

The Taj West End, Bangalore is more a legend than a hotel. What distinguishes this heritage hotel is its colonial architecture, beautifully landscaped gardens & exquisite culinary experiences. Nestled in the midst of the gardens, you will find a 134 year old tamarind tree which has stood witness to the changing landscape of the hotel. It has become an intrinsic part of its history.

Within this classic ambience we now present Masala Klub - the fourth restaurant in the series of the signature brand Masala. Started about a decade ago, this signature brand is a recreation of authentic Indian flavors. By using olive oils in traditional recipes & innovative cooking techniques, the chefs deliver a refreshing lightness to Indian cuisine.

Welcome to Masala Klub, a celebration of culinary craft.



Dear Guest,

It is our endeavor to always take very special care of all our guests in our restaurants. If you or anyone in your group is allergic to any one of the below mentioned food allergens, please inform our associates before ordering your meal.



Kindly inform us if you are allergic to any food ingredients.
All prices are in Indian Rupees and subject to Government taxes.

We would also like to inform you that all our menus are trans-fat free.



First Impressions







- | | | |
|---|--|------|
|  | Chooze ka Shorba
145 kcal 220 grams Chicken broth, cilantro, pepper | 600 |
|  | Bhune Bhutte ka Shorba
389 kcal 200 grams Roasted corn soup, Aromatic spices
 | 550 |
|  | Lemongrass Rasam
1189 kcal 180 grams Tomato, lentil, lemongrass
 | 550 |
|  | Bhatti ka Jheenga
1639 kcal 280 grams Prawns in an aromatic spiced marinade
 | 2050 |
|  | Yetti Varuval
2279 kcal 280 grams Pan seared prawns, Madras spice blend
 | 2050 |
|  | Kairi Mahi Tikka
620 kcal 220 grams Char grilled fish, raw mango and carom seed spice
 | 1650 |

List of allergens:



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 Vegetarian  Non-vegetarian













- ▲ Tawa Meen** **1650**
1320 kcal | 220 grams Sear fish, pan seared, Red chilly

- ▲ Galawati ke kebab** **1550**
1343 kcal | 240 grams Soft minced lamb kebab, like it is eaten in Lucknow

- ▲ Barrah kebab** **1550**
660 kcal | 280 grams Lamb chops, brow onion, mace and cardamom flavoured

- ▲ Tandoori Nalli** **1550**
1873 kcal | 280 grams Lamb shanks, rose petals, green cardamom and glazed in tandoor

- ▲ Sheekh Kebab** **1550**
1290 kcal | 260 grams Minced lamb, skewered and cooked in Indian clay pot oven

- ▲ Chicken Tikka** **1450**
1233 kcal | 220 grams Chicken infused with cumin, fresh spices and char-grilled


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Vegetarian Non-vegetarian

- | | |
|---|---|
|  | <p>Doodhiya Murgh Tikka 1450
 1574 kcal 220 grams Chicken cubes, cheese marinade, burnt garlic
 </p> |
|  | <p>Bharwan Malai Gucchi 1450
 418 kcal 160 grams Kashmiri morels, Button mushroom filling, char grilled
 </p> |
|  | <p>Achari Ambi Paneer 1050
 1887 kcal 220 grams Pickle spiced cottage cheese, from the Tandoor
  </p> |
|  | <p>Palak Papad ke kebab 1050
 2086 kcal 220 grams Crisp spinach patties, papad crusted
 </p> |
|  | <p>Sarson ke Phool 1050
 1043 kcal 220 grams Broccoli florets, mustard pickling
  </p> |

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- **Baby Corn Ellu Varuval** 1050

1540 kcal | 220 grams Crispy fried baby corn, ginger, curry leaves


- **Anardana Pudina Aloo** 1050

889 kcal | 220 grams Charred young potatoes, mint leaves, pomegranate


- **Dahi Singada Aur Aloo Bukhara ki Tikki** 1050

986 kcal | 240 grams Griddled chestnut patty, prune filling, spiced yogurt


- **Tandoori Soya Chaap** 1050

1279 kcal | 220 grams Soya Chaap, fenugreek leaves & yellow chilly spice



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■ Vegetarian ▲ Non-vegetarian



Today only kebabs

Kebab platter will be served with a bowl of Dal Makhani and a portion of Indian breads

Vegetarian at Rs. 1950

-  **Achari Ambi Paneer Tikka**
1887 kcal | 220 grams Pickle spiced cottage cheese, from the tandoor

-  **Palak Papad ke Kebab**
2086 kcal | 220 grams Crisp spinach patties, papad crusted

-  **Sarson ke Phool**
1043 kcal | 220 grams Broccoli florets, mustard pickling

-  **Dahi Singada aur Aloo Bukhare ki Tikki**
986 kcal | 240 grams Grilled water chestnut patty, prune filling, spiced yogurt











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Meat and Poultry at Rs. 2300

-  **Barrah kebab**
660 kcal | 280 grams Lamb chops, brown onion, mace & cardamom flavoured

-  **Tandoori Nalli**
1873 kcal | 280 grams Lamb shanks, rose petal spice, cooked in tandoor

-  **Chicken Tikka**
1233 kcal | 220 grams Chicken infused with cumin, fresh spices, char grilled
 
-  **Doodhiya Murgh**
1574 kcal | 220 grams Chicken cubes, cheese marinade, burnt garlic


Sea Food and Meat at Rs. 2600


-  **Bhatti ka Jheenga**
1639 kcal | 280 grams Prawn in an aromatic spiced marinade
 



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 **Kairi Mahi Tikka**
620 kcal | 220 grams Char grilled fish, raw mango and carom seed spice


 **Tandoori Nalli**
1873 kcal | 280 grams Lamb shanks, rose petal spice, cooked in tandoor


 **Doodhiya Murgh Tikka**
1574 kcal | 220 grams Chicken cubes, cheese marinade, burnt garlic




Aquatic Strokes

 **Chemeeen Curry** **2000**
907 kcal | 320 grams Prawn delicacy, coconut milk, aromatic spices


 **Alleppey Fish Curry** **1550**
783 kcal | 320 grams Fish curry from Malabar, raw mango, coconut


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Master Pieces

-  **Patiala Gosht** **1450**
983 kcal | 350 grams Patiala's signature braised lamb, pure ghee

-  **Butter Chicken** **1450**
2120 kcal | 350 grams From Punjab, our traditional butter chicken

-  **Chicken Tariwala** **1450**
1886 kcal | 350 grams Farm fed chicken, home ground spices, coriander

-  **Kalimirsch ka Murgh** **1450**
3213 kcal | 350 grams Char-grilled chicken, black pepper, fresh cream


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Light Shades
















- | | | |
|--|---|-------------|
| | Gucchi aur Khumb
<i>844 kcal</i> 320 grams Kashmiri morels, button mushrooms
 | 1350 |
| | Paneer Khatta Pyaz
<i>1340 kcal</i> 320 grams Cottage cheese, pickled onions, freshly pounded spices
 | 1200 |
| | Dum ki Bhindi
<i>310 kcal</i> 300 grams Slow cooked Okra, dum style cooking
 | 1200 |
| | Tarkari Handi
<i>1258 kcal</i> 320 grams Seasonal vegetable curry
 | 1200 |
| | Baingan Saraf
<i>1527 kcal</i> 300 grams Roasted aubergine, onion, tomato
 | 1200 |

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-  **Palak aap ki Pasand** **1200**
Paneer -990 kcal | 320 grams 
Vegetable -1025 kcal | 320 grams 
Lasooni -978 kcal | 320 grams 
 Spinach cooked to your choice (Cottage cheese, Vegetable, Garlic)
-  **Aloo aap ki Pasand** **1200**
Jeera Aloo- 938 kcal | 320 grams 
Aloo Gobhi- 930 kcal | 320 grams 
Aloo Muttar- 925 kcal | 320 grams 
Aloo Methi- 935 kcal | 320 grams 
 Potatoes cooked to your choice (Cauliflower, Broccoli, Green peas, Cumin, Fenugreek leaves)
-  **Motia Chole Palak** **1200**
1819 kcal | 320 grams Spinach, baby chick-pea, garlic tempered

-  **Dal Makhani** **1050**
3436 kcal | 320 grams Slow cooked black gram, red kidney beans, churned butter & cream finishing

-  **Dal Tadka** **1050**
1794 kcal | 320 grams Garlic and cumin tempered lentil


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Rice Spread







- | | | |
|--|--|-------------|
|  | Lucknavi Ghosht Biryani
2402 kcal 420 grams Tender lamb cuts, saffron- mace flavoured basmati rice
 | 1500 |
|  | Paraat Pulav
1537 kcal 400 grams Chicken/lamb/prawn with aromatic rice
  | 1500 |
|  | Gucchi Pulav
817 kcal 400 grams Kashmiri morels, fragrant basmati rice
 | 1300 |
|  | Moong Dal khichdi
891 kcal 380 grams Soft rice and lentil tempered with cumin
 | 1000 |
|  | Lucknavi Subz Biryani
2307 kcal 400 grams Seasonal vegetables, saffron-mace flavoured basmati rice
 | 1000 |

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- 
Subzi Paraat Pulao **1000**
1617 kcal | 400 grams Vegetable with aromatic basmati rice
 
- 
Jeera Pulav **500**
592 kcal | 380 grams Cumin flavored basmati rice

- 
Steamed Basmati Rice **500**
419 kcal | 360 grams



Soft Hues



- 
Matki Dahi **250**
214 kcal | 200 grams Fresh yoghurt

- 
Burrani Raita **250**
431 kcal | 200 grams Tempered Curd, cumin, garlic

- 
Anar and Avocado Raita **250**
312 kcal | 220 grams Spiced yoghurt, pomegranate and avocado


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- 
Boondi Raita **250**
456 kcal | 200 grams Spiced yogurt with gram flour pearls
- 
Fresh green salad
83 kcal | 150 grams **250**



Baked Canvas Basket















- 
Keema Naan **300**
719 kcal | 180 grams Spiced Lamb mince filling, leavened bread
 
- 
Varqi Paratha **225**
1088 kcal | 150 grams Saffron and cooked on griddle
 
- 
Naan **225**
228 kcal | 150 grams Refined flour bread, plain or garlic/ butter/ cheese/ chilli olives
 
- 
Roti **225**
243 kcal | 100 grams Whole wheat bread, from the clay oven, plain or with butter
 

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- | | |
|---|--|
|  | <p>Paratha 225
 349 kcal 120 grams Layered whole wheat bread, butter or crushed mint leaves
  </p> |
|  | <p>Kulcha 225
 283 kcal 120 grams Refined flour bread, plain or spring onion/ cottage cheese filling
  </p> |
|  | <p>Missi Roti 225
 359 kcal 120 grams Bengal gram dal bread cooked in tandoor
  </p> |
|  | <p>Ragi Roti 225
 198 kcal 50 grams Puffed millet bread
 </p> |
|  | <p>Phulka 225
 194 kcal 50 grams Puffed Indian bread, home ground wheat flour
  </p> |

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Final Touches

- | | |
|--|--|
| | Baked Anjeer Halwa 600
950 kcal 150 grams Dry Indian dry fig pudding
  |
| | Elaichi ka Jamun 600
1498 kcal 150 grams Thickened milk dumplings
  |
| | Gulkand Rasmalai 600
171 kcal 140 grams Cottage cheese dumplings dipped in milk, rose petal relish topping
 |
| | Angoori rasbhari with saffron and pistachio crème 600
178 kcal 140 grams Layered Cottage cheese dumplings, saffron, pistachio mousse
  |
| | Phaldaan 600
125 kcal 140 grams Fresh cut fruits |
| | Kulfi Bar 600
138 kcal 140 grams Malai Kulfi
 |

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