



**MASALA**



*Waves*

**Cuisine of India & Nepal**

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**CATERING | DELIVERY | CARRY OUT | DINE IN**

# APPETIZER

**Momo:** The ultimate weapon in the battle against hunger! These little dumplings filled with savory goodness are like edible throwing stars - so delicious, you'll want to keep throwing them into your mouth. And who says you can't have them for breakfast, lunch, and dinner? We say, momo all day, every day!

## MEAT

**NEPALI MOMO** 7pcs.  **9**

Dumplings filled with minced chicken, or veggie like onion, cabbage & aromatic spices. Served with roasted tomato sauce aka MOMO SAUCE.

**MOMO CHILLI**  **12**

Savory dumplings with a choice of chicken or vegetable fillings seasoned with aromatic spices and tossed with chili sauce and bell peppers.

**CHICKEN CHILLI**   **12**

Tender chicken infused with the flavor of ginger, garlic, soy sauce and tossed with spicy chili sauce.

**YAK CHILLI**  **16**

Tender boneless yak (Tibetan beef) and Bell peppers sauteed in our chili sauce. **(Seasonal)**

**COCONUT SHRIMP** 7pcs. **12**

Jumbo tiger shrimp dipped in coconut flakes and fried to a golden brown with homemade sauce.

**CHICKEN TIKKA NAAN** **7**

Naan stuffed with chicken tikka & spinach dip.

**CHICKEN 65** **12**

A spicy marinated chicken cooked with a blend of aromatic Indian spices.

**CHICKEN PEPPER FRY** **9**

Juicy Chicken, black pepper, and stir-fried veggies.

## VEGGIE

**NEPALI MOMO VEGGIE** 7pcs. **7**

Dumplings filled with minced veggie like onion, cabbage & aromatic spices. Served with roasted tomato sauce aka MOMO SAUCE.

**MOMO CHILLY VEGGIE** 7pcs. **10**

Savory dumplings with vegetable fillings seasoned with aromatic spices and tossed with chili sauce and bell peppers.

**SPINACH DIP NAAN** **7**

Naan stuffed with spinach dip and indian cheese.

**SAMOSA** 2pcs.  **6**

Flaky triangular pastry pockets filled with a mildly spiced mixture of potatoes and peas, fried to crispy perfection. Served with homemade chutney.

**SAMOSA CHAT** **8**

Crispy samosas topped with flavorful spices, tangy tamarind chutney, and cooling yogurt - a perfect balance of textures and flavors.

**ALOO TIKKA** 2pcs.   **6**

Delicately seasoned and fried mashed potato with sides of homemade sauce.

**VEGETABLE PAKORA**   **7**

Crispy assorted vegetables batter that is spiced just right for everyone's taste.

**GOVI MANCHURIAN**  **10**

Cauliflower and bell peppers tossed with homemade chili sauce.

## SOUP/SALAD

**DAAL SOUP** **6**

Yellow lentils cooked with ginger, garlic, herbs Spices, garnished with fresh cilantro.

**ALOO TAMA BODI** **6**


Potato, bamboo shoots and black-eyed peas with a hint of lemon. AKA festive soup of Nepal!

**HOUSE SALAD** **8**



Fresh organic spring mix lettuce, cucumber, carrot & tomatoes.






# VEG LOVERS

**BHINDI MASALA**   15  
*Fresh okra cooked with tomatoes, onions, and mild Indian spices.*


**PANEER TIKKI MASALA** 15  
*Homemade cottage cheese cubes simmered in rich tomato tikka sauce and mild Indian spices.*


**DAAL FRY**   15  
*Yellow lentil with a hint of spices cooked in the authentic Indian style.*

**VEGGIE MADRAS**    15  
*Freshly assorted veggies cooked in spicy coconut milk, with dried red chilies, and Indian spices.*


**VEGGIE KORMA** 15  
*Freshly assorted veggies cooked in a yogurt-based sauce with Indian curry and spices.*

**SAAG PANEER** 15  
*Spinach cooked with garlic, cumin coriander, and ginger, then mixed with paneer (cubed cheese).*


**ALOO GOOBI**  15  
*Fresh cauliflower with red potatoes, toasted cumin, tomatoes and mild Indian spices.*

**NAVRATNA CURRY**  15  
*A delicious Indian dish featuring a blend of nine vegetables cooked in a mild Indian spiced curry sauce.*

**DAL MAKHANI** 15  
*Rich and creamy black lentil simmered in a flavorful blend of butter and tomatoes.*

**CHANA MASALA**  15  
*Garbanzo beans cooked with tomatoes, onions, and Indian spices.*

**MALAI KOFTA** 15  
*Vegetable dumplings made with a mix of fresh veggies, cooked in a rich and creamy sauce with mild Indian spices.*

**TOFU SAAG**  15  
*Spinach and Tofu cooked in Nepali-style with aromatic spices. A vegan and gluten-free dish that's both healthy and delicious.*



Most Popular



Spicy



Vegan Friendly



Gluten Free

# MEAT LOVERS

## CHICKEN

- NEPALI CHICKEN CURRY** ♥ 16  
*Tender boneless chicken cooked in a mild Himalayan sauce with hint of garlic & ginger.*
- CHICKEN TIKKA MASALA** ♥ 16  
*Marinated spiced boneless white meat cooked in tandoor oven simmered in a rich tomato sauce.*
- BUTTER CHICKEN** 16  
*Boneless tandoori chicken cooked with onions, tomatoes, and bell peppers in a rich creamy curry sauce.*
- MADRAS CHICKEN** ♥ 🌶️ 16  
*Boneless chicken tikka cooked in a spicy coconut milk sauce, with dried red chilies and Indian spices.*
- CHICKEN KORMA** 16  
*Boneless chicken delectably cooked in mild Indian spices with a yogurt-based sauce.*
- CHICKEN VINDALOO** 🌶️ 16  
*Highly spiced chicken cooked in a sharp pungent sauce, and Indian spices.*

## LAMB/GOAT

- GOAT CURRY (Bone-In)** 17  
*Tender bone-in goat cubes cooked in a mild Himalayan sauce and hint of garlic & ginger.*
- LAMB TIKKA MASALA** 17  
*Marinated spiced boneless lamb cooked in a rich tomato sauce.*
- LAMB CURRY** 17  
*Tender boneless lamb cooked in a mild Himalayan sauce with the hint of garlic & ginger.*
- LAMB MADRAS** 🌶️ 17  
*Boneless lamb cubes cooked in spicy coconut milk sauce and Indian spices.*
- LAMB KORMA** 17  
*Boneless lamb delectably cooked in mild Indian spices with yogurt-based sauce.*
- LAMB VINDALOO** 🌶️ 17  
*Highly spiced boneless lamb cooked in a sharp pungent sauce, and Indian spices.*

## SEAFOOD

- FISH CURRY** 17  
*White fish delicately simmered in Indian spice with a curry sauce.*
- SHRIMP VINDALOO** 🌶️ 17  
*Jumbo shrimp cooked in a sharp pungent sauce, and Indian spices.*
- SHRIMP TIKKA MASALA** 17  
*Marinated jumbo shrimp cooked in a rich tomato sauce.*
- SHRIMP CURRY** 17  
*Jumbo shrimp perfectly cooked in Indian spice and a curry sauce.*



Gluten Free

# TANDOORI FESTIVE

Served in a Sizzler Platter

## TANDOORI WINGS 12

Chicken wings marinated in a yogurt-based sauce & cooked in a Tandoori oven.

## CHICKEN TIKKA 15

Boneless chicken breast, marinated in a yogurt-based tandoori sauce with ginger, garlic and spices.

## CHICKEN SEQUWA 15

Char-grilled tender pieces of chicken Breast, marinated with fresh ginger, garlic, and Himalayan spices.

## TANDOORI FISH 16

Soft and tender white fish fillet that melts in your mouth, marinated in mild Indian spices and cooked in a Tandoori oven.

## TANDOORI SHRIMP 16

Jumbo shrimp, marinated with yogurt based sauce and cooked in a Tandoori oven.

## TANDOORI VEGGIE 17

Cauliflower, broccoli, potato, and bell peppers marinated in a mild yogurt sauce and Himalayan spices.

## TANDOORI CHICKEN (Half) 16

Chicken marinated in yogurt-based sauce with Indian spices and cooked in a Tandoori oven.

## TANDOORI ARTICHOKE 16

Whole artichoke marinated in yogurt sauce and grilled in a Tandoori oven.

## PANEER TIKKA 15

Indian cottage cheese marinated with yogurt- based and cooked in a Tandoori oven.

## BREAD

## PLAIN NAAN 4

Oversized white flour dough cooked in a Tandoori oven.

## GARLIC NAAN 5

Fluffy naan cooked in a Tandoori oven with cilantro and hint of roasted garlic.

## ONION KULCHA 5

Freshly leavened bread stuffed with mild spiced onions and cilantro.

## TANDOORI ROTI 4

Whole wheat bread cooked in a Tandoori oven.

## CHEESE NAAN 5

Freshly leavened bread stuffed with cheese.

## ALOO NAAN 5

Naan stuffed with mild spiced peas and potatoes.



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# TRADITIONAL THALI

## NEPAI STYLE THALI

A popular Nepali meal served in a tradition platter arranged in a circular pattern. This thali typically consists of small bowls of dishes such as rice, lentil soup, choice of curry, naan, mango chutney. A great way to experience the diverse cuisine of Nepal in a single meal.

( VEGGIE 15 CHICKEN 16 GOAT 18 LAMB 18 )

## RICE & NOODLE

### CHICKEN BIRYANI

Long-grain basmati rice cooked with tender pieces of chicken in a blend of aromatic Indian spices and herbs.

15

### VEGGIE BIRYANI

Long Grain basmati rice cooked with aromatic Indian spices, mixed vegetables, and herbs.

15

### LAMB BIRYANI

Long-grain basmati rice dish with tender pieces of lamb cooked in aromatic Indian spices and herbs.

16

### CHICKEN FRIED RICE

Fried rice cooked with marinated chicken and assorted veggies in mild Himalayan spices.

14

### VEGGIE FRIED RICE

Veggie Fried Rice cooked with a blend of aromatic Himalayan spices, fresh vegetables, and fluffy basmati rice.

13

### CHICKEN CHOWMEIN

Stir-fried wheat noodles with tender chicken, and sauted veggies.

14

### VEGGIE CHOWMEIN

Stir-fried wheat noodles with fresh sauted veggies.

13

### YAK CHOWMEIN

Stir-fried wheat noodles with crispy yak meat, veggies and fresh cilantro.

17



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# SURF CITY SPECIALS

- CHICKEN TIKKA BURRITO**  10  
*Tender chicken marinated in Indian spices rolled in a naan bread.*
- TIKKA MASALA PIZZA**  10  
*Naan with homemade pizza sauce, cheese and chicken tikka.*
- VEGGIE BURRITO** 9  
*Assorted veggies marinated in Indian spices rolled in a naan bread.*
- VEGGIE PIZZA** 10  
*Naan with homemade pizza sauce, cheese and yogurt-marinated veggies.*

## KIDS MEAL

- TIKKA MASALA MEAL** 6  
*Mild chicken or paneer tikka masala, served with rice, choice of drink and ice-cream.*
- CHICKEN TENDER FRIES** 6  
*Deep fried chicken breast, served with homemade sauce.*
- KIDS CHOWMEIN** 6  
*Stir-fried noodles with cauliflower, broccoli carrot and cauliflower.*
- CHEESE QUESEDILA** 6  
*Cheddar cheese grilled in tortilla bread.*
- MASALA FRIES** 5  
*Deep fried potatoes marinated in Indian spices.*

## SIDES

- PAPADUM** 4  
*Deep fried Indian lentil cracker served with mint and tamarind chutney.*
- RAITA** 4  
*Yogurt with mint, cucumber, carrot and roasted cumin seeds.*
- MANGO CHUTNEY** 3  
**(AAP KO AACHAR)**  
*Homemade sweet mango chutney.*



Gluten Free

# DRINKS

**MANGO LASSI** ❤️ 5  
*Smooth yogurt drink with mango puree.*

**SPARKLING WATER** 5  
*San Pellegrino*

**MASALA CHAI** ❤️ 4  
*Black tea stepped with milk and spices*

**SOFT DRINKS** 3  
*Coke, diet coke, lemonade, Dr. pepper, sprite.*

**COFFEE** 4  
*Regular Coffee: Freshly brewed, premium quality beans, perfect for a classic pick-me-up any time of day.*

# DESSERTS

**MANGO KULFI** 6  
*Homemade ice-cream flavored with mango aka King of Fruits!*

**COCONUT KULFI** 6  
*Homemade ice-cream flavored with coconut*

**PISTAICHO KULFI** ❤️ 6  
*Homemade ice-cream flavored with pistachio.*

**RASMALAI** 6  
*Soft spongy cheese balls soaked in sweet creamy milk.*

**GULAB JAMUN** 6  
*Rounds of white flour, infused with reduced milk and soaked in sweet rosewater syrup.*

**KHEER** 6  
*Rice pudding with saffron, milk, and cardamom.*



Gluten Free