

मास्का

Indian * Eatery

Indian eatery for casual lunch, afternoon chai, dinner to late night tipples and sinful grazing. A salute to India's eating and drinking culture, shared spaces, bringing people together from all walks of life to bond over a shared love of delicious and hearty food.

Swing by the for some seriously good filled naan rolls, dinners are fun, tasty and social or if just passing by for an authentic afternoon chai or some smoky kebab with sharing small plates, the service and timing is always on par for a great casual and tasty experience.

No matter the hour or mood - at Maska, just come as you are.

LOOK OUT FOR THE MASKA
STAMP FOR MUST-TRY DISHES



Ghee-licious Flavours:
Where Ghee Makes
Everything Better



STARTERS

sweet | tangy | spicy | salty

"Chaat" comes from the Hindi word chaatna, meaning "to lick" because these snacks are so tasty, you'll want to lick your fingers clean. These savory street-side favorites are the ultimate flavor bomb to kickstart your meal.



DOSA PLAIN 180.- MASALA 200.-

Crispy South Indian rice crêpe with/without potato masala, served with sambar and chutneys

GOL GAPPE AKA PANIPURI 140.-

Spherical fried crisps, chickpea crumble, potatoes, spicy water



POPPADUMS & DIPS 150.-

Roasted and fried poppadum, mint chutney, yoghurt and walnut, tamarind and crush coriander



DAHI PURI 150.-

Spherical crisp, sweet yoghurt, spiced potatoes and chutneys



All prices are in Thai Baht and subject to a 10% service charge and 7% government tax



CHEESE CHILLI TOAST

225.-

Sourdough, chilli garlic spread, amul cheese. A nostalgia for Bombayites



ALOO TIKKI IMLI CHOLEY

180.-

A crispy Indian snack served with chutneys and chickpeas



SAMOSA

120.-

Crunchy Punjabi-style, pea and potato filling. Tangy tamarind chutney for dipping.



PALAK PATTI CHAAT

150.-

Spinach leaf crisp with sweet spicy and tangy flavours

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STARTERS

spicy | hot | chilli marinade

Teekha isn't about how many chillies you can stand; it's about the very soul of the dish. We use chillies for that bright, complex zing that wakes up your palate and gives the food a real, grounded personality.



GHEE ROAST MUTTON ON COIN PARATHA

295.-

Goat legs, paratha, pickled shallots, chilli and peanut chutney

MASKA PAO BHAJI

220.-

A Chowpatty style bowl of mashed vegetables and potatoes, buttered home-made buns



PANEER ROOMALI ROLL

200.-

Grilled paneer roll with onions, peppers, and greens, served with mint chutney and pickled onions.



CHICKEN TIKKA ROLL

240.-

Spicy charred chicken, onion and peppers. Mint chutney along with sirka pyaz on the side

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TANDOORI

smokey | tandoor charred | taste of the fire

Smoky flavor comes from exposing food to smoke or flame, either directly or indirectly. It's that deep, earthy, slightly charred taste that instantly reminds you of tandoors, open fires and street grills.



ACHARI SEA BASS

380.-

Yoghurt marinade, pickling spices, chutneys



HARE MATTAR KI SHAMMI

280.-

Tempered green peas
patties stuffed with Amul
cheese and raisins



TANDOORI MUSHROOM

320.-

Stuffed mushrooms,
tandoori marinade, chutneys



PERI PERI PANEER TIKKA

310.-

Charcoal oven roasted Indian
cottage cheese spiced with
roasted chillies and peppers

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TANDOORI CHICKEN TIKKA

310.-

A classic recipe, using a red marinade, vinegar, yoghurt with ginger, garlic and chilli



MASKA MALAI CHICKEN TIKKA

330.-

Chicken thigh steeped overnight in garlic, ginger, coriander stems - a little cream and cheese



SEEKH KEBAB

350.-

Minced lamb spiced with green chilli, coriander and cumin cooked in tandoor



ANDAMAN PRAWNS

450.-

Prawns marinated with garlic and yoghurt, finished in tandoor

MAINS

signature curries | masala flavours | in-house spice blend

Masaledaar (मसालेदार) means “loaded with spices” not necessarily super spicy, but rich, aromatic, and full of complex flavours. It's that deeply satisfying, layered taste that comes from a blend of ground and whole spices sautéed with love.



OLD DELHI BUTTER CHICKEN

320.-

Tender chicken cooked in a rich, tangy tomato gravy, finished with butter and cream



MASKA TADKE WALI DAL

240.-

Yellow dal, brown garlic, fresh coriander

MASKA BLACK DAL

280.-

Dark, rich, deeply flavored, cooked over 24 hours



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MUTTON ROGAN JOSH

425.-

Tender mutton cooked over charcoal in a pot with Indian spice



PINDI CHOLEY

280.-

Tempered chickpeas, chef secret potli masala



CHICKEN TIKKA MASALA

320.-

Oven roasted chicken steeped in a thick masala sauce finish with cream and butter



ALLEPPEY FISH CURRY

350.-

Tangy and mildly spiced coconut-based gravy, cooked with fish



KADHAI PRAWN

375.-

Prawns cooked with bell peppers, onions and crush roasted spices



SAAG PANEER

310.-

A North Indian delicacy - tempered mustard greens, cottage cheese, homemade butter



PANEER LABABDAR

300.-

Cubes of cottage cheese, chunky tomato gravy



ALOO GOBHI

260.-

Cauliflower and potatoes, Indian spicy masala

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RICE & BREADS

saffron laced | aromatic | fragrant rice

Sugandhit (सुगंधित) flavours meaning aromatic, fragrant flavours referring to the delightful smells and tastes created by fresh herbs, spices, and slow cooking.



STEAMED BASMATI RICE

79.-

Fragrant rice from Dehradun



PULAO

99.-

Choice of cumin or green peas



ROOMALI ROTI

99.-

Soft thin bread, stretched and griddled on an upturned tawa

ALL TIME FAVOURITES

79.-

butter naan | garlic naan | tandoori roti

LACCHA PARATHA GREEN CHILLI PARATHA

99.-

Layered whole-wheat bread finished in tandoor

CHEESE CHILLI NAAN

140.-

Three cheeses and chillies melting inside

DUM HANDI BIRYANI

VEGETABLE | CHICKEN | MUTTON

325.- 350.- 380.-

Aromatic basmati rice layered with slow cooked chicken, mutton or vegetable, served with Bhurani raita



FRIED RICE

VEGETABLE | EGG | CHICKEN

200.- 220.- 240.-

Fried Rice Long Grain rice tempered with garlic, vegetables in soya sauce



AMRITSARI KULCHA

140.-

A delicacy of Amritsar, Punjab - a flakey bread baked in the tandoor, served with choley, Imli chutney

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INDO-CHINESE

spicy | hot | chilli marinade

This is the food of Tangra - Kolkata's old-school Chinese quarter, where Indian spices meet the Chinese wok. We blast everything over a massive flame to get those charred, smoky edges before tossing it in a heavy hand of dark soy and fresh green chillies.

HAKKA NOODLES

VEG 240.- / CHICKEN 260.-

Wok-tossed noodles with crunchy fresh vegetables and soya sauce



VEGETABLE SPRING ROLL

180.-

Seasoned mixed vegetable in a thin pastry sheet served with sweet chili sauce



HONEY CHILLI WAFFLE FRIES

220.-

Wok tossed waffle fries finished with honey and chilli



CHILLI PANEER OR CHICKEN

DRY 240.- / GRAVY 260.-

Fried paneer cubes / Crispy chicken in soya, chilli and pepper sauce



VEG MANCHURIAN

DRY 260.- / GRAVY 280.-

Crispy vegetable dumplings in spicy, tangy soya sauce



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DESSERTS

rasila | milk | sugar | ghee | nuts | cardamom | saffron

Meetha refers to a wide range of traditional Indian sweets that are rich, flavourful, and often made with milk, sugar, nuts and fragrant spices like cardamom and saffron. These desserts are an essential part of Indian celebrations, festivals and everyday treats.

RASMALAI TRUFFLE PUDDING

200.-

Soaked sponge, kesar pista milk, smooth rabri



KHEER

200.-

Silky rice pudding topped with lychee ice cream



TILLA KULFI

99.-

Classic malai kesar pista kulfi



ROYAL GULAB JAMUN

140.-

Khoya dumplings cooked in saffron sugar syrup, pistachio and edible gold



KULFI FALOODA

200.-

Creamy kulfi with falooda, basil seeds and rose syrup



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