

# लसकर

Indian \* Eatery

Indian eatery for casual lunch, afternoon chai, dinner to late night tipples and sinful grazing. A salute to India's eating and drinking culture, shared spaces, bringing people together from all walks of life to bond over a shared love of delicious and hearty food.

Swing by the for some seriously good filled naan rolls, dinners are fun, tasty and social or if just passing by for an authentic afternoon chai or some smoky kebab with sharing small plates, the service and timing is always on par for a great casual and tasty experience.

No matter the hour or mood - at Maska, just come as you are.

LOOK OUT FOR THE MASKA  
STAMP FOR MUST-TRY DISHES



*Delicious Flavors:  
Where Ghee Makes  
Everything Better*



# STARTERS

sweet | tangy | spicy | salty

"Chaat" comes from the Hindi word chaatna, meaning "to lick" because these snacks are so tasty, you'll want to lick your fingers clean. These savory street-side favorites are the ultimate flavor bomb to kickstart your meal.



## DOSA PLAIN

180.-

## MASALA

200.-

Crispy South Indian rice crêpe with/without potato masala, served with sambar and chutneys

## GOL GAPPE AKA PANIPURI

140.-

Spherical fried crisps, chickpea crumble, potatoes, spicy water



## POPPADUMS & DIPS

150.-

Roasted and fried poppadum, mint chutney, yoghurt and walnut, tamarind and crush coriander



## DAHI PURI

150.-

Spherical crisp, sweet yoghurt, spiced potatoes and chutneys



\*All prices are in Thai Baht and subject to a 10% service charge and 7% government tax\*



## CHEESE CHILLI TOAST

225.-

Sourdough, chilli garlic spread, amul cheese. A nostalgia for Bombayites



## ALOO TIKKI IMLI CHOLEY

180.-

A crispy Indian snack served with chutneys and chickpeas



## SAMOSA

120.-

Crunchy Punjabi-style, pea and potato filling. Tangy tamarind chutney for dipping.



## PALAK PATTI CHAAT

150.-

Spinach leaf crisp with sweet spicy and tangy flavours

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# STARTERS

spicy | hot | chilli marinade

Teekha isn't about how many chillies you can stand; it's about the very soul of the dish. We use chillies for that bright, complex zing that wakes up your palate and gives the food a real, grounded personality.



## GHEE ROAST MUTTON ON COIN PARATHA

295.-

Goat legs, paratha, pickled shallots, chilli and peanut chutney

## MASKA PAO BHAJI

220.-

A Chowpatty style bowl of mashed vegetables and potatoes, buttered home-made buns



## PANEER ROOMALI ROLL

200.-

Grilled paneer roll with onions, peppers, and greens, served with mint chutney and pickled onions.



## CHICKEN TIKKA ROLL

240.-

Spicy charred chicken, onion and peppers. Mint chutney along with sirka pyaz on the side

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# TANDOORI

smokey | tandoor charred | taste of the fire

Smoky flavor comes from exposing food to smoke or flame, either directly or indirectly. It's that deep, earthy, slightly charred taste that instantly reminds you of tandoors, open fires and street grills.



## ACHARI SEA BASS

380.-

Yoghurt marinade, pickling spices, chutneys



## HARE MATTAR KI SHAMMI

280.-

Tempered green peas patties stuffed with Amul cheese and raisins



## TANDOORI MUSHROOM

320.-

Stuffed mushrooms, tandoori marinade, chutneys



## PERI PERI PANEER TIKKA

310.-

Charcoal oven roasted Indian cottage cheese spiced with roasted chillies and peppers

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## **TANDOORI CHICKEN TIKKA**

**310.-**

A classic recipe, using a red marinade, vinegar, yoghurt with ginger, garlic and chilli



## **MASKA MALAI CHICKEN TIKKA**

**330.-**

Chicken thigh steeped overnight in garlic, ginger, coriander stems - a little cream and cheese



## **SEEKH KEBAB**

**350.-**

Minced lamb spiced with green chilli, coriander and cumin cooked in tandoor



## **ANDAMAN PRAWNS**

**450.-**

Prawns marinated with garlic and yoghurt, finished in tandoor

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साक्षर

# MAINS

signature curries | masala flavours | in-house spice blend

Masaledaar (मसालेदार) means “loaded with spices” not necessarily super spicy, but rich, aromatic, and full of complex flavours. It's that deeply satisfying, layered taste that comes from a blend of ground and whole spices sautéed with love.



## OLD DELHI BUTTER CHICKEN

**320.-**

Tender chicken cooked in a rich, tangy tomato  
gravy, finished with butter and cream



## MASKA TADKE WALI DAL

**240.-**

Yellow dal, brown garlic,  
fresh coriander

## MASKA BLACK DAL

**280.-**

Dark, rich, deeply flavored,  
cooked over 24 hours



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### **MUTTON ROGAN JOSH**

**425.-**

Tender mutton cooked over charcoal in a pot with Indian spice



### **PINDI CHOLEY**

**280.-**

Tempered chickpeas, chef secret potli masala



### **CHICKEN TIKKA MASALA**

**320.-**

Oven roasted chicken steeped in a thick masala sauce finish with cream and butter



### **ALLEPPEY FISH CURRY**

**350.-**

Tangy and mildly spiced coconut-based gravy, cooked with fish



### **KADHAI PRAWN**

**375.-**

Prawns cooked with bell peppers, onions and crush roasted spices



### **SAAG PANEER**

**310.-**

A North Indian delicacy - tempered mustard greens, cottage cheese, homemade butter



### **PANEER LABABDAR**

**300.-**

Cubes of cottage cheese, chunky tomato gravy



### **ALOO GOBHI**

**260.-**

Cauliflower and potatoes, Indian spicy masala

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# RICE & BREADS

saffron laced | aromatic | fragrant rice

Sugandhit (सुगंधित) flavours meaning aromatic, fragrant flavours referring to the delightful smells and tastes created by fresh herbs, spices, and slow cooking.



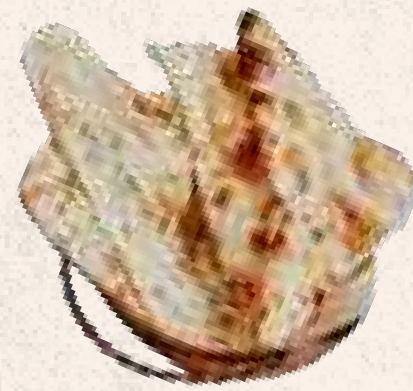
**STEAMED  
BASMATI RICE**  
79.-

Fragrant rice from Dehradun



**PULAO**  
99.-

Choice of cumin  
or green peas



**ROOMALI ROTI**

99.-

Soft thin bread, stretched and griddled on an upturned tawa

**ALL TIME FAVOURITES**

79.-

butter naan | garlic naan | tandoori roti

**LACCHA PARATHA  
GREEN CHILLI PARATHA**

99.-

Layered whole-wheat bread finished in tandoor

**CHEESE CHILLI NAAN**

140.-

Three cheeses and chillies melting inside

**DUM HANDI BIRYANI**  
VEGETABLE | CHICKEN | MUTTON  
325.-      350.-      380.-

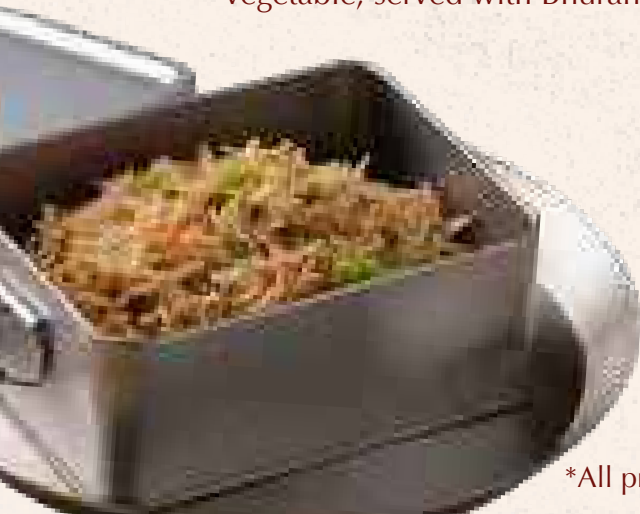
Aromatic basmati rice layered with slow cooked chicken, mutton or vegetable, served with Bhurani raita



**FRIED RICE**

VEGETABLE | EGG | CHICKEN  
200.-      220.-      240.-

Fried Rice Long Grain rice tempered with garlic, vegetables in soya sauce



**AMRITSARI KULCHA**

140.-

A delicacy of Amritsar, Punjab - a flakey bread baked in the tandoor, served with choley, Imli chutney

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# INDO-CHINESE

**spicy | hot | chilli marinade**

This is the food of Tangra - Kolkata's old-school Chinese quarter, where Indian spices meet the Chinese wok. We blast everything over a massive flame to get those charred, smoky edges before tossing it in a heavy hand of dark soy and fresh green chillies.

## HAKKA NOODLES

**VEG 240.- / CHICKEN 260.-**

Wok-tossed noodles with crunchy fresh vegetables and soya sauce



## VEGETABLE SPRING ROLL

**180.-**

Seasoned mixed vegetable in a thin pastry sheet served with sweet chili sauce



## HONEY CHILLI WAFFLE FRIES

**220.-**

Wok tossed waffle fries finished with honey and chilli



## CHILLI PANEER OR CHICKEN

**DRY 240.- / GRAVY 260.-**

Fried paneer cubes / Crispy chicken in soya, chilli and pepper sauce



## VEG MANCHURIAN

**DRY 260.- / GRAVY 280.-**

Crispy vegetable dumplings in spicy, tangy soya sauce



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# DESSERTS

rasila | milk | sugar | ghee | nuts | cardamom | saffron

Meetha refers to a wide range of traditional Indian sweets that are rich, flavourful, and often made with milk, sugar, nuts and fragrant spices like cardamom and saffron. These desserts are an essential part of Indian celebrations, festivals and everyday treats.

## RASMALAI TRIFLE PUDDING

200.-

Soaked sponge, kesar pista milk, smooth rabri



## KHEER

200.-

Silky rice pudding topped with lychee ice cream



## TILLA KULFI

99.-

Classic malai kesar pista kulfi



## ROYAL GULAB JAMUN

140.-

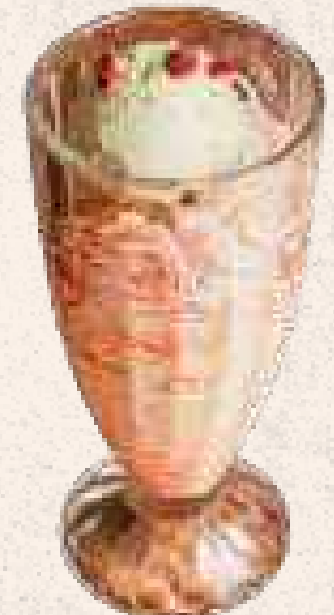
Khoya dumplings cooked in saffron sugar syrup, pistachio and edible gold



## KULFI FALOODA

200.-

Creamy kulfi with falooda, basil seeds and rose syrup



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