

Cafe Masala

Serving Great Indian Food
Since 1993

Phone: 727-576-CAFÉ (2233)
E-Mail: cafemasala1@gmail.com

WELCOME TO CAFE MASALA

In 1993 we introduced Indian Cuisine to Pinellas County when we opened our first restaurant called "Mahal" in Tri-City Plaza in Largo. Seeing how popular Indian Cuisine became, we opened up two other restaurants called "Raga" and "Green Chili". These restaurants successfully served the most authentic and traditional Indian food for 26 years. After a short break we are again proudly serving authentic Indian food and welcome our old and new guests to experience Cafe Masala.

Cafe Masala provides a true taste of India, using authentic recipes and cooking vessels, such as Tandoor Oven. If Indian cuisine is a new experience for you, please feel free to ask your table attendant for information about menu items. Contrary to some popular opinion Indian food is not always highly spiced. Most menu items can be prepared as mild or spicy as you like, please don't hesitate to ask!

To enjoy a fine Indian meal, one must remember that it is a remarkable dining experience, which cannot be rushed. Some dishes, particularly lamb, require extra time to prepare. We appreciate your patience when awaiting the culinary delights at Cafe Masala. We are certain you will find the unique recipes prepared by our chef to be well worth the wait. We also would like to hear your suggestions about what you would like to see offered.

Please accept our appreciation and sincere thanks for letting us serve you.

WHITE WINES

	Glass	Bottle
Prosecco, Astoria (187ml) Fresh and clean with flavors of citrus, honey, lemon and mineral undertones.		\$8
Riesling, Starling Castle Aromas of pear, tropical fruit and orange blossoms mixed with a drop of honey.	\$7	\$22
Pinot Grigio, Maso Canali Boasts aromas of fresh fruit, bright flavors of citrus and crisp acidity.	\$9	\$32
Pinot Grigio, Ecco Domani Delicate citrus and floral aromas with tropical fruit flavors and a crisp, refreshing finish.	\$7	\$22
Sauvignon Blanc, White Haven A light straw colored wine with classic grassy and ripe citrus accents with a clean, lingering finish.	\$8	\$30
Sauvignon Blanc, Chateau Souverain Vibrant aromas of pink grapefruit, guava and a hint of lime zest. A dry, crisp palate delivers layered flavors of ripe melon, orange blossom and honeysuckle.	\$7	\$22
Chardonnay, William Hill Complex and layered with juicy nectarine, mandarin orange and lychee fruit that begins on the nose and carries through to the palate.	\$7	\$26
Rose, Flying Solo Delicate pink in color with gentle hints of raspberry and floral aromas which lead into lively flavors of fresh fruit on a palate.	\$7	\$22

RED WINES

	Glass	Bottle
Pinot Noir, Mirassou Intense red berry flavors of cherry, plum and strawberry mixed with flavors of floral, spice, earth and smoky characters.	\$8	\$30
Cabernet Sauvignon, William Hill On the nose this wine poses aromas of violets and flavors of dark fruit and spice.	\$8	\$30
Cabernet Sauvignon, Louis M. Martini Rich, full of flavors on the palate of dark Bing cherries and plums finishing with a hint of tobacco, dried herbs and fruits.	\$9	\$30
Merlot, William Hill Dark red fruit aromas reminiscent of black cherry, plum and fresh blueberries complemented by hints of brown spice and baking chocolate	\$7	\$22
Malbec, Finca Las Moras Barrel Select Complex nose of red fruit, chocolate accented by dark fruit and silky tannins.	\$9	\$30
Malbec, Conquista Oak Cask Full bodied red wine with rich berry and wild plum fruit flavors	\$7	\$28
Kali Heart Pinot Noir, Talbott Aromas and flavors of plush dark fruit of blackberry and cherry.		\$45
Cabernet Sauvignon, Louis Martini Napa Ripe plum, dark berries and black cherries with undertones of anise and leather.		\$60

STARTERS

Vegetable Samosas(2Pcs)	\$6
Homemade turnovers stuffed with diced potatoes and green peas.	
Vegetable Pakoras	\$6
Thinly chopped fresh vegetables (potatoes, onion and spinach) dipped in seasoned chickpea batter and deep fried, served with chutney.	
Gobi Manchurian	\$10
Cauliflower florets deep fried and spiced with an Indo-Chinese sauce.	
Aloo Tikki	\$8
Potato cakes served with chickpeas and chutney.	
Chicken Tikka	\$8
Boneless chicken pieces marinated in yogurt and spices and cooked in tandoor, garnished with onion, and served with chutney.	
Achari Tikka	\$9
Boneless chicken pieces marinated in pickle spices, cooked in tandoor, garnished with onion and served with chutney.	
Tandoori Masala Shrimp	\$10
Shrimps marinated in chef's special spices cooked in tandoori style and served with onion and peppers.	

ACCOMPANIMENTS

Raita Made with yogurt, cucumbers, and roasted cumin seeds.	\$3
Papadum Indian lentil crisps.	\$2
Mango Chutney Chunks of mango in a sweetened sauce.	\$3
Cilantro Chutney	\$2
Tamarind Chutney	\$2
Sliced Onion	\$3
Pickles	\$2
Extra Rice	\$2.5

VEGETARIAN

Dal Makhni

Lentils simmered with light cream, tomatoes, ginger, garlic and onion.

\$15

Kadai Paneer

Stir fried homemade cheese cooked with onions, tomatoes and bell pepper.

\$15

Palak Paneer

Fresh spinach and cubes of homemade cheese cooked in sauce made of ginger, garlic, tomatoes and spices.

\$15

Mutter Paneer

Green peas and homemade cheese cooked in a sauce made with tomatoes, onion and a variety of herbs and Indian spices.

\$15

Vegetable Korma

Vegetables cooked in a light and flavorful creamy sauce garnished with nuts.

\$16

Paneer Butter Masala

Paneer cubes marinated tandoori style, in yogurt, herbs and spices then cooked in a tomato cream sauce.

\$16

Malai Kofta

Vegetable and homemade cheese croquettes cooked in a light, creamy vegetable sauce.

\$17

VEGAN

Chana Masala

Chickpeas cooked in a traditional sauce with a touch of roasted cumin seeds, garnished with tomato and onion.

\$15

Aloo Baingan

Spiced potatoes and eggplant cooked with tomatoes and Indian spices.

\$15

Mixed Veg Curry

Mixed veggies cooked in all spices and onion tomato sauce.

\$15

Aloo Palak

Potatoes and fresh spinach cooked with tomatoes, herbs and spices.

\$15

Aloo Mutter

Cubes of potatoes and green peas cooked in a flavorful sauce with Indian spices.

\$15

Yellow Dal

Yellow lentils cooked in Indian spices and garnished with tomato and cilantro.

\$15

Aloo Gobhi

Cauliflower florets and potatoes cooked together in Indian spices with a touch of ginger.

\$16

CHICKEN

Chicken Curry

Tender pieces of chicken cooked in a sauce with tomatoes, onion, ginger and garlic.

\$15

Chicken Vindaloo

Chicken and cubes of potato cooked in a spicy vindaloo sauce.

\$15

Chicken Masala

Fresh pieces of chicken sautéed with onion and peppers and a thick masala sauce.

\$15

Chicken Madras

Spicy chicken cooked with a flavorful herbs and spices in a sauce made with coconut milk.

\$15

Kadai Chicken

Chicken cooked with sautéed vegetables in a curry source.

\$16

Butter Chicken

Boneless pieces of white chicken marinated tandoori style, in yogurt, herbs and spices then cooked in a tomato cream sauce.

\$16

Chicken Tikka Masala

White boneless chicken marinated in yogurt, tandoori masala, baked in tandoor, then cooked in special tikka masala sauce.

\$16

Saag Chicken

Tender pieces of chicken cooked with spinach and freshly grinded spices.

\$16

Chicken Mughlai

Tender pieces of chicken cooked in a sauce with touch of yogurt, garnished with nuts.

\$16

SEAFOOD

Shrimp Vindaloo

Shrimp and cubes of potato cooked in a tangy and spicy sauce.

\$18

Saag Shrimp

Shrimp cooked in spinach.

\$18

Butter Shrimp

Shrimp marinated tandoori style, in yogurt, herbs and spices then cooked in a tomato cream sauce.

\$18

LAMB (All Boneless)

Lamb Curry

Tender pieces of lamb cooked in gravy made from Indian spices and herbs.

\$18

Lamb Rogan Josh

Cubes of lamb cooked in creamy sauce.

\$18

Lamb Vindaloo

Lamb and cubes of potatoes cooked in a tangy and spicy sauce.

\$18

Lamb Tikka Masala

Lamb marinated in yogurt, tandoori masala, baked in tandoor and then cooked in special tikka masala sauce.

\$18

Lamb Saag

cooked with spinach and freshly grinded spices

\$18

BIRYANIES

An aromatic blend of fragrant Indian basmati rice with flavorful Indian spices, garnished with nuts and raisins.

Vegetable Biryani (Fresh Vegetables)	\$15
Chicken Biryani (Boneless Chicken)	\$16
Lamb Biryani (Boneless Cube)	\$17
Shrimp Biryani	\$17

NAAN

Butter Naan

Served with butter on.

\$4

Garlic Naan

Served with a touch of garlic and cilantro.

\$6

Peshawari Naan

Stuffed with shredded coconut, cashews, almonds, raisins & spices.

\$7

Paneer Naan

Stuffed with lightly spiced paneer.

\$7

DESSERTS

Gulab Jamun

Homemade dumplings lightly fried and dipped in sweetened syrup.

\$5

Rasmalai

Homemade cheese cooked in sweetened milk with a touch of rose water and cardamom.

\$5

Kheer

Rice pudding flavored with rose water, then garnished with cardamom and nuts.

\$5

Kulfi

Traditional Indian ice cream.

\$5

18% gratuity will be charged on parties of 6 or more.

BEVERAGES

Coke, Diet Coke, Sprite, Iced Tea, Lemonade One Refill Only.	\$2.5
Chai (No Refill) Hot tea with milk.	\$4
Lassi (No Refill) Sweet, Salty, Mango.	\$5
Bottled Water(No Refill)	\$2.5
Perrier(No Refill)	\$4
Coconut Water(No Refill)	\$3

BEER

Stella Artois	\$5
Becks	\$5
Heineken	\$5
Taj (on availability)	\$5



FOLLOW US ON
facebook