

**MIDNIGHT
FOOD DELIVERY
& DINE-IN
TILL 3AM**

94266 75959
94266 85959



richierichsurat.in

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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 flavours and a cheerful ambience.

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

★★★ Chef's Special

NEW New menu

Jain food available
Taxes as applicable
Parcel charge as applicable

Please allow 20 minutes
to prepare your order

SOUPS



Cream of Tomato Soup

Silky smooth tomato soup with a hint of cream and herbs.

250

Veg Manchow Soup

Spicy Indo-Chinese soup with vegetables and crispy noodles.

250

Hot & Sour Soup

Tangy, spicy soup with julienned veggies and aromatic Asian flavors.

250

Lemon Coriander Soup

Light, refreshing broth infused with lemon zest and fresh coriander.

260

★★ Classical Tom Kha

Flavourful Thai soup, Coconut broth, veggies, hint of lemon grass, kaffir lime (Galangal).

270

Tibetian Thupka Noodle Soup

Himalayan noodle soup with vegetables, herbs & light spices in a warming broth

290

NEW Cauliflower Burnt Garlic Cappuccino

Creamy cauliflower soup with a burnt garlic foam, served like a cappuccino.

290

Broccoli Almond Soup

Creamy blend of broccoli and toasted almonds, subtly spiced.

300

Truffle Mushroom Soup

Rich mushroom soup infused with aromatic truffle oil.

370

Burmese Khao Suey Soup

A soup-style version of the Burmese classic with coconut milk and noodles.

390

APPETIZERS

Tuscan Tomato Basil Bruschetta

290

Crunchy baguette topped with a classic tomato-basil mix, drizzled with olive oil.

Falafel Mezze Bowl

370

Middle Eastern falafels served with hummus, pickles, and creamy tahini dressing.

Loaded Nachos Grande

430

Tortilla chips layered with beans, cheese, sour cream, salsa, and jalapeños & Guacamole

NEW Shanghai Fire Paneer

385

cottage cheese fingers tossed in flavorful combination of concasse & smoked bbq

★★ Paneer Ghotala Bunny-Chow

350

Spicy scrambled paneer curry served inside a hollowed bread loaf, Durban-Style

NEW Teekha Aloo Tokri Canape

275

Crispy potato chunks, tossed in spicy indian aromatic masala, served in canape

★★ Florentine Stuffed Cottage Cheese w/ Mustard Sauce

375

Grilled cottage cheese filled with creamy spinach, finished with a smooth mustard sauce

NEW Colossal garlic bread with cheese

350

Baguette loaf filled with flavorful butter garlic confit, mozzarella and italian herbs

NEW NY style French fries

350

Classic french fries, topped with cheese sauce and house made dips



Sides

Fries

210/ 230/ 255

salted/ masala/ peri peri

Potato wedges

230/ 240/ 250

salted/ masala/ peri peri

Cheese chilli Toast

250

Garlic bread with Cheese

250

Garlic chilli cheese toast

265

Biscuit Pie

Yes!
We are the pioneers

Richie's Signature Cheese Pie 170

Flaky pastry crust filled with a rich and creamy cheese blend.

Schezwan Spiced Paneer Pie 230

A bold pie packed with spicy Schezwan-paneer filling.

Garlic Spinach Paneer Delight 230

Cottage cheese and spinach in a garlicky filling, baked to golden brown.

Creamy Mushroom Tartlet 230

Buttery tart filled with sautéed mushrooms in a creamy sauce.

★★ Chimichurri Herb Vol-au-Vent 250

Puff pastry filled with chimichurri-spiced veggies and cheese.

Peri Peri Corn Infused Pie 250

Corn pie with a peri-peri kick in a flaky crust.

Chocolate Cheese Ganache Pie 250

Rich chocolate ganache layered with sweet cheese in a biscuit crust.

★★ Garlic Herb Ricotta Vol-au-Vent 270

A bold pie packed with spicy Schezwan-paneer filling.

RAMEN & RICE

BOWL

Burnt Garlic Rice Bowl 420

Fragrant rice tossed with crunchy burnt garlic and sautéed veggies.

Peri Peri Veggie Rice Bowl w/ Spinach Sauce 420

Spicy peri-peri rice served with creamy spinach sauce and vegetables.

Mexican Burrito Bowl 420

A wholesome bowl of rice, beans, salsa, veggies & cheese – no wrap needed!

Korean Bibimbap Bowl 420

Mixed rice bowl with sautéed vegetables, gochujang, and sesame flavors.

NEW Grilled Teriyaki Tofu Ramen Bowl 440

Noodles in a savory broth topped with teriyaki-glazed tofu & fresh vegetables

Tofu & Edamame Ramen Bowl 440

Hearty ramen with tofu, edamame & veges in a flavourful broth



PASTA

Truffle Mac & Cheese Pasta 420

Classic mac and cheese elevated with truffle essence and creamy richness.

Rustic Arrabiata 420

Penne/ Spegaties
Spicy tomato-based pasta with garlic, chili flakes, and Italian herbs.

Classic Alfredo 420

Penne/ Spegaties
Silly white sauce pasta with parmesan and a touch of nutmeg.

Blush Pink Sauce Pasta 420

Penne/ Spegaties
A fusion of Alfredo and Arrabiata sauces for a creamy-tangy flavor.

Aglio e Olio Peperoncino 420

Penne/ Spegaties
Olive oil and garlic tossed pasta with red chili flakes – simple & bold.

NEW Rasta Pasta From Delhi Street 430

Desi-style creamy pasta spiked with Indian masalas and bell peppers.

NEW Spinach Ricotta Cannelloni w/ Nutmeg Sauce 470

Baked pasta rolls stuffed with spinach & ricotta, served in nutmeg cream.

Vegetable Lasagna al Forno 470

Layered lasagna with garden veggies, bechamel, and melted cheese.



SANDWICHES, BURGERS & ROLLS

Vegetable Plain Sandwich 110

Crisp veggies layered with mint chutney and butter in soft white bread.

Vegetable Cheese Sandwich 150

Loaded with garden veggies and oozing with cheese, grilled golden.

Veggie Club Classic 265

Triple-decker sandwich with veggies, cheese, and house sauces.

Chowpatty Grilled Special 280

Mumbai-style spicy grilled sandwich with masala aloo and chutneys.

Peri Peri Grilled Sandwich 295

Spicy peri peri-flavored veg grill with melty cheese.

Juicy Grilled Sandwich 315

A rich, double cheese melt with spicy veg stuffing.

Drunken Grilled Sandwich 315

Boldly spiced grilled sandwich with a fusion twist.

NEAPOLITAN PIZZA

FRESH HAND
STRETCHED
DOUGH



Bella Margherita

Classic Italian pizza with tangy tomato sauce, mozzarella & fresh basil.

Harvest Garden

Topped with assorted fresh veggies, cheese, and herb-seasoned sauce.

Tuscan Heritage

Roasted veggies, olives & herbs over tomato sauce and melted cheese.

Fiesta Mexicana

A zesty mix of beans, jalapeños, corn, and cheese with Mexican spices.

Firecracker Special

Bold flavors with spicy chili, bell peppers, and tangy sauces.

Desi Tandoori Magic

Smoky paneer tikka, onions & capsicum on a masala tomato base.

Verde Royale

Spinach, olives & broccoli with creamy cheese on a pesto base.

Truffle Shroom

A rich blend of mushrooms and truffle oil, finished with melted cheese.

Veg Exotica

A rich blend of mushrooms and truffle oil, finished with melted cheese.

ADD ON

Burrata cheese

625

650

650

675

675

695

650

695

695

150

Italian Grilled Panini 315

Herbed veggies and cheese pesto pressed in a crusty panini bread.

Paneer Island Sandwich 325

Grilled sandwich stuffed with soft paneer and house spices.

Cheesy Veggie Burger 230

A hearty veggie patty with lettuce, tomato, and gooey cheese.

Spicy Paneer Burger 280

Crispy Paneer steak layered with sauces, onion, tomatoes, lettuce in toasted bun

Tandoori Aloo Roll 300

Spiced tandoori aloo rolled in a soft wrap with mint mayo.

Soya Malai Chaap Roll 350

Creamy malai chaap wrapped with fresh veggies in a soft roll.

Paneer Tikka Roll 350

Grilled paneer tikka wrapped in a whole wheat roti with chutneys.

PAV BHAJI

Masala Pav	225
Butter-toasted pav loaded with spicy onion-tomato masala.	
Chowpatty Pav Bhaji	245
Classic Mumbai-style bhaji with buttered pav and tangy onion garnish.	
Cheesy Pav Bhaji	270
The classic bhaji, made richer with generous melted cheese.	
Cheese Masala Pav	270
A street-style masala pav topped with oozing cheese.	
Tawa Pulao	350
Spicy mixed rice cooked on a tawa, flavoured with pav bhaji masala.	
Cheese Tawa Pulao	375
The above pulao, now topped with a layer of grated cheese.	
Paneer Ghotala Pav	350
A rich and spicy paneer-based version of the famous bhaji, with buttered pav.	
★ Paneer Ghotala Rumali	440
Ghotala bhaji paired with a soft rumali roti instead of pav.	
Extra Pav	25
Additional buttered pav.	
Extra Butter	60
Extra dollop of butter, if you dare.	
Extra Cheese	70
Shredded cheese to top any dish.	

Asian main course

Classic Wok Fried Rice

Stir-fried rice with veggies, soy sauce, and a touch of sesame oil.

275

Chilli Garlic Noodles

Noodles tossed in spicy chili-garlic sauce with spring veggies.

290

Street Style Hakka Noodles

A beloved Indo-Chinese classic with wok-tossed noodles and veggies.

290

Schezwan Triple Treat Rice

A spicy mix of noodles, fried rice, and gravy in bold Schezwan flavor.

385

Thai Green / Red Curry

Aromatic Thai curry with fresh herbs, served with steamed rice.

410

Hunan Veggie Medley

Mixed vegetables in a spicy Hunan-style sauce.

410

Mongolian Veg Stir Fry

Wok-tossed veggies in Mongolian sauce with sesame and spring onion.

410

Hot Garlic Veggie Toss

Stir-fried vegetables coated in a fiery garlic sauce.

415

Paneer in Sichuan Pepper Sauce

Soft paneer in a bold, peppery Sichuan-style sauce.

415

Thai Peanut Paneer Satay

Grilled paneer skewers served with creamy Thai peanut sauce.

415

Sambal Spicy Paneer

Paneer tossed in spicy Indonesian sambal sauce.

415

Kung Pao Babycorn & Cashew

Babycorn and cashews stir-fried in a sweet-spicy Kung Pao sauce.

415

CHINESE



Wok Manchurian (Dry / Gravy)

260

Crispy veg dumplings tossed in spicy Manchurian sauce.

Bombay Chinese Bhel

305

A street-style crunchy noodle bhel tossed with tangy sauces and veggies.

Schezwan Crispy Veg

310

Deep-fried vegetables tossed in spicy Schezwan sauce.

Kung Pao Potato Bites

330

Crispy potatoes tossed in Kung Pao sauce with cashews & bell peppers.

Spring Rolls

330

Crisp rolls stuffed with spiced vegetables and fried to golden perfection.

Tempura Corn Fritters

330

Tender american corns in a light crispy tempura batter, with Sczwein Sauce

Gochujang Korean Potato

330

Spicy Korean-style potatoes tossed in gochujang sauce.

Chilli Paneer (Dry / Gravy)

385

Paneer cubes tossed with chilies, onions, and soy-based sauce.

Crispy Lotus Stem

385

Thin-sliced lotus stem fried and tossed in a spicy glaze.

Mushroom Chilli dry

385

Tossed mushrooms with crunchy edges in a spicy soy-chili sauce.

Honey Chilli Broccoli & Water Chestnut

395

A beloved Indo-Chinese classic with wok-tossed noodles and veggies.

Classic Veg Salt & Pepper

395

Stir-fried crispy vegetables in a crushed pepper sauce

Japanese Cottage Cheese Yakitori

445

Grilled skewers of cottage cheese with a sweet-savory Japanese soy sauce

Accompaniments

ROASTED PAPAD

Classic Roasted Papad	60
Lightly roasted papad for a crunchy accompaniment.	
Spicy Masala Papad	90
Papad topped with onions, tomatoes, and zesty masala.	
Garden Veg Raita	100
Yogurt blended with finely chopped seasonal vegetables.	
Crispy Boondi Raita	100
Creamy curd with crunchy boondi and mild spices.	
Garlic Burani Raita	110
Rich yogurt raita infused with garlic and Indian spices.	
Pomegranate Jeera Raita	120
Sweet and tangy curd with pomegranate seeds and roasted cumin.	
Cheesy Masala Papad	130
Masala papad topped with spiced veggies and grated cheese.	
Spicy Chilli Cheese Papad	140
A fiery fusion of chili, cheese, and crisp papad.	
Fusion Salsa & Cheese Papad	140
Crunchy papad topped with tangy salsa and gooey cheese.	

SALADS

Green Salad	125
Crisp seasonal vegetables served fresh with a sprinkle of salt & lemon.	
Chickpea Mediterranean Salad	275
Protein-rich chickpeas tossed with olives, tomatoes, and lemon dressing.	
Tandoori Pineapple Chaat	275
Pineapple chunks grilled with spices and served with chaat masala.	
NEW Apple Celery Walnut Salad	325
Fresh apples, crunchy celery, and walnuts with a light vinaigrette.	
NEW Greek Feta Olive Salad	325
Classic Greek salad with cucumber, olives, tomatoes, and feta cheese.	



FLAVOURS OF TANDOOR

Aloo Nazakat Kebab	315
Tender potato rounds stuffed with dry fruits and spices, tandoor-roasted.	
Hara Bhara Delight	315
Green cutlets made of spinach, peas, and herbs — grilled to perfection.	
Lahori Seekh Kebab	330
Spiced vegetable seekh kebabs with a hint of Lahori flair.	
NEW Dahi Ke Sholey	340
Hung curd, cheese, Indian aromatics filled in bread and crisp fried.	
Lehsuni Paneer Tikka	420
Garlic-marinated paneer chunks grilled in the tandoor.	
Classic Paneer Tikka	420
The timeless favorite — soft paneer cubes with red tandoori marinade.	
Peri Peri Paneer Tikka	420
Bold and spicy peri peri paneer grilled to a smoky finish.	
Nawabi Mushroom Tikka	430
Richly marinated mushrooms grilled in Nawabi-style spices.	
NEW Yam Galouti Kebab w/ Warki Paratha	450
Mouth Melting Yam mix, Lucknowi spices, grilled with desi ghee	
NEW Chimichurri Paneer Tikka	450
Fusion-style paneer tikka with herby chimichurri rub.	
Cheesy Malai Broccoli	450
Broccoli florets in a creamy cheese marinade, grilled until golden.	

CHAAP CORNER

Tandoori Soya Chaap	420
Soya sticks marinated in robust tandoori spices and grilled till smoky.	
Afghani Soya Chaap	420
Creamy and mildly spiced soya chaap with a hint of cardamom and cream.	
Achari Soya Chaap	420
Zesty and tangy pickled-flavored chaap, grilled to perfection.	
Lemon Herb Soya Chaap	425
A refreshing take with citrusy lemon and fragrant herbs.	
Peri Peri Soya Chaap	425
Spicy and fiery chaap tossed in bold peri peri marinade.	
NEW Soya Chaap Kali Mirch Tikka	425
Rich, peppery chaap tikka with a creamy black pepper marinade.	
NEW Awadhi Soya Cheese Steak	450
Soya chaap layered with cheese and royal Awadhi-style spices.	

MAIN COURSE

Kashmiri Dum Aloo
Baby potatoes cooked in creamy saffron-kashmiri gravy.

Kadai Veggie Delight
Mixed vegetables tossed in kadai masala with capsicum and onion.

Amritsari Chhole
Spicy and tangy chickpeas cooked Punjabi-style.

Angara Veggie Masala
A spicy North Indian-style mixed veg curry with smoky notes.

Diwani Handi Sabzi
Royal Mughlai-style mix veg in rich cashew- spinach gravy.

Veg Kheema Masala
Minced vegetarian protein cooked with onions, tomatoes, and house spices.

Mili Juli Sabzi
A medley of seasonal vegetables in a thick, spiced curry.

Malai Kofta Royale
Soft kofta dumplings in rich cashew-cream gravy.

Bhuna Masala Kofta
Koftas in a slow-cooked spiced onion-tomato masala.

Paneer Tikka Masala
Grilled paneer tikka cubes simmered in a spicy tomato gravy.

Paneer Butter Masala
Cottage cheese cubes in a velvety tomato-butter sauce.

Palak Paneer Delight
Smooth spinach gravy with soft paneer and Indian spices.

Paneer Angara Masala
A smoky, spicy paneer curry with bold flavors.

Magic Mushroom Curry
Mushroom medley in a rich brown onion gravy with fresh herbs.

Paneer Lazeez
Creamy, mildly sweet paneer curry with a royal touch.

345 Paneer Pasanda
Paneer pockets stuffed and cooked in silky almond gravy.

360 ★★ Smoky Dhuni Paneer
Paneer infused with dhungar (smoke) technique in rich curry.

360 ★★ Dilliwala Stuffed Tandoori Aloo Gravy
Clay oven roasted stuffed potato, simmered in Delhi style gravy

380 Paneer Cheese Butter Masala
A cheesy, richer take on the classic butter masala.

380 Cheese Butter Masala
A luscious butter masala enhanced with cheese.

410 Kaju Curry Masala
Cashews simmered in a creamy, spiced curry.

440 Matka Paneer Masala
Earthen-pot cooked paneer in a rustic onion-tomato curry.

440 Paneer Kaju Masala
Paneer and cashew in a rich, subtly sweet gravy.

440 Paneer Nazakat
Soft paneer delicately cooked in mildly spiced saffron-almond gravy.

440 NEW Creamy Burrata Lababdar
Fresh burrata cheese, in the womb of creamy lababdar gravy, fenugreek dust sprinkle

440 NEW Awadhi Paneer Korma/w Malabar paratha
Cottage cheese simmered in rich, mildly spiced royal gravy with yoghurt, nuts & saffron served with malabar paratha

440

440

470

480

450

500

500

500

510

520

520

530

580

Indian Breads

Fulka (Chapati)
plain/ Ghee
Soft, oil-free phulka made on a griddle.

40/50

Tandoori Roti
Classic/ Butter
Whole wheat flatbread cooked in the tandoor.

55/65

Kulcha
Plain/Butter
Soft leavened bread with a crisp tandoori exterior.

80/90

Kulcha
Garlic /Cheese
Kulcha infused with fresh garlic and coriander.

110/130

Garlic Cheese Kulcha
A rich combo of garlic, herbs, and cheese in a tandoori kulcha.

125

Naan
Plain/ Butter
Classic white flour naan, tandoor-baked.

90/95

Naan
Garlic /Cheese
Kulcha infused with fresh garlic and coriander.

130/125

Garlic Cheese Naan
A tandoori naan loaded with garlic and cheese — a crowd favorite.

130

Roomali Roti
Plain/Butter
Ultra-thin soft roti folded like a handkerchief.

95/110

Paratha
Lachha /Stuffed
Layered whole wheat paratha with flaky spirals.

100/130

NEW INFUSED INDIAN BREADS

Missi Roti
100

Spiced gram flour flatbread with herbs.

Sun-dried Tomato Cheese
110

Kulcha

Kulcha infused with fresh garlic and coriander.

Olive Cheese Zaatar Naan
150

Gourmet naan with olives, cheese, and zaatar.

Pesto Cheese Naan
150

Fusion naan with basil pesto and melted cheese.

Malabari Parantha
150

Flaky layered flatbread from Kerala, crisp outside & soft inside



Dal

Homestyle Dal Fry	260
Classic yellow dal tempered with ghee, cumin, and garlic.	
Punjabi Rajma Masala	270
Kidney beans slow-cooked in a spiced onion-tomato gravy.	
Golden Tadka Dal	285
Yellow dal topped with aromatic red chili and cumin ghee tadka.	
Punjabi Pakoda Kadhi	310
Gram flour fritters in a tangy yogurt curry, tempered with mustard seeds.	
All-Time Favourite Dal Makhani	380
Rich black lentils slow-cooked with cream, butter, and spices.	
Amritsari Dal with Cheese Tadka	395
Dal tempered with butter, spices & topped with a generous cheese tadka.	

Rice



Steamed Basmati Rice	220
Simple, aromatic long-grain basmati rice — perfect with any curry.	
Jeera Tempered Rice	240
Fragrant basmati rice tempered with cumin seeds.	
Classic Dal Khichdi	350
A comfort bowl of moong dal and rice, mildly spiced.	
Mix Veg Khichdi	360
Khichdi enriched with assorted seasonal vegetables.	
Tadka Dal Khichdi	370
Classic dal khichdi with a ghee-fried cumin & chili tadka.	
Palak Lasooni Khichdi	430
Spinach-flavored khichdi with garlic tempering.	
Handi Veg Biryani	440
Dum-cooked layered biryani with vegetables and aromatic spices.	
Dum Veg Biryani	440
Traditional sealed-pot cooking of spiced rice and veggies.	
Matka Biryani	450
Biryani slow-cooked in an earthen pot for deep, rustic flavor.	
Paneer Makhani Biryani	460
Layered rice with makhani paneer gravy and spices — a rich fusion dish.	



Desserts

Gulab Jamun w/ Ice Cream 125

Classic deep-fried gulab jamun paired with vanilla or kesar ice cream.

★★ Granny Smith Apple Rabdi 225

Kheer
Rich Rabadi enhanced with granny smith apple and nuts

Sizzling Bownie w/ Ice Cream 245

NEW Classic Tiramisu w/ Almond Sand 275

Classic tiramisu, topped with dehydrated Almond sand

NEW Gulkand Silk Tortellini w/ Saffron Rabdi 275

Sweet tortellini filled with gulkand, served with saffron-laced rabdi.

NEW

Sorbet

Lychee Chill Sorbet with Basil Seeds & Rose Pearls 225

Refreshing lychee sorbet topped with basil seeds and floral rose caviar

Plum & Pink Salt Sorbet w/ Pineapple Carpaccio 225

Tamarind pulp with pink salt hint, formation of sorbet, served with pineapple carpaccio

Mango & Coconut Sorbet w/ Chilli-salt roasted Makhana 225

Juicy mango & coconut sorbet, served with Roasted makhana and touch of chilli