



**MASALA
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Curry - Durban Style

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STARTERS

SPICY CHICKEN LIVERS R65

Deliciously pan fried with onions, spices, fresh garlic, and finished in our home sauce. Served with a hot roti

HOMEMADE SAMOOSA R45

3 Samosas, made in-house, crisp and tasty served with a spicy fruity chutney.

MASALA BOYS R55

Spicy hot Durban mutton sausages served on a bed of lettuce with a tangy fruity dip. Not for the faint hearted.

FLYING SAUCERS R45

Brinjals rings battered in a spicy coriander bajia mix and deep fried to a crisp crunchy bite.

BUTTERNUT SOUP R55

A thick roasted coriander infused soup peppered with fresh green chilli and garlic. Finished with a swirl of fresh cream

BREAKFAST MENU (ALL DAY)

INDIAN MAKEOVER MASALA CHEESE TOASTIE R58

Goey grilled melted cheddar with finely sliced shallots, and a sprinkle of fresh green chillie, sandwiched by warm buttery toasted bread (mild medium hot) served with a creamy dipping sauce and salad

EGG CHUTNEY R65

Two soft cooked eggs sumptuously melded between an onion, tomato, green pepper and green chilie chutney.
(mild medium hot)

FULL HOUSE R65

Bacon, 2 Eggs, Curried baked beans and Tomato, complimented by Durban's popular HOT Mutton Sausages, served with toast

THE BABALAS BREKKIE R80

Bacon, 2 Eggs, Curried baked beans, Chilli chicken livers rounded off with Durban's popular HOT Mutton Sausages, served with toast

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MAINS

CURRIES (mild or hot) served with savoury or white rice or roti, sambals and salad

DURBAN LAMB CURRY R160

Tender lamb pieces cooked traditionally, in a thick gravy, the Durban way

CHICKEN CURRY R140

A house favourite, chicken cooked in a delicious curry sauce of butter ghee and whole spices complimented with peas and cubes of potato

KEBAB CHUTNEY AND ROTI R140

Homemade mince kebabs served in a thick saucy chutney served with warm rotis.

BEANS AND PURI R80

Mushy red kidney beans cooked in a thick saucy gravy, exploding with fresh ginger, green chilli and coriander. Served with homemade puris.

PRAWN CHUTNEY R180

Juicy prawns, shell on, cooked in a mouth watering saucy tomato chutney. A perfect match to our piping hot home cooked roti or savoury rice.

BUTTER CHICKEN R120

Tender cubes of marinated chicken breasts cooked in a creamy, flavoursome sauce.

TRIO BUNNY R160

A signature house dish of 3 bunnies filled with a selection of 3 curries: mutton, chicken, kebabs or beans

DAILY SPECIALS

Enquire with waiter for special of the day

MONDAY: SOFT KITCHARI DRIED FISH CHUTNEY R95

An authentically produced dish of mielie rice cooked with dhal and turmeric to a golden hue, then braised with dried chilli and onion.
Served with a dried fish infused chutney and boiled eggs

TUESDAY: DHALL GOSHT R140

Mutton slow cooked in a tasty plethora of pulses and spices.
Served with rice and salad. Comfort food at its best

WEDNESDAY: TROTTERS AND BEANS R110

Soft cooked sheep Trotters and red kidney beans blended with whole spices and cooked to perfection - a yummy delight!

THURSDAY: TRIPE AND DHALL R90

An old favourite with Indian Durbanites - tripe served with oil dhal, salad roti or rice

FRIDAY" BREYANI

Served with dhal & sour milk salad and papadums

Mutton R145

Chicken R135

Vegetables R 105

FRIDAY: CRAB CURRY R280

Crab cooked Durban style in a mouth watering tomato based gravy, loaded with fresh coriander, green chilli, curry leaves, ginger and garlic and a hint of tamarind.