



MASALA THEORY

NEO INDIAN CUISINE
BONDI BEACH



The 7 years journey from Surry Hills and now to Bondi Beach has given way to this dynamic tango. Over time, our menu has grown, as the Neo Indian food we serve no longer has boundaries. We celebrate this vast idea of India that's infinitely inspiring—pushing us to create new dishes, ingredients, flavour and textures.

Allow us to surprise you with Neo Indian Food, but all fiercely Indian, giving you more of Indian culinary heritage to celebrate, the Masala Theory way.

Welcome to our restaurant.

YASHPAL ERDA
Founder / Owner



FOOD ALLERGY STATEMENT

While Masala Theory will endeavour to accommodate requests for special meals for customers who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients.

- On Fridays & Saturdays, groups of 8 or more need to partake from our set menus
- No BYO
- Please inform us about any food allergy or dietary requirements
- Gluten free available however we cannot guarantee our food will be allergen free
- Maximum 2 split bills
- No cash & card combined payment
- Credit card surcharge applicable
- Customising dishes request may not be possible during busy hours
- 15% surcharge applicable on public holidays



@masalatheory
masalatheory.com





BEER SNACKS & BITINGS

GHEE POPCORN **VR**  \$6

PAPAD & CHUTNEYS **VR** \$10
mint relish, pickle yogurt,
mango chutney

DOSA ONION RINGS
VR VG  \$14
rice-urad lentil batter,
tempered coconut pachadi

CRACKLING CORN **VG**  \$14
crispy kernels, szechuan
tossed, spinach bits

BOWL OF FRIES **VR VG**  \$10
herb salt, tomato chutney

 CHICKEN **VR** VEGETARIAN **VG** VEGAN  DAIRY FREE  GLUTEN FREE

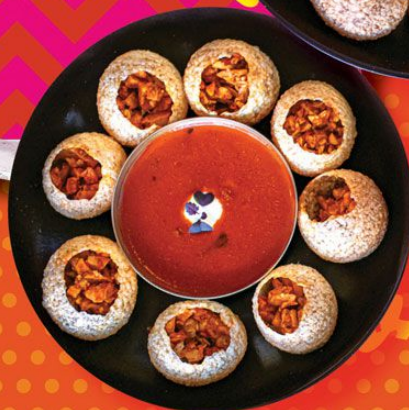
MASALA THEORY'S
SIGNATURE DISH,
WHICH IS NOW WORLD
"PHAMOUS"

CURRY BOMBS

CHICKEN 
VEGETARIAN 
VEGAN 

\$22

 CHICKEN
 VEGETARIAN
 VEGAN
 DAIRY FREE
 GLUTEN FREE



entrée

VINDALOO SMASHED CHICKEN

\$22

batter fried & pounded, chilli jus, vindaloo sauce

GILAFI KEBAB ROLL

\$24

skewered lamb with bell pepper, rogan jus, pickled onions, lime & chilli chutney, malabar paratha

NAANZA - CHICKEN/ VEGETARIAN

\$20

naan-pizza hybrid, tandoori khurchan

DECONSTRUCTED SAMOSA

\$20

sweetened yogurt mousse, date-tamarind-mint gels

NHI CHICKEN CHOPS

\$22

complex spice mix, burnt garlic glaze, pistachio crust

TANDOORI SAFFRON SALMON

\$22

saffron & turmeric laced, wasabi thecha

WADA PAV SLIDERS

\$18

potato dumpling, lasun tokku, mint chilli chutney

CHERMOULA CHICKEN TIKKA

\$22

five spice marinade, cheese, garlic mousse

BOMBAY FISH & CHIPS

\$24

semolina crust, homemade spice rub, curry aioli

THECHA PANEER TIKKA

\$20

goda masala, thecha aioli

THREE SISTERS CHAAT

\$20

spinach crisps, yogurt cloud, sweet & tangy chutneys, rasgulla bits

CRISPY TELLICHERRY LAMB STRIPS

\$24

(VEGAN OPTION AVAILABLE)
cumin & black peppercorn marinade, jalapeno aioli

PRAWN-TINI

\$22

crispy koliwada batter, wai wai bhel

BUTTER CHICKEN BUNS

\$16

curried butter, neo buns

BANG-BANG GOBHI

\$20

sticky cauliflower florets, sweet chilli jam, sesame & kalonji glaze



SET menu

THE BEST WAY
TO TASTE OUR
NEO INDIAN
CUISINE ARE
THESE SET
MENUS.

- Minimum 2 people
needed for each set
menu type
- Available when
everyone on the table
is ordering set menus
- Cannot be altered
or changed
- Subject to availability
of items

\$70
PER PERSON
FOR ALL
THE SETS





VEGETARIAN SET

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COURSE 1

Vegetarian
Curry Bombs



COURSE 2

Wada Pav Sliders
Bang-Bang Gobhi

COURSE 3

Paneeer &
Fenugreek Masala
Gol Hatti Chole & Tikki
Flaky Naan
Garlic Naan
Kabuli Chana Biryani

NON VEGETARIAN SET

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COURSE 1

Chicken
Curry Bombs

COURSE 2

Wada Pav Sliders
Chermoula
Chicken Tikka



COURSE 3

Railway Lamb Curry
Bhatti Butter Chicken
Flaky Naan
Garlic Naan
Chicken Biryani



VEGAN SET

.....

COURSE 1

Vegan
Curry Bombs

COURSE 2

Bang-Bang Gobhi
Tellicherry
Vegan-Lamb Strips

COURSE 3

Meat-Less Meat Balls
& Aloo Bharta
Gol Hatti Chole & Tikki
Vegan Naan
Vegan Multigrain Roti
Kabuli Chana Biryani

non vegetarian

CURRY MAIN COURSE

BHATTI BUTTER CHICKEN

\$32

sweetened tomato-cream sauce, fenugreek, cardamom

DHUNGAR CHICKEN TIKKA MASALA

\$32

smoked masala, fenugreek, cream



LEHSUNI STRAWBERRY CHICKEN

\$32

pistal masala, strawberry compote, cream sauce

ROASTED COCONUT BARRAMUNDI CURRY

\$32

(VEGAN OPTION AVAILABLE)

south Indian masala, coconut, fennel pollen

BURNT ONION CHICKEN KARI

\$32

dum masala, charred onion

CHICKEN / LAMB BUNNY CHOW

\$32

curry in hollowed-out bread loaf, chopped salad

MUTTON BELIRAM

\$32

bone-in goat, punjabi masala, yogurt sauce

RAILWAY LAMB CURRY

\$34

robust masala, diced potato, dry red chilli & peppercorn

COAL SMOKED MANGO LAMB CHOPS (4 pieces)

\$36

warm masala rub, mango salsa, garlic foam

GHEE ROAST PRAWNS

\$32

(VEGAN OPTION AVAILABLE)

curry leaves & chilli blend, ghee masala, heirloom tomato



VEGETARIAN & VEGAN

CURRY MAIN COURSE



EFFIE'S VEG.

VR VG

\$28

seasonal veggies,
sweetened velvety
sauce

PANEER & FENUGREEK

MASALA VR

\$28

tikka masala, cream
sauce, guntur chilli
glaze

INDIAN GREEN CURRY & VEGGO

KOFTAS VR VG

\$28

homemade masala,
tempered spinach,
vetiver

MEAT-LESS MEAT BALLS & ALOO BHARTA VR VG

\$28

plant based kofta,
tomato launji curry,
golden mashed potato

GOL HATTI CHOLE & TIKKI VR VG

\$28

curried chickpeas
& spinach, potato
patty, mango
chhundo

SOUTH INDIAN MALAI CURRY

VR VG

\$26

delicately spiced
toasted coconut
sauce, saffron

PANEER & FOXNUT SAUCE

VR

\$28

makhana & bell
pepper korma,
cashew meal

SPINACH & KASUNDI DAL

VR VG

\$20

assorted yellow
lentils, toasted
poppy seeds,
pickle oil

DOUBLE BUTTER DAL MAKHANI

VR

\$26

black lentils, garam
masala, butter &
cream sauce



CHICKEN



VEGETARIAN



VEGAN



DAIRY FREE



GLUTEN FREE



Bread

MULTIGRAIN ROTI \$6

- Butter
- Vegan

NAAN \$6

- Butter
- Garlic
- Vegan

BUTTERED FLAKY NAAN \$7

CHEESE NAAN \$8

- Just Cheese
- Cheese Garlic
- Cheese Chilli

VEGAN CHEESE NAAN \$10

PESHWARI NAAN \$9

desiccated coconut,
sultana, nuts

BULLET NAAN \$9

mint, fresh green chilli,
butter

MUSHROOM NAAN \$10

mushroom, summer
truffle, cheese

Paddy Tales

CHICKEN BIRYANI

 \$28

awadhi style masala,
saffron

KABULI CHANA BIRYANI

  \$28

chickpeas, purple potato,
fresh fenugreek

DAL KHICHDI & SUKHA BATAKA

\$28

moong dal rice, parmentier
potatoes, papad, achari
chutney, mint-coriander
tokku, seasoned onion-
tomato

GHEE KUSKA BHAT (RICE)

delicately spiced,
ghee masala

BASMATI STEAM RICE

  \$6

SIDES

INDIAN CHOPPED SALAD \$12

herb salt, tomato,
cucumber, roasted cumin,
pepper, lemon tang

DHABA STYLE LACCHA PYAZ \$6

onion roundels, lime juice,
highway masala

FENNEL RAITA \$7

MORU CHILLIES \$5

hot, salty, sun-dried
& deep-fried

PICKLE DIP \$5

MINT CHUTNEY DIP \$5

SPICED MANGO CHUTNEY \$5

BOWL OF YOGURT \$5



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MASALA
THEORY

THANK YOU

