



MASALA MĀYA

THE MAGIC OF SPICES

CATERING MENU

Curated by Chef Vikram Garg

HONOLULU · HAWAII

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ETHNIC INDIAN CUISINE BROUGHT TO YOU BY A MASTER CHEF

The Magic of Spices; Masala Māya!

MASALA MĀYA events; is a Hawaii based Indian food catering service featuring Chef Vikram Garg's most sensational Indian dishes.

Planning your special event or celebration and would like us to spice it up, get in touch!
info@masalamaya.com | text or call at 808-800-1579.

We will be delighted to tailor a bespoke proposal OR you can build your own menu from the a la carte choices.

DON'T WORRY, EAT CURRY!

ORDERING

Minimum 72 hrs. advance booking and a non-refundable 100% deposit required for all catering orders.

\$500 Minimum order.

If you are in a hurry and cannot meet the minimum order don't worry, visit
www.masalamaya.com to order from our takeout menu.

FOR HOTELS, RESORTS & BANQUETS

For tasting or a bespoke banquet program, contact us
info@masalamaya.com | text or call at 808-800-1579.



STARTERS

Minimum order of twelve pieces per starter

CHICKEN TIKKA (piece)	4.00
Chicken, yogurt, tandoori spices, char grilled	
CHICKEN MALAI TIKKA (piece)	4.00
Chicken, yogurt, cheese, spices, char grilled	
TANDOORI CHICKEN WING (piece)	4.00
Chicken wings, yogurt, tandoori spices, deep fried	
LAMB GALOUTI KEBAB (piece)	4.00
Spiced lamb pate, pan fried, mint chutney	
SAMOSA (piece)	4.00
Spiced Peas & potatoes stuffing, date & tamarind chutney	
DAHI BHALLA (piece)	5.00
Lentil dumpling, seasoned yogurt, tamarind & mint chutney	
ONION PAKODA (piece)	4.00
Crispy fried onions, chickpeas batter, mint chutney	
SHRIMP PAKODA (piece)	4.00
Crispy fried shrimp, chickpeas batter, tamarind chutney	
SAMOSA - CHANA CHAAT (piece)	8.00
Samosa, curried chickpeas, chutneys	



VEGETARIAN — MAIN

Serves eight to ten guests.

DAAL MAKHANI (5lbs)	99.00
48 hours slow cooked black lentils, Kashmiri chili, ginger	
RAJMAH (5lbs)	99.00
Red kidney beans, spiced tomato curry	
CHANA MASALA (5lbs)	99.00
Chickpeas, mango powder, asafetida, chana masala	
PALAK MAKAI (5lbs)	99.00
Spinach, corn, garlic, chili, garam masala	
ALOO MATAR (5lbs)	99.00
Potato, green peas, tomato, onion gravy, northern spices	
ALOO GOBHI ADRABI (5lbs)	99.00
Potato, cauliflower, turmeric, ginger, dry mango powder	
PAALAK PANEER (5lbs)	119.00
Cottage cheese, spinach, garlic, garam masala	
PANEER TIKKA MASALA (5lbs)	119.00
Char grilled Paneer, tomato, onion, bell pepper	
BUTTER PANEER (5lbs)	119.00
Cottage Cheese, tomato, honey, dry fenugreek, cardamom	
BAINGAN KA BHARTA (5lbs)	139.00
Charcoal roasted eggplant, green peas, onion, tomato, fresh coriander	
PANEER SHAHI KORMA (5lbs)	159.00
Paneer, cashew nut, onion, cream, green cardamom	



CHICKEN — MAIN

Serves eight to ten guests.

DHABA CHICKEN CURRY (5lbs)	109.00
<i>Chicken thigh, yogurt, onion gravy, northern spices</i>	
OLD DELHI BUTTER CHICKEN (5lbs)	129.00
<i>Char grilled chicken, tomato, dry fenugreek, cardamom</i>	
METHI CHICKEN (5lbs)	129.00
<i>Chicken curry, fresh fenugreek, spinach, green chili</i>	
CHICKEN TIKKA MASALA (5lbs)	129.00
<i>Char grilled chicken, tomato, onion, bell pepper</i>	
CHICKEN KORMA (5lbs)	139.00
<i>Chicken, cashew nut, onion, cream, green cardamom</i>	

LAMB — MAIN

Serves eight to ten guests.

ROGANJOSH (5lbs)	149.00
<i>Boneless lamb leg, Kashmiri chili, yogurt, fennel</i>	
KEEMA MATAR (5lbs)	149.00
<i>Ground Lamb, fried onion, green peas, garam masala</i>	
SAAG GOSHT (5lbs)	149.00
<i>Lamb curry, fresh fenugreek, spinach, green chilis</i>	
SHAHI KORMA (5lbs)	159.00
<i>Lamb, cashew nut, onion, cream, green cardamom</i>	

SEAFOOD — MAIN

Serves eight to ten guests.

GOAN SHRIMP CURRY (5lbs)	139.00
<i>King Prawn, Kokum, coconut milk, mustard seeds, Goan spices</i>	
FISH CURRY (5lbs)	149.00
<i>Seasonal fish, Kokum, coconut milk, mustard seeds, Goan spices</i>	
PATRANI MACCHI (10 pieces)	169.00
<i>Fish fillet, cilantro mint chutney in banana leaf</i>	
CRAB CURRY (5lbs)	389.00
<i>Dungeness crab, coconut, tamarind, curry leaf</i>	

PORK | BEEF — MAIN

Serves eight to ten guests.

VINDALOO (5lbs)	109.00
<i>Pork, vindaloo masala, vinegar, palm jaggery</i>	
BEEF PEPPER FRY (5lbs)	199.00
<i>Stir-fried beef, coconut, black pepper, curry leaf, shallot</i>	
ALOO KEEMA (5lbs)	109.00
<i>Ground beef, potato, warm spice, curry leaf</i>	
MALABAR BEEF CURRY (5lbs)	109.00
<i>Coconut milk, roasted coriander, Malabar spices</i>	

BREAD

BUTTER NAAN (piece)	4.00
<i>Cultured butter</i>	
GARLIC NAAN (piece)	5.00
<i>Garlic, cultured butter</i>	
CHILI GARLIC NAAN (piece)	5.00
<i>Chili-garlic butter</i>	
LACCHA PARANTHA (piece)	6.00
<i>Flaky layered flatbread, ghee</i>	

RICE | BIRYANI

Serves eight to ten guests.

PREMIUM BASMATI RICE (5lbs)	39.00
<i>Aged basmati rice, ghee, spices</i>	
SAFFRON-RAISIN PILAF (5lbs)	69.00
<i>Basmati rice, saffron, raisins, whole spices</i>	
CHICKEN BIRYANI (5lbs)	149.00
<i>Basmati rice, chicken, roasted whole spices, saffron</i>	
LAMB BIRYANI (5lbs)	159.00
<i>Basmati rice, lamb, roasted whole spices, saffron</i>	
PRAWN PILAF (5lbs)	159.00
<i>Basmati rice, shrimps, roasted whole spices, saffron</i>	

ACCOMPANIMENTS

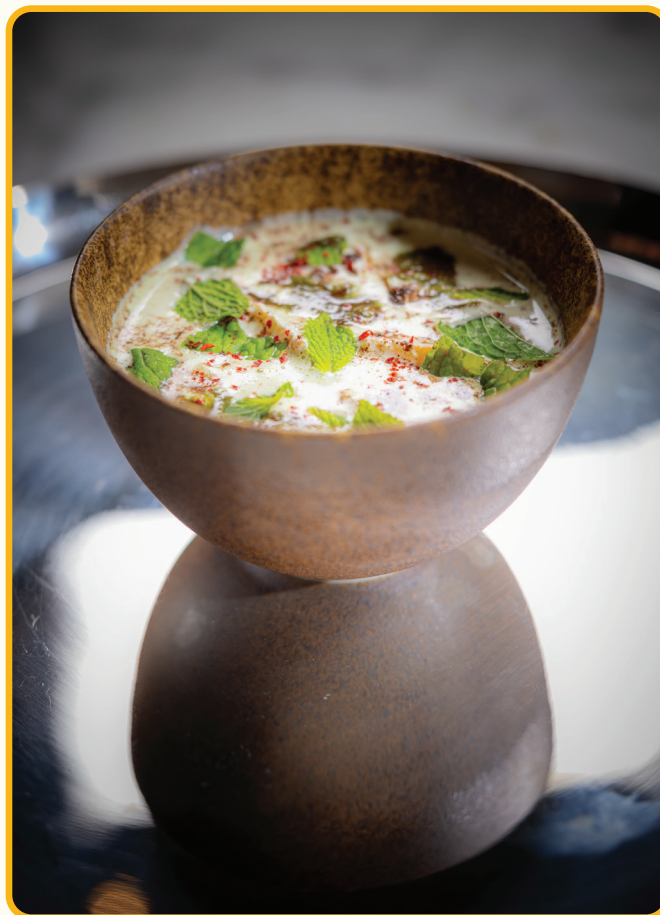
Serves eight to ten guests.

VG HOT SAUCE (8oz)	16.00
<i>Chili, garlic, rest is chef's secret.</i>	
ALOO-MINT RAITA (16oz)	19.00
<i>Yogurt, potato, mint chutney</i>	
BOONDI RAITA (16oz)	19.00
<i>Yogurt, toasted cumin, crispy gram flour balls</i>	
KACHUMBAR RAITA (16oz)	19.00
<i>Yogurt, cucumber, onion, tomato, cilantro</i>	
PINEAPPLE CHUTNEY (16oz)	22.00
<i>Pineapple, nigella, jaggery, tamarind, chili</i>	
PICKLED RED ONION (16oz)	22.00
<i>Red onion rings, malt vinegar</i>	
PICKLED CHILI (16oz)	22.00
<i>Red jalapeno, malt vinegar</i>	
PAPADOM (12ea)	24.00
<i>Rice, lentil, or potato crackers</i>	

DESSERTS

Serves eight to ten guests.

KHEER (16oz)	36.00
<i>Basmati rice, caramelized milk, almonds, raisins, cardamom</i>	
GULAB JAMUN (12ea.)	36.00
<i>Deep fried milk dumpling, fragrant sugar syrup</i>	
GAJAR KA HALWA (16oz)	46.00
<i>Carrots, khoya, cardamon, raw sugar, almonds, ghee</i>	
MANGO KULFI POPSICLE (12ea)	72.00
<i>Mango Kulfi, white chocolate, rose yogurt.</i>	
ROSE PANNA COTTA (12ea)	72.00
<i>Rose extract, cream, vanilla, pistachio</i>	



SNACKS

Serves ten guests. • Minimum order \$500

MASALA POPCORN	30.00
Buttered Popcorn, garam masala salt	
GUNPOWDER FRIES	40.00
French fries, homemade spice mix	
PUNJABI SAMOSA	40.00
Crispy potato and peas triangle, tamarind chutney	
DAHI BHALLA	75.00
Lentil dumpling, seasoned yogurt, tamarind & mint chutney	
PANI PURI KIT (25ea.)	75.00
Crispy puri balls, potato, tamarind, spiced mint water	
ONION PAKODA	60.00
Crispy fried onion in chickpeas batter, mint chutney	
SAMOSA - CHANA CHAAT	80.00
Crispy potato and peas triangle, curried chickpeas, chutneys	
PAO BHAJI	120.00
Spiced Vegetable stew, mini rolls, pickled onion, lime	
KEEMA PAO	120.00
Minced lamb & green peas stew, mini rolls, pickled onion	

BEVERAGES

Custom sealed bottles

SODA	3.00
Coke Diet Coke Sprite	
SPICED BUTTERMILK (12oz)	6.00
Butter milk, sea salt, curry leaves, chili, mustard seeds	
NIMBU PANI 'lemonade' (12oz)	6.00
Lemon juice, raw honey, Himalayan pink salt, mint	
MADRAS FILTER KAPPI (12oz)	6.00
Arabica coffee, sweetened milk	
MASALA CHAI (12oz)	6.00
Milk tea, cinnamon, cardamom, clove, ginger	
SWEET LASSI (12oz)	7.00
yogurt, raw cane sugar, rose essence.	
SALTED LASSI (12oz)	7.00
Yogurt, salt, toasted cumin	
MANGO LASSI (12oz)	8.00
Mango, yogurt, raw cane sugar	



All orders are subject to Hawaii state general excise tax of 4.712% and 10% service charge.
Consuming raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of food-borne illnesses.

BEYOND THE MENU

Additional Services

Paper Cups (12pc)	10.00
Napkins linen like (12pc)	10.00
Disposable plates (12pc)	10.00
Disposable cutlery set (12pc) <i>Knife, fork, spoon.</i>	10.00
Food Delivery up to 5 miles	150.00
Food Delivery 5.1–12 miles	300.00
Food Delivery 12.1–25 miles	500.00
Server per hour (minimum 6hrs)	50.00
Kitchen help per hour (minimum 6hrs)	50.00
Chef Vikram Garg consulting fee per hour <i>Upon confirmation of the booking, the consulting fee will be applied as credit towards the final invoice.</i>	350.00
Chef Vikram Garg on site presence fee (up to 5hrs)	2500.00

Full event management services are available on request. Pricing varies based on event size.

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THE FINE PRINT

Catering Policies & Fees

LOCAL TAXES AND FEES

(subject to change)

Food & Beverage charges are subject to a taxable 10% Service Fee

Hawaii Sales Tax 4.712%

GUARANTEES

Final order is due four weeks before the date of your event with a 100% non-refundable deposit.

PRICING

Current prices are revised periodically and are subject to change without notice. Prices will be confirmed up to three months prior to the date of your event if all menu choices have been selected. All food and beverage prices are subject to 10% service charges and excise tax. The excise tax is levied on the service charge.



LET US SPICE IT UP

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