



BORÅS  
*masala*

*Menu*







# BORÅS MASALA





# BORÅS MASALA





## APPETIZERS



### 01. VEG PAKORA



64

Mixed vegetables fried with our special spices and lentil flour, served with coriander and mint chutney.

### 02. ONION BHAJI



64

Onion marinated and deep-fried with gram flour and Indian spices. Served with tamarind chutney.

### 03. SAMOSA



74

Mashed potatoes and peas marinated and grilled with ginger and garlic, fried with Indian spices. Served with tamarind chutney.

### 04. PANEER PAKORA



74

Deep fried fresh paneer with gram flour and Indian spices. Served with coriander and mint chutney.

### 05. FISH PAKORA



74

Deep-fried pangasius fillet with gram flour and sesame seeds. Served with coriander and mint chutney.

### 06. CHICKEN PAKORA



74

Marinated chicken with fresh ginger garlic and Indian spices, deep-fried with gram flour. Served with coriander and mint chutney.

### 07. HARIYALI JHINGA



84

Tiger prawns cooked with mushrooms, basil, coconut milk and tomato-onion sauce. Served with rice and lentil cake, also fresh coriander.

### 08. SEEKH KEBAB



84

Minced lamb marinated and grilled with fresh coriander, ginger, garlic and with our special seekh kebab spices. Served with raita (yogurt sauce).





## GRILL DISHES

### 09. CHICKEN TANDOORI 164

Grilled chicken with bone marinated in tandoori spices, yoghurt and lime, served with tomato onion cream sauce and coriander mint chutney.

### 10. HAZARBI CHICKEN 164

Grilled fillet of chicken marinated in cream cheese, chopped ginger, garlic and spices of the house, flavored with chili. Served with aromatic coconut milk sauce and coriander mint chutney.

### 11. CHICKEN TIKKA 164

Grilled chicken fillet marinated in yogurt and Indian spices, homemade tikka-masala paste. Served with tomato onion cream sauce and coriander mint chutney.

### 12. MALAI TIKKA 164

Grilled chicken fillet marinated with basil, cream cheese and cream. Served with tomato onion cream sauce and coriander mint chutney.

### 13. GARLIC TIKKA 164

Marinated chicken fillet with fresh garlic, ginger, Indian spices, honey, cream cheese and cream. Served with tomato onion cream sauce and coriander mint chutney.

### 14. SUNEHRA GOSHT 174

Grilled lamb marinated in ginger, garlic, cashew-almond paste, cream and Indian spices. Served with tomato onion cream sauce and coriander mint chutney.

### 15. FISH TIKKA 174

Grilled salmon marinated with ginger, garlic, yogurt, homemade tikka-masala paste and the house spice mix. Served with tomato onion cream sauce and coriander mint chutney.

### 16. MIXED GRILL 184

A mix of different grilled dishes. (shrimp, lamb and three types of chicken).





## VEGETARIAN DISHES



### 17. ALOO GOBHI



**134**

Potatoes and cauliflower cooked with onion, tomato, ginger, cumin, chili and coriander.

### 18. DAAL



**134**

Chickpeas cooked with tomato onion sauce, ginger, coriander, garlic and chili.

### 19. PALAK PANEER



**144**

Indian fresh cottage cheese cooked with spinach, flavored with fenugreek, ginger, garlic and chili.

### 20. NAVARATNA KORMA



**144**

Different kinds of vegetables in a mild tomato onion cream sauce and garnished with cashew nuts.

### 21. PANEER MAKHNI



**144**

Homemade Indian fresh cottage cheese cooked in mild tomato onion cream sauce with butter and cashew nuts.

### 22. TAWA PANEER



**164**

Fried fresh Indian cottage cheese with peppers, onions, mushrooms and fresh tomatoes. Served with tomato onion cream sauce and coriander-mint chutney.

### 23. VEGETABLE THALI

**199**

Vegetarian platter with dishes daal, aloo gobi, paneer makhani, raita and plain nan.





## CHICKEN CURRY DISHES

### 24. TIKKA MASALA

 **154**

Marinated chicken fillet cooked in a tomato onion cream sauce, flavored with Indian spices and fenugreek leaves.

### 25. BUTTER CHICKEN

 **154**

Marinated shredded fillet pieces of tandoori chicken cooked in creamy tomato onion gravy flavored with butter and cashew nuts.

### 26. CHICKEN SHAHI KORMA

 **154**

Marinated chicken fillet with fresh ginger, garlic, cashew nut and Indian spices. Cooked with tomato onion cream sauce with madras curry powder.

### 27. CHICKEN MUHGLAI

 **154**

Chicken fillet cooked with fresh onion, garlic, ginger, tomato and Indian spices touch with cream and coconut milk.

### 28. CHICKEN JALFREZI

 **159**

Chicken pieces marinated with garlic and ginger, cooked with fresh peppers, onions, Indian spices in tomato onion sauce.

### 29 CHICKEN SAAG

 **159**

Marinated chicken fillet cooked in spinach, flavored with cumin seeds, ginger, garlic, tomato and chili peppers.

### 30. CHICKEN MADRAS

 **159**

South Indian chicken curry flavored with mustard seeds, curry leaves, coconut milk and creamy sauce.

### 31. CHICKEN VINDALOO

 **159**

Spicy chicken curry delicacy from Goa. Flavored with chili flex, cinnamon, cloves, red wine and fresh tomato.



# LAMB CURRY DISHES

## 32. ROGAN JOSH

 **164**

North Indian lamb curry cooked in a mild tomato onion cream sauce with cardamom, garam masala, rose water and saffron, fresh tomato. Garnished with almond flakes.

## 33. LAMB SHAHI GOSHT

 **164**

Lamb fillet cooked in tomato onion cream sauce, flavored with butter and cashew nuts.

## 34. BANGALI LAMB CURRY

 **164**

Calcutta-Style lamb curry flavored with tomato onion sauce, mustard seeds, fresh tomato and coconut milk.

## 35. LAMB MUHGLAI

 **164**

Lamb fillet cooked with fresh onion, garlic, ginger, tomato and Indian spices touch with cream and coconut milk.

## 36. LAMB SAAG

 **169**

Marinated lamb fillet cooked in spinach, flavored with cumin seeds, ginger, garlic, tomato and chili peppers.

## 37. LAMB VINDALOO

 **169**

Spicy lamb curry delicacy from Goa. Flavored with chili flex, cinnamon, cloves, red wine and fresh tomato.

## 38. LAMB MADRAS

 **169**

South Indian lamb curry flavored with mustard seeds, curry leaves, coconut milk and creamy sauce.

## 39. LAMB KADAI

 **169**

Lamb filet cooked with tomato onion sauce, ginger, mushroom, peppers and fresh tomato.





## FISH AND SEAFOOD

### 40. PRAWN KORMA

 **174**

Tiger prawns braised in garlic, served in a sauce of onion, tomato, cream and cashew nuts, flavored with madras curry powder.

### 41. PRAWN HARA MASALA

 **174**

Delicious tiger prawns curry with mushrooms and basil in a rich tomato onion sauce and coconut milk.

### 42. PRAWN KADAI

 **179**

Tiger prawns cooked with onion tomato sauce, ginger, mushroom, capsicum and fresh tomato.

### 43. PRAWN MADRAS

 **179**

South Indian tiger prawns curry flavored with mustard seeds, curry leaves, coconut milk and creamy sauce.

### 44. SEAFOOD CURRY

 **179**

Delicious seafood curry of salmon, prawns, pangasius and squid. Flavored with mustard seeds, curry leaves, fresh tomato, coriander and tamarind.

### 45. SEAFOOD VINDALOO

 **179**

Delicious seafood of salmon, pangasius, mussels, crabs and squid flavored with chili flex, cinnamon, cloves, red wine and fresh tomato.



## SPECIAL MENU

### 46. CHICKEN CHILLI



**175**

Shredded fillet pieces of tandoori chicken marinated with eggs, soy sauce, corn flour and Indian spices, cooked with tomato and sweet-chili sauce, also fresh peppers and onions.

### 47. PANEER TIKKA



**175**

Grilled Indian cottage cheese stuffed with pepper, basil, mushroom and tomato onion sauce. Served with tomato onion cream sauce and coriander mint chutney.

### 48. KASTOOR JHINGA



**185**

Grilled tiger prawns with finely ground cashew nuts, almond paste, cream, Indian spices and fenugreek. Served with delicious coconut milk sauce and coriander mint chutney.

### 49. CHEF'S SPECIAL

**295**

A delicious platter of two kinds of starters, followed by grilled lamb, chicken curry, prawns, daal, Raita and plain nan.

### 50. SET MENU (minst.2 Person) **315/**person

Chef's choice of mixed starter platter, followed by a dish with chicken, lamb, prawn and vegetarian curry. Served with nan, Raita, pickles and desert or coffee.







# BORÅS MASALA

## 51. CHICKEN NUGGETS

74

Fried chicken nuggets with potato fries.

## 52. CHICKEN NUGGETS

84

Fried chicken nuggets with rice and tomato onion cream sauce.

## 53. CHICKEN TIKKA

104

Grilled chicken fillet served with fries or rice with tomato onion cream sauce.

## 54. CHICKEN KORMA

104

Mild chicken curry prepared with cashew nuts and Indian spices. Served with rice and tomato onion cream sauce.

## 55. BUTTER CHICKEN

104

Mild chicken curry cooked with butter and cashew nuts, served with rice and tomato onion cream sauce.

## 56. TIKKA MASALA

104

Marinated chicken fillet cooked in a tomato onion cream sauce, flavored with Indian spices and fenugreek leaves.

## 57. POTATO FRIES WITH KETCHUP 54

# BABY FOOD



## BREAD



### 58. PAPADOM

 **34**

Gluten-free and crispy lentil bread, flavored with cumin spice. Served with mint sauce.

### 59. PLAIN NAAN

 **29**

Plain bread with freshly made dough only baked to order.

### 60. BUTTER NAAN

 **34**

Freshly baked nan bread with butter topping.

### 61. GARLIC NAAN

 **39**

Freshly baked nan bread with garlic, coriander and Indian chaat spice.

### 62. CHILLI NAAN

 **44**

Freshly baked nan bread with chili pickle, coriander and Indian chaat spice.

### 63. CHEESE NAN

 **44**

Stuffed bread with gouda cheese, coriander and Indian chaat spice.

### 64. PANEER KULCHA

 **44**

Freshly baked nan bread filled with homemade Indian fresh cottage cheese, coriander and Indian chaat spice.

### 65. ALOO KULCHA

 **44**

Freshly baked bread filled with potatoes, garlic paste, coriander and Indian chaat spice.

### 66. PESHWARI NAAN

 **54**

Sweet bread filled with cashew nuts, pistachios, coconut powder and cream.







# BORÅS MASALA

## 67. PICKLES & CHUTNEY

27

A set including mint sauce, mixed pickles and mango chutney.

## 68. RAITA

29

Yoghurt with cucumber, tomato and homemade spices.

## 69. MINT SAUCE

29

Yoghurt with mint and sugar.

## 70. KACHUMBER

34

Small pieces of fresh onion, tomato, pepper and cucumber mixed with Indian chaat spice and lemon juice.

## 71. INDIAN SALAD

64

A plate of fresh onion, tomato, pepper and cucumber mixed with Indian chaat spice and lemon juice.

## 72. INDIAN CHUTNEY (SMALL) 🌶️🌶️🌶️

15

## 73. INDIAN CHUTNEY (LARGE) 🌶️🌶️🌶️

30

# SIDE DISHES



# DESSERTS



## 74. ICE CREAM

64

Vanilla and strawberry ice cream garnished with chocolate sauce.

## 75. GAJAR KA HALWA

74

Carrot based sweet dessert cooked with milk, cashew nut and cardamom, served with ice cream.

## 76. KULFI

74

Homemade Indian ice cream has two flavors, one with pistachio and cardamom, another with mango and cinnamon.

## 77. GULAB JAMUN

74

Indian sweet made with milk solids, sugar, rose water & cardamom powder, served with ice cream.

## 78. FRUIT BAKER

79

A mix of fresh fruits with vanilla and strawberry ice cream, garnished with chocolate sauce.





**Thanks for visiting!  
Welcome back!**

**BOOK A TABLE?**

**borasmasala.se -or- 033 14 16 00**

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