



karoti bagh

OUR STORY

Mr.Masala ,a dream of its owner , founded in 2013 in óbuda. The word Masala means spice . Its focus on top quality, always fresh product, value, great service and community leadership along with social networking has allowed it to grow into the largest quick service restaurant in budapest. In its very first year Mr.Masala started with a Limited food items in its menu.

But as consumer tastes grew, so did the choices at our catering as well expanded. India is like Europe. A hodgepodge of cultures, distinct yet sharing a common lineage. Same for cuisine. Indian cuisine is hard to sample via just one dish. The country is very diverse, and thus the cuisine differs from north to south, from east to west. In India, recipes are handed down from mother to daughter, from generation to generation. Most of the spices used in Indian cooking were chosen originally (thousands of years ago) for their medicinal qualities rather than for flavor. Many of them such as turmeric, cloves and cardamoms are very antiseptic, others like ginger, are carminative and good for the digestion.

In 2022 Mr.Masala decided to enter in ala carte services and opened Karol bagh restaurant in heart of Budapest.

The name Karol Bagh, derives from the Hindi-Urdu words “Qarol” meaning “curved like green chilly” and “Bagh” meaning “garden”.The place was named for the numerous herbal gardens in the area.

In recent years the 108-foot Hanuman statue has become an iconic landmark marking the entrance to Karol Bagh and is seen regularly featured in Bollywood movies showcasing New Delhi.

The same statue depicted on the wall of our restaurant along with an auto rickshaw. An authentic Indian curry is an intricate combination of a stir-fried masala – a mixture of onion, garlic, ginger, and tomatoes; various spices and seasonings with which meat; poultry, vegetables or fish is prepared to produce a stew-type dish.. Those of you who are already familiar with the art Indian cooking you will find that Karol Bagh has unique variations of the traditional favorites and much more. Always remember the following, with Indian cusine you usually eat with your hands, and hardly touch the cutlery, and most importantly mithai (sweet treats or just sweets) are meant to be consumed with the meal not as a dessert, this helps balance out the heat. Raita (yogurt based dish) is also good to battle the spice. Enjoy your meal at Karol Bagh which with its great food is still very family oriented. Bon Apetit !



DRINKS



- **Coffee**
 - Espresso 890.00
 - Cappuccino 1090.00
- **Lassi 0.33L**
 - Mango 1400.00
 - Salty 1400.00
 - Sweet 1400.00
- **Mineral water, soft drinks**
 - Water 0.33L 790.00
 - Pepsi 990.00
 - Coconut water 990.00
 - Water 0.75L 1490.00
- **London Essence 0.20L**
 - Ginger Beer 1490.00
 - Ginger Ale 1490.00
 - Pineapple crafted soda 1490.00
 - Indian Tonic Water 1490.00
- **Vodka 4cl**
 - Finlandia 1990.00
 - Grey Goose 3990.00
- **Gin 4cl**
 - Bombay Sapphire 2490.00
- **Bottled Beer**
 - Dreher Classic 0.33L 1490.00
 - Pilsner Urquell 0.33L 1590.00
 - Cobra Beer 0.33L 1590.00
- **Whisky 4cl**
 - Jack Daniel's 1490.00
 - Chivas 12 2990.00
 - Johnnie Walker Black 2990.00
 - Single Malt 5990.00
- **Rum 4cl**
 - Bacardi superior 1490.00
- **Hungarian Palinka 4cl**
 - Plum 1990.00
 - Apricot 1990.00
 - Grapes 1990.00
- **Champagne, Wine by bottle**
 - White / Red / Rose 14000.00



Marking of allergens  gluten,  seafood,  egg,  soy,  milk,

 nuts,  mustard,  chilli

CHEFS FAVORITE/APPETIZERS



- **Gobhi Manchurian**     3600.00
(Crispy cauliflower with a dry lightly sweet spice, and tangy sauce)
- **Paneer Manchurian**     4300.00
(Crispy Indian cottage cheese with a dry lightly sweet and tangy sauce)
- **Paneer 65**     4300.00
(Indian cottage cheese tossed with a spiced mixture of aromatics and herbs)
- **Mirchi Paneer**     4300.00
(Indian cottage cheese tossed in a spicy, tangy and sweet sauce with veggies)
- **Paneer Koliwada**   4300.00
(Indian cottage cheese fried and spiked with tangy spicy seasoning)
- **Chicken Manchurian**     4600.00
(Crispy chicken with a dry lightly sweet spicy and tangy sauce)
- **Chicken 65**     4600.00
(Chicken tossed with a spiced mixture of aromatics and herbs)
- **Chilli Chicken**     4600.00
(chicken tossed in a spicy, tangy and sweet sauce with veggies)
- **Bhuna Gosht**   5900.00
(Lamb tossed in authentic flavours of indian spicy gravy)
- **Chilli Prawns**      6900.00
(Prawns tossed in a spicy, tangy and sweet sauce with veggies)
- **Prawn Manchurian**      6900.00
(Crispy prawn with a dry lightly sweet spicy and tangy sauce)

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SOUPS



- **Daal Shorba** 1600.00
(Lentil soup with Indian spices)
- **Garlic Cream Soup** 1600.00
(Creamy garlic soup)
- **Cream of Chicken Soup** 1900.00
(Creamy chicken soup)
- **Chicken Soup with vegetables** 2400.00
(Chicken soup with vegetables)

TANDOORI DISHES

- **Chicken Tikka** 6900.00
(Chicken marinated in spicy yogurt, grilled in a tandoor)
- **Garlic Tikka** 6900.00
(Chicken marinated in spicy yogurt with loads of garlic and grilled in a tandoor)
- **Jadh Murgi Tikka** 6900.00
(Chicken marinated in a slightly sour, spicy sauce and grilled in a tandoor)



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VEGETARIAN DISHES

- **Daal Karol Bagh**  2800.00
(Slightly spicy yellow lentils with fresh coriander)
- **Daal Palak**  3200.00
(Yellow lentils with spinach leaves)
- **Daal Makhani**   3200.00
(Creamy and buttery dal made with whole black lentils)
- **Mix.Veg.Masala**   3200.00
(Vegetable Curry made with mixed vegetables, spices and herbs)
- **Veg. Jalfrezi** 3200.00
(Mixed vegetables in spicy and tangy sauce)
- **Chole/Chick pea**  3200.00
(Tangy and mild spicy chickpea sauce)
- **Mutter Paneer**   3900.00
(Green peas and Indian cottage cheese in sauce)
- **Paneer Jalfrezi**   3900.00
(Indian cottage cheese with onion, bell pepper in spicy tangy sauce)
- **Shahi Paneer**   3900.00
(Indian cottage cheese in tomato, cream and cashew sauce)
- **Kali Mirchi Paneer**   3900.00
(Indian cottage cheese with black pepper, cream and cashew sauce)

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VEGETARIAN DISHES

- **Palak Paneer**   3900.00
(Indian cottage cheese with creamy spinach sauce)
- **Paneer Dopyaza**   3900.00
(Indian cottage cheese in onion base sauce)
- **Kadhai Paneer**   3900.00
(Indian cottage cheese made in a wok with onions and green bell peppers)
- **Paneer Tikka Masala**     3900.00
(Grilled cottage cheese in a creamy, spiced tomato onion curry gravy)
- **Paneer Aftabi**    4300.00
(Indian cottage cheese in a secret sauce)
- **Alia lababdar Paneer**   4300.00
(Indian cottage cheese balls with cashews in a silky tomato sauce)
- **Exotica Paneer Korma**    4300.00
(Indian cottage chesse in creamy cashew sauce)

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CHICKEN MAIN DISHES

- **Chicken Curry**  
(Traditional Indian chicken curry) 4000.00
- **Chicken Vindaloo**    
(Chicken in tangy extra spicy sauce) 4000.00
- **Kadhai Chicken**  
(Chicken made in a wok with onions and green bell peppers) 4000.00
- **Murg Kali Mirchi**   
(Black pepper chicken in onion-cashew sauce) 4000.00
- **Chicken Tikka Masala**    
(Grilled Chicken in a creamy, spiced tomato onion sauce) 4000.00
- **Butter Chicken**  
(Grilled chicken in a aromatic buttery and creamy tomato sauce) 4000.00
- **Chicken Jalfrezi**   
(Chicken with onion, capsicum in spicy tangy sauce) 4000.00
- **Kolhapuri Chicken**   
(Chicken infused with the bold & flavorful spices sauce with coconut) 4000.00
- **Madras Chicken**  
(Chicken in a rich and fragrant,lightly spicy sauce with coconut milk) 4000.00
- **Chicken Korma**  
(Chicken in creamy cashew sauce) 4000.00

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CHICKEN MAIN DISHES

- **Chicken Malabar**    4400.00
(Chicken Cooked with a spicy and flavorful coconut sauce)
- **Chicken Chetinad**    4400.00
(Chicken in South Indian style special sauce)
- **Hari Mirchi Chicken**     4400.00
(Extra strong chicken from Nepal)
- **Chicken Adraki** 4400.00
(Chicken with ginger in tomato sauce)
- **Chicken Aftabi** 4400.00
(Chicken in a secret sauce)



























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LAMB MAIN DISHES

- **Vindaloo Gosht**     5900.00
(Lamb in Tangy extra spicy sauce)
- **Rogan e Gosht**    5900.00
(Lamb in spicy onion sauce)
- **Madras Gosht**    5900.00
(Lamb in a rich and fragrant, lightly spicy sauce with coconut milk)
- **Gosht Kurshani**     5900.00
(Extra strong, spicy lamb)
- **Gosht Korma**   5900.00
(Lamb in creamy cashew sauce)
- **Gosht Dopyaza**   5900.00
(Lamb in onion base sauce)
- **Lamb Tikka Masala**     5900.00
(Grilled lamb in a creamy, spiced tomato onion sauce)
- **Masala Gosht**   5900.00
(Lamb in onions, tomatoes and spices made into thick sauce)
- **Gosht Malabar**   5900.00
(Lamb cooked with a spicy and flavorful coconut sauce)

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PRAWN DISHES

- **Prawn Masala**   6900.00
(Prawn cooked in onions, tomatoes and spices made into thick sauce)
- **Prawn Vindaloo**    6900.00
(Prawn in tangy extra spicy sauce)
- **Madras Prawn**    6900.00
(Prawn in a rich and fragrant, lightly spicy sauce with coconut milk)
- **Kadhai Prawn**   6900.00
(Prawn made in a wok with onions and green bell peppers)
- **Prawn Tikka Masala**    6900.00
(Prawn in a creamy, spiced tomato onion sauce)
- **Prawn Korma**   6900.00
(Prawn in creamy cashew sauce)
- **Prawn Malabar**   6900.00
(Prawn cooked with a spicy and flavrourful coconut sauce)

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SIDE DISHES






















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|--|---------|
| ➤ Basmati Rice (<i>Basmati rice plain</i>) | 1400.00 |
| ➤ Vegetable Rice (<i>Basmati rice with vegetables</i>) | 1600.00 |
| ➤ Onion Rice (<i>Basmati rice with fried onions</i>) | 1600.00 |
| ➤ Jeera Rice (<i>Basmati rice with toasted cumin</i>) | 1600.00 |
| ➤ Mutter pulao (<i>Basmati yellow rice with green peas</i>) | 1600.00 |
| ➤ Tawa Pulao (<i>Pan-fried rice with spicy vegetables</i>) | 2000.00 |
| ➤ Jeera Aloo (<i>Spiced potatoes with cumin</i>) | 2200.00 |
| ➤ Saffron Rice/Rice Kesari (<i>Basmati rice flavored with saffron</i>) | 2200.00 |

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ROTI & NAAN

- **Tandoori Roti**  **700.00**
(Indian flat bread made from whole wheat flour)
- **Tandoori Butter Roti**   **900.00**
(Indian flat bread made from whole wheat flour with butter)
- **Plain Naan**    **1000.00**
(Indian flatbread)
- **Garlic Naan**    **1200.00**
(Indian flatbread with garlic)
- **Chilli, Garlic Naan**    **1200.00**
(Indian flatbread with garlic and chilli)
- **Pudina Parantha**    **1400.00**
(Mint Indian flat bread)
- **Butter Naan**    **1400.00**
(Indian flatbread with butter)
- **Lachha Parantha**    **1400.00**
(Folded indian flat bread)
- **Aloo Naan**    **1500.00**
(Potato stuffed indian flat bread)
- **Paneer Naan**    **2200.00**
(Indian cottage cheese stuffed indian flat bread)





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RAITA

- Kheera Raita (Yogurt with cucumber)  900.00
- Jeera Raita (Yogurt with cumin powder)  900.00
- Tomato Raita (Yogurt with tomato)  900.00
- Onion Raita (Yogurt with onion)  900.00
- Mint Raita (Yogurt with mint)  900.00
- Mix.Veg. Raita (Yogurt with onion, tomato & cucumber)  1100.00

SALADS

- Garden Green Salad (Mixed fresh salad) 900.00
- Onion Masala. (Spicy onion salad) 900.00
- Kuchumbar Salad (Mixed fresh salad seasoned with spice and lemon) 900.00
- Aloo Chana Chat (Spicy boiled potatoes and chickpeas snack) 1100.00

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