

STARTERS

- GOLGAPPA 10PCS**\$13
Round puffed crispy balls filled with potatoes, chickpeas, and tangy tamarind water.
- CHAAT PAPRI**\$13
Crispy wafers topped with potatoes, chickpeas, yogurt, tamarind, and mint chutney.
- CHAAT PAPRI WITH BHALLA**\$14
Crispy wafers topped with potatoes, chickpeas, yogurt, tamarind, and mint chutney with Fried lentil dumplings
- DAHI BHALLA**\$13
Fried lentil dumplings served in yogurt, topped with chutneys and spices.
- GARAM PAPDI CHAAT**\$13
- DAHI POORI**\$14
Hollow crispy shells filled with potatoes, chickpeas, and onions, topped with yogurt and sweet-and-sour chutney.
- SAMOSA 2PCS**\$6
Deep-fried triangular pastry typically filled with spiced potatoes and green peas.
- SAMOSA CHAAT**\$13
Crushed samosa topped with chickpeas, yogurt, tamarind and mint chutneys, onions, and coriander.
- KURKURI TIKKI CHAAT**\$13
Crispy potato patties typically topped with chickpeas, yogurt, tamarind chutney, and garnished with onions and coriander.
- PAKORA**\$16/\$17/\$17/\$18
Veggie/Paneer/Gobi/Chicken
- AJWANI FISH PAKORA**\$16
Fish Marinated in Flour Batter & Fried
- CHILLI DRY**\$18/\$19/\$19
Mushroom/Paneer/Chicken
- VEG CHOWMEIN**\$16
Stir-fried noodles with a variety of vegetables such as bell peppers, carrots, and onions.
- VEG MANCHURIAN**\$16
Battered and fried ingredients tossed in a tangy and spic Indo-Chinese manchurian sauce.
- CHOLE BHATURE/POORI**\$15
Spiced chickpea curry paired with fluffy deep-fried leavened bread.
- PAV BHAJI**\$16
Mashed vegetable gravy served with buttery pav bread rolls.
- DEEP FRIED MOMOS**\$16/\$17
Veggie Paneer/Chicken
- TANDOORI MOMOS**\$17/\$18
Veggie Paneer/Chicken
- WINGS**\$19/\$19
- SOYA CHAAP**\$18/\$19/\$19
Matai/Tandoori/Chilly
- SPRING ROLL**\$14

MOJ MASTI SPECIALS

- FRANKIE**\$16/16/16
Tortilla wrap filled with Veggie and paneer/chicken served with fries. (Veggie/Paneer/Chicken)
- QUESADILLA**\$15/16/16
(Cheese/Veggie/Chicken)
- DIRTY FRIES**\$14
Crispy fries typically topped with a mix of tangy Indian spices, onions, and capsicum, all tossed in a special sauce.
- BURGERS**\$13
Paneer/Chicken/Noodle & Tikki
- NACHOS**\$16
Cheese/Veggie/Chicken
- NAANZA**\$16
Cheese/Paneer/Veggie

THALI

- VEG THALI**\$16
Shahi Paneer/kadal paneer, Dal Makhni, onion, pickle,yogurt, 1Naan, Rice & Gulab Jamun
- NON VEG THALI**\$17
Butter Chicken/ Chicken Curry, Dal Makhni, yogurt, onion, pickle, Rice, 1 Naan & Gulab Jamun
- AMRITSARI KULCHA**\$17
(Aloo, gobi, paneer, maoli)
- PARATHA THALI**\$17
(Aloo/onion/paneer/mix)
- SPICY PANEER PARATHA**\$17
2pc paratha, yogurt, butter, gur, onion and pickle
- EGG BURJI / PANEER BURJI WITH 2**
- PLAIN PARANTA**\$17
- MASTI TEA THALI**\$17
2 pc each paneer pakora spring roll, aloo tikka and pocket of Parle g with tea

RICE BOWL

- BUTTER CHICKEN RICE BOWL**\$16
- GOAT/LAMB CURRY RICE BOWL**\$18
- MAMA'S RICE BOWL**\$16
(Kadhi Pakora/Shahi Paneer/ Mutter Paneer/Dal Makhni)
A comforting blend of seasoned rice with a mix of traditional Indian spices, typically including vegetables and aromatic herbs.

RICE

- PLAIN RICE**\$5
Steamed basmati rice
- JEERA RICE**\$6
Steamed basmati rice sautéed with cumin seeds
- VEG BIRYANI**\$18
Steamed basmati rice sautéed with cumin seeds
- BIRYANI**\$20/\$21/21
(Chicken/Lamb/Goat)

PLATTERS

- CHINESE 69 PLATTER**\$20
Fried chicken tossed in curry leaves, spices, and BBQ sauce, served on a sizzling platter with vegetable fried rice and sauteed vegetables.
- STUFFED TANDOORI MUSHROOMS** ... \$19
- TANDOORI TIKKA** (Paneer/Chicken/Fish).....\$19/\$20/\$20
Marinated in yogurt, ginger, garlic, and ground masala, cooked in a clay oven.
- MALAI TIKKA** (Paneer/Chicken)\$19/\$20
Marinated bell peppers, and onions chargrilled in a tandoor, house masala gravy, buttered vegetables, and salad.
- ACHARI TIKKA** (Paneer/Chicken/Fish).....\$19/\$20
- HARIYALI TIKKA** (Paneer/Chicken/Fish).....\$19/\$20/\$20
- BHATTI MURG W/BONE**\$22
- SEEKH KEBAB** (Chicken/Lamb)\$21/\$22
Choice of chicken or lamb skewers.
- LAMB CHOPS**\$32
- VEG KING PLATTER**\$26
- NON VEG KING PLATTER**\$28

BREAD

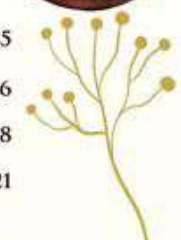
- TAWA ROTI**\$3
Whole wheat flatbread cooked on a tawa, a traditional Indian griddle.
- TANDOORI ROTI**\$3.50
Whole wheat flatbread cooked in a traditional clay oven.
- PLAIN NAAN**\$4
A traditional Indian flatbread made from refined flour and baked in a tandoor oven.
- BUTTER NAAN**\$4.50
Leavened flatbread made with all-purpose flour, baked in a tandoor, and topped with butter.
- GARLIC NAAN**\$4.75
Naan bread topped with freshly minced garlic and cilantro, baked in a tandoor.
- LACCHA PARATHA**\$5
Whole wheat flatbread with multiple layers, cooked on a griddle or tandoor, typically buttered.
- SPINACH CHEESE NAAN**\$7
Naan stuffed with spinach and cheese, baked in a tandoor.
- PUDINA PARATHA**\$5
- MIRCHI TANDOORI ROTI**\$5

MAIN

- VEG:**
- DAL MAKHNI/DAL TADKA**\$17
Black lentils and kidney beans slow-cooked with tomatoes, garlic, and spices, finished with cream and butter.
- SHAHI PANEER**\$18
Paneer cubes in a creamy tomato and cashew sauce, enhanced with traditional spices.
- PALAK PANEER**\$18
Cottage cheese cooked with spinach, tomatoes, ginger, garlic, and spices.
- KADAI PANEER**\$18
Paneer cooked with onions, tomatoes, bell peppers, and a blend of traditional Indian spices.
- PANEER TIKKA MASALA**\$19
Grilled marinated cottage cheese cubes simmered in a creamy tomato-based sauce with onions and bell peppers.
- TAWA SABZI**\$19
Assorted vegetables cooked with whole spices and a tangy semi-dry curry.
- PANEER BHURJI**\$19
Crumbled cottage cheese sauteed with onions, tomatoes, bell peppers, and aromatic spices.
- MALAI KOFTA**\$19
Soft dumplings made from cottage cheese and potatoes, typically cooked in a creamy cashew-nut and tomato-based gravy.
- BAIGAN BHARTA**\$18
Roasted eggplant mashed and sauteed with onions, tomatoes, garlic, ginger, and traditional Indian spices.
- BHINDI DO PYAZA**\$19
Okra cooked with onions and tomatoes, enhanced with aromatic spices.
- KARELA MASALA**\$19
Spiced bitter gourd sauteed with in-house spices
- KADHI PAKORA**\$19
Veg pakora mixed with a curry cooked with onion, garlic tomato paste mixed with special in-house spices
- MATHI MALAI PANEER**\$19
- SOYA BHUNA MASALA**\$19
- MUSHROOM MASALA**\$19
- SARSO KA SAAG**\$19

NON VEG:

- BUTTER (CHICKEN/LAMB)**\$20 /\$21
Cooked in rich creamy buttery onion & tomato sauce
- KADAI (CHICKEN/LAMB/GOAT)**\$20/\$21/\$21
Cooked with bell peppers, onions & tomatoes
- MUGHLAI CHICKEN**\$20
North Indian recipe with a creamy, dark brown onion gravy
- CURRY (CHICKEN/LAMB/GOAT)**\$20/\$21/\$21
Traditional chicken curry with spices
- GOAN FISH MASALA**\$20
Traditional fish curry cooked with spices
- VINDALOO (CHICKEN/LAMB)**\$20/\$21
Cooked in special vindaloo sauce with a blend of roasted spices, hot red chillies and potatoes.
- RARA (LAMB/GOAT)**\$21
Traditional goat meat curry with spices
- EGG BURJI**\$20
Scrambled eggs dish made with spices, eggs & herbs



100
81
80
61
60
41
36
21
20
19
1
2

EXTRA

GARDEN SALAD.....	\$6
<i>Mixed greens, cucumber, tomatoes, onions, and carrots typically dressed with a light vinaigrette.</i>	
ONION SALAD.....	\$4
<i>Sliced onions typically seasoned with lemon juice, green chilies, and chaot masala.</i>	
VINEGAR ONION.....	\$5
<i>Onion pieces soaked in vinegar with cloves, chilli, peppercorns, and beetroot.</i>	
PLAIN YOGURT.....	\$6
<i>Fermented milk product with a smooth, creamy texture. Typically includes natural cultures, offering a tangy taste.</i>	
MIX VEG YOGURT.....	\$7
<i>A blend of fresh mixed vegetables typically including carrots, potatoes, peas, and cauliflower, combined with creamy yogurt and traditional Indian spices.</i>	
BOONDI RAITA.....	\$7
<i>Yogurt mixed with tiny fried gram flour balls, seasoned with Indian spices.</i>	

BEVERAGES

MASALA TEA.....	\$4
GUR TEA.....	\$5
POP.....	\$3
CHATPATI SHIKANJI.....	\$6
LASSI.....	\$8
<i>(Pink/Mango/Sweet/Salted)</i>	
SHAKES.....	\$8
<i>(Mango/Vanilla/Chocolate/Strawberry)</i>	

DESSERTS

KHOYA GULAB JAMUN.....	\$7.50
GAJRELA.....	\$7
RASMALAI.....	\$7
MOONG DAL HALWA.....	\$7
ICE CREAM SCOOP (VANILLA/MATKA).....	\$6
NY CHEESECAKE.....	\$8
RED VELVET CAKE.....	\$8
FALUDA ICE CREAM.....	\$10
GULAB JAMUN WITH VANILA ICECREAM.....	\$10

MASTI SHAKE

MASTI MANGO.....	\$12
MASTI FALUDA.....	\$12
MASTI RED VELVET SHAKE.....	\$12
MASTI OREO SHAKE.....	\$12
MASTI KITKAT SHAKE.....	\$12

MASTI HOURS

MASTI LUNCH HOURS

EVERYDAY 12PM TO 4PM
ALL LUNCH MENU \$10.99

MASTI HAPPY HOURS

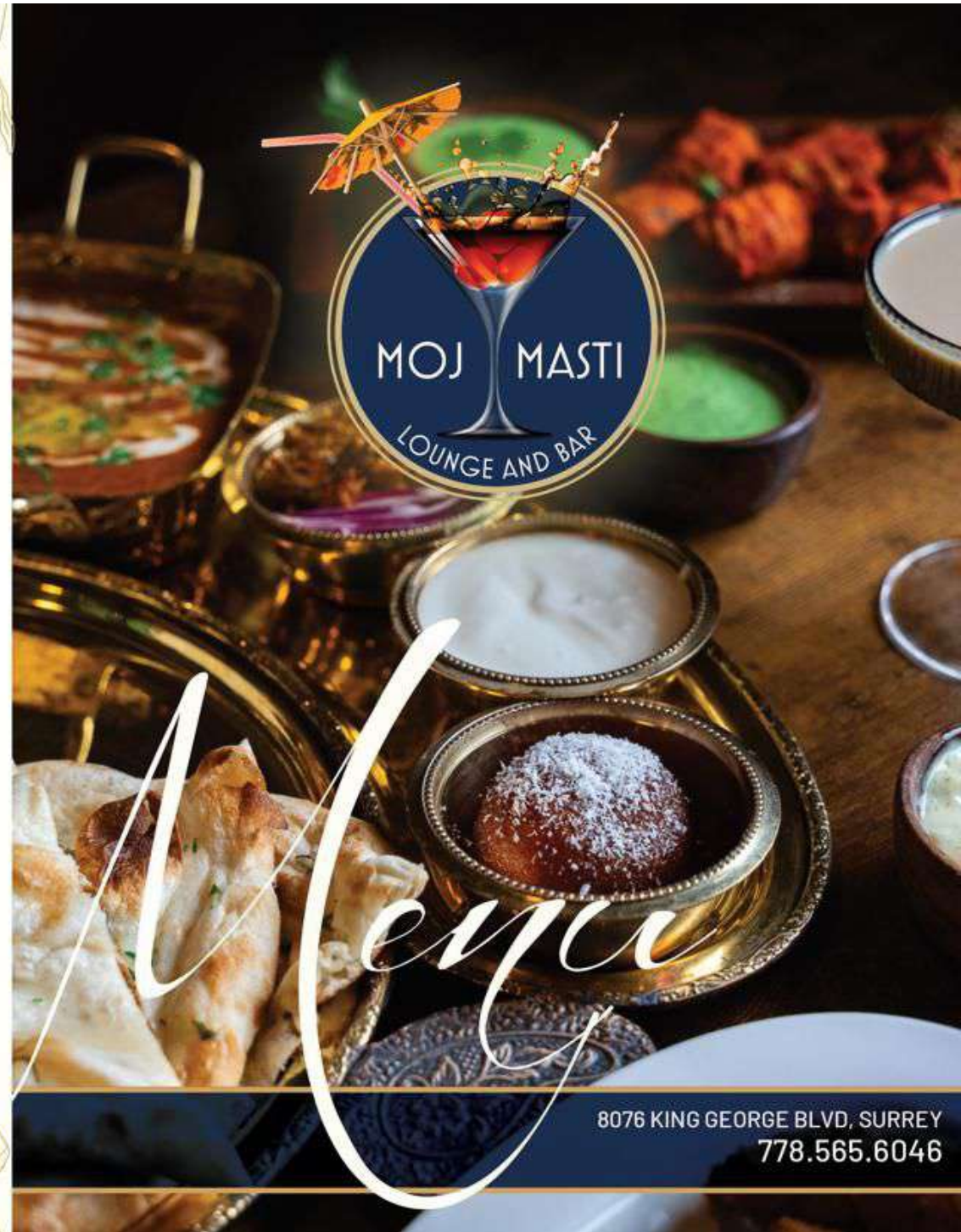
EVERYDAY 4PM TO 7PM
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MASTI

LATENIGHT HOURS

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