



## A'LA CARTE MENU

3626 Malcolm Drive, Montgomery, AL, 36116

Open Hours: 11 AM - 2:30 PM

Re-Open Hours: 4:30 PM - 10:00PM


**Monday Closed**


(334) 593-5388 / (334) 593-5463 | [www.matkabar.com](http://www.matkabar.com)

## BAR SNACKS

**Masala Boiled Egg** \$ 8.99  
Flavor-infused eggs. Perfect partner for drinks.


**Egg Salt & Pepper** \$ 7.99  
Perfectly seasoned boiled eggs. Simple and flavorful.

**Masala Sing**  \$ 5.99  
Crunchy masala-coated peanuts. Irresistible snacking delight.


**Masala Papadum**  \$ 3.49  
Sweet and tangy chutney made with mangoes, onion, cilantro, mint, & spices.

## SOUPS

**Manchow Soup Veg/Chicken**  \$ 5.99  
Flavorful broth with exotic spices, choice of veggies or chicken. A comforting Indo-Chinese delight.


**Mulligatawny Soup Veg/Chicken**  \$ 5.99  
Scrumptious flavors, lentils, choice of veggies or delectable chicken. Give in to temptation!


**Hot & Sour Soup Veg/Chicken**  \$ 5.99  
Tangy, spicy notes harmonize with veggies or succulent chicken. Flavorful fusion awaits!

**Tomato Soup**  \$ 5.99  
Classic tomato soup made with Indian spices.

## APPETIZERS

**Mix Veg Pakora**  \$ 7.99  
Delicious & crispy fritters made with mixed vegetables & spices.

**Stuffed Paneer Pakora**  \$ 8.99  
A delicious snack of crispy, savory fritters filled with paneer and chutney.

**Samosa**  \$ 5.99  
Flaky pastry filled with peas, olives, & spices.

**Chicken Pakora** \$10.99  
A delicious and crispy snack of chicken coated in a batter of chickpea flour, spices, and herbs.

**Chicken Olive Samosa** \$ 7.99  
Flaky pastry filled with chicken, olives, & spices.

**Amritsari Fish Pakora** \$10.99  
Crispy, flavorful fish snack coated in chickpea flour batter.

**Chicken 65** \$12.99  
Spicy, deep-fried chicken in a tangy sauce, a popular South Indian appetizer.

**Fish 65** \$13.99  
Crispy fried fish in a tangy, spicy sauce, a classic South Indian dish.

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**Allergen caution:** Please be advised the food prepared here may contain these ingredients: milk, egg, wheat, soybean, peanuts, tree nuts, fish, and shell fish

## TANDOORI APPETIZERS

### Amritsari Whole Machali

\$25.99

Spicy Indian fish dish of deep-fried mackerel marinated in yogurt and spices.

### Seekh Kabab Chicken

\$16.99

Juicy, flavorful kebab made with finely minced chicken, aromatic spices, and a perfect char.

### Seekh Kabab Lamb

\$18.99

Succulent, mouth-watering kebab made with expertly minced lamb, aromatic spices, and a perfect char.

### Lamb Boti Kabab

\$17.99

Cubed pieces of lamb expertly grilled to perfection, delivering an irresistible burst of flavors.

### Pahadi Paneer



\$15.99

Himalayan dish of grilled marinated paneer & veggies.

### Paneer Tikka



\$15.99

Delicious Indian dish made with marinated paneer, grilled to perfection.

### Hariyali Paneer



\$15.99

Delicious Indian curry made with marinated paneer, fresh green herbs, and aromatic spices.

### Chicken Tikka

\$17.99

Succulent chicken chunks marinated in a blend of spices and yogurt, grilled to perfection.

### Tandoori Lamb Chops

\$28.99

Juicy, succulent lamb chops marinated in a blend of exotic spices and yogurt, then grilled to perfection.

### Fish Tikka

\$18.99

Crispy, golden-fried fish coated in a spicy, tangy sauce. A delicious and popular South Indian appetizer.

### Tandoori Jhinga

\$19.99

Smoky, charred prawns marinated in aromatic spices and yogurt, grilled to perfection in a clay oven.

### Murgh Malai Kebab

\$18.99

Creamy, tender chicken kebabs marinated in a white creamy sauce, flavorful spices, and grilled.

## SEAFOOD MAIN COURSE

### Jhinga Tikka Masala

\$20.99

Grilled prawns in fiery yogurt marinade.

### Coconut Jhinga Curry

\$19.99

Prawns cooked in a creamy coconut curry sauce with a hint of spice

### Jhinga Curry

\$19.99

Prawn cooked in a fragrant blend of Indian spices and creamy gravy.

### Coconut Fish Curry

\$17.99

Swordfish made in a creamy coconut curry sauce with a hint of spice.

### Fish Tikka Masala

\$18.99

Grilled swordfish in a fiery yogurt marinade.

### Fish Curry


\$17.99


Swordfish made in a curry sauce with a hint of spice.


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## VEG MAIN COURSE


**Paneer Tikka Masala**  \$16.99  
Cubed grilled paneer seasoned in a blend of spices and yogurt.


**Paneer Khurchan**  \$15.99  
Scrambled cottage cheese, onion & bell pepper cooked in rich tomato.


**Methi Paneer**  \$16.99  
Paneer cooked in creamy, mildly sweet gravy with fenugreek leaves.


**Cheese Butter Masala**  \$18.99  
Creamy and buttery gravy cooked with soft Amul cheese.


**Aloo Gobi**  \$14.99  
Cauliflower and potatoes cooked in aromatic spices. An Indian classic!


**Baingan Bharta**  \$14.99  
Smoky and flavorful eggplant mash made with roasted eggplant, tomatoes, onions, and spices.


**Saag Paneer**  \$16.99  
Paneer cooked in a creamy spinach puree with aromatic spices.

**Kadhai Paneer**  \$16.99  
Delicious, spicy and flavorful dish made with paneer, onions, ginger, garlic & fresh ground spices.

**Kaju Paneer**  \$17.99  
Creamy, rich, and flavorful dish made with paneer and cashews.

**Veg Kadhai**  \$15.99  
Delicious, spicy, and flavorful dish made with veggies, onions, ginger, garlic & fresh ground spices.

**Tadka Dal**  \$14.99  
A hearty lentil stew made with five different types of lentils, tomatoes, onions, and spices.

**Dal Makhani**  \$15.99  
Creamy Punjabi lentil curry with black lentils and kidney beans, rich in flavors and spices.

## NON VEG MAIN COURSE

**Chicken Tikka Masala** \$17.99  
Grilled chicken chunks in fiery yogurt marinade.

**Kadhai Chicken** \$16.99  
Delicious, spicy, and flavorful dish made with chicken, onions, ginger, garlic & fresh ground spices.

**Chicken Saag** \$15.99  
Chicken curry made with spinach, tomatoes, onions, and spices.

**Vindaloo Lamb** \$17.99  
Spiced vinegar-marinated lamb cooked in tomato-onion sauce.

**Roghan Josh** \$18.99  
Mutton braised with a gravy flavoured with aromatic spices

**Lamb Tikka Masala** \$19.99  
Grilled lamb chunks with cumin, coriander, and mint.

**Lamb Saag** \$18.99  
Lamb curry made with spinach, tomatoes, onions, and spices.

**Kadhai Lamb** \$17.99  
Delicious, spicy, and flavorful dish made with lamb chops, onions, ginger, garlic & fresh ground spices.

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**Vindaloo Chicken** \$16.99

Spicy chicken curry with vinegar marinade and aromatic spices.

**Lamb Dalcha** \$18.99

Hearty lamb and lentil stew with aromatic spices and flavorful gravy.

**Chicken Dalcha** \$16.99

Chicken and lentil stew with aromatic spices and flavorful gravy.

**Lamb Korma** \$17.99

A flavorful and satisfying dish of lamb in a creamy sauce

**Chicken Korma** \$16.99

A Mughlai dish of succulent chicken pieces cooked in a creamy sauce.

**Coconut Chicken Curry** \$16.99

Tender chicken chunks in a rich, creamy coconut curry sauce.

**Coconut Lamb Curry** \$18.99

Juicy lamb cubes simmered in a creamy coconut curry sauce.

**RICE & BIRYANI**

**Peas Pulao** \$ 8.99

Rice with peas, and mild spices

**Jeera Rice** \$ 6.99

Rice cooked with cumin and coriander.

**Hyderabadi Chicken** \$16.99

**Biryani**

Flavorful basmati rice cooked with tender chicken and a blend of spices, an aromatic dish.

**Hyderabadi Mutton** \$18.99

**Biryani**

Flavorful basmati rice cooked with tender lamb and a blend of spices, an aromatic dish.

**Hyderabadi Veg Dum** \$15.99

**Biryani**

Classic biryani, made vegetarian!

**INDIAN BREAD**

**Cheese Naan** \$ 4.49

Soft and fluffy cheesy Indian flatbread.

**Butter Naan** \$ 3.49

Classic Indian buttered flatbread.

**Mirchi / Gralic Naan** \$ 4.99

Classic Indian flatbread topped with choice of green chili or garlic.

**Garlic Chili Naan** \$ 5.49

Classic Indian flatbread topped with garlic and green chili.

**Onion / Paneer Kulcha** \$ 4.99

Onion or Paneer stuffed flatbread cooked in tandoor & brushed with butter.

**Kashmiri Naan** \$ 5.99

Sweet Indian flatbread with coconut, raisins and almonds

**Tandoori Roti** \$ 3.49

Indian flatbread cooked in a clay oven.

**Bread Basket** \$13.99

Indian flatbread basket served with one mirchi naan, one garlic naan, one Kashmiri naan

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## CONDIMENTS

<b>Chutney</b> Sweet and tangy chutney made with mangoes, onion, cilantro, mint, & spices.	\$ 1.25	<b>Onion Chili Salad</b> Spicy salad with onion, chili, lemon, & chaat masala.	\$ 3.99
<b>Papadums</b> Thin and crispy Indian lentil crackers	\$ 1.99	<b>Raita</b> Cucumber-yogurt dip with cilantro & spices.	\$ 4.99

## DESSERTS

<b>Gulab Jamun with Ice cream</b> A decadent Indian dessert featuring warm, syrup-soaked milk dumplings, served alongside creamy, cool ice cream	\$ 5.99	<b>Gajrela</b> A traditional Indian dessert made with grated carrots, simmered in milk, sugar, and flavored with cardamom.	\$ 4.99
<b>Firni</b> A creamy and aromatic rice pudding delicacy made with ground rice, milk, sugar, and flavored with cardamom.	\$ 6.99	<b>Brownie with Ice cream</b> Delicious brownie topped with ice cream	\$ 4.99
<b>Kulfi</b> A delectable Indian frozen dessert made with thickened milk, sugar.	\$ 4.99	<b>Ice Cream</b> Choice of Vanilla or Kaju Draksh.	\$ 5.99

## DRINKS

<b>Lassi</b> Choice of Indian flavored cold yogurt drink Sweet/Mango/Rose	\$ 4.49	<b>Ganne Ka Juice</b> A refreshing and naturally sweet cold beverage made from fresh sugarcane juice.	\$ 4.99
<b>Indian Soda</b> Thums Up/ Limca / Jeera Soda	\$ 2.49	<b>Masala Chai</b> Spiced Indian Tea	\$ 2.49
<b>Masala Chaas</b> Refreshing Indian yogurt-based cold drink with aromatic spices.	\$ 4.99	<b>Jamun Shots 4 Cts</b> Non-alcoholic shots made with Indian black plum mixed with simple syrup and spices.	\$ 7.49



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### Restaurateur

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