

BREADS

TANDOORI ROTI 3.50

Freshly baked with whole wheat flour

LUCHI 4.50

Deep-fried bread

PARATHA 4.50

A multi-layered flat bread

ALU PARATHA 5.50

Stuffed spiced with potatoes

ROSEMARY NAAN 4.50

BUTTER NAAN 3.50

Freshly baked white flour bread

ONION NAAN 4.50

CHILI ONION NAAN 4.50

GARLIC NAAN 4.50

HABERNARO CHEESE NAAN 5.50

BUTTER PANEER NAAN 4.50

CHEESE DATES NAAN 5.50

PESHWARI NAAN 5.50

SIDES

PAPADUM 4PCS 2.95

KOLKATA AMM CHUTNEY 3.95

Mango chutney, paanch poran

MANGO PICKLE 3.95

Marinate with salt and turmeric powder

BOONDI RAITA 3.95

Refreshing spiced yogurt, besan crunchies

GHEE PEAS PULAV 5.95

Basmati rice, cumin, bay leaf

BROWN RICE 2.95

BASMATI RICE 2.95

TURMERIC LEMON RICE 7.95

Mustard seeds, curry leaves, dry red chillies

COCONUT RICE 8.95

Basmati rice, fresh coconut

BEVERAGES

MasTi Iced Tea 4

Mango Lassi 5

Masala Chai 3

Masala Chai Vegan 3

Masala Ginger Chai 3

Spring Water 2

Sparkling Water 3

Soda 2

DESSERTS

GULAB JAMUN 4

Deep Fried Cheese balls, cardamom infused sugar syrup

KHEER 4

Creamy rice pudding

RASMALAI 4

Soft cheese patties, cream & nuts

Kulfi 4

Indian ice cream, flavored with pistachio or mango

Baklava 4

CHEF'S SPECIAL

Comes With Rice

PUMPKIN KALA CHANA 15.95

Kala chana, pumpkin & ginger cooked in Bengali style

BUTTER CHICKEN 16.95

Rich and creamy blend of tomatoes, butter, curry and spices

MURAG CHOP 17.95

Chicken marinated with five spices

CHILI CHICKEN 17.95

Green chillies, onions, bell pepper, dark soy sauce

LAMB PASANDA 17.95

A creamy nut sauce with saffron, cardamom, bay leaf

KOSHA MANGSHO 18.95

Bone-in goat curry, potatoes, fresh coriander

CHINGRI MALAI KARI 18.95

Shrimp coconut curry, bay leaf, garam masala

FISH DOPIAZA 18.95

Fish in a onion-based dry sauce

SALMON TIKKA MASALA 19.95

A creamy tomato sauce with fenugreek

LUNCH SPECIAL 9.95

Dine in

Served with Salad & Nan bread or Rice

with choice of one item below

VEG

CHANA MASALA
SAG PANEER
DAL MAKHNI

NON-VEG

CHICKEN CURRY
CHICKEN TIKKA MASALA
ROGAN JOSH (LAMB OR CHICKEN)
CURRY (LAMB OR CHICKEN)
BHUNA (LAMB OR CHICKEN)

LUNCH BOX TO GO 9.95

Served with Salad & Nan bread or Rice

MON - FRI 12 NOON TO 3:00 PM

design & Print: www.eshikaprinters.com

*****ECRWSS*****

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Masti

Indian Grill & Chaat Bar

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Fax: 347-916-1370

Hours of Operation:

Mon - Thursday:

Noon- 3.00 PM & 4:30 PM- 10:00 PM

Friday:

Noon- 3.00PM & 4.30PM- 10.30PM

Saturday: Noon- 10.30PM

Sunday: Noon- 10:00PM



Takeout & Catering
Delivery (min \$15 Delivery)

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We accept all major credit cards



SOUP

MULLIGATAWNY SOUP 5.95

Lentil coconut soup, curry leaves

VEGETABLE SOUP 5.95

CHICKEN SOUP 6.95

VEGETABLE

ONION BHAJA 6.95

Fritters

VEG TIKKA 10.95

Grounded paneer cheese mixed with potato & mushroom

SAMOSA 6.95

Spiced potato pastries

LASONI GOBI 9.95

Tangy cauliflower, garlic, scallions

CHILI PANEER (DRY/GRAVY STYLE) 9.95

Batter-fried cheese, onion, bell pepper, garlic, soy sauce

KEBAB STARTERS

SHEEK KEBAB 10.95

Skewered lamb rolls, onions, fresh coriander

PANEER HARYALI TIKKA 9.95

Skewered cheese, green chutney

KALMI KEBAB 9.95

Chicken wings desi way

HARIYANLI CHICKEN 10.95

Skewered spring chicken, creamy green marinade

CHICKEN TIKKA 10.95

Skewered chicken thighs, red marinade

CHICKEN MALAI TIKKA 10.95

Tandoor fired mustard flavor

AAMWALI JHINGA TIKKA 12.95

Grilled shrimp, spiced mango, green chutney

CHAPLI KEBAB 9.95

Minced lamb patties, green chilies, house blend spices

ACCAHI GHUCCHI TIKKA 9.95

Pickled Mushroom

CHAATWALI GALLI

BHEL PURI 7.95

Savory crunchies, onions, potatoes, chutneys

BATATA SEV PURI 7.95

Stuffed puri bread, yogurt, chutneys

ALU TIKKI CHOLE CHAAT 8.95

Potato patties, chickpeas, yogurt, chutneys

PANI PURI 8.95

Stuffed potato puri bread, tamarind water

CHOLE BATURE 9.95

Chickpea curry, fried bread

SAMOSA CHAAT 7.95

Pastries, chickpeas, yogurt, chutneys

[All Entrees Comes With Rice]

VEGETARIAN

DAL MAKHNI 14.95

Slow-cooked black lentils, fresh cream, ghee

SAAG PANEER 14.95

Spiced spinach, cheese, light cream

ALU CHANA SAAG 14.95

Pureed spinach, potatoes, chickpeas

MUTTER PANEER 14.95

Creamy green peas, cheese, fenugreek, cumin

MALAI KOFTA 14.95

Vegetable croquettes, creamy nut sauce

PANEER BHURJI 14.95

Creamy cheese, onions, bell peppers

VEGAN

TOFU MUSHROOM 14.95

Onions, bell peppers, tangy flavor

DAAL TADKA 14.95

Yellow lentils, cumin, fresh coriander

LAUKI DAAL SAAG 14.95

Fresh spinach, lentils, white pumpkin

CHANA MASALA 14.95

Curried chickpeas, onions, fresh coriander

BHINDI AAMCHUR 14.95

Sautéed onions, mango powder, bell pepper

ALU BAIGAN 14.95

Potato eggplant curry, fresh tomatoes

ALU GOBI 14.95

Spiced potato, cauliflower, onions, fresh coriander

PUMPKIN PAANCH PORAN 14.95

Red pumpkin, jaggery, curry leaves

BAIGAN BHARTA 14.95

Smoked eggplant, garlic, tomatoes, fresh coriander

TANDOOR

TANDOORI CHICKEN 16.95

Skewered bone-in chicken

CHICKEN TIKKA 16.95

Skewered chicken thighs, red marinade

JHINGA NARIYAL TIKKA 18.95

Skewered shrimp, fresh coconut, cream

CHICKEN KALI MIRCH KABAB 16.95

Tandoori grilled boneless chicken, cracked black pepper

CHICKEN MALAI KEBAB 16.95

Skewered spring chicken, creamy marinade, saffron

SALMON TIKKA 18.95

Lemon flavored

THE FAMOUS BRITISH CURRY CLUB

Chicken 15.95, Lamb 16.95, Bone-in Goat 17.95
Shrimp 17.95, Vegetables 14.95, Paneer 14.95

BRICKLANE CURRY

A traditional onion tomato curry

ROGAN JOSH

A popular Kashmiri yogurt curry with deggi mirch, saffron, whole masalas

TIKKA MASALA

A creamy tomato sauce with fenugreek

MAKHNI (

A buttery tomato sauce with onions, bell pepper, green chilies

VINDALOO ((

A spicy Goan curry with vinegar-infused red chili paste

PHALL ((

A very spicy British curry with a blend of chilies

BHUNA

A thick curry with onions, garlic, fresh coriander

MADRAS (

A hot coconut curry with dry red chilies, curry leaves

KARAH

Wok-tossed with onions, bell pepper, fenugreek

BALTI

Wok tossed with tomatoes, mushrooms, fennel, garam masala

KORMA

A creamy nut sauce with saffron, cardamom, bay leaf

SAAG

Fresh spinach curry

JALFREZI

A tangy tomato preparation with onions, bell pepper, fresh herbs

ACHARI (

A pickled curry with onion seeds, garlic, garden herbs

DAN SAG

Persian-style lentil and fresh sauce

CHETTINAD (

A popular black pepper curry from the house of Chettiyars

BIRYANI

(Basmati rice with yogurt, saffron, onions, whole masala)

Vegetable 15.95, Chicken 16.95

Lamb 17.95, Bone-in Goat 17.95

Shrimp 17.95