

The Taj West End, Bangalore is more a legend than a hotel. What distinguishes this heritage hotel is its colonial architecture, beautifully landscaped gardens & exquisite culinary experiences. Nestled in the midst of the gardens, you will find a 134 year old tamarind tree which has stood witness to the changing landscape of the hotel. It has become an intrinsic part of its history.

Within this classic ambience we now present Masala Klub - the fourth restaurant in the series of the signature brand Masala. Started about a decade ago, this signature brand is a recreation of authentic Indian flavors. By using olive oils in traditional recipes & innovative cooking techniques, the chefs deliver a refreshing lightness to Indian cuisine.

Welcome to Masala Klub, a celebration of culinary craft.



Dear Guest,

It is our endeavor to always take very special care of all our guests in our restaurants. If you or anyone in your group is allergic to any one of the below mentioned food allergens, please inform our associates before ordering your meal.

Common Food Allergens.

1. Milk
2. Egg
3. Peanut
4. Tree nut (cashew, walnut)
5. Fish
6. Shellfish
7. Soy
8. Wheat
9. Monosodium Glutamate
(Ajinomoto)

We would also like to inform you that all our menus are trans-fat free.



First Impressions

	Chooze ka Shorba Chicken broth flavored with coriander and whole spices	600
	Bhune Bhutte ka Shorba Roasted corn broth flavored with Indian spices	550
	Lemongrass Rasam Traditional tomato & lentil broth with a hint of lemongrass	550
	Bhatti ka Jheenga Prawns steeped in a marinade of aromatic spices	2050
	Yetti Varuval Pan seared prawns wrapped in Tamil Nadu spice blend	2050
	Kairi Mahi Tikka Roasted raw mango and carom seeds infused char grilled fish	1650
	Tawa Meen Pan seared fish marinated with deghi mirch and pepper	1650
	Galawati ke kebab Soft minced lamb kebab from the lucknavi region	1550
	Barrah kebab Lamb chops with brown onion mace, elaichi nutmeg and glazed in clay oven	1550
	Tandoori Nalli Lamb shanks marinated with rose petals, green cardamom and glazed in tandoor	1550
	Sheekh Kebab Seasoned mince of lamb skewered and cooked in Indian clay pot oven	1550

	Chicken Tikka	1450
	Chicken infused with cumin, fresh spices and char-grilled	
	Doodhiya Murgh Tikka	1450
	Chicken cubes draped in a cheese marinade, spiced with green cardamom & infused with burnt garlic	
	Bharwan Malai Gucchi	1450
	Kashmiri morels stuffed with tempered button mushroom and char-grilled	
	Achari Ambi Paneer	1050
	Pickled spiced char-grilled paneer	
	Palak Papad ke kebab	1050
	A combination of veggies, rolled with crispy and fried	
	Sarson ke Phool	1050
	Broccoli florets imbued with mustard and pickling spices, char-grilled	
	Baby Corn Ellu Varuval	1050
	Crispy fried baby corn tossed with ginger and curry leaves	
	Anardana Pudina Aloo	1050
	Baby potatoes with mint leaves, pomegranate seeds and char grilled	
	Dahi Singada Aur Aloo Bukhara ki Tikki	1050
	Spiced yoghurt with water chestnut patty stuffed with prunes and griddle fry	
	Tandoori Soya Chaap	1050
	Soya Chaap wrapped in marinade of hung yoghurt, freshly pounded spices and char-grilled	



Today only kebabs

Kebab platter will be served with a bowl of Dal Makhani and a portion of Indian breads

Vegetarian at Rs. 1950

-  **Achhari Ambi Paneer Tikka**
Pickle spiced char grilled paneer
-  **Palak Papad ke Kebab**
Combination of veggies, rolled with crispy and fried
-  **Sarson ke Phool**
Broccoli florets imbued with mustard and pickling spices, char-grilled
-  **Dahi Singada aur Aloo Bukhare ki Tikki**
Spiced yoghurt with water chestnut patty stuffed with prunes and griddle fry

Meat and Poultry at Rs. 2300

-  **Barrah kebab**
Lamb chops with brown onion mace, elaichi and nutmeg and glazed in clay oven
-  **Tandoori Nalli**
Lamb shanks marinated with rose petals, green cardamom and glazed in tandoor
-  **Chicken Tikka**
Chicken wrapped in a marinade of freshly pounded spices and char grilled
-  **Doodhiya Murgh**
Chicken marinated with fresh fenugreek leaves, spices with yellow chilli and roasted in tandoor

Sea Food and Meat at Rs. 2600

-  **Bhatti ka Jhinga**
Prawn marinated with kasundi mustard and grilled in tandoor
-  **Kairi Mahi Tikka**
Roasted raw mango and carom seeds infused char grilled sear fish
-  **Tandoori Nalli**
Lamb shanks marinated with rose petals, green cardamom and glazed in tandoor
-  **Doodhiya Murgh Tikka**
Chicken marinated with fresh fenugreek leaves, spices with yellow chilli and roasted in tandoor



Aquatic Strokes

-  **Chemeen Curry** **2000**
Prawn delicacy from coast of Kerala, flavored with coconut milk and aromatic spices
-  **Alleppey Fish Curry** **1550**
A fish curry from the Malabar coasts, flavored with raw mango and coconut



Master Pieces

-  **Patiala Gosht** **1450**
A recipe from royal house of Patiala, fashioned from leg of baby lamb, finished with home churned 'pure ghee'
-  **Butter Chicken** **1450**
A traditional Punjabi dish made with hand pulled spit roasted chicken simmered in rich makhani sauce
-  **Chicken Tariwala** **1450**
Age old recipe at farm fed chicken made with home ground spices, finished with coriander leaves
-  **Kalimirch ka Murgh** **1450**
Hand-pulled char-grilled chicken spiced with freshly pounded black pepper draped in fresh cream



Light Shades

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|---|------|
|  Gucchi aur Khumb | 1350 |
| Handpicked Kashmiri morels, complimented with button mushrooms, and gives you this exotic dish | |
|  Paneer Khatta Pyaz | 1200 |
| Cottage cheese with pickled onions, with freshly pounded spices | |
|  Dum ki Bhindi | 1200 |
| Okra cooked in technique 'dum' keeping all flavours intact | |
|  Tarkari Handi | 1200 |
| Mix vegetable curry | |
|  Baingan Saraf | 1200 |
| A delicacy of roasted aubergines pulp cooked with onions and tomatoes | |
|  Palak aap ki Pasand (paneer, vegetable, lasooni) | 1200 |
| Spinach cooked to your choice | |
|  Aloo aap ki Pasand (gobhi, broccoli muttar, jeera, methi leaves) | 1200 |
| Potatoes cooked to your choice | |
|  Motia Chole Palak | 1200 |
| Combination of spinach and baby chick-pea tempered with garlic | |
|  Dal Makhani | 1050 |
| Black gram and red kidney beans simmered overnight on the tandoor, finished with home churned butter and cream | |
|  Dal Tadka | 1050 |
| Garlic and cumin tempered lentil | |



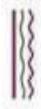
Rice Spread

	Lucknavi Ghosht Biryani	1500
	A delicacy of choicest cut of lamb and long grain basmati rice, flavored with saffron and mace, peculiar to the region of 'Lucknow'	
	Paraat Pulav	1500
	Chicken/lamb/prawn with aromatic rice	
	Gucchi Pulav	1300
	Kashmiri morels cooked with fragrant basmati rice	
	Moong Dal khichdi	1000
	A subtle mélange of rice and lentil tempered with cumin	
	Lucknavi Subz Biryani	1000
	A fragrant assortment of garden fresh vegetables and basmati rice, flavored with saffron and mace, a specialty from 'Lucknow'	
	Subzi Paraat Pulao	1000
	Vegetable with aromatic basmati rice	
	Jeera Pulav	500
	Cumin flavored basmati rice	
	Steamed Basmati Rice	500



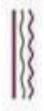
Soft Hues

	Matki Dahi	250
	Fresh yoghurt	
	Burrani Raita	250
	Curd tempered with cumin and flavored with garlic	
	Anar and Avocado Raita	250
	Spiced yogurt with fresh pomegranate and avocado	
	Boondi Raita	250
	Spiced yogurt with gram flour pearls	
	Fresh green salad	250



Baked Canvas Basket

	Keema Naan	300
	Seasoned lambs mince stuffed leavened bread made with refined flour	
	Varqui Paratha	225
	Saffron and cooked on griddle	
	Naan	225
	Leavened bread made with refined flour served plain or with a choice of garlic, butter, cheese and chilli olives	
	Roti	225
	Whole wheat bread made in the clay oven served plain or with butter	
	Paratha	225
	Layered whole wheat bread served with butter or with mint leaves, or crushed	
	Kulcha	225
	Refined flour bread served plain or stuffed with spring onions or cottage cheese	
	Missi Roti	225
	Bengal gram dal bread cooked in tandoor	
	Ragi Roti	225
	Puffed Indian bread made with millets	
	Phulka	225
	Puffed Indian bread made with home ground wheat	



Final Touches

	Baked Anjeer Halwa Mashed figs topped with thickened milk, baked and served hot	600
	Elaichi ka Jamun Dumplings of reduced milk served hot	600
	Gulkand Rasmalai Cottage cheese dumplings soaked in milk and topped with rose petal relish	600
	Angoori rasbhari with saffron and pistachio crème Miniature Rasmalai layered with saffron and pistachio mousse	600
	Phaldaan Fresh cut fruits	600
	Chikki Kulfi Bar	600

*All prices are exclusive of taxes

-  **Vegetarian**
-  **Non-vegetarian**