



richierichsurat.in

MIDNIGHT
FOOD DELIVERY
& DINE-IN
TILL 3AM

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box



We welcome you to unlock new experiences at **Masala Box** - The Multi Cuisine. Combining local and international dishes with zesty falvours and a cheerful ambience.

A GOOD DISH IS A PERFECT BLEND OF FLAVOURS & SPICES.

NEW New
Jain food available
Taxes as applicable
Parcel charge as applicable
Please allow 20 minutes to prepare your order

SOUPS



CREAM OF TOMATO SOUP	230
Rich and creamy tomato soup, made from ripe tomatoes and finished with a touch of cream	
VEG MANCHOW SOUP	230
Medley of fresh vegetables and zesty spices, served hot with crispy fried noodles & green onions	
HOT N SOUR SOUP	230
A spicy and tangy broth, tender vegetables & a hint of smoky aroma	
LEMON CORIANDER SOUP	240
Tangy and refreshing clear soup featuring zesty lemon, fresh coriander & aromatic spices	
MEXICAN TOMATO & BEANS SOUP	250
A Mexican flavor bean & tomato soup	
NEW TOM YUM ALA FRENCH STYLE	270
Thai soup with cabbage, beans, carrot, red pepper, fresh celery leaves, mushroom & babycorn	
NEW SRILANKAN ROASTED PUMPKIN SOUP	280
Roasted pumpkin soup made in Srilankan spices	
BROCCOLI ALMOND SOUP	280
Soup made with bellpepper, onions and cheese	
NEW CHEESE AND ONION BELLPEPPER SOUP	295
Broccoli, beans, flower, milk, oregano in white cream sauce	
VALENCIA SOUP	330
Broccoli, beans, flower, milk, oregano in white cream sauce	
NEW TRUFFLE MUSHROOM SOUP	350
Creamy mushroom soup with truffle oil	
BURMESE KHAO SUEY	375
Noodles in a rich coconut milk broth served with fried garlic, onions, peanuts & lemon wedge	

APPETIZERS

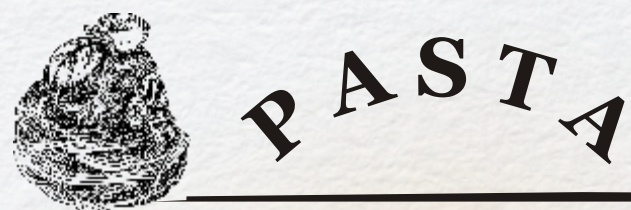
TOMATO BASIL BRUCHETTA	270
Crisp bread topped with juicy ripe tomatoes, aromatic basil & a drizzle of olive oil	
POTATO BRAVAS	310
Mexican style potatoes cubes with homemade bravas	
FALAFEL HUMMUS BOWL	350
Crispy falafel tikki, hummus, fresh veggies & drizzled with tangy tahini sauce	
NEW MAC N CHEESE LOLLIPOP	350
Mac n cheese pasta, fried, served with mango chutney	
NEW MUGHLAI ARANCHINI BALLS	350
Mughlai biryani stuffed with mozzarella cheese	
PANEER FIRECRACKER	350
Paneer coated in a crispy & flavorful batter, tossed with fiery spices & served with a tangy dipping sauce	
LOADED NACHOS	385
Crispy tortilla chips topped with jalapenos, melted cheese, fresh salsa & sour cream	
NEW TRUFFLE MUSHROOM RISO BALLS	400
Mushroom marinated in truffle oil stuffed with mozzarella cheese	
NEW PATRA NU PANEER	425
Paneer marianted in thai sauce with coconut milk reduction	



Sides

FRIES (SALTED / MASALA / PERI PERI)	195 / 215 / 240
POTATO WEDGES (SALTED / MASALA / PERI PERI)	210 / 220 / 230
CHEESE CHILLI TOAST	230
GARLIC BREAD WITH CHEESE	230
GARLIC CHILLI CHEESE TOAST	245
MASALA CHILLI CHEESE TOAST	260

RICHIE RICH CLASSIC	160
A dish that needs no introduction!!	
SCHEZWAN PANEER	220
Pie khari topped with scezwan paneer & peanuts	
GARLIC SPINACH & PANEER	220
Pie khari topped with paneer in creamy garlic spinach sauce	
CREAMY MUSHROOM	220
Pie khari topped in creamy mushroom filling	
CHIMICHURRI VOL AU VENT	240
Vol au vent topped with chimichurri, plum sauce, cheese	
CHOCOLATE & CHEESE	240
Pie khari topped with nutella and cheese	



MAC N CHEESE PASTA	395
Macaroni pasta tossed in an extra cheesy cream sauce	
PASTA ARRABBIATA	395
Penne pasta tossed in a spicy tomato sauce, infused with garlic & chilli flakes. A classic italian dish	
PASTA ALFREDO	395
Penne pasta smothered in a rich white creamy sauce	
PINK SAUCE PASTA	395
Penne pasta tossed in a spicy tomato sauce & rich white creamy sauce	
AGLIO E OLIO	395
Spaghetti pasata tossed in chilly, olive oil and garlic	
CREAMY PERI PERI SAUCE PASTA	410
Pink sauce pasta topped with peri peri spice	
HOME MADE RAVIOLI	445
Ravioli stuffed with Spinach and cream cheese served with creamy tomato sauce	
VEG LASAGNA	450
Layer of pasta stuffed fresh vegetables, savory tomato sauce & creamy cheese, baked to perfection & served with a side of garlic bread	

RICE BOWLS

BURNT GARLIC RICE BOWL	370
Burnt garlic rice with fresh creamy sauce with herbs	
VEGETABLE IN PERI PERI SAUCE WITH SPINACH RICE	390
A medley of fresh veggies cooked in peri peri sauce, served with aromatic spinach-infused rice	
MEXICAN BURRITO BOWL	390
A delicious blend of mexican flavored rice, beans, tangy salsa & sour cream	

Pizza



PIZZA IS
NOT A TREND.
IT IS THE WAY
OF LIFE.

MARGHERITA PIZZA	365
House tomato sauce, mozzarella & fresh basil	
FARMER'S DELIGHT	370
House tomato sauce, onions, tomatoes, capcicum, mozzarella	
CLASSIC ITALIAN	380
House tomato sauce, olives, onions, tomatoes, mozzarella	
MEXICAL BLAST PIZZA	380
Mexican spiced sauce, onion, tomatoes, capsicum, jalapenos, mozzarella	
FIAAMA PIZZA	380
House tomato sauce, onions, jalapeños, mozzarella	
TANDOORI PANEER PIZZA	395
House tomato sauce, paneer tikka, veggies, mozzarella	
VEG EXOTICA	400
House tomato sauce, paneer, mushroom, olives, jalapenos, onions, mozzarella	
MUSHROOM DELIGHT	400
House tomato sauce, mushrooms, onions, mozzarella	

Sandwiches Burgers & Rolls



VEG SANDWICH	100
Bread stuffed with cucumber, tomatoes, potatoes, butter & green chutney	
VEG CHEESE SANDWICH	140
Bread stuffed with cucumber, tomatoes, potatoes, butter, green chutney & cheese	
VEG CLUB SANDWICH	250
Tripple decker sandwich with layer of vegetable & cheese	
CHOWPATTY GRILLED SANDWICH	260
Tripple decker sandwich with layer of capsicum, potato, onion, stuffed with cheese	
GRILLED PERI PERI SANDWICH	280
Vegetables sprinkled with peri peri masala & cheese	
JUICY GRILLED SANDWICH	290
Tripple decker sandiwch loaded with vegetables marinated in fresh cream & mayonnaise	
DRUNKED GRILLED SANDWICH	290
Tripple layer sandiwch stuffed potato patty & vegetables marinated in thosand island sauce & mayonnaise	
ITALIAN GRILLED SANDWICH	290
Tripple decker sandwich exotic vegetables marinated in home made sauce	
PANEER ISLAND SANDWICH	300
Tripple decker sandwich with layer of paneer cubes, potatoes, onions, and cheese	
VEG CHEESE BURGER	210
Juicy veg patty, lettuce, vegetables, cheese & mayonnaise	
SPICY PANEER BURGER	260
Paneer patty, home made sauce, vegetables, cheese	
TANDOORI ALOO ROLL	230
Roomali roti stuffed with tandoori aloo & spices	
TANDOORI SOYA MALAI CHAAP ROLL	280
Roomali roti stuffed with tandoori soya chaap marinated in cream	
PANEER TIKKA ROLL	280
Roomali roti stuffed with tandoori paneer & spices	

PAV BHAJI

MASALA PAV	210
Pav generously topped with bhaji	
CHOWPATTY PAV BHAJI	225
Traditional mumbai styled pav bhaji served with buttered bread	
CHEESE PAV BHAJI	250
Chowpatty pav bhaji loaded with cheese	
CHEESY MASALA PAV	250
Masala pav on bed of pav bhaji with generous amount of cheese	
TAWA PULAO	325
Rice stir fried with butter & masala on tawa in classic mumbai style	
CHEESY TAWA PULAO	350
Stir fried masala rice served with garlic chutney, mix vegetable raita & cheese	
EXTRA PAV	25
EXTRA BUTTER	60
EXTRA CHEESE	70

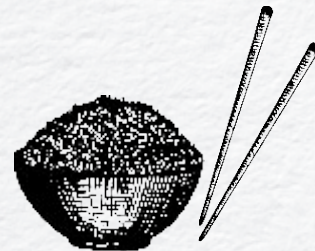
CHINESE

Starters

MANCHURIAN DRY/GRAVY	245
Classic cabbage manchurian glazed with soya, ginger, garlic & celery	
CHINESE BHEL	290
A fusion snack of noodles tossed with vegetables & tangy sauces	
CRISPY VEG SCHEZWAN	295
Batter fried assortment veggies tossed in schetzwan sauce	
KUNGPAO POTATO	310
Crispy fried baby potato tossed in sweet & spicy sauce	
SPRING ROLL	310
Super light, crispy & tender appetizer	
PANEER CHILLI DRY/GRAVY	365
Crispy paneer cubes tossed in a spicy & tangy Indo-Chinese sauce	
LOTUS STEM	365
Thinly-sliced lotus stems deep fried and stir-fried with flavourful sauces and spices	
MUSHROOM CHILLI DRY	365
Mushroom tossed with spicy chilli sauce	
WATERCHESTNUT & BROCCOLI IN HONEY CHILLI SAUCE	375
A dish featuring water chestnut & broccoli tossed in honey chilli sauce	
KUNGPAO PANEER	375
Crispy fried baby paneer tossed in sweet & spicy sauce	
<small>NEW</small> KOREAN FRIED PANEER	425
Paneer in seasmie soy glaze, melted mozzarella	

Asian

main course



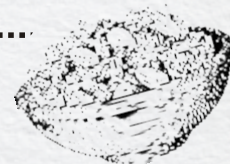
CLASSIC FRIED RICE	255
Rice tossed with fresh vegetables	
BURNT GARLIC FRIED RICE	275
Classic fried rice tossed with vegetables & burnt garlic	
CHILLI GARLIC NOODLES	275
Hakka noodles with a spicy twist	
HAKKA NOODLES	275
Noodles tossed on a wok with vegetables	
SCHEZWAN TRIPLE RICE	365
Combination of three flavours of rice served with manchurian gravy	
GREEN/RED THAI CURRY	390
Traditional Thai curry flavoured with kafir lime & Thai bird eye chilli	
ASSORTED VEGETABLE IN HUNAN SAUCE	390
A spicy gravy originating from hunan province Flavoured with ginger & garlic	
ASSORTED VEGETABLES IN HOT GARLIC SAUCE	395
Vegetables tossed in a spicy & tangy sauce Made with garlic & chilli	
PANEER IN DARK SICHUAN SAUCE	395
A flavorful & spicy dish with paneer tossed in a dark & Tangy house made schetzwan sauce	

WE KNOW HOW TO MAKE DELICIOUSNESS
TASTE GREAT TO ENGAGE THE MIND, NOT
JUST THE PALATE.
TRY SOME OF OUR FAVOURITES AND NEW
ASIAN FLAVOURS - SALTY, SWEET & TANGY.

Accompaniments

ROASTED PAPAD	45
MASALA PAPAD	75
VEG RAITA	80
BOONDI RAITA	95
BHURANI RAITA	110
CHEESE MASALA PAPAD	110

SALADS



GREEN SALAD	110
ALOO CHANA	260
MEXICAN HOT SALAD	320

CHAAP

Corner

TANDOORI SOYA CHAAP	395
Soya chaap marinated in indian spices, slow cooked in tandoor	
AFGHANI SOYA CHAAP	395
Soya chaap marinated in fresh cream, slow cooked in tandoor	
ACHARI SOYA CHAAP	395
Soya chaap marinated in traditonal achar, slow cooked in tandoor	
<small>NEW</small> HUMMUS SOYA CHAAP	400
Soya chaap marinated in hummus, cooked in tandoor	
MAKHANI SOYA CHAAP	400
Soya chaap marinated in makhani gravy, slow cooked in tandoor	

FLAVOURS OF

TANDOOR

ALOO NAZAKHAT	290
Potato shells stuffed with mixed veggies, marinated with spices	
HARA BHARA KEBAB	295
Spinach & vegetables shallow fried & served with mint chutney	
VEG SEEKH KEBAB	310
Vegetable kebabs made with a blend of indian spices & served with mint chutney	
LAHORI SEEKH KEBAB	310
Veg kebab marniated in mughlai flavors	
DAHI KE KEBAB	320
Yogurt mixed with milk powder, cottage cheese & deep fried	
CHEESE CHILLI SEEKH KEBAB	320
Mix veg seekh kebab stuffed with cheese & chilli	
LEHSUNI PANEER TIKKA	395
Cottage cheese marinated in garlic & indian masala	
PAHADI PANEER TIKKA	395
Cottage cheese mildly marinated in curd & topped with dried phudina	
PANEER TIKKA DRY	395
Cottage cheese marinated in indian spices, slow cooked in tandoor	
PERI PERI PANEER TIKKA	395
Traditional paneer tikka marinated in peri peri masala, slow cooked in tandoor	
<small>NEW</small> ONION CHEESE PANEER TIKKA	410
Paneer marinated in cheese and onion slow cooked in tandoor	
<small>NEW</small> PESTO PANEER TIKKA	410
Cottage cheese mildly marinated in pesto sauce	
NAWABI MUSHROOM TIKKA	410
Button mushroom marinated in indan spices, Slow cooked in tandoor	
CHEESEY MALAI BROCCOLI TIKKA	410
Malai & cheese marinated broccoli, slow cooked in tandoor	

Main Course

ALOO GOBI ADRAKI	290	PALAK PANEER	420
Aloo & gobhi marinated in dry north indian spices topped with thin slice of ginger		Creamy spinach puree cooked with cottage cheese cubes, seasoned with Indian spices	
KASHMIRI DUM ALOO	320	HYDERABADI PANEER MASALA	420
Baby potatoes cooked in a rich creamy & yogurt gravy with aromatic spices		A spicy and flavorful curry made with soft paneer cubes & a blend of aromatic spices based on green gravy	
VEG KADAI	340	PANEER ANGARA	420
A spicy & flavourful dish made with mixed vegetables cooked in a tomato-based gravy, flavored with aromatic spices & fresh herbs		Spicy grilled paneer cubes cooked in a rich tomato-based gravy with a blend of Indian spices	
AMRITSARI CHHOLE	340	MUSHROOM MAGIC	420
Classic Amritsari style chhole cooked in onion gravy, served with stuffed kulcha		Mushroom cooked in onion tomato gravy	
VEG MAKHANWALA	350	NEW PANEER DO PYAZA	425
A tomato-based gravy dish made with mixed vegetables		Paneer recipe with delicious, aromatic brown gravy that has mild hints of sweet and slightly tangy taste.	
VEG ANGARA	350	NEW PANEER LAZIZ	450
A spicy dish made with mixed vegetables cooked in a rich tomato-based gravy with Indian spices		Cottage cheese cubes in a brown gravy with aromatic spices	
VEG DIWANI HANDI	360	NEW PANEER PASANDA	450
Vegetable curry made with assorted vegetables & aromatic spice in a green gravy		A Dish made with stuffed paneer slices which are batter coated, fried and served in a smooth onion, tomato cashew gravy.	
VEG KHEEMA MASALA	360	PANEER CHEESE BUTTER MASALA	450
Mashed vegetables cooked in red gravy		Creamy and rich tomato-based gravy cooked with soft paneer chunks and melted cheese, infused with aromatic spices	
VEG SEEKH KEBAB MASALA	360	PANEER CHEESE ANGOORI	450
Seekh kebab made with milk and mawa in yellow gravy in aromatic spice with pudina		A creamy dish made with paneer and cheese balls in a flavorful cheese & angoori based gravy	
NEW VEG MILI JULI	390	PANEER BHURJI	450
A mixed vegetable dish in red and green gravy		North indian dish made with crumbled paneer, onions, tomatoes, and aromatic spices	
NEW VEG HARABHARA	400	CHEESE BUTTER MASALA	460
A dish made in palak gravy		Cheese cubes in a creamy tomato-based sauce with aromatic spices	
MALAI KOFTA	420	KAJU CURRY MASALA	460
Creamy & flavorful north indian dish made with soft paneer & vegetable dumplings in a rich cashew & white based gravy		Fried cashew nuts cooked in yellow gravy with tomatoes, onions and spices	
KOFTA BHUNA MASALA	420	PANEER KAJU MASALA	460
A vegetarian dish made with mixed vegetable dumplings (kofta) simmered in a spiced onion based garvy		Paneer and cashews cooked in a onion-based gravy with aromatic spices	
PANEER TIKKA MASALA	420	SOYA CHAAP MASALA	460
A classic indian dish made with marinated paneer cooked in a creamy tomato-based gravy		Slow cooked soya chaap chunks in tomato based gravy	
PANEER BUTTER MASALA	420	NEW PANEER NAZAKAT	490
Creamy tomato-based gravy with succulent pieces of paneer, infused with butter & aromatic indian spices		Stuffed paneer cubes with velvety yellow gravy	
PANEER MAKHNI	420	NEW MATKA PANEER MASALA	490
Makhani based gravy cooked with paneer pieces, Flavored with aromatic indian spices		Matka paneer is a spicy dish made in tomato gravy	


Indian Breads

PLAIN ROTI	55	GARLIC KULCHA	110
BUTTER ROTI	65	CHEESE KULCHA	130
PLAIN KULCHA	80	GARLIC CHEESE KULCHA	125
BUTTER KULCHA	90	GARLIC NAAN	130
PLAIN NAAN	90	CHEESE NAAN	125
BUTTER NAAN	95	GARLIC CHEESE NAAN	130
PLAIN ROOMALI ROTI	95	MASALA ROTI	100
BUTTER ROOMALI ROTI	110	MISSI ROTI	100
CHURCHUR PARATHA	100	NEW OLIVE, CHEESE, ZATAAR NAAN	150
CHURCHUR NAAN	115		
LACHHA PARATHA	100		
STUFFED PARATHA	130		

Rice

STEAM RICE	200
Basmati rice slow cooked using steam method	
JEERA RICE	230
Basmati rice made with cumin seeds	
DAL KHICHDI	325
RICHIE RICH SPECIAL	
MIX VEGETABLE KHICHDI	335
Dal khichdi with mixed vegetables	
TADKE WALI DAL KHICHDI	345
Dal khichdi simmered with finger, tomatoes, chilli finished with garlic tadka	

DAL RICE IS JUST A NAME. DAL CHAWAL IS AN EMOTION.



Dal

DAL FRY	240
Yellow lentils simmerd with ginger, tomatoes & chilli	
PUNJABI RAJMA MASALA	250
Red kidney beans cooked in Indian spices	
DAL TADKA	265
Yellow lentils simmerd with ginger, tomatoes, chilli, finshed with garlic tadka	
PUNJABI PAKODA KADHI	290
Spicy vegetable pakoda cooked in curd gravy	
DAL MAKHANI	360
Popular north indian dish made with kaali daal & rajma, slow cooked overnight	

VEG HANDI BIRYANI	400
Assorted vegetables cooked in biryani rice	
VEG DUM BIRYANI	400
Safforn basmati rice cooked using the "dum", Slow cooked method on coal	
PALAK LASOONI KHICHDI	400
Richie rich classic dal khichdi, cooked with Spinach & garlic tadka	
PANEER MAKHNI BIRYANI	410
Paneer marinated in makhani gravy served with raita	
MATKA BIRYANI	430
Saffron basmati rice cooked slow cooked in tandoor	