



Lunch
Served 11:am to 2:30pm
Dinner
Served 5:00pm to 9:00pm

Tuesday thru Sunday Closed Mondays.

Our approach to great food starts with cooking each dish from scratch. While this approach may take longer to prepare, the result is well worth the wait! If we are busy and you are very hungry, perhaps even “hangry,”

we encourage you to try one of our delicious appetizers or naan bread to hold you over until we can prepare your entrée(s) freshly!

730 Cooper Ave
Glenwood Springs, CO 81601
www.masalaandcurry.com
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[ORDER ONLINE HERE](#)

Appetizers:

Papad/Papadum Crispy baked lentil Wafers.....\$4.00.
Samosas (3 pieces) Fried pastry stuffed with spiced potatoes & green peas.....\$8.00.

Pakodas:

Deep fried gluten free appetizer dipped in chickpea flour, rice flour and corn flour batter.
Veggie Pakodas Onions, Cauliflower and Potatoes.....\$8.00.
Onion Bhaji (Pakodas).
Fried Onions.....\$8.00.
Chicken Pakodas: Tender marinated Chicken breast.....\$8.00.
Shrimp Pakodas: Shrimp coated in mild spices.....\$9.00.

Soups and Salads:

Daal Soup:
Thin mildly spiced red and yellow lentil broth with a hint of butter.....\$7.00.
Mulligatawny Soup
Roasted chicken breast mixed with thin, mildly spiced lentil broth with a hint of butter.....\$8.00
Kachumber salad
Fresh cucumbers, tomatoes, and onions tossed with mild spices and garnished with papad/papadum.....\$8.00.

Naan (Bread):

Plain Naan Soft and puffy white bread.....\$5.00
Onion Kulcha Naan stuffed with onion and Cilantro.....\$5.50.
Garlic Naan Soft and puffy naan stuffed with minced garlic and cilantro.....\$5.50.
Cheese Naan Soft and puffy naan stuffed with cheese.....\$5.50.
Garlic with Cheese Naan Soft and puffy naan stuffed with cheese and garlic.....\$5.50
Keema Naan Hearty naan stuffed with ground lamb.....\$5.50.

Peshwari Naan Sweet naan stuffed with almonds, cashews, and Raisins.....\$5.50.

Whole Wheat Breads:

Roti plain whole wheat flat bread.....\$5.00.
Paratha Whole wheat flat bread with butter.....\$5.00.
Alu Paratha Stuffed with spiced potatoes and lightly glazed with butter.....\$5.50.

Vegetarian Options:

Served with Basmati/Jasmati Rice

Saag Paneer.....\$16.00
Homemade cheese sautéed in creamy spinach. (gf)
Paneer Makhani.....\$16.00
Homemade cheese cooked in creamy spiced tomatoes, caramelized onions & cream (gf)
Mattar Paneer.....\$16.00
Green peas and homemade cheese cooked in spiced tomatoes, caramelized onions & cream (gf)
Bagian Bharta.....\$16.00
Oven roasted eggplant cooked with spices, caramelized onions, green peas & cream (gf) (Vegan Option Add \$1.00)
Veggie Korma.....\$16.00.
Mildly spiced mixed veggies cooked in Creamy caramelized onion sauce with cashews & raisins (gf)
Coconut Veggie Korma.....\$16.00.
Mixed vegetables cooked with coconut milk, cashews, raisins, and spices(gf)
(Vegan Dish)
Malai Kofta.....\$16.00
Assortment of veggies rolled into balls, mixed with cheese, cashews, raisins, and coconut cooked in tomato and caramelized onion sauce with cream.
Chana Masala.....\$16.00
Chickpeas cooked with ginger-garlic combo, tomato sauce and caramelized onions with cream (gf)
(Vegan Option Add \$1.00)
Daal maharani.....\$16.00 creamy variety of lentils cooked in a hint of butter and spices (gf) (Vegan Option Add \$1.00)

Alu Mattar.....\$16.00.
Potatoes and peas cooked in mild spices with caramelized onion (gf).
(Vegan Option Add \$1.00).

Alu Dum\$16.00.
Potato curry cooked with spices, tomato, and caramelized onion sauce with cream.
(gf) (Vegan Option Add \$1.00).

Alu Kauli Masala\$16.00.
Potatoes and cauliflower cooked in mildly spiced tomato and caramelized onions with cream (gf)
(Vegan Option Add \$1.00).

Traditional Veggie Curry.....\$16.00.
Nepali dish of mixed vegetables delicately seasoned with an exotic blend of spices (gf) (Vegan Dish).

Biryani:

Large portion of aromatic basmati/Jasmine rice cooked with meat or vegetables, delicate spices, touch of rose water, cashews and raisins served with Raita (gf).
(Dairy Free without the raita).

Veggie.....\$16.00.
Chicken.....\$18.00.
Lamb.....\$20.00.
Shrimp.....\$21.00.

Nepali Specialties:

Veggie Momo.....\$16.00.
Steamed dumplings filled with mildly spiced veggies.
Chicken Momo.....\$18.00.
Steamed dumplings filled with well-seasoned ground chicken.

Veggie Chau Chau.....\$16.00.
Udon noodles lightly seasoned and pan fried with mixed veggies.

Chicken Chau Chau.....\$18.00.
Marinated chicken pan fried with udon noodles and veggies.

Lamb Chau Chau.....\$20.00.
Lamb pan fried along with udon noodles and veggies.

Shrimp Chau Chau.....\$21.00
Shrimp pan fried with udon noodles and veggies.
Meat Lovers & Seafood Enthusiasts:
Served with Basmati/Jasmine Rice

Traditional Curry (gf) (df).
Nepali dish delicately seasoned with an exotic blend of spices.

- Chicken (Thighs) \$18.00.
- Lamb \$20.00.
- Shrimp \$21.00.

Spicy Vindaloo (gf) (df).
Potatoes and boneless meat cooked in tangy and spicy curry sauce.

- Chicken (Thighs) \$18.00.
- Lamb \$20.00.
- Shrimp \$21.00.

Tikka Masala (gf).
Clay oven roasted meat cooked in caramelized onions and tomato sauce with a touch of cream.

- Chicken (Breast) \$18.00.
- Lamb \$20.00.
- Shrimp (Not Roasted) \$21.00.

Makhani (gf).
Subtly smoked meat cooked in savory and tangy creamy tomato sauce.

- Chicken (breast) \$18.00.
- Lamb \$20.00.
- Shrimp \$21.00.

Korma (gf).
Meat cooked in a creamy caramelized onion sauce mixed with cashews, raisins, and coconut.

- Chicken (Thighs) \$18.00.
- Lamb \$20.00.
- Shrimp \$21.00.

Kawab (gf).
Marinated in yogurt and herbs overnight then roasted in the tandoori oven.

- Chicken (breast) \$18.00
- Lamb \$20.00
- Shrimp \$21.00.

Chili (gf) (df).
Spicy meat sautéed in chilies, onions, bell peppers and tomatoes.

- Chicken (Breast) \$18.00.
- Lamb \$19.00.
- Shrimp \$21.00.

Chicken Tandoori (gf).
Chicken on the bone, marinated overnight in yogurt & spices then BBQ in the Tandoori Oven.....\$18.00.

Tikka Saag (gf).
Tandoori roasted Chicken breast sautéed in creamy spinach.....\$18.00.

Boti Saag (gf).
Tandoori roasted Lamb sautéed in creamy spinach.....\$20.00.

Shrimp Saag (gf).
Shrimp sautéed in creamy spinach.....\$21.00.

Keema Matter (gf).
Ground lamb and peas sautéed in a thick mixture of spices.....\$20.00.

Spice levels and Notes:

Spices Levels can be adjusted on most dishes as follows:

Mild
Mild Plus
Medium
Medium Plus
Hot
Fire Hot

PLEASE NOTE THAT MEDIUM LEVEL AND ABOVE ARE SPICY!

Most of our dishes are gluten-free, and several can be vegan for an additional charge. Please talk with your server if you have any other dietary restrictions or concerns.
• Gluten-free items marked with GF.
• Vegan/Dairy Free items marked as Vegan or DF on meat dishes.

The Parties of 5 or more will charge an automatic gratuity of 18%.