

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

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

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

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








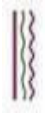
## Rice Spread

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












## Soft Hues

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









# Baked Canvas Basket

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







# Final Touches

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

\*All prices are exclusive of taxes

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