

Menucard



MASALA ART
KUNST DER INDISCHEN GEWÜRZE

Preface

The masala is a combination of some of the many spices used in Indian cuisine.

Masala Art is an authentic Indian restaurant. Hand-milled spices and traditional recipes enchant the palate as they combine culinary innovations with traditional methods. Masala Art caters to different palates and offers a wide variety of dishes. The recipes are seasoned with the chef's secret spices and dry powders, accompanied by flavored chutneys and exotic desserts.

Our masala blends have a strong and distinctive flavor and are an essential ingredient in Indian curries. "Masala" often stands for specifically prepared spice mixtures such as Garam Masala, Chaat Masala, Tandoori Masala, etc. The term "Masala" also occurs in compositions such as "Masala Chai" for Indian spiced tea.

Enjoy authentic Indian food at Masala Art, Heilbronn. You can also inform us about special requirements for allergen-free, gluten-free, etc.

Mittagsmenü

Veggie Monday

(Vegetable Curry + Parantha/Rice)

Vegan Tuesday

(Vegan Curry + Parantha/Rice)

Meaty Wednesday

(Chicken Curry + Parantha/Rice)

Lentil Thursday

(Dal + Parantha/Rice)

Biryani Friday

(Hyderabadi Biryani - Veggie/Chicken + Raita)

9,80€ per Portion

Chicken Curry is available all 5 days.

After your 9th lunch with us, we offer you the 10th for free!

Alcoholfree Beverages

Dinkelacker 0,0% (G)	0,33l	3,80
Sanwald Sport (G)	0,50l	4,20
Coca-Cola (Cola / Mezzo-Mix / Sprite / Zero)	0,33l	3,80
Genuss Limonade Teinacher (Johannisbeer / Rhabarber / Zitrone)	0,33l	4,20
Lassi (F) (Salty / Sweet / Mango / Masala)	0,30l	3,80
Indian Mocktails (Aam-Ras / Lemon-Soda)	0,33l	5,20
Vaihinger Fruit Juice (Ananas / Apple / Mango / Orange)	0,30l	3,80
Fruit Juice Schorle (Ananas / Apple / Mango / Orange)	0,40l	4,20
Teinacher Mineral Water (Classic / Medium / Natural)	0,25l/0,75l	2,80/5,80

G: Gluten S: Sulfite F: Milk and Lactose

Alcoholic Beverages

Dinkelacker CD Pils (G)	0,50l	4,20
Dinkelacker Natur Radler (G)	0,50l	4,20
Kingfisher (G) (Indian Premium Lagerbeer.)	0,33l	4,80
Sanwald Hefe Weizen (G)	0,50l	4,20
Heilbronner Wine (S) (Rose / Rot / Weiß)	0,25l	5,80
Wineschorle (S) (Rose / Rot / Weiß)	0,25l	4,80
Sula Indian Wine (S) (Rose / Rot / Weiß)	0,25l	6,80
Cocktails (Cosmopolitan / Old Fashioned / Whiskey Sour)		6,80
Old Monk (Indian dark Rum.)	0,3cl	3,20

G: Gluten S: Sulfite

Hot Beverages

Indian Chai (F)	4,20
(Ginger / Cardamom / Masala)	
(Black Tea brewed with Milk.)	
Indian Coffee (F)	4,20
(Instant Coffee brewed with Milk.)	
Almond Milk (F, H)	4,20
(Cow Milk with Almonds and Saffron.)	
Espresso	2,80



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F: Milk and Lactose H: Nuts

Indian culinary terms

Marinades

Hariyali: Yoghurt (F), Spinach, Mint, Coriander, Ginger-Garlic Paste, Fenugreek Powder

Malai: Yoghurt (F), Ginger-Garlic Paste, **Emmental Cheese (F)**, Cardamom Powder

Tandoori: Yoghurt (F), Ginger-Garlic Paste, Chickpea Flour, Cardamom Powder

Gravies

Chettinad: **Mustard Seeds (K)**, Curry Leaves, Masala Gravy, Black Pepper, Lemon Juice

Goan: Cumin, Masala Gravy, **Coconut Milk (H)**, Lemon Juice

Kadahi: Coriander, Cumin, Fennel, Masala Gravy, Bell Peppers, Fenugreek Powder

Korma: **Cashewnuts (H)**, **Milk (F)**, Bayleaf, Ginger-Garlic Paste, Cardamom Powder

Lababdar: Makhani Gravy, Bell Peppers, **Cashewnuts (H)**, **Milk (F)**

Madras: **Mustard Seeds (K)**, Curry Leaves, Masala Gravy, Black Pepper, Lemon Juice

Makhani: Tomato, Ginger-Garlic Paste, Fenugreek Powder, Honey, **Cashewnuts (H)**, **Milk (F)**

Masala: Cumin, Onions, Tomato, Ginger-Garlic Paste

Palak: Cumin, Spinach, Onions, Tomato, Ginger-Garlic Paste, Fenugreek Powder

Roganjosh: Fennel, Caramelised Onion, Tomato, Ginger-Garlic Paste

Allergen-Directory

<u>Grain Products</u>	A
<u>Fish</u>	B
<u>Crustaceans</u>	C
<u>Sulphurdioxide</u>	D
<u>Celery</u>	E
<u>Milk and Lactose</u>	F
<u>Sesame Seeds</u>	G
<u>Nuts</u>	H
<u>Eggs</u>	I
<u>Lupins</u>	J
<u>Mustard</u>	K
<u>Soya</u>	L
<u>Mollusks</u>	M
<u>Peanuts</u>	N



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Appetizers

Papad

3,20

Black Peppercorns / Cumin / Plain
(Crispy lentil flatbread.)

Pakora

8,80

Indian Cottage Cheese (F) / Potato / Onion
(Deep-fried snacks in seasoned chickpea batter.)

Paneer Tikka (F)

8,80

Hariyali / Malai / Tandoori
(Marinated Indian Cottage Cheese roasted in Tandoor.)

Murgh Tikka (F)

8,80

Hariyali / Malai / Tandoori
(Marinated Chicken roasted in Tandoor.)



MASALA ART
KURANDENDISCHEN GEWÜRZE

All our appetizers are "gluten-free".

Soups

Tamatar Dhaniya Shorba 4,80

(Creamy Tomato soup flavored with coriander.)

Daal Shorba 4,80

(Lentil soup flavored with spices.)

Murgh Yakhni (F, H) 4,80

(Creamy Chicken soup with a rustic spice mix.)



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The terms "Shorba" and "Yakhni" means Soup.

All our appetizers are "gluten-free".

Main Courses

Vegan

Aaloo 11,80

Fenugreek / Green Peas / Caraway / Masala
(Baby Potatoes in a variant of your choice.)

Chana 11,80

(Chickpeas with Baby Potatoes in Masala Gravy.)

Dal Tadka 11,80

(Yellow lentils tempered with Cumin seeds and Tomatoes.)

Rajma 11,80

(Kidneybeans in Tomato Gravy.)

Bhindi 12,80

(Okra cooked in Masala Gravy.)

Sabz Jalfrezi 12,80

(Vegetables cooked in Masala Gravy.)

All of our main dishes are "gluten-free".

Lacto Vegetarian

Khumb-Makai 12,80

(Mushroom and Sweet Corn cooked in mildly curried **Korma** Gravy.)

Paneer (F) 13,80

Kadahi / **Lababdar** / **Makhani** / Masala / Palak

(Indian Cottage Cheese in a variant of your choice.)

Fish and Meat

Machi (B) 14,80

Goan / **Madras** / Masala

(**Viktoriabarsch Fillet** cooked in a variant of your choice.)

Murgh 13,80

Chettinad / Kadahi / **Korma** / **Lababdar** / **Makhani** / Masala / Palak

(**Chicken Thigh** cooked in a variant of your choice.)

Gosht 14,80

Kadahi / Masala / Palak / Roganjosh

(**Lamb Thigh** cooked in a variant of your choice.)

All of our main dishes are "gluten-free".

Breads

Tandoori Roti (A) 3,20

Butter (F) / Plain

(Flat bread prepared with Multigrain dough.)

Parantha (A) 3,80

Fenugreek / Caraway / Plain

(Shallow fried flat bread prepared with Multigrain dough.)

Stuffed Parantha (A) 4,80

Egg (I) / Indian Cottage Cheese (F) / Potato

(Stuffed flat bread prepared with Multigrain dough.)

Naan (A, I) 3,20

Butter (F) / Garlic / Plain

(Flat bread prepared with fermented dough.)

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Rice

Chaawal 2,80

(Steamed **Basmati** Rice.)

Khushka 4,80

(Flavored **Basmati** Rice cooked with Cumin and Turmeric.)

Hyderabadi Biryani 15,80

Vegetable / Chicken / Lamb

(Flavored **Basmati** Rice cooked with Vegetables or Meat.)



Sides

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Kachumber 4,80

(Sweet Corn, Cherry Tomatoes, Cucumber and Red Onions.)

(Indian salad with homemade Lemon-Honey Dressing.)

Raita (F) 3,80

Cucumber / Plain

(Yoghurt with homemade spice mix.)

Desserts

Gulab Jamun (A, F)

4,80

(Fried 'Khoya' Balls in aromatised sugar syrup.)

Ras Malai (F, H)

4,80

(Rich cheesecake with flavored condensed Milk.)



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Enjoy your meal!



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