

MIC

Masala Cafe

Modern Indian Cafe



First of Our Kind

Enjoy the culinary experience of the first and only Indian Cafe in Hong Kong. Inspired by Indian High-tea, our chef's have added the flavours of Indian Street food to bring you a unique contemporary cafe experience

Let's Chaat

HKD 68

Ragda Patties

crisp and succulent potato patties served on spiced chickpeas

Samosa Chaat

smashed samosa with curd and chutneys along with a fistful of sev and coriander

Sev Puri

sev topped on papdis with potatoes and tangy chutneys

Dahi Golgappe

deep fried crispy puris stuffed with potatoes, moong sprouts, onions, chutneys and topped with curd

Paani Puchka

crisp semolina puris filled with sprouts, chilled jal jeera, cumin and mint water

Bombay Bhel

puffed rice tossed together with tangy chutneys, aromatic seasonings, crunchy veggies and flavourful garnishes

Vegan Specials

HKD 78

Vegan Healthy Salad

a melange of capsicum, zucchini, tomato and cucumber cubes tossed with iceberg lettuce, roasted pumpkin seeds and drizzled with lemon and olive oil

Cauliflower and Oats Tikki

low calorie cauliflower with fibre-rich oats served with healthy green antioxidant chutney

Our Signatures

HKD 78

Mexican Bhel

chunky salsa, crisp tortilla chips, sweet corn, capsicum, boiled rajma and a handful of sev

Aloo Chaat Tacos

Taco shells stuffed with tangy potato filling, laced with creamy curd and tongue tickling sweet chutney

Stuffed Chilas

Bengal gram flour chilas stuffed with cubes of paneer, crunchy green peas, and tangy tomatoes tossed with our secret masala

Stuffed Monaco Biscuit Sevpuri

salted sandwich biscuit stuffed with a peppery potato mixture and crunchy sev

Palak Patta Chaat

batter coated deep fried spinach leaves topped with our home made chutneys, spices and curd

Masala Paneer Croquettes

paneer and corn croquettes coated with bread crumbs and deep fried

Avocado and Coconut Crostini

olive oil brushed slices of grilled toasted bread topped with avocado, cheese, herbs and grated coconut

Chai & Pani Specials

Masala Chai HKD 32

brewed black tea with our secret spices

Masala Chaas HKD 48

a combination of mint leaves, coriander, green chillies,
and black sea salt blended with fresh curd

Punjabi lassi HKD 48

Choice of sweet / mango / rose

Kairi ka Jaljeera HKD 48

raw mangoes, mint, coriander, sea salt and secret spices

Madras Filter Coffee HKD 32

The majestic South Indian coffee

Bombay Cutting HKD 28

Tea from Bombay's local street fare

We hope you found the dish you were looking for. Still not sure what to get? You can always ask for recommendations from any of our staff



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