



Masjid India - Malaysia

Business Hours : 07.30 A.M. To 10.00 P.M.



STARTERS

(FROM 11.30 am onwards)

Vegetable Spring Roll

Pancakes stuffed with carrots, cabbage, capsicum & sprouts served with hot garlic sauce.

Paneer Mushroom Fry

Diced paneer & mushroom marinated with Indian herbs & spices.

Paneer Tikka

Diced paneer marinated with Indian herbs & spices.

Gobi-65

Deep fried florets of spiced cauliflower.

LOCAL INSPIRATION

Hot Idly

Steamed rice & lentil patties served with varieties of chutney, sambar & chilli powder.

14 pcs Mini Ghee Idly

Mini idlies immersed in delicious south Indian lentil gravy garnished with ghee

Rava Kichadi

Roasted sooji cooked with onions, tomatoes, carrots, green chillies & green peas sauteed with flavoured herbs served with sambar & chutney

Chappathi

Thin soft whole wheat bread served with mashed potatoes & vegetable curry.

Poori Masala

Fried fluffy whole wheat bread served with mashed potato curry.

Parotta

Delicious south Indian fluffy bread served with two curries

Mixed Vegetable Parotta

Sliced parotta tossed with Indian spices & vegetables

Channa Bhatura

(4.00 pm onwards)

Big fluffy fried bread served with chick peas masala.

Rava Idly

(4.00 pm onwards)

Steamed lentil wheat patties with shreds of carrots & nuts.

Adai Avial

(Sat & Sun 4 pm onwards)

Pancake made of pulses & lentil served with Kerala style sauce made of garden fresh vegetables, coconut paste & spices.

REGIONAL OFFERINGS

(From 11.30 am onwards)

Medhu Vada

Fried lentil flour doughnut served with sambar & coconut chutney.

Sambar Vada

Deep fried lentil doughnut immersed in delicious regional lentil gravy garnished with onion & cilantro.

Rasa Vada

Deep fried lentil doughnut immersed in mild spicy lentil soup.

Curd Vada

Deep fried lentil doughnut immersed in sourless yoghurt garnished with carrots, coriander leaves & crispies

Cocktail Fried Idly

Deep fried mini idly pieces sauteed with onion, tomato & Indian spices.

DOSA CORNER

Plain Dosa

Thin rice & lentil crepe.

Masala Dosa

Thin rice crepe stuffed with spicy potatoes.



Ghee Roast

Thin long rice & lentil crepe sprinkled with ghee.

Ghee Roast Masala

Thin long rice & lentil crepe filled with potatoes sprinkled with ghee.

Paper Roast

Thin long rice & lentil crepe.

Paper Roast Masala

Thin long rice & lentil crepe filled with potatoes.

Onion Dosa

Thin rice & lentil crepe filled with onions.

Rava Dosa

Thin & crispy crepe from cream of wheat & rice, mildly spiced & garnished.

Rava Masala Dosa

Cream of wheat & rice crepe stuffed with spicy potato.

Onion Rava Dosa

Thin crepe from cream of wheat & rice sprinkled with onions.

Onion Rava Masala

Cream of wheat & rice crepe filled with mashed potato & sprinkled with onions.

Plain Uthappam

Thick rice & lentil pancake.

Onion & Chilli Uthappam

Thick rice & lentil pancake topped with onions & green chillies.

Tomato Onion Uthappam

Thick rice & lentil pancake topped with onions & tomatoes.

Kara Dosa

(4.00 pm onwards)

Spicy rice crepe filled with special spices, onions & potatoes.

Paneer Dosa

(4.00 pm onwards)

Thin rice crepe filled with spicy cottage cheese masala.

Vegetable Dosa

(4 pm onwards)

Thin rice crepe filled with mildly spiced mixed vegetables.

Tomato Omelette

Chick peas flour with tomatoes & spices.

SARAVANA SPL MEALS

Sweet, Chappathi, Koottu, Rice, Sambar, Rasam, Spl. Kuzhambu, Two Vegetable curries, Raitha, Curd, Appalam, Butter Chilli, Pickle, Ice Cream.

Banana Leaf Meals

Sweet, Rice, Two Vegetable curries, Koottu, Pachadi, Sambar, Rasam, Spl. Kuzhambu, Butter Milk, Appalam, Butter Chilli, Pickle.

QUICK LUNCH

(Limited)

Sweet, Sambar Rice, Curd Rice, Special Rice, Poriyal, Appalam, Pickle.

MINI TIFFIN

(Limited)

Sweet, Rava Kichadi, Mini Sambar, Idly (5), Mini Masala Dosa.

SPL EXECUTIVE LUNCH

(Limited)

Soup, Gobi 65, Roti, Veg. Butter Masala, Dhal Butter Fry, Plain Palak, Veg. Pulao, Appalam, Raitha, Ice Cream.

RICE CORNER

(From 10.00 am onwards)

Bisibelabath

Rice cooked with lentils & mixed vegetables served with potato chips / appalam.

Bagalabath

Yoghurt rice mixed with cashews, grapes, mustard seeds served with pickle.

Ghee Pongal

(Sat & Sun - 8.30 am onwards)

Steamed raw rice smashed, sauteed with pepper, jeera, dal, garnished with ghee & cashew nuts served with Sambar & Coconut Chutney.

Special Rice

FROM OUR CHEFS TUREEN

(From 11.30 am onwards)

Sweet Corn Vegetable Soup

Thick soup with mashed corn & vegetables.



Vegetable Hot & Sour Soup

Szechwan spicy vegetables thick soup topped with chilli oil.

Cream of Tomato Soup

Extract of tomatoes blended with cream & garnished with croutons.

Choice of Cream Soup

Extract of cream soup mixed with asparagus / mushroom / vegetables.

GREAT WALL

(From 11.30 am onwards)

Hakka Rice

Fluffy rice sauteed with red pepper sauce.

Vegetable Fried Rice

Fluffy rice sauteed with shredded vegetables

Paneer Fried Rice

Fluffy rice sauteed with onions, capsicum & cottage cheese.

Garlic Fried Rice

Fluffy rice sauteed with garlic, onion & capsicum.

Mushroom Fried Rice

Fluffy rice sauteed with onion, capsicum & mushroom.

Shanghai Fried Rice

Fluffy rice sauteed with Broken Pepper, Mushroom, Onion & red Pepper

Vegetable Noodles

Steamed noodles sauteed with shredded vegetables.

Hakka Noodles

Noodles sauteed with red pepper & red Pepper sauce.

Mushroom Noodles

Steamed Noodles sauteed with onions, capsicum & mushroom.

Shanghai Noodles

Steamed Noodles sauteed with Broken Pepper, Mushroom, Onion & red Pepper

FROM OUR CHINESE WOK

(From 11.30 am onwards)

Cauliflower Manchurian

Cauliflower florets deep fried & seasoned with flavoured vegetables served with manchurian sauce.

Vegetable Manchurian

Fried seasoned vegetables sauteed with Flavoured vegetables.

Chilly Mushroom

Fried mushrooms cooked with red chilly paste & herbs

Chilly Vegetable

Fried carrots, cabbage, beans cooked with red chilly paste & sauce.

Chilly Paneer

Fried cottage cheese cooked With onion, green chillies, chilly paste.

Paneer Manchurian

Batter fried cottage cheese with flavoured & spicy vegetables with manchurian sauce.

Mushroom Manchurian

Batter fried mushrooms cooked in Manchurian sauce.

Hakka Vegetable

Garden fresh vegetables cooked in Red chilly oil & red pepper sauce.

Vegetable Hot Garlic

Slices of mixed vegetables fried & seasoned with strong garlic sauce.

Chilly Gobi

Batter fried cauliflower cooked with red chilly oil & paste



FROM THE CLAY POT

(From 11.30 am-3.00 pm & 7.00 pm-10.30 pm)

Roti

Butter Roti

Tandoor - Paratha

Choice of Paratha
(pudina, methi, stuffed)

Naan

Butter Naan

Stuffed Naan

Garlic Naan

Kashmiri Naan

Paneer Naan

Kulcha

Choice of Kulcha
(Onion, stuffed)

Phulka

TONGUE TICKLERS

(From 11.30 am onwards)

Aloo Palak

Paste of spinach sauteed with onions, tomatoes, garlic & potato.

Aloo Pepper Fry

Steamed potato sauteed with onions & crushed pepper corn.

Aloo Gobi Masala

Steamed cauliflower & potato cooked with onions paste & North Indian spices.

Aloo Gobi Fry

Steamed cauliflower & potato cooked with onions paste & North Indian spices.

Aloo Dum Punjabi

Steamed aloo stuffed with cashew, paneer, potato topped with spicy butter gravy.

Gobi Masala

Steamed cauliflower cooked with onions paste & North Indian spices.

Gobi Mutter

Steamed cauliflower & peas cooked in Onion paste & North Indian spices.

Paneer Saagwala

Paste of spinach sauteed with onions, Tomatoes, garlic & cottage cheese.

Paneer Makhani

Cubes of cottage cheese cooked with Rich butter gravy.

Paneer Jal Frieze

Jullennes of onion, capsicum, tomatoes green chillies tossed with cottage cheese.

Paneer Tikka Masala

Roasted cottage cheese cooked with rich butter gravy.

Kadai Paneer Punjabi

Cottage cheese, sauteed with dried red chilly, onions, tomato, capsicum cooked with Indian spices & chilly flakes.

Mutter Paneer

Chick peas & cottage cheese cooked with onions paste & north Indian spices.

Dingri Mutter

Fresh mushroom and peas cooked with onions paste and North Indian spices.

Palak Mutter

Paste of spinach sauteed with onions, tomato, garlic & Green peas.



Vegetable Butter Masala

Cubes of mixed vegetables cooked with rich butter gravy.

Vegetable Kofta

Deep fried mashed vegetable balls cooked with onion paste & North Indian spices.

Vegetable Kola Puri

Mixed vegetables, cottage cheese, Mushroom, spinach & capsicum cooked with butter gravy.

Mixed Vegetable Curry

Boiled vegetables sauteed with onions, capsicum mixed & North Indian spices.

Kadai Vegetable

Diced vegetables sauteed with onions, Capsicum & tomatoes cooked with Indian spices & chilly flakes.

Dhal Butter Fry

Butter fried onions, tomatoes cooked with green gram dhal.

Dhal Makhani

kidney beans & black dhal cooked with home made curry

Channa Masala

Chick peas cooked in onions paste with North Indian spices.

Rajma Masala

Kidney beans cooked with home made curry.

Mushroom Rogan Josh

Fresh mushroom cooked in onion paste with North Indian spices & lime juice.

Navarathan Kurma

Boiled vegetables cooked in cashew gravy garnished with fresh fruits.

Baingan Bartha

Minced of roasted brinjals, sauteed with flavoured vegetables & indian herbs.

Malai Kofta

Deep fried mashed cottage cheese Balls & potato served in cashew gravy.

Stuffed Capsicum

Capsicum stuffed with vegetables cooked in onions paste & North Indian spices.

Devil Potato

Dices of potato tossed with crushed red chilly & Indian spices.

FROM THE FARMER'S

Vegetable Biryani

Basmathi rice cooked with mixed vegetables & Indian spices

Mushroom Biryani

Basmathi rice cooked with garden fresh mushrooms & Indian spices

Paneer Biryani

Basmathi rice cooked with dices of fresh cottage cheese & Indian spices.

Vegetable Pulao

Fluffy basmathi rice cooked with vegetables & mild Indian spices.

Peas Pulao

Fluffy basmathi rice cooked with green peas & mild Indian spices.

Jeera Pulao

Fluffy basmathi rice cooked with fried cumin seeds & mild spices

Mushroom Pulao

Fluffy basmathi rice sauteed with mushroom & mild spices.

Paneer Pulao

Fluffy basmathi rice sauteed with fresh cottage cheese & mild spices.

Cashewnut Pulao

Fluffy basmathi rice sauteed with golden fried Cashewnuts.

Kashmiri Pulao

Fluffy basmathi rice cooked with fresh fruits & Cashewnuts.



SPECIALITY VEG CURRIES

Veg. Mutton mushroom

Veg. Chicken fry

Veg. Mutton fry

Veg. Mutton gravy

Veg. Garlic mutton

Veg. Mutton biriyani

Veg. Chicken biriyani

Veg. Chicken gravy

Veg. Mutton fried rice

Veg. Chicken fried rice

Veg. Mutton parattha

Veg. Chicken parattha

Saravana Spl. Veg. Chicken

CHAAT SPECIAL

Bombay Pav Bhaji

Bhel Poori

Pani Poori

Bread Channa

Bread Peas Masala

Cutlet Channa

Veg. Samosa

Veg. Cutlet

Dahi Papdi Chat

Channa Samosa

Masala Poori

Fruit Bhel Poori

Dahi Poori

Sev Poori

SWEET TEMPTATION

Basundhi

Gulab Jamun

Badam Halwa

Milk Halwa

Carrot Halwa

Rava Kesari

Semiya Milk Payasam

QUENCHERS

Orange Juice

Apple Juice

Pineapple Juice

Carrot Juice

Mango Juice

Grape Juice

Pomegranate Juice (season only)

Water Melon

Fresh Lime Juice



Triveni (grape, pineapple & ginger)

Lassi Sweet/salt

Lassi (Fruit)

Badam Gheer

Rose Milk

Milk Shakes

Lemon Ice Tea

Butter Milk

HOT BEVERAGES

Coffee

Tea

Masala Tea

Milk

Masala Milk

Milo

Milo Ice

ICE CREAMS

Falooda

Saravanaa spl. Tuity Fruity

Saravanaa spl. Honey Moon

Spl. 3 in one

Plain Fruit Salad

Fruit Salad with Ice Cream



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CREDIT CARD ACCEPTED

- ★ Rights of Admission Reserved
- ★ All items are subject to Availability
- ★ Strictly no Smoking
- ★ Tandoor Varieties will take a minimum of 20 minutes, Kindly bear with us.
- ★ Customers are requested to specify juices with (or) without ice.
- ★ Prices are subject to change without prior notice
- ★ Management is not responsible for loss or damage of your belongings
- ★ Government taxes as applicable.