

FOOD MENU

**EK KADHAI PANEER
3 TANDOORI ROTI
FIRE!**

Masala Code
K72+K7K8





74 Ways India Tastes

A wall of 74 spices sourced from across India, They're not just ingredients, they're what gives Indian food its aroma, its depth, its boldness. Across regions, the variety is vast. Coastal kitchens lean into curry leaves, mustard seeds, and kokum. The north builds depth with garam masalas and rich gravies. The east uses panch phoron for its signature mix of flavours, while the south works with pepper, tamarind, and dried chillies to bring a more direct, punchy character. Every spice has a role, some lead, some support, some just round things off. Not everyone is comfortable with their intensity, but that's exactly what makes the food come alive.



We've put this together so you can get closer to it, walk up, take a look, and you'll find every spice listed with its name and where it comes from.





FOUNDERS NOTE

India's culinary tradition is vast, layered, and shaped over centuries. From the dum-style cooking of Lucknow to Kerala's coastal curries, from Punjab's smoky tandoors to Kolkata's street food, every region expresses itself differently. Every spice has a purpose, every technique has been refined over time, and every dish carries a sense of memory. Yet in Indore, finding a place that genuinely reflects this depth across regions felt limited and that thought stayed with me.

My journey into food began with curiosity. I was always interested in understanding why flavours worked, what made a dish feel complete, and how small details could change the entire experience. That curiosity took me across Switzerland, France, the USA, and Chile, where I worked in kitchens that emphasised discipline, technique, and a strong respect for ingredients. Alongside that, I spent years reading, collecting and studying culinary books that explored regional cuisines in detail. A lot of my understanding of Indian food came from those quiet hours, discovering dishes and traditions that rarely make it to mainstream menus.

When I returned, I opened Atelier V with a focus on global cuisine and craft, creating a space where good food and thoughtful execution could turn an ordinary evening into something memorable. But over time, I kept coming back to a simpler question: what about the food closest to us? The recipes passed down through generations, the regional dishes that most people outside those regions have never experienced, the everyday Indian cooking that is far more complex than it's often given credit for. That question eventually became Masala Code.

Indian cuisine isn't one singular identity, it's a collection of many. It's the precision of whole spices in a Bengali kitchen, the bold heat of a Chettinad curry, the comfort of a dal cooked low and slow, the distinct character of something like ker sangri from Rajasthan. It's shaped by geography, climate, trade, and culture, and it demands patience. Some dishes simply cannot be rushed like real Dal Makhni, for example, is meant to cook over hours, even overnight. That's how it develops depth. That's how it was always intended to be made. That's the approach we follow.

We're not here to reinvent Indian food or position ourselves as something revolutionary. Indore already has many places serving good Indian food, and we respect that. What we focus on is doing things properly. Using good ingredients, following techniques that make sense, and maintaining consistency behind the scenes. No unnecessary frills, no shortcuts, no dressing up average ingredients with presentation.

Masala Code is built on that idea. A place where the focus stays on what's on the plate, not just how it looks. It's an extension of what we believe at The House of V, do things right, treat people well, and don't cut corners where it matters. Come in with an open mind. Order something familiar, and maybe something you've never tried before.

If you're curious about a dish, ask us, we value that conversation. And most importantly, just enjoy the food.



Chef Vedant Newatia

Founder of Atelier V, Masala Code, Fabric

THE स्टोरी

In India, food isn't just food. It's रस्में, किससे और यादें - rituals, stories, and memories. That's because Indian food isn't just food, it's a language. A secret one, passed from hand to hand, whispered between spice jars, carried in the folds of family recipes, and scrawled in the margins of old diaries.

At Masala Code, we don't just cook. We stir memories. We decode the flavours of this vast subcontinent, from the smoky heat of Rajasthan's desert kitchens to the coastal whispers of Kerala's backwaters. Every cuisine has its code, an intricate language of spices, techniques, and traditions passed down through generations. At Masala Code, we're both code-breakers and code-writers, deciphering India's regional culinary secrets while creating something refreshingly our own.

Nestled in the heart of Indore, we are the keepers of India's culinary codebook, but we're not here to copy recipes, we're here to bring them alive. To give each dish a voice, a soul, a chance to tell its story again.

Think of our menu like a postcard from India, but one you can taste. Our menu is a journey, not from north to south or east to west, but from memory to moment.

A slow-simmered laal maas from Rajasthan might sit beside a silky meen curry from the Malabar coast. The crackle of a छौंके in your dal might echo the tang of pickled chillies from the bazaars of Shillong. Every dish carries its own dialect, its own rhythm of spice, smoke, and soul.

Some flavours will feel like déjà vu. Others will feel like postcards from places you've never been but somehow know. You won't find shortcuts here. There's no mix-and-match. Just respect for regionality, and a gentle nudge to explore beyond the usual.



TRACING INDIA'S CULINARY CODE



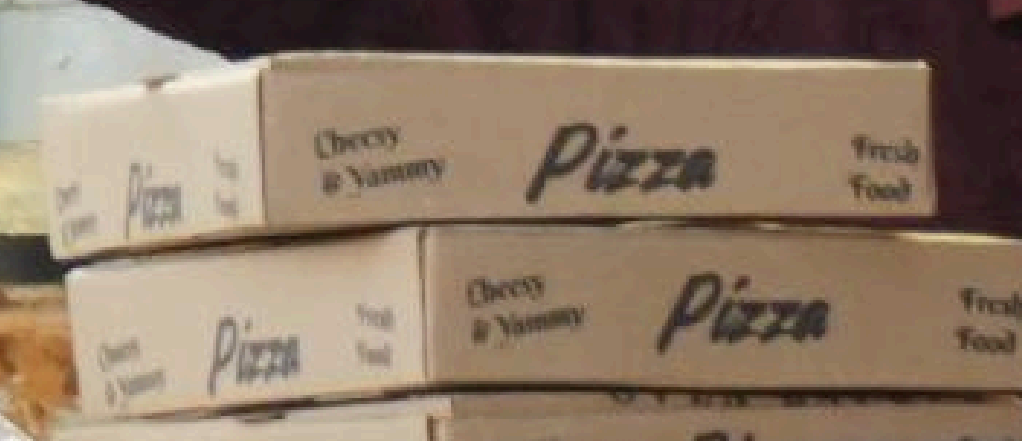
Within these borders lies a thousand kitchens and a million memories. This map marks the origins of the dishes you will encounter in these pages, from the smoky ovens of the North-West to the spice-laden backwaters of the South, from the bustling chat bazaars of the Gangetic plains to the quiet kitchens of coastal hamlets. Each mark is a waypoint in India's vast culinary code, its flavours carried by traders, travellers, and time.

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- Prices mentioned are in INR & exclusive of tax | Discretionary 7% Service Charge may be levied.
- Spice levels can be adjusted on request Please inform your server of any allergies before ordering
 - All dishes prepared in a shared kitchen, Cross-contamination is possible.

In India, appetizers aren't just the start of a meal, they're part of the experience. They're the plates everyone reaches for first, the flavors that wake up your taste buds and get people talking. Think of crispy sev puri shared on a crowded street, tangy chaats that make you smile after the first bite, that feels comforting and familiar.

Because let's be honest, Indians carry the appetite of a tiger and the curiosity of a true foodie. We don't wait for the feast to begin, we celebrate every bite along the way. These small beginnings hold big emotions, bringing people closer, stretching conversations longer, and reminding us that in India, food is never just about eating. It's about feeling, sharing, and savoring every delicious moment.



APPETIZERS

SOUPS & SALADS शोरबा और सलाद

Tamatar Dhaniya Shorba टमाटर धनिया का शोरबा 390

Tomatoes simmered with fragrant coriander in a warming, spiced North Indian broth

Tingmo & Ema Datshi टिंग्मो और एमा दत्शी 395

Bhutanese cheese and green chili soup, served with a steamed Tingmo bun

Rildok रिलदोक 410

Sherpa soup with potato dumplings slow-cooked in a thick, soul-satisfying mountain broth

Sweet Corn स्वीट कॉर्न 360

Silky, velvet-smooth Indo-Chinese corn soup with a kiss of white pepper and fresh herbs

Manchow मनचाउ 360

Bold, dark Indo-Chinese broth packed with vegetables and topped with shatteringly crisp fried noodles

Thukpa थुकपा 400

Tibetan pulled noodles in a deeply aromatic broth with seasonal vegetables

Neeragaram नीरागरम 360

Cold Soup - Old cooked rice fermented overnight, served with splash of buttermilk, raw onion, green chili

Paya पाया 690

Overnight slow-simmered Mughlai trotters broth – deeply gelatinous, collagen-rich and warmly spiced



Add on Chicken: +200



स्टेपल इंडियन सलाद

Green Mango Peanut कच्चा आम मूंगफली सलाद 370

Shredded raw mango tossed with crushed peanuts, fresh coriander, and a sharp tamarind-lime dressing.

Raw Papaya कच्चा पपीता सलाद 400

Green papaya julienned and tossed with chilli, lime, jaggery, and toasted spices in a Southeast Asian-inspired dressing

Moong Sprout मूंग स्प्राउट सलाद 365

Freshly sprouted moong beans tumbled with red onion, green chili, chaat masala, and a squeeze of lime

Grilled Pineapple ग्रिल्ड अनानास सलाद 390

Flame-charred pineapple slices resting on fresh greens with a smoky chili-herb rub and a honey-citrus glaze

Kakdi chi Koshimbir काकडी ची कोशंबीर 340

Crisp cucumber in a cooling coconut base, lifted with green chili heat and a spluttering mustard seed tadka

Onion Salad: 130

Green Salad: 175

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The Life Cycle of a Pani Puri

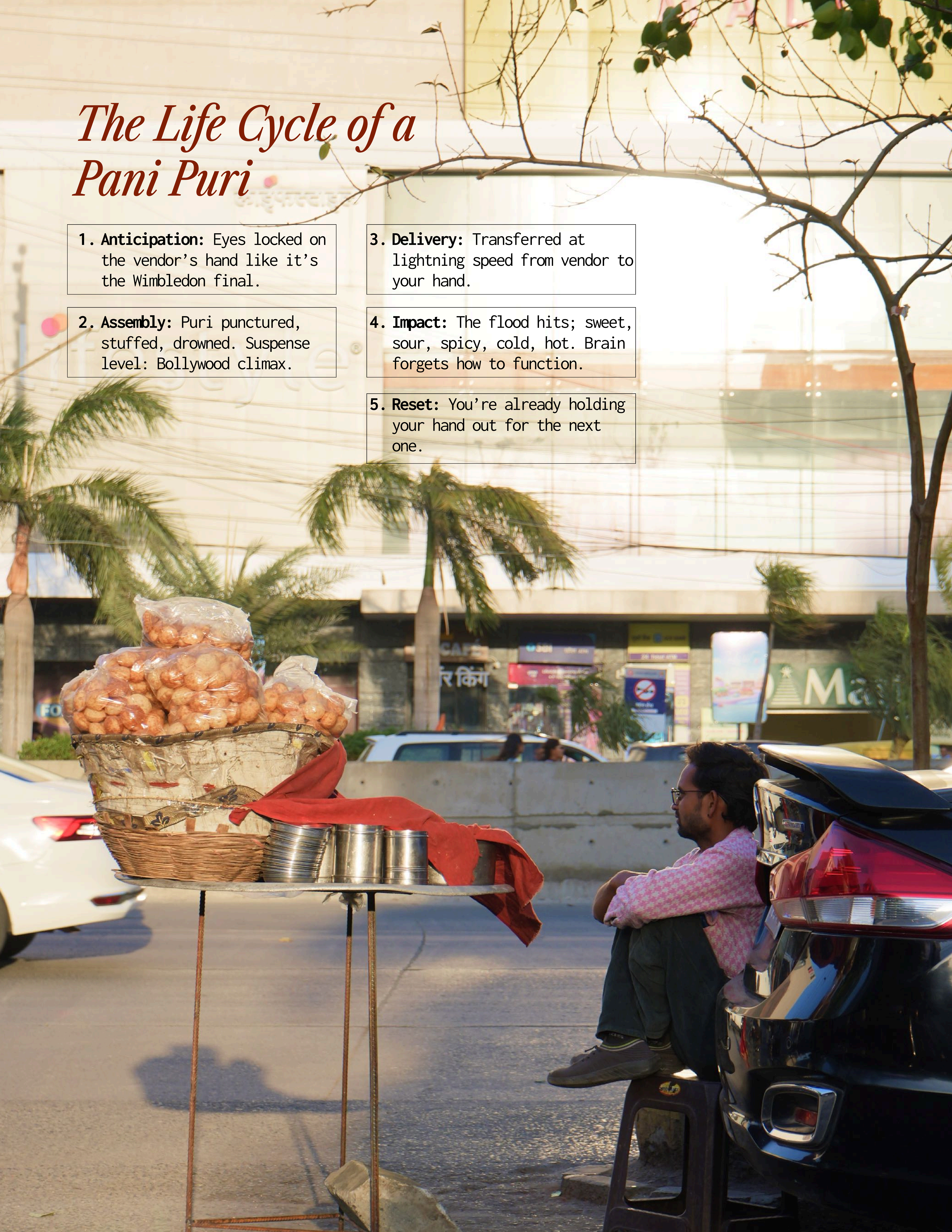
1. Anticipation: Eyes locked on the vendor's hand like it's the Wimbledon final.

2. Assembly: Puri punctured, stuffed, drowned. Suspense level: Bollywood climax.

3. Delivery: Transferred at lightning speed from vendor to your hand.

4. Impact: The flood hits; sweet, sour, spicy, cold, hot. Brain forgets how to function.

5. Reset: You're already holding your hand out for the next one.



STREET FOOD & CHAAT

स्ट्रीट फूड और चाट

Pav Bhaji पाव भाजी 🌾 🥛 Mumbai street icon- mashed vegetables buttery spice blend, served with toasted pav. <u>Extra Pav = 125</u>	395	Palak Patta Chaat पालक पत्ता चाट 🥛 🥛 Crispy spinach leaves layered with chutneys, yogurt and masalas; crunchy and creamy.	430
Pindi Chole Kulche पंढी चोले कुल्चे 🌾 🥛 🥛 Amritsari-style chickpeas slow-cooked in a deep, tangy spice gravy, paired with fluffy baked kulcha. <u>Extra Kulcha: 125</u>	440	Papri Chaat पापड़ी चाट 🌾 🥛 🥛 Crisp wheat papdi piled high with boiled potato, chickpeas, whipped yogurt, tamarind, and crunchy sev.	410
Samosa समोसा 🌾 🥛 Introduced via Central Asia, pastry - filled with spiced potato / mutton and peas wrapped in thin crispy sheets	340/490	Pani Puri पानी पूरी 🌾 India's most euphoric street bite - semolina spheres filled with spiced potato and chickpeas, with tangy jaljeera water	395
Pakora Platter पकोड़े Assorted veggies tangled together in a spiced chickpea batter and fried until crisp, and streaked with green chili and coriander	410	Dahi Puri दही पूरी 🌾 🥛 🥛 The gentler cousin of pani puri - crisp puris filled with potato and white peas, smothered in yogurt, sweet tamarind, and green chutney	395
Kathi Roll (Veg/NonVeg) काठी रोल 🌾 Born at Nizam's Kolkata, griddled flatbread wrapped around spiced vegetables or chicken meat with onions and chutney. <u>Add on Egg: 100</u>	425/590	Samosa Chaat समोसा चाट 🌾 🥛 🥛 Flaky samosas buried under spiced chole, cool whipped yogurt, and a drizzle of both chutneys	415
Indori Kolkata Roll (Veg/NonVeg) इंदोरी कोलकाता रोल 🌾 Indore's take on Kolkata's street roll, a flatbread stuffed with Indo-Chinese spiced fillings and tangy sauces. <u>Add on Egg: 100</u>	395/575	Chole Tikki Chaat चोले टिक्की चाट 🌾 🥛 🥛 Crisp-edged mashed potato tikkis sitting in a pool of spicy chole, crowned with yogurt, tamarind, mint chutney, and pomegranate	405
Keema Pav कीमा पाव 🍷 🌾 🥛 A Bombay café legend, minced mutton cooked with onions, tomatoes, and warm spices, with butter-toasted pav <u>Extra Pav: 125</u>	575	Sabudana Vada Chaat साबूदाना वडा चाट 🥛 🥛 Maharashtra's beloved fasting food turned street hero - crispy tapioca and peanut vadas served chaat-style with yogurt and chutneys	395
Ros Omelette रोस ऑमलेट 🍷 🍷 🌾 🥛 Goa's beloved staple - omelette dunked in a bold, chicken gravy, best mopped with pav. <u>Extra pav = 125</u>	450	Amritsari Bun Chaat ਅੰਮ੍ਰਿਤਸਰੀ ਬਨ ਚਾਟ 🌾 🥛 🥛 Punjab's street gem - a soft bun split and stuffed with potato tikkis, tangy chutneys, onion, and a generous dollop of cooling yogurt	415
Anda Ghotala अंडा घोटाला 🍷 🌾 🥛 Surat's famous street food - spiced egg bhurji and grated hard-boiled eggs cooked in tomato-onion masala topped with sunny-side-up egg. <u>Extra pav = 125</u>	435		



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STARTERS

In India, no one waits politely for the main course, the moment starters hit the table, hands move faster than conversations, plates are passed around without asking, and someone is already ordering another round because one is never enough. It's not about formality or pacing, it's about real appetite, where the first bite sets the mood and the table turns louder with every crunch, because for us, starters set the tone for everything that follows.



Cheese Chilli Toast चीज़ चिली टोस्ट 435

Thick-cut bread loaded with melted cheese, fiery green chillies, and herbs - toasted until bubbling and golden

Hara Bhara Kebab हरा भरा कबाब 485

Vibrant North Indian patties of spinach, green peas, and potato - herb-green all the way through, crisp on the outside and soft within

Dahi ke Kebab/Sholay दही के कबाब/शोले 455

Silky hung crumbed **curd patties** / **wrapped in bread** blended with mild spices and fresh herbs & deep fried that melt in your mouth

Bread Roll ब्रेड रोल 425

White bread wrapped tightly around spiced mashed potato and melting cheese and fried until golden crust

Paneer 65 पनीर 65 500

South India's fiery street classic - cubes of paneer flash-fried with curry leaves, cracked black pepper, red chili, and hit of garlic

Paneer Mexican Roll पनीर मेक्सिकन रोल 540

Thin paneer steak stuffed with spiced vegetables, rolled up and crumb-fried to a golden crisp, served with garlic schezwan dip.

Veg Galouti Kebab गलौटी कबाब 550

Lucknow's legendary melt-in-mouth kebab - reimagined in veg with finely minced mushrooms and over 20 whole spices, griddled on a tawa

Anda Bhurji अंडा भुर्जी 415

Mumbai's favourite late-night comfort - eggs scrambled rough and tumbled with onions, tomatoes, green chili, and bold spices

Fish Fingers फिश फिंगर्स 580

Fresh fish strips coated in a seasoned crumb, fried until crisp outside with a flaky, moist centre - served with tartare sauce

Fish Amritsari Fry ਫਿਸ਼ ਅੰਮ੍ਰਿਤਸਰੀ ਫਰਾਈ 580

Punjab's pride - thick fish fillets soaked in an ajwain-spiked gram flour batter and fried to a bold, spiced, deeply golden crust

Prawns Koliwada कोळंबी कोळीवाडा 690

A tribute to Mumbai's fishing villages - fat prawns marinated in a fiery red spice paste, coated in gram flour and fried to a crackling crisp

Meen Pollichathu മീൻ പൊളിച്ചത് 600

A Kerala backwater treasure; slice of fish marinated in masala, wrapped in banana leaf and slow-pan fried



चिकन 65

10

स्टार्टर्स

I'M THE MAIN CHARACTER HERE

हारी चटनी



Goan Prawn Balchao गॉन बालचाओ 680

Goa's feisty pickle-style prawn preparation - prawns cooked down in a vinegar-soaked red chili masala that is tangy and hot

Butter Garlic [Protein] गार्लिक बटर 610/650/700

Chicken / Fish / Prawns sautéed in a generous pool of foaming butter, crushed garlic, and fresh coriander

Andhra Chilli Chicken अंध्रा चिल्ली चिकन 580

A bold Andhra street classic - chicken tumbled with split green chillies, cracked pepper, and pungent garlic in a fierce dry-toss

Mangalorean Ghee Roast मंगलोरन ग्ही रोस्ट 610

Crown jewel of Mangalorean cuisine - chicken slow-roasted in a paste of Byadgi chillies, tamarind, and spices, finished in ghee

Bhuna Chicken/Mutton भुना चिकन/गोश्त 580/690

North India's masterpiece - chicken/mutton pieces bhunoed for hours in a thick, caramelised onion-tomato masala until the oil separates

Chicken 65 चिकन 65 590

South India's most iconic bar snack - boneless chicken flash-fried with crackling curry leaves, sharp garlic, and a final hit of lime

Jungli Maas जंगली माँस 690

Rajsthani hunter's recipe; mutton slow-cooked with red chillies, coriander, garlic, ghee, and salt

Mutton Ularthiyathu മുട്ടൺ ഉലർത്തിയത് 690

Kerala's dry fry - mutton slow-cooked with coconut slivers, fragrant curry leaves, and cracked black pepper in coconut oil

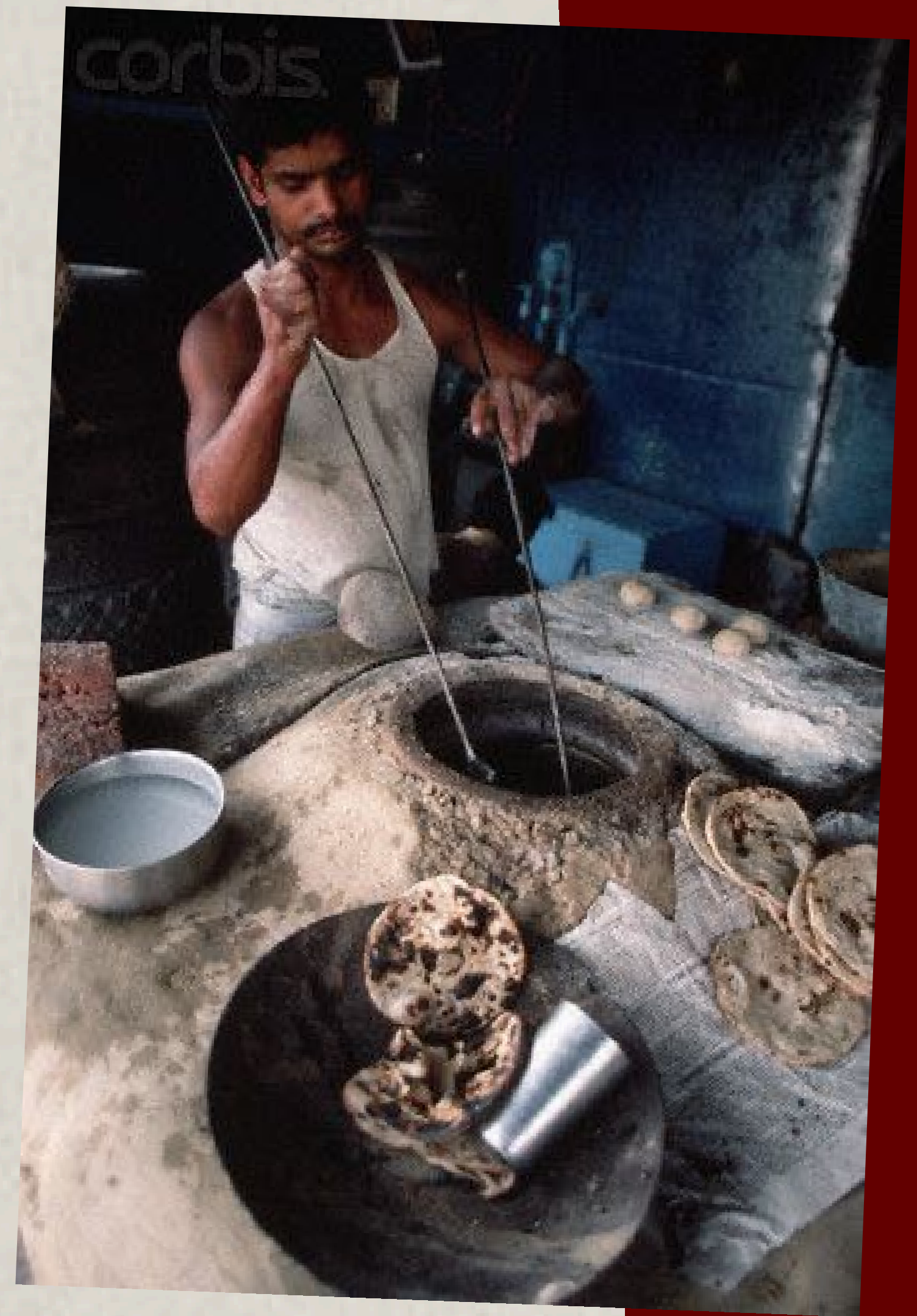
Mutton Galouti Kebab गलौटी कबाब 750

Lucknow's royal legacy - minced mutton blended with multiple spices, slow-cooked on a tawa until silky, melt-in-mouth softness is reached

The Great Tandoor Debate (Cont'd)

In 1977, even international food critics were trying to define what a tandoor really is. As Indian cuisine began expanding globally, many restaurants claimed "tandoori" cooking without using the traditional clay oven, sparking a debate around authenticity. A true tandoor is not just equipment. It's a system of cooking built on intense charcoal heat, clay insulation, and technique developed over generations. The way meat is skewered, how bread is slapped onto the walls, and how smoke interacts with the food—these are details that cannot be easily replicated in modern ovens.

The discussion made one thing clear: tandoor isn't a shortcut or a label. It's a discipline shaped by heat, material, and method—and the difference shows up on the plate.



Ego gave birth to Kakori Kebab

There's a story from Awadh about a British officer who tasted a seekh kebab and remarked it was a bit too tough, almost like chewing rope. The Nawab didn't argue. He simply called for his cook that evening with one instruction: make something so delicate, it leaves no room for complaint. The cook worked with the most tender cuts of meat, finely minced to a smooth texture, folded with raw papaya, and gently layered with mace, kewra, saffron, and cardamom, then slowly grilled over rosewood coals.

At the next dinner, the officer was left speechless. Just quiet approval and another serving.

The kebab has been leaving people speechless ever since.

TANDOOR

तंदूर

SPICED
MARINADES
AND A SOFT
TRAIL OF
SMOKE.

Paneer Tikka पनीर टिक्का 🍷 535

Classic / Malai / Hariyali - North India's favourite; cubes of paneer marinated in spiced flavoured yogurt and grilled to perfection.

Mushroom Tikka कुम्भ टिक्का 🍷 570

Classic / Mirchiwala - Juicy button mushrooms marinated in robust spices and cooked to perfection.

Tandoori Broccoli तंदूरी ब्रोककोली 🍷 580

Classic / Malai - Broccoli florets in a spiced hung curd marinade; charred, creamy, and full of bite.

Achari Bharwan Aloo अचारी भरवाँ आलू 🍷 480

Whole potatoes stuffed with tangy pickle spice masala and slow-roasted in the tandoor until smoky and caramelised

Edamame Seekh एदमामे सीख 🍷 660

Edamame blended with fresh herbs and warm spices, pressed on skewers and grilled golden in the tandoor

Aloo Seekh आलू सीख 🍷 490

Herb-spiced mashed potato moulded on seekh skewers - grilled until smoke-streaked and crisp on the outside

Makai Seekh मकई सीख 🍷 530

Sweet corn and spiced potato blended together, shaped on skewers and grilled until golden and smoky

Tandoori Prawns तंदूरी प्रॉन्स 🍷 750

Classic / Malai Garlic / Spicy - Prawns marinated in a paste, chargrilled in the tandoor until smoky, slightly charred

Fish Tikka फिश टिक्का 🍷 660

Classic / Malai / Hariyali / Mustard - Boneless fish chunks marinated in your choice chargrilled tender in the tandoor

Chicken Tikka चिकन टिक्का 🍷 640

Classic / Malai / Hariyali - Boneless chicken cubes marinated and grilled in the tandoor until juicy and smoke-kissed

Tandoori Chicken तंदूरी चिकन 🍷 595/980

Half or Full chicken marinated in spiced yogurt and charcoal-roasted in a blazing tandoor

Afghani Tangdi अफगानी टंगड़ी 🍷 740

Four chicken drumsticks slow-marinated in cream, cashew paste, and subtle aromatic spices – tandoor-cooked with a smoky and nutty crust

Mutton Seekh मटन सीख 🍷 730

Minced mutton blended with ginger, green chili, fresh herbs, and whole spices, pressed onto long seekh skewers and chargrilled until juicy

Mutton Gilafi मटन गिलाफी 🍷 740

Minced mutton skewers encrusted on the outside with finely chopped onion, capsicum, tomato, and green chili

Kakori Kebab काकोरी कबाब 🍷 730

Lucknow's minced mutton blended with warm spices and fried onion paste, moulded on flat skewers and grilled until meltingly soft

Barrah Kebab बर्रा कबाब 🍷 780

Mutton chops marinated for 24 hours in a spice and raw papaya, chargrilled until the outside is fierce and the inside is tender



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Where Indo-Chinese Began (and Why India Fell for It)

It starts in Kolkata in the late 1700s, when the first Chinese settlers, traders and artisans like Tong Atchew, arrive and build communities around Tiretta Bazaar and later Tangra. They cook for themselves first, then for neighbors; soy and vinegar meet Indian green chilli, garlic and spring onion; gravies thicken to match our love of “curry” textures. A new accent is born.

In the 20th century, Tangra’s shop-houses and tanneries hum: Hakka noodles, chilli chicken, sweet corn soup fast, hot, familiar, yet different. The cuisine spreads along rail lines and club menus.

Political shocks, the 1962 Sino-Indian war and its aftermath shrunk the Chinese community, but paradoxically make the food more visible as it migrates beyond Kolkata to Bombay and Delhi. The national “click” comes in 1970s Mumbai, when chef Nelson Wang coins Chicken Manchurian a crisp-toss-glaze formula Indians instantly understand. From there, Indo-Chinese becomes the country’s favorite comfort-out: noodles to share, gravies to pour, heat you can negotiate. Today, it’s a global Indian export with unmistakable roots in Kolkata’s Chinatowns and the improvisations of migrant cooks.



INDO CHINESE

इंडो चिनी

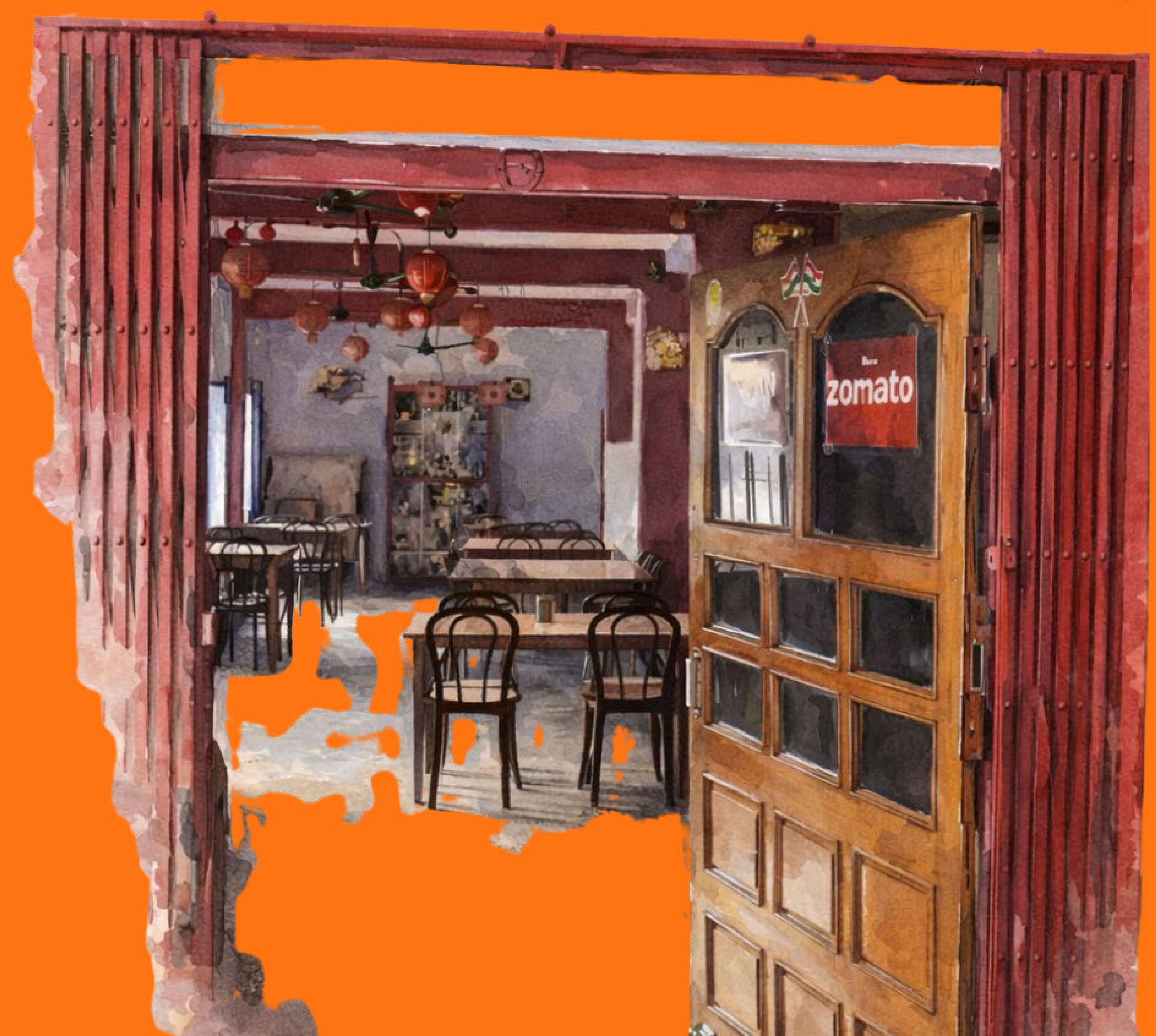
STARTERS

Corn Salt & Pepper कॉर्न साल्ट & पेप्पर 🌽 Golden sweet corn kernels fried to a crunch, tossed in a wok with garlic, split green chillies, and a generous crack of black pepper	460	Veg Kothe वेज कोथे 🌱🍴 Vegetable dumplings deep fried and then tossed in a tangy, aromatic wok sauce	480
Baby Corn Salt & Pepper बेबी कॉर्न साल्ट & पेप्पर 🌽 Baby corn, battered and fried to a crisp, then wok-tossed at high flame with cracked pepper, garlic, and green chili	500	Chilli Chicken चिली चिकन ● 🌱🍴 Fried chicken pieces hurled into a wok with split green chillies, crushed garlic, and a dark, glossy soy reduction	590
Chilli Paneer चिली पनीर 🍴🥛 Thick paneer cubes fried golden in a light batter, then tossed with split green chillies, pungent garlic, and a dark, glossy soy-based sauce	525	Chicken Lollipop चिकन लॉलीपॉप ● 🍴 Frenched chicken winglets marinated in a red spice paste, deep-fried until the skin blisters and crackles	615
Spring Rolls (Veg/NonVeg) स्प्रिंग रोल 🌱🍴 Pastry sheets wrapped around filling of julienned vegetables sealed and fried	490/590	Lemon Chicken लेमन चिकन ● 🌱 Crisp-fried chicken bathed in a yellow lemon sauce which is sharp and citrusy up front	575
Veg Manchurian मंचूरियन 🌱🍴 Hand-rolled vegetable dumplings fried to a crisp shell, then bathed in a umami-laden Indo-Chinese sauce	475	Chilli Egg चिली एग ● 🌱🍴 Boiled eggs fried and tossed in a bold, Indo-Chinese spicy soy-chilli sauce; a surprising street-style hit	450
Chilli Mushroom चिली मशरूम 🍴🍄 Mushrooms battered and fried, then wok-tossed with scallions, green chillies, and a dark soy glaze	510	Pepper Fish पेप्पर फिश ● 🍴 Tender fish bites pan-fried and tossed with cracked black pepper and garlic.	630
Honey Chilli Potato हनी चिली पोटेटो 🌱🍴 Crispy potato fingers glazed with honey, sesame, and a hint of red chilli	535	Chilli Fish चिली फिश ● 🌱🍴 Flaky fish chunks encased in a crisp batter and wok-tossed in Indo-Chinese chili sauce layered with garlic and ginger	630
Honey Chilli Lotus Stem हनी चिली लोटस स्टेम 🌱🍴 Lotus stem chips glazed with honey, sesame, and a hint of red chilli	580	Salt & Pepper Prawns साल्ट & पेप्पर प्रॉन्स ● 🍴 Crisp-fried prawns tossed with green chillies, garlic, and crushed pepper.	695

RICE & NOODLES

Fried Rice (Veg/Egg/Chicken) फ्राइड राइस Wok-tossed rice with vegetables, soy, and aromatics; simple, comforting, and satisfying.	385/410/460
Burnt Garlic Fried Rice (Veg/Egg/Chicken) Wok-tossed rice with crisp burnt garlic, spring onion and veggies.	385/410/460
Hakka Noodles (Veg/Egg/Chicken) हक्का नूडल्स 🌱🍴 Thin noodles stir-fried with veggies, soy, and a hint of chilli; an Indo-Chinese staple.	385/410/460
Chowmein (Veg/Egg/Chicken) चाऊमीन 🌱🍴 Wok-tossed noodles with crisp vegetables, soy sauce, and Indo-Chinese spice.	385/410/460

● NON-VEG ● EGG ● SEAFOOD 🍴 SOY 🌱 NUTS 🌱 GLUTEN 🥛 DAIRY 🍄 MUSHROOM 🌱 SESAME 🌱 EXTRASPICY



MAIN COURSE



As the B&B plates are cleared and dinner plates take their place, you know it's time to settle in. This is where portions grow generous and every bite feels like the meal has truly begun.

Paneer Butter Masala बटर पनीर मसाला 🍷🥛
Paneer cubes submerged in slow-reduced tomato
gravy enriched with butter and cream

590

Kadhai Paneer कढ़ाई पनीर 🍷🥛
Paneer and capsicum hurled into a searing kadhai with crushed whole
coriander, dried red chillies, and a fierce tomato-onion masala

585

Palak Paneer पालक पनीर 🥛
Fresh spinach blanched and blended with ginger, garlic, and
warm aromatics along with paneer cubes nestled in it

585

Paneer Tikka Masala पनीर टिक्का मसाला 🍷🥛
Tandoor-charred paneer tikka that is smoky and deeply spiced
dropped into a robust, slow-reduced tomato masala

610

Khumb do Pyaza कुम्भ दो प्याज़ा 🍄
Mushrooms cooked in a Mughal-inspired do pyaza - where onions
are added at two stages, raw and caramelised

615

Methi Malai Mattar मेथी मलाई मटर 🍷🥛
Tender green peas and fenugreek leaves slow-cooked in a
pale, ivory cream gravy perfumed with mild whole spices

560

Paneer Pasanda पनीर पसंदा 🍷🥛
Flat paneer slices stuffed with filling of nuts, dried fruits, and spices
and simmered in a Mughal-style tomato, cashew and cream gravy

600

Lasaniya Batata लसुनिया बटाटा
Gujarati-style baby potatoes tossed in a fiery garlic-chilli masala;
bold, dry, and addictive.

495

Veg Kolhapuri वेज कोल्हापुरी
Vegetables cooked in Kolhapuri masala, a blend of dried
coconut, sesame, poppy seeds, and local red chillies

540

Dum Aloo (Lucknowi / Banarsi) दम आलू 🍷🥛
Baby potatoes slow-cooked sealed on dum in your choice - Lucknow's
aromatic elegance, or Banaras's tangy, earthier tomato-based

575

Punjabi Malai Kofta पंजाबी मलाई कोफ्ता 🍷🥛🌾
Paneer and potato dumplings stuffed with nuts and dried fruit,
fried, and lowered into a buttery, cashew-cream tomato gravy

610

Navratan Korma नवरतन कोरमा 🍷🥛
The Mughal emperor's curry, nine jewels of vegetables, fruits, and nuts
slow-cooked in a delicately spiced, ivory saffron-cream gravy

615

Kaju Curry काजू कढ़ी 🍷🥛
Cashews slow-cooked in a golden, mildly spiced onion and tomato
gravy until they absorb the masala

585

Lasuni Palak लसुनी पालक
Fresh spinach wilted and roughly finished, then hit with a fierce tadka
of sliced garlic browned in ghee until nutty and golden

510

Khumbh Makai Palak खुम्ब मकई पालक 🥛
Mushrooms, sweet corn kernels, and fresh spinach slow-cooked
together in a spiced creamy sauce

540

Veg Maharani वेज महारानी 🍄🥛
Paneer, mushrooms, baby corn, and vegetables cooked in saffron-cashew and
cream gravy with cardamom, rose water kewra essence, finished with ghee

590

Jugalbandi Kofta जुगलबंदी कोफ्ता 🍷🥛
Twin kofta dumplings presented in two contrasting gravies, one rich
red tomato and one pale, delicate green, arriving on the same plate

650



Egg Curry अंडा कढ़ी ●
Hard-boiled eggs simmered in a onion-tomato gravy spiced
with whole aromatics until the eggs absorb the masala

560

Kadhai Chicken कढ़ाई चिकन ● 🍷
Bone-in chicken pieces hurled into a kadhai with crushed whole
coriander, split dried chillies, capsicum, and tomato-onion masala

680

Chicken Xacuti चिकन जाकुटी ●
Goa's chicken slow-cooked in a dark, masala of roasted
coconut, poppy seeds, star anise, and Kashmiri chillies

680

Chicken Patiala चिकन पटियाला ●●🥛
Tender chicken cooked in a rich, spicy onion-tomato-
spinach gravy, topped with an omelette

660

Saoji Chicken साउजी चिकन ●
Nagpur's dark, gravy built from dry coconut, kalonji, and blend of
over a dozen whole spices, slow-cooked until the oil rises

660

Kori Ghassi कोरी फ़ासी ●
Mangalore's chicken cooked in paste of roasted coconut, Byadgi chillies,
coriander seeds, and tamarind, finished with coconut oil tempering

680

Bhopali Chicken Rezala रिज़ाला ● 🍷🥛
Mughal-Bhopali chicken simmered in cashew paste, hung curd, and
aromatic whole spices, finished with fresh coriander and kewra

650

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DAK BUNGALOW CHICKEN



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Dak Bungalow Chicken isn't just a dish, it's a leftover of a very specific travel culture that no longer really exists.

Picture this, late evening, somewhere on a long, empty road in colonial India. A traveller arrives at a dak bungalow, tired, dusty, and hungry. There's no menu waiting. Just a caretaker, a basic kitchen, and a quick question: "Khaana milega?"

What followed became Dak Bungalow Chicken.

It was never about precision. Chicken cut as it came, onions cooked until lightly caramelised, whole spices thrown in, and potatoes added not for style but to stretch the meal. Eggs often made their way in too, boiled and simmered in the gravy, adding substance, making sure the dish could feed one more if needed. Everything cooked in one pot, fast, practical, and deeply satisfying. No two versions ever matched, because no two nights, or kitchens, were the same. And that's what makes it interesting. In a time where food is often overthought, this dish comes from the exact opposite place. No plating, no garnish, no story built after the fact. The story is the dish – of long journeys, unpredictable stops, and meals that had to work, not impress.



करी

Chettinad Chicken செட்டிநாடு சிக்கன் ● 🍛 650
Tamil Nadu's chicken slow-cooked in a freshly ground masala of kalpasi, marathi mokku, star anise, and Guntur chilies, with coconut and cracked black pepper

Butter Chicken बटर चिकन ● 🍛 670
Delhi's greatest gift to the world - tandoori chicken dropped into a slow-reduced tomato gravy enriched with butter, cream, and kasuri methi

Chicken Curry चिकन करी ● 🍛 610
Chicken slow-cooked in a deeply reduced onion-tomato masala until the meat is falling-tender and the gravy has absorbed whole spices

Chicken Tikka Masala चिकन टिक्का मसाला ● 🍛 650
Chicken tikka tumbled into a robust, slow-reduced tomato masala that absorbs the char and builds a curry of extraordinary complexity

Dak Bungalow Chicken डाक बंगलो चिकन ● 🍛 670
Improvised by British-era cooks in remote dak bungalows with whatever whole spices were at hand, slow-cooked with hard-boiled egg and dark, onion masala.

Rara Murgh रारा मुर्ग ● 🍛 730
Chicken pieces and spiced **mutton keema** cooked together in a single fierce masala until the keema melts into the gravy

Khandesi Kala Chicken खानदेशी काला चिकन ● 650
Rural Maharashtra's chicken cooked in a black masala of deeply roasted dry coconut, cracked black pepper, and whole spices

Kara Kuzhambu कार कुडुम्बु ● 660
Tamil Nadu's chicken stewed in tamarind-based gravy with small shallots, cracked black pepper, curry leaves, and a stone-ground spice paste

Chicken Cafreal चिकन काफरिआल ● 670
Goan Portuguese chicken marinated in green paste of coriander, mint, green chili, ginger, garlic, and cloves, then pan-roasted

Chicken Korma चिकन कोर्मा ● 🍛 690
Chicken slow-cooked in a pale, aromatic gravy of cashew paste, yogurt, saffron, and whole spices

Malwani Macchi मालवणी मच्छी ● 690
Konkan slow-cooked fish in a fiercely aromatic Malwani masala of roasted coconut, dried red chilies, and kokum

Prawn Masala प्रॉन मसाला ● 🍛 740
Juicy prawns slow-cooked in a bold, deeply reduced onion-tomato masala until the gravy clings and the prawns are just cooked

Bihari Fish Curry बिहारी फिश करी ● 680
Bihar's fresh fish simmered in a sharp, pungent mustard-forward gravy with green chili, garlic, and earthy whole spices

Goan Fish Curry गोअन फिश करी ● 690
Goa's fresh fish simmered in a tangy coconut masala of Kashmiri chilies, tamarind, and aromatics, finished in the fragrant oil of toasted coconut

Chingri Malai Curry चिश्डि मालाई करी ● 750
Bengal's prawns slow-cooked in coconut milk gravy perfumed with whole cardamom, cloves, and bay leaf, finished with mustard oil

Kosha Mangsho कषा मांशो ● 🍛 720
Bengal's bone-in mutton slow-cooked for hours in its own juices with caramelised onions, yogurt, and whole spices, until the oil separates

Keema Matar कीमा मटर ● 🍛 710
Finely minced mutton cooked down with green peas, fresh ginger, and onion-tomato masala

Mutton Rogan Josh मठन रोगन जोश ● 🍛 740
The Kashmiri icon; tender mutton simmered in a spiced red gravy of yogurt, fennel, and dry ginger.

Laal Maas लाल मास ● 🍛 740
Rajasthan's mutton cooked with Mathania red chilies, pure ghee, and garlic over a dying flame until the oil runs red and the meat is falling off the bone

Nalli Nihari नल्ली निहारी ● 🍛 750
Old Delhi's mutton shanks braised overnight in a deeply spiced bone marrow gravy of whole spices, wheat, and slow-rendered fat

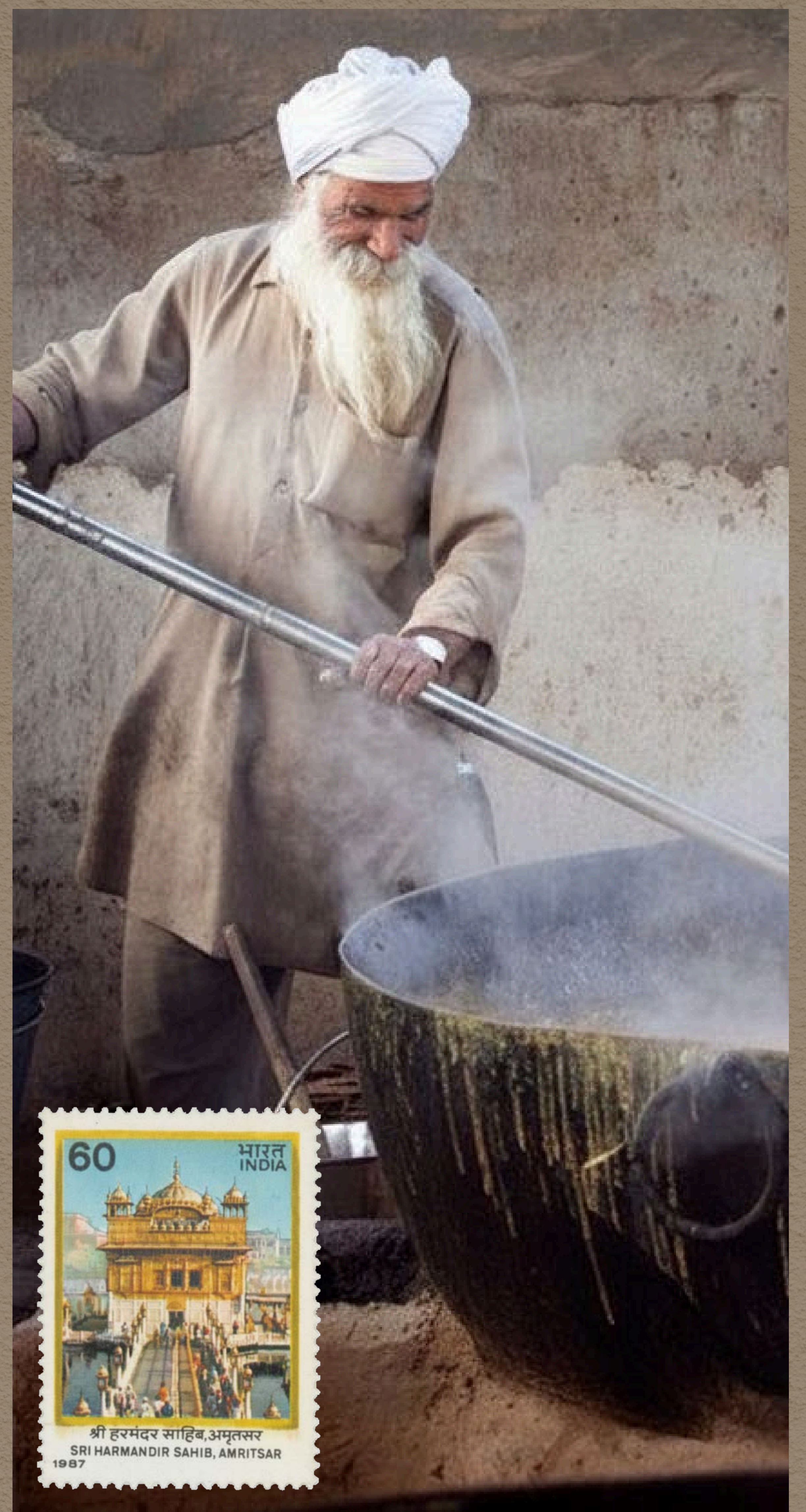
Salli Boti सल्ली बोटी ● 710
The Parsi's tender mutton cubes slow-cooked in a tangy, sweet-sour tomato and apricot-spiked gravy, then crowned with crisp potato salli straws.

Mutton Champaran मटन चंपारन ● 🍛 700
Bihar's bone-in mutton sealed inside a clay pot with whole spices, mustard oil, onions, and curd, then slow-cooked over hours entirely in its own

Please ask the server if you would like to have your chicken gravy with or without bone !



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LANGARWALI DAL

It's not a "recipe," it's a system

Langar meals are intentionally simple but balanced: dal (protein), roti (carbs), sometimes kheer or sabzi. The dal is usually made from whole urad or a mix of lentils, giving slow-release energy, important when feeding thousands daily. It's one of the largest ongoing food operations in the world. The langar at the Golden Temple feeds 50,000-100,000+ people daily. That scale forces efficiency decisions, ingredient simplicity, repeatable processes, and zero wastage mindset. Unlike restaurant dal makhani loaded with cream, langar dal relies on long simmering (often hours, sometimes overnight), constant stirring and natural starch breakdown. There's no hierarchy in consumption. Everyone sits on the floor (pangat system) and eats the same dal, no VIP version, no variation. The dish itself becomes a tool to enforce equality, not just feed people. It's cooked by volunteers, not chefs. The entire system runs on seva (selfless service). People from all backgrounds participate, washing, chopping, stirring. There's no "chef signature," which is precisely why the flavour stays consistent. The dal is intentionally under-spiced compared to restaurant standards, low chilli, mild garam masala, heavy reliance on salt + fat + lentil flavour, reason: it needs to be acceptable across age groups, regions, and spice tolerances. The flavour memory is psychological as much as culinary. You're eating in a sacred environment, after standing in line, sitting collectively. That context amplifies perception. If you tried the same dal in isolation, it may not feel as "special."

DAL & KADHI

दाल & कढ़ी

Dal Fry दाल फ्राई 🍷 A classic North Indian preparation, yellow lentils tempered with garlic, cumin, and ghee.	360
Dal Tadka दाल तड़का 🍷 Slow-cooked arhar dal finished with a smoky ghee tadka of garlic, chilli, and spices.	395
Adraki Masoor Dal अद्रकी मसूर दाल 🍷 Masoor lentils simmered with generous knobs of fresh ginger until earthy and tender, finished with a bright ghee tempering	400
Masala Urad Dal मसाला उरद दाल 🍷 Whole black gram slow-cooked until creamy at its core, then built up with a bold masala of onions, tomatoes, and aromatic whole spices	390
Panch Ratna Dal पंच रत्न दाल 🍷 Rajasthan's noble five-lentil composition - toor, chana, masoor, moong, and urad slow-cooked together and finished with ghee and whole spice tadka	470
Dal Makhni दाल मखनी 🍷 Whole black urad and kidney beans slow-cooked overnight on a dying flame, then finished with butter and cream	570
Banjaara Dal बंजारा दाल 🍷 Born in the open fires of Banjara kitchens - mixed lentils cooked low and slow with whole garlic cloves, fresh coriander and a tadka	390
Langarwali Dal लंगरवाली दाल 🍷 The dal served in Sikh Gurudwara langars for centuries, cooked in vast quantities with nothing but whole spices and love	390
Uttarakhandi Kadhi उत्तराखंडी कढ़ी 🍷 From Pahadi kitchens - a tangy yogurt and besan curry tempered with mustard seeds, sharp garlic, and jakhya	380



राइस

Steamed Rice स्टीम्ड राइस	200	Lemon Rice लेमन राइस 🍷 South Indian temple - cooked rice tossed in mustard seed oil, curry leaves, roasted peanuts, and a generous squeeze of fresh lemon	290
Jeera Rice जीरा राइस	240	Coconut Rice कोकोनट राइस Freshly grated coconut folded through warm rice with chana dal, urad dal, and a crackling mustard and dried red chili tadka	300
Peas Pulao मटर पुलाओ 🍷	250	Masala Khichdi मसाला खिचड़ी 🍷 Rice and lentils slow-cooked together, then layered with a masala of onions, tomatoes, ginger, and whole spices, finished with pure ghee	420
Veg Pulao वेज पुलाओ 🍷	340	Yakhni pulao यखनी पुलाओ 🍷 A delicacy from Kashmir; rice simmered in aromatic mutton meat stock with spices and slow-cooked meat	595
Curd Rice दही चावल 🍷 Soft-cooked rice mashed with cool, tangy yogurt and finished with a popping mustard seed, curry leaf, and green chili tadka	330		

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INDIA'S FINEST BIRYANIS, SERVED HERE.



Hyderabadi Biryani
The Shadab, Hyderabad

Kolkata Biryani
Arsalan, Kolkata

Dindigul Biryani
Thalapakatti,
Tamil Nadu

Ambur Biryani
Star Biryani, Tamil Nadu

Biryani: More Than One Style

Biryani isn't a single dish—it's a method, a philosophy shaped by region, technique, and time. At its heart lies a simple question: how do rice, meat, fat, and spice come together in perfect balance? Every region in India answers it differently.

Some traditions follow the kacchi style, where raw, marinated meat cooks slowly with partially cooked rice—absorbing flavour as it transforms. Others use the pakki method, cooking each element separately before layering them together for precision and restraint. Neither is superior; each is a reflection of its place.

As you travel across India through biryani, the shifts are unmistakable. In the north, long-grain basmati carries light, aromatic notes. In the south, shorter grains bring body and depth.

Some styles lean into bold spice and richness, others into fragrance and subtlety. From the intensity of Hyderabadi to the refinement of Awadhi, from the ghee-laced warmth of Malabar to the pepper-forward Tamil interpretations—every version tells you where it comes from before you're even told its name.

Hyderabad turns biryani into theatre. Here, raw marinated meat is layered with half-cooked rice, sealed in a heavy pot with dough, and slow-cooked in the dum style—where trapped steam builds pressure, deepening flavour until the pot itself feels alive with it. It's not just cooking; it's controlled chaos, held together by timing and instinct.

Further east, in Kolkata, biryani carries the story of exile and adaptation.

When the Nawab of Awadh was displaced, resources were scarce. His chefs responded not by diminishing the dish, but by evolving it—introducing spiced potatoes to extend the meal. What began as necessity became identity. Today, the potato is not an addition—it's essential.

On the Malabar coast, biryani speaks a different language altogether. Short-grain jeerakasala rice replaces basmati, its nutty aroma binding seamlessly with ghee, coconut, and coastal spices. The result is softer, richer, and deeply rooted in its landscape—less about sharp contrast, more about cohesion.

Across all these styles, one thing remains constant: biryani is never just a recipe. It's a balance of heat, fat, spice, and timing—shaped as much by geography as by the hands that cook it.

BIRYANI

बिरयानी

Veg Biryani वेज बिरयानी 🍷

Aged basmati grains layered with seasonal spiced vegetables, caramelised onions, fresh mint, and saffron-kissed milk – sealed and slow-cooked

575

Paneer Tikka Biryani पनीर टिक्का बिरयानी 🍷

Tandoor-charred paneer tikka, folded through long-grain basmati with molten caramelised onions, whole aromatics, and a saffron crown

660

Egg Biryani अंडा बिरयानी 🍷

Hard-boiled eggs slow-marinated in a spiced masala nestled between fragrant basmati layers with crispy fried onions, mint, and saffron

610

Hyderabadi Dum Biryani हैदराबादी दम बिरयानी 🍷

Meat marinated in yogurt and whole spices, layered with parboiled saffron basmati, sealed under a flour dough crust, and slow-cooked on dum. **Chicken/ Mutton**

725/800

Kolkata Biryani कोलकाता बिरियानि 🍷🍷🍷

Bengal's version of Awadhi original - meat, egg and potato layered through subtly spiced basmati. **Chicken/ Mutton**

735/810

Ambur Biryani अम्बूरु बिरियानि 🍷

Seeraga samba rice cooked directly with **chicken / mutton** in curd-based masala of red chili, fennel, and garlic, producing a biryani that is fiercely spiced

720/805

Dindigul Biryani दिण्डिगुल बिरियानि 🍷

Tamil Nadu's cube-cut **chicken / mutton** cooked with seeraga samba rice in a punchy masala of stone-ground spices, lime, and curd

725/810

All biryanis comes with raita & salan



ब्रेड्स

BREADS

Tandoori Roti तंदूरी रोटी 🍷

Plain/Butter

80/90

Roomali Roti रूमाली रोटी 🍷

(DEPENDS ON AVAILABILITY) Plain/Butter

170/195

Bajra Roti बाजरे की रोटी 🍷

Plain/Butter

160/170

Tawa Roti तवा रोटी 🍷

Plain/Butter

100/110

Lachha Paratha लच्छा पराठा 🍷🍷

Plain/Butter

160/170

Kulcha कुल्चा 🍷🍷

Your choice of kulcha: **Plain / (Onion | Aloo-Pyaz | Cheese)**

180/260

Lal Mirch ka Paratha लाल मिर्च का पराठा 🍷🍷

Plain/Butter

165/180

Malabar Paratha मलबारी पराठा 🍷🍷

Plain/Butter

175/180

Rice Bhakri तांदळाची भाकरी

Plain/Butter

135/150

Missi Roti मिस्सी रोटी 🍷

Plain/Butter

135/145

Khameeri Roti खमीरी रोटी 🍷

Plain/Butter

120/135

Ladi Pav पाव 🍷

Soft, fluffy Indian dinner roll

125

NAANS	PLAIN BUTTER	
Regular	110	130
Garlic	130	150
Green Chilli	135	155
Cheese	150	170
Cheese Chilli	160	180
Cheese Chilli Garlic	180	200

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ACCOMPANIMENTS

अकपनीमेंट्स

YOGHURT/RAITA 🥛

Plain curd 120

Pomegranate & Mint Raita 160

Boondi Raita 160

Kuchumber Raita 180

Burani Raita 160

Ananas Ka Raita 200

Mirchi Wala Raita 180

थोड़ा दही मिलेगा ?

Don't judge the quantity based on the image

PICKLES



Wanna take some home? Ask the server.

Ker Sangri ka achar	केर सांगरी का अचार	120
Tali Hui Hari Mirchi ka achar	तली हुई मिर्ची का अचार	130
Lal Mirch ka achar	लाल मिर्च का अचार	145
Inji Thokku	अदरक का अचार	135
Kathal ka meetha achar	कटहल का मीठा अचार	150

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CHUTNEYS

Ground, Not Blended



Tilkut Chutney तिलकुट चटनी 140

Roasted sesame seeds ground with garlic, red chillies, and spices; nutty, bold, and deeply earthy.

Raiwala Lehsun Chutney रायवाला लहसुन चटनी 130

Garlic chutney tempered with mustard seeds and chillies; punchy, pungent, and packed with flavour.

Singdana Chutney शेंगदाना चटनी 140

Ground roasted peanuts with coconut, garlic, and chillies; creamy, spicy, and nutty.

Aamcha Jhunka Chutney आमचा झुनका चटनी 140

A dry chutney blend of roasted besan, garlic, and spices.

Tamatar Sanchar टमाटर संचार 140

Tangy tomato chutney from Chhattisgarh, cooked with mustard oil, panchphoran, and local chillies.

PAPAD

Papadam p.100

Moong Dal Papad p.100

Urad Dal Papad p.100

Chana Dal Papad p.100

Assorted Papad p.175

(Add on Masala: +50)



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Dessert

Picture abhi baaki
hai mere dost



DESSERTS

देसर्ट



Gulab Jamun w/ Vanilla

Soft, melt-in-the-mouth khoya dumplings soaked in rose-saffron sugar syrup, served with vanilla ice cream

260



Rasgulla Tiramisu

Soft rasgullas soaked in coffee syrup, layered with mascarpone and cocoa dust

370



Gajar Halwa Cake

A layered baked twist on the winter classic, moist gajar halwa cake and a touch of nostalgia

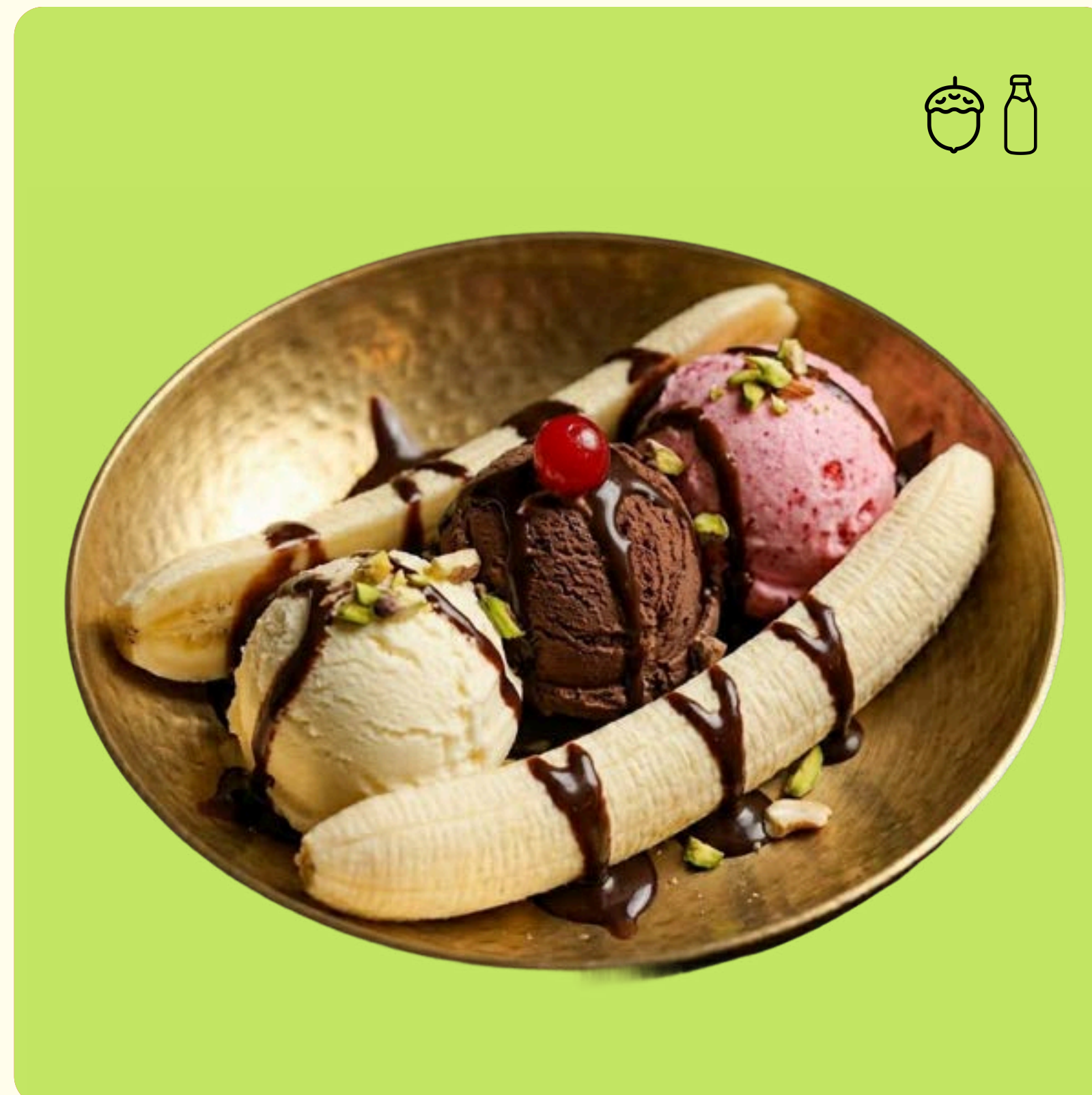
300



Bhapa Doi

A classic Bengali steamed sweet yogurt, silky smooth and mildly fragrant

280



Banana Split

Sliced banana with vanilla, chocolate and strawberry ice cream, topped with nuts, syrup, and cherry

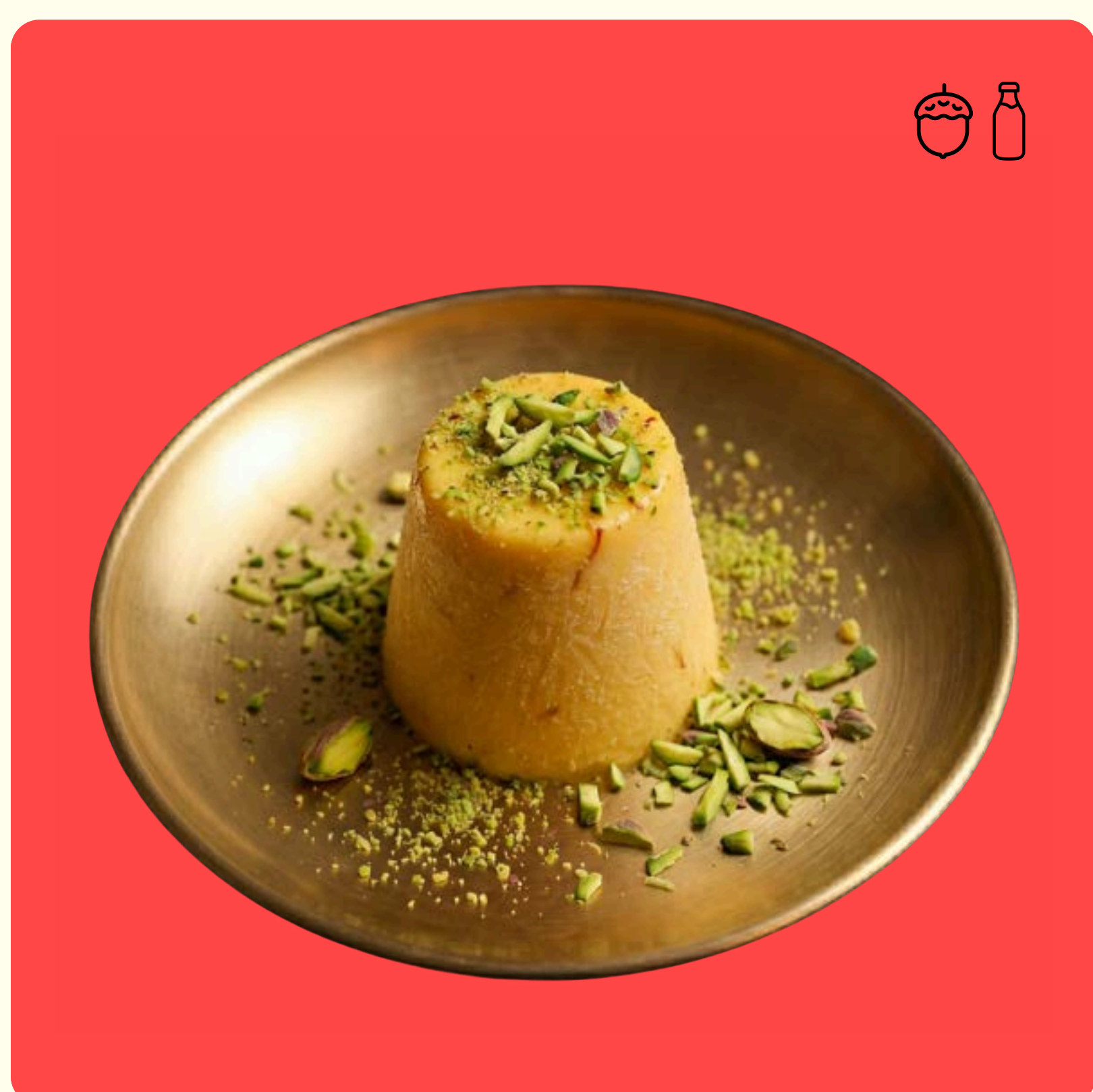
380



Shahi Tukda

Crisp fried bread soaked in sugar syrup, served with rabri and crowned with nuts and rose

380



Kulfi

In house Kulfi made with saffron and milk

250

ICE CREAMS

(Single scoop)

Gajar Halwa	250
Aale Paak	250
Banarasi Meetha Pan	270
Cheese Melt	270
Cutting Chai Biskoot	270
Dates & Almond	270
Karikku	240

Prices mentioned are in INR & exclusive of tax | Discretionary 7% Service Charge may be levied.
Spice levels can be adjusted on request | Please inform your server of any allergies before ordering
All dishes prepared in a shared kitchen | Cross-contamination is possible.



END NOTE

When you reach the last page of this menu, you've travelled. Through the smoky lanes of tandoor towns, past street carts, into royal kitchens where secrets simmered for centuries. You've tasted the hum of a railway station biryani, the sigh of a curd rice afternoon, the thrill of a midnight roll. But this journey didn't begin in a kitchen. Also the creator of Atelier V, Vedant Newatia sees these ventures as his playgrounds for reimagining how Indore eats, remembers, and aspires. For him, Masala Code is not a restaurant. It is an archive of India's culinary codebook - the रस्में, किससे, and यादें passed from kitchen to kitchen and a laboratory for flavours yet to be written. Vedant believes Indore's food story deserves a national and global stage. The city's heritage is rich, its appetite boundless, its people endlessly curious. Masala Code is his way of giving them a table where the familiar feels new, and the new feels like home. Every detail here is deliberate, from the smallest garnish to the pages you've just turned. Each dish carries a sense of place, a voice from the past, a push toward the future. This menu is not just an invitation to eat; it's a key to decoding India through its flavours. As you leave, we hope you carry more than the memory of what you ordered.

Other House of V Publications

Explore the extended universe of House of V through our other publications:

- **Atelier V Food Menu** presents a global cuisine menu and a strong cocktail culture.
- **Fabric Food Menu** captures the energy of our nightclub, where music, drinks, and late nights come together.

Masala Code
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THE HOUSE
OF V



<https://www.instagram.com/masalacodeindore/>