



Masala
INDIAN CUISINE BY *Haveli*

☎ **324 77.53.333**
055 29.04.50

📍 Via delle Cascine 32
Scandicci Florence, Italy

✉ info@masalaindiancuisine.com

🕒 **Tuesday – Sunday**
12.00 - 14.30
19.00 - 23.00
Monday: Closed

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Masala
MENU



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ALLERGEN LIST

-  Vegan
-  Lactose
-  Gluten-free
-  Nuts

SERVICE AND COVER CH

€ 2.00

INFO

❄️ Some ingredients in the dish may be frozen.

To order vegan dishes, please ask the floor manager.
For further information, please contact the staff. Information regarding the presence of substances or products that may cause allergies or intolerances is available from the service staff.

BASMATI RICE (CHAWAL)

PLAIN RICE 🍛	€ 4.00
VEGETABLE BIRYANI 🍛	
Rice with steamed vegetables, dried fruits and saffron	€ 9.00
NIMBOO RICE 🍛🌿	
Stir-fried rice with lemon, mustard seeds and peanuts	€ 7.50
KESAR PULAO 🍛	
Saffron rice	€ 5.00
MOTI PULAO 🍛	
Rice with peas and curry	€ 7.00
COCONUT RICE 🌿	
Rice with coconut milk and mustard seeds	€ 8.00
MURG BIRYANI	
Rice cooked with chicken and mild spices	€ 11.00
LAMB BIRYANI 🌿	
Rice cooked with lamb and Kashmiri spices	€ 13.00

MEAT

CHICKEN CURRY 🍛	
Chicken pieces in curry sauce	€ 12.00
CHICKEN KORMA 🍛🍲	
Boneless chicken with cashew and saffron sauce	€ 12.00
BUTTER CHICKEN 🍛🍲	
Boneless chicken with cashew sauce, butter, San Marzano tomatoes and honey	€ 12.00
CHICKEN TIKKA MASALA 🍛🍲	
Chicken in a sauce made with fresh oriental herbs and spices	€ 12.00
CHICKEN MADRAS 🍛🌿	
Chicken curry rich in coriander, turmeric, mustard seeds, cumin and chilli, South Indian style	€ 12.00
LAMB CURRY 🍛🌿	
Bocconcini di agnello in salsa curry	€ 14.00
LAMB KORMA 🍛🌿	
Lamb pieces with cashew and saffron sauce	€ 14.00
JHINGA MALAI WALA 🌿	
Prawns in a mild coconut sauce	€ 14.00
JHINGA CURRY 🌿	
Prawns in curry sauce	€ 14.00

INDIAN BREADS

CHEESE NAN	
Cheese-stuffed flatbread	€ 3.50
ONION KULCHA	
Flatbread stuffed with onions and spices	€ 3.00
CHEESE CHILLY GARLIC NAN	
Cheese-stuffed flatbread with garlic and chilli	€ 3.50
ALOO KULCHA – Flatbread stuffed with potatoes	€ 3.00
NAN – Plain white flour flatbread	€ 2.00
ROTI – Whole wheat flatbread	€ 2.00
GARLIC NAN – Garlic-flavoured flatbread	€ 2.50
LACHA PARANTHA – Crispy layered flatbread	€ 2.50
METHI PARANTHA – Flatbread with fenugreek	€ 2.50
BUTTER NAN – Buttered flatbread	€ 2.50

VEGETABLE DISHES

DAL MAKHANI 🍛🍲	
Black lentils and red beans slow-cooked in a mild sauce	€ 9.50
CHANA MASALA 🍛🌿	
Chickpeas in spiced sauce	€ 8.50
KOFTA CURRY 🍛	
Fried zucchini balls with chickpea flour in curry sauce	€ 9.00
JIRA ALOO 🍛	
Potatoes cooked with cumin seeds and spices	€ 8.00
BAINGAN BARTHA 🍛🌿	
Smoked eggplant in spiced sauce	€ 9.00
MUGHLAI KOFTA 🍛🍲	
Cheese dumplings in a rich sauce	€ 10.00
CUCUMBER RAITA	
Yogurt sauce with cucumber and roasted cumin	€ 4.00
VEG KORMA 🍛🍲	
Mixed vegetables in a mild sauce	€ 9.00
SHAHI PANEER 🍛🍲	
Tomato, onion and cashew sauce with butter, cream and Indian cheese	€ 9.50
KARAHI PANEER 🍛🍲🌿	
Indian cheese cubes with peppers, onions and curry sauce	€ 9.00
DAL TADKA 🍛🍲	
Yellow lentils with cumin and spicy tempering	€ 8.00

TANDOOR

(Specialties cooked in a traditional clay oven)

CHICKEN TANDOORI 🍴 🌱	
Yogurt and spice marinated chicken	€ 13.00
MALAI TIKKA 🍴 🌱	
Chicken pieces marinated with yogurt, cashews and cream	€ 13.00
GOST SHEEK KEBAB 🍴	
Minced lamb skewers with herbs and spices	€ 14.00
TANDOORI ALOO 🍴 🌱	
Potatoes stuffed with cheese and spices	€ 10.00
HARYALI KEBAB 🍴 🌱	
Boneless chicken with mint sauce and cream	€ 13.00

DRINKS

Water 0.75 L (still or sparkling)	€ 2.00
Kingfisher / Kamasutra Beer (33 cl / 66 cl)	€ 4.50
COCA COLA	€ 7.50
FANTA	€ 2.50
SPRITE	€ 2.50
Yogurt drink – Lassi Mango / Pistacchio / Sweet / Salted	€ 2.50
Glass of sparkling wine	€ 3.50
Glass of red / white wine	€ 4.00
	€ 4.50

RED WINE

CHIANTI CLASSICO IGT	€ 18.00
PEPPOLI CHIANTI CLASSICO DOCG	€ 22.00
IL BRUCIATO BOLGHERI ROSSO DOC	€ 36.00
BARCO REALE DI CARMIGNANO DOC	€ 22.00
MORELLINO DI SCANSANO DOCG	€ 20.00
KAMASUTRA	€ 22.00

WHITE WINE

MULLER THURGAU -ST MICHAEL EPPAN	€ 20.00
CHARDONNAY DOC - ST MICHAEL EPPAN	€ 22.00
VERMENTINO DI GALLURA - CANAYLI	€ 20.00
FALANGHINA DOC - MASTTROBERNARDINO	€ 20.00
PINOT GRIGIO DOC - ST MICHAEL EPPAN	€ 22.00
KAMASUTRA	€ 22.00

SET MENUS

GOLDEN TRIANGLE MENU

Samosa, Aloo Tikki, Chicken Tandoori, Chicken curry, Riso, Dal, Nan, Dolce	€ 29.00
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VEGETARIAN MENU

Samosa, Vegetable Pakora, Dal makhni, Nan, Jira Aloo Rice, Dolce	€ 18.00
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MASALA MENU

Samosa , Chicken Pakora, Malai Tikka, Butter Chicken Riso, Pappad, Nan, Dal, Dolce	€ 34.00
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STARTERS (VEG)

VEGETARIAN SAMOSA 🌱

Pastry parcel filled with spiced potatoes	€ 5.00
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SAMOSA CHAT 🍴 🌱

Potato samosa with chickpeas, yogurt and special masala	€ 4.00
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VEGETARIAN PAKORA 🍴 🌱

Fried spinach and vegetables in chickpea batter	€ 4.50
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BAINGAN PAKORA 🍴 🌱

Fried eggplant slices in chickpea batter	€ 5.00
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ALOO TIKKI 🌱

Spiced fried potato patties	€ 4.50
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PAPADUMS 🍴 🌱

Crispy lentil flour crackers	€ 2.00
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PANIR PAKORA 🍴 🌱

Indian cheese fritters in chickpea batter	€ 5.50
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MASALA MIX PAKORA 🍴 🌱

Mixed vegetarian starters	€ 14.00
Samosa, Paneer Pakora, Palak Pakora e Punjabi tikki	

STARTERS (NON-VEG)

CHICKEN PAKORA

Fried chicken in chickpea batter	€ 7.00
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MEAT SAMOSA

Pastry filled with spiced minced meat	€ 6.00
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