50
GREEN TEA	2.50
COFFEE	2.50

Cold Beverages

SPARKLING WATER	2.99
POLAND SPRING	1.79
COCA-COLA	1.79
PEPSI	1.79
SWEET LASSI	2.99
MANGO LASSI	2.99
BANANA SHAKE	2.99
MANGO MILK SHAKE	2.99
APPLE JUICE	2.99
ORANGE JUICE	2.99
MANGO JUICE	2.99
HOMEMADE LIME OR LEMON JUICE	2.99

Homemade Wraps

TANDOORI CHICKEN WRAP	7.99
Tandoori chicken wrapped in a homemade whole wheat flatbread with onion, lettuce, tomatoes, rice, beans & chutney	
TANDOORI LAMB WRAP	9.99
Tender lamb cooked in a tandoor & wrapped in a whole wheat flatbread with onion, tomato, lettuce, rice & beans	
TIKKI MASALA WRAP	7.99
Skeeh Kebab, lettuce, tomatoes, onion, bell pepper & basmati rice	
PUNJABI OMELET WRAP	7.99
3 eggs, sautéed onion, tomatoes, green mild chili sauce with Indian spices & wrapped in a homemade whole wheat flatbread	
VEGETABLE WRAP	7.99
Choice of Aloo Tikki or Paneer, wrapped in a flatbread with lettuce, onion, tomatoes, rice, beans & chutney	

Side Orders

PUNJABI RAITA	2.49
Homemade yogurt, shredded cucumber, carrots, fresh mint & coriander leaves	
PLAIN YOGURT - Homemade plain yogurt	2.49
PAPADAM - Lentil crisp baked in a tandoor.....	1.75
PANCH RANGA PICKLE	1.50
MANGO CHUTNEY	1.50

Desserts

BADAMI KHEER (SERVED CHILLED)	3.49
Basmati rice cooked in milk, almonds & cardamoms	
RAS MALAY (SERVED CHILLED)	4.49
Fresh paneer patties cooked in milk & garnished with pistachio & almonds	
GULAB JAMUN	3.00
Golden fried wheat flour & milk balls, soaked in cardamom cooked syrup	
MANGO ICE CREAM	3.49
PISTACHIO ICE CREAM	3.49
VANILLA ICE CREAM	3.49
GAJAR KA HALWA	3.49
Minced carrots cooked in flavored milk, with nuts & rose water	

<p>\$5 OFF FOR PURCHASE OF \$40 OR MORE</p> <p>For takeout and delivery order only • Cannot be combined with any other offers or specials • Must mention offer when ordering</p>	<p>\$10 OFF FOR PURCHASE OF \$75 OR MORE</p> <p>For takeout and delivery order only • Cannot be combined with any other offers or specials • Must mention offer when ordering</p>
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