

Tandoori Treasures

TANDOORI CHICKEN \$17.99 - Chicken leg quarters marinated overnight in yogurt, fresh herbs, and aromatic spices, then roasted in a traditional clay tandoor for a smoky, char-grilled finish.

TANDOORI PANEER TIKKA \$17.99 - Soft cubes of Indian cottage cheese marinated in spiced yogurt, herbs, and tandoori masala, skewered with bell peppers and onions, then roasted in a traditional clay oven for a smoky, flavorful finish.

LAJAWAB CHICKEN TIKKA \$17.99 - Succulent boneless chicken pieces marinated in a luxurious blend of yogurt, saffron, and chef’s special spices, then grilled to perfection in the tandoor. Bursting with flavor— truly lajawab (unmatchable)!

ROYAL MALAI CHICKEN TIKKA \$17.99 - Tender boneless chicken marinated in a rich blend of cream, cheese, cashew paste, and mild spices, then grilled in the tandoor until irresistibly juicy and delicately smoky. A melt-in-the-mouth delicacy.

TANDOORI SHRIMP 18.99 - Plump shrimp marinated in a zesty blend of yogurt, lemon juice, garlic, and bold tandoori spices, then skewered and roasted in a clay oven for a smoky, charred finish.

MALAI SHRIMP \$18.99 - Succulent shrimp marinated in a luxurious blend of cream, cheese, cashew paste, and subtle spices, then chargrilled in the tandoor to a perfect golden finish. Rich, tender, and irresistibly smooth.

SMOKED LAMB CHOPS SIZZLER \$37.99 - Juicy lamb chops marinated overnight in a robust blend of yogurt, garlic, paprika, and house-made tandoori spices, then grilled in the clay oven and served sizzling hot on a cast-iron platter.

MUGHLAI LAMB KEBAB \$19.99 - Tender cubes of lamb marinated in a fragrant blend of yogurt, fresh herbs, and traditional spices, then chargrilled in clay oven to smoky perfection. Juicy, flavorful, and packed with authentic Indian aroma.

TANDOORI SALMON TIKKA \$20.99 - Salmon infused with bold spices and seared in the tandoor for a smoky kick.

Breads

TAWA CHAPATI (2 PIECES) \$3.99 - Soft, whole wheat flatbread cooked on a hot griddle (tawa) — light, healthy.

RAGI CHAPATI \$3.99 - Nutritious flatbread made with finger millet (ragi) flour, gently cooked on the tawa — earthy, soft, and rich in calcium and fiber.

TANDOORI ROTI \$2.99 - Whole wheat flatbread baked to perfection in a traditional clay tandoor.

LACHEDAR PARATHA \$4.99 - Buttery, multi-layered whole wheat flatbread, cooked to

golden perfection.

PUDINA PARATHA \$4.99 - Flaky whole wheat flatbread infused with fresh mint leaves and subtle spices.

BUTTER NAAN \$2.99 - Soft and fluffy leavened bread baked in the tandoor, brushed with creamy butter for a rich, melt-in-the-mouth finish.

GARLIC NAAN \$3.99 - Soft, tandoor-baked leavened bread infused with fresh garlic and cilantro and brushed with butter.

ONION KULDA \$3.99 - Fluffy tandoor-baked bread stuffed with finely chopped onions, herbs, and mild spices.

ALOO NAAN \$3.99 - Leavened tandoori bread stuffed withspiced mashed potatoes and herbs — soft, flavorful, and satisfying with every bite.

CHILLY GARLIC NAAN \$3.99 - Tandoor-baked naan topped with fresh garlic, green chilies, and a hint of butter.

KASHMIRI NAAN \$4.99 - A rich, tandoor-baked naan stuffed with nuts and raisins and coconut sprinkle on top — a traditional delicacy from the North-West Frontier.

CHEESY SPINACH NAAN \$4.99 - Soft tandoor-baked naan stuffed with sautéed spinach and melted cheese, seasoned with mild spices for a creamy, savory delight.

Classic Accompaniments

RAITA \$3.99 - A medley of carrot,cucumber,onion with mint and cilantro blended into creamy yogurt with a touch of chaat masala.

INDIAN PICKLE \$2.99 - Zesty lemon wedges and mixed veggies cured with Indian spices and aged in oil—bold, tangy, and bursting with traditional flavor.

TANGY MANGO RELISH \$2.99 - Sweet and tangy mangopreserve simmered with spices—perfect as a dip or sidekick to bold Indian flavors.

PAPADUM \$2.99 - Crispy lentil wafer infused with roasted cumin (jeera) for a warm, earthy crunch. Served with onion chutney.

MINT CHUTNEY \$2.99 - Refreshing green chutney made with fresh mint, cilantro, and a hint of spice.

TAMARIND CHUTNEY \$2.99 - Sweet and tangy chutney made from tamarind pulp, jaggery, and spices.

EXTRA BASMATI RICE \$2.99

INDIAN SALAD \$5.99 - Zesty onion, chili,cucumber and fresh lemon salad—crisp, tangy, and with a spicy kick.

Dessert

ROYAL KESAR KHEER \$4.99 - A luxurious, slow-cooked rice pudding infused with cardamom, Saffron, almond, raisins and a rich blend of milk and cream, garnished with roasted pistachios.

ROYAL ROSE DUMPLINGS \$4.99 - Soft, golden milk-solid dumplings soaked in fragrant rose and honey syrup—served warm for a melt-in-your-mouth finish to any meal.

PISTACHIO SILK RASMALAI \$4.99 - Delicate cottage cheese patties soaked in a chilled saffron-pistachio milk infusion, and a touch of cardamom.

VELVET VANILLA DELIGHT \$3.99 - Smooth, creamy vanilla ice cream made with real vanilla bean, churned to perfection for a rich and comforting finish—timeless, elegant, and irresistibly smooth.

Beverages

SODA \$2.99 - Coke, Diet Coke, Sprite, Ginger Ale

MANGO LASSI / SWEET LASSI / SALT LASSI / MANGO JUICE \$4.00

SPRING WATER \$2.00

SPARKLING WATER \$3.00

FRESH LIME SODA \$3.00

CUCUMBER COOLER \$3.99 - A refreshing blend of cucumber, mint, and lime juice served chilled for a cool, hydrating sip.

SWEET / UNSWEET ICE TEA \$3.99 - A fragrant and revitalizing brew of lemongrass and tea, served chilled with a citrusy twist.



717.431.9429

717.431.9431

HOURS

MONDAY - FRIDAY

11:00 AM - 3:00 PM

4:00 PM - 9:00 PM

SATURDAY - SUNDAY

11:30 AM - 3:00 PM

4:00 PM - 9:00 PM

16 E. 1ST AVE.

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Scrumptious Starters

VEG. SAMOSA (2 PIECES) \$5.99 - Light, fluffy centers with a crunchy edge — served with mint chutney.

VEG. PAKORA \$5.99 - Mixed vegetables coated in spiced chickpea flour batter and deep-fried to golden perfection. A crunchy, savory snack served with tangy chutneys.

PANEER PAKORA \$ 8.99 - Fresh cottage cheese fritters, delicately seasoned and crisp-fried in chickpea flour. Soft inside, crunchy outside — a timeless vegetarian delight.

CRISPY GOBI BITES \$8.99 - Golden-fried cauliflower tossed in a bold Indo-Chinese sauce with garlic, ginger, scallions, and a touch of chili—crunchy, tangy, and utterly addictive.

CHICKEN PARATHA ROLL \$10.99 - Tender chicken cooked with aromatic spices, wrapped in a flaky paratha

CHICKEN SIXTY-FIVE \$11.99 – Spicy, deep-fried South Indian chicken bites tossed with curry leaves, chillies, and bold seasonings.

Bombay Bites

SAMOSA CHAAT \$7.99 - Crispy golden samosas, crushed and layered over a bed of chickpea curry (chole), topped with a tangy medley of sweet tamarind and mint chutneys. Cool yogurt crunchy sev.

PAPRI CHAAT \$6.99 - Crisp flour wafers topped with potatoes, chickpeas, creamy yogurt, tangy tamarind and mint chutneys. Garnished with sev, and fresh coriander.

CRISPED SPINACH LEAF CHAAT – A CRUNCHY TWIST ON TRADITION \$7.99 - Fresh spinach leaves delicately coated in a light gram flour batter, flash-fried to perfection, and topped with a medley of sweet yogurt, tamarind and mint chutneys, chopped onions, potatoes, chickpeas, and a sprinkle of chaat masala.

BHEL PURI \$6.99 - A popular Indian street food made with puffed rice, sev, fresh vegetables, and tangy tamarind chutney. Light, crunchy, and bursting with sweet, and tangy flavors.

SEV PURI \$6.99 - A classic Mumbai street food featuring crispy puris topped with spiced potatoes, tangy chutneys, onions, and a generous layer of crunchy sev.

PAANI PURI BOMB \$6.99 - Crispy hollow puris filled with a flavorful mix of spicy tangy mint water, mashed potatoes, chickpeas, and tamarind chutney. A burst of refreshing and zesty flavors in every bite.

DAHI BATATA PURI \$7.99 - Golden puffed puris stuffed with seasoned potatoes sweetened yogurt, tangy tamarind, and zesty green chutney. Topped with Sev, coriander, and chaat masala — a sweet and savory burst in every bite.

MASALA PAPAD \$6.99 - Thin, roasted lentil wafers topped with a colorful medley of finely chopped onions, tomatoes, coriander, and green chilies, finished with a sprinkle of house chaat masala and a dash of fresh lime.

South Indian Specialties

PLAIN DOSA \$9.99 - A golden, paper-thin rice and lentil crêpe served crisp and hot. Accompanied by coconut chutney, tangy tomato chutney, and traditional sambar.

MASALA DOSA \$10.99 - A crispy rice and lentil crêpe filled with spiced mashed potatoes, served with coconut chutney, tomato chutney, and sambar.

CHEESE DOSA \$10.99 - A crispy rice-lentil crêpe generously filled with gooey melted cheese. Served hot with coconut chutney, tomato chutney, and sambar. A perfect fusion of South Indian.

CHEESE MASALA DOSA \$11.99 - A crispy dosa stuffed with spicy mashed potato and a generous layer of melted cheese. A delicious twist on the traditional masala dosa.

CHEESE VEG. UTTAPAM \$13.99 - Pancake topped with mixed veggies and cheese. Served with coconut chutney, tomato chutney, and sambar.

ONION CHILLY UTTAPAM \$11.99 - Thick, savory rice-lentil pancake topped with finely chopped onions and green chilies. Soft at the center, crisp on the edges , and served with coconut chutney, tomato chutney.

MIX. VEG UTTAPAM \$12.99 - Savory South Indian pancake loaded with a colorful mix of veggies—onion, tomato, capsicum, green peas and cilantro—crispy on the edges, soft in the center.

PLAIN UTTAPAM \$9.99 - Soft, thick South Indian pancake made from fermented rice and lentil batter, served with chutney and sambar.

MEDU VADA \$8.99 - Crispy, golden South Indian lentil fritters made from urad dal and fragrant spices.

Wholesome Vegetarian Fare

DAAL TADKA \$14.99 - Slow-simmered yellow lentils infused with turmeric and cumin, finished with a fragrant oil-based tempering of garlic, onions, tomatoes.

DAAL MAHARANI \$14.99 - Slow-simmered black lentils and kidney beans enriched with butter, cream, and aromatic spices. A rich, velvety North Indian classic with deep, soulful flavor.

CHANA MASALA \$15.99 - Protein-rich chickpeas simmered in a fragrant, oil-based gravy of tomatoes, garlic, ginger, and traditional Indian spices.

ALOO GOBI MUTTER \$15.99 - Potatoes, cauliflower, and green peas sautéed with cumin, turmeric, and vegan friendly spices.

CHANA PALAK \$15.99 - Slow-cooked spinach and chickpeas infused with ginger, garlic and roasted spices.

ALOO DAAL PALAK \$15.99 - Golden moong and toor daal simmered slow-cooked with tender potatoes and fresh spinach, tempered with garlic, cumin, and mild spices.

PALAK PANEER \$16.99 - Silken paneer nestled in a puréed spinach sauce flavored with roasted garlic and kasuri methi. A timeless North Indian delicacy.

BAIGAN BHARTA \$15.99 - Chargrilled eggplant mashed and cooked with spiced onions, tomatoes, and herbs.

CHENNAI VEG CURRY \$15.99 - A medley of vegetables cooked in a rich, Chennai-style curry with coconut, curry leaves, and mustard seeds. A bold vegan favorite with layers of flavor.

MIX VEG. KORMA \$15.99 - Mixed vegetables simmered in a smooth, creamy cashew nut sauce with delicate Indian spices. A vegetarian Mughlai classic.

PANEER BUTTER MASALA \$16.99 - Tender paneer cubes cooked in a smooth, buttery tomato sauce enriched with cream and Kasuri methi.

MUTTER PANEER \$16.99 - Silken paneer cubes and green peas in a smooth Cheese cream and Cashew sauce infused with dried fenugreek.

SHAHI PANEER KORMA \$16.99 - Tender paneer grated simmered in a rich gravy of cashews, cream, and fragrant spices.

BHINDI MASALA \$15.99 - Crisp fried okra sautéed with onions, tomatoes, and Indian spices in a dry-style preparation.

VEGETABLE MALAI KOFTA \$16.99 - Golden-fried dumplings made from grated cauliflower, carrots, potatoes, and paneer, gently simmered in a rich, mildly spiced cashew cream sauce.

Shahi Chicken Delights

RAILWAY CHICKEN CURRY \$17.99 - A nostalgic Anglo-Indian curry with tender chicken simmered in a mildly spiced, tangy tomato-based gravy. Originally served on Indian trains, it’s a hearty dish with rustic flavors and a touch of history.

CHICKEN KORMA \$17.99 - Succulent chicken in a luxurious blend of cream, nuts, and fragrant spices. A delicate, slow-cooked curry fit for kings.

CHICKEN TIKKA MASALA \$17.99 - Juicy morsels of marinated chicken bathed in a velvety tomato-cream sauce. A harmonious blend of spice, smoke, and silkiness.

VELVET BUTTER CHICKEN \$17.99 - Tender tandoori chicken in a rich, velvety tomato-butter gravy with fenugreek and cream.

CHICKEN SAAGWALA \$17.99 - Tender chicken simmered in a vibrant purée of slow-cooked spinach, garlic, and whole spices. Earthy, comforting, and delicately spiced.

CHICKEN VINDALOO \$17.99 - Tender chicken slow-cooked in a spiced vinegar reduction with Kashmiri chili, garlic, and warm aromatics. A fiery flavorful Goan-Portuguese fusion dish classic reimagined with depth and refinement.

BONE-IN CHICKEN CURRY \$17.99 - Bone-in chicken simmered in a rustic onion-tomato masala with bold desi spices — just like home.

Lamb (Boneless) / Goat (Bone-In) Specials

RAILWAY CURRY \$19.99 - Bone-in lamb or goat slow-cooked in a richly spiced onion and tomato gravy. Traditional Anglo-Indian curry — bold, hearty, and full of depth.

KASHMIRI ROGANJOSH \$19.99 - Tender lamb slow-cooked in a fragrant Kashmiri-style curry with yogurt, tomatoes, ginger, garlic and warm whole spices. A flavorful dish with a rich, comforting finish.

VINDALOO \$19.99 - Juicy chunks of lamb or goat cooked in a rich tomato-based sauce with vinegar, red chilies, and aromatic spices. A tangy-spicy curry with bold character and a cult following.

TIKKA MASALA \$19.99 - Succulent lamb or goat tikka cooked in a rich and velvety tomato-cream gravy with fenugreek and garam masala. A British curry house favorite, reimagined with deep flavor and flair.

SAAGWALA \$19.99 - Bone-in goat or lamb slow-cooked with creamy spinach, ginger, garlic and warming whole spices. Earthy, hearty, and full of iron-rich flavor.

KORMA \$19.99 - Slow-cooked lamb or goat in a rich, creamy gravy made with yogurt, cashews, and a medley of spices. A mildly spiced, royal dish with a silky finish.

KADAI SYMPHONY \$19.99 - Bone-in goat or lamb stir-fried in a kadai (iron wok) with chunky onions, bell peppers, tomatoes, and freshly ground spices garnished with julienned ginger and fresh coriander.

Coastal Delights

SHRIMP TIKKA MASALA \$19.99 - Shrimp chargrilled in a tandoor, then folded into a luxurious tikka masala sauce made with tomatoes, cream, and ground spices. A seafood spin on most beloved curry.

SHRIMP SAAGWALA \$19.99 - Juicy shrimp simmered in a mildly spiced spinach gravy with garlic, ginger, and roasted cumin. Light, earthy, and packed with protein and greens — a coastal twist on a North Indian staple.

SHRIMP VINDALOO \$19.99 - Succulent prawns simmered in a fiery Goan-style curry made with vinegar, garlic, red chilies, and roasted spices. Tangy, bold, and bursting with coastal heat.

CHENNAI SHRIMP CURRY \$19.99 - Juicy prawns simmered in a mildly spiced coconut milk gravy tempered with curry leaves, mustard seeds. Light, aromatic, and full of flavor.

RAILWAY FISH CURRY \$18.99 - Fresh tilapia fillets simmered in a mildly spiced onion-tomato gravy with garlic, ginger, and ground spices. Fresh, flavorful, and satisfying.

Biryani Symphony

VEG. BIRYANI \$15.99 - Fragrant basmati rice layered with spiced mixed vegetables, and fried onions. Slow-cooked to perfection and served with raita.

TANDOORI CHICKEN TIKA BIRYANI \$17.99 - Chargrilled tandoori chicken tikka layered with fragrant basmati rice, slow-cooked with caramelized onions, fresh herbs, and bold North Indian spices. A smoky, spiced biryani bursting with flavor in every bite.

BONE-IN CHICKEN BIRYANI \$17.99 - Aromatic basmati rice cooked with bone-in chicken, slow-cooked with fragrant spices, herbs, and caramelized onions

ROYAL LAMB BIRYANI \$19.99 - Tender pieces of lamb slow-cooked with aromatic basmati rice, caramelized onions, and house-ground biryani spices. A regal dish layered with deep flavor and tradition.

GOAT BIRYANI \$20.99 - Bone-in goat pieces slow-cooked in aromatic basmati rice, layered with fried onions, mint, and house-blended biryani masala. A bold, traditional biryani with deep, meaty flavor in every bite.

SHRIMP BIRYANI \$20.99 - Juicy shrimp marinated in coastal spices, layered with basmati rice, caramelized onions, mint, and herbs. A fragrant seafood biryani with bold flavor and a touch of coastal heat.

CUMIN BASMATI RICE \$6.99 - Fragrant basmati rice tempered with roasted cumin seeds and butter. A simple, aromatic side dish that perfectly complements bold Indian curries.

CURD RICE \$6.99 - Soothing South Indian rice mixed with creamy yogurt, tempered with mustard seeds, curry leaves, and green chilies. A refreshing, cooling dish that balances spicy flavors and aids digestion.