

RESTAURANT LISTING FROM: WWW.RESTREVIEW.COM

Masala Art is "The art of blending spices". Dine from a traditional a-la-carte menu in one of two spectacularly designed dining rooms or sit at a unique nine-seat "Masala Art Spice Bar" for an interactive cooking session.

The Spice Bar is a unique dining experience. The chef begins with whole spices, grinding and blending them, and explaining their affects on health, while preparing a full feast for all those sitting at the Spice Bar. Enjoy the aromas of the spices while they cook and then delight in the taste!

Owners Vinod & Shikha Kapoor blend together the breath of Indian culinary traditions, diverse culture, art forms, religions and regional specialties with a modern and contemporary flare. Their menus offer choices of vegetarian, non-vegetarian and seafood selections.

If you're in Harvard Square, the Kapoor's welcome you to join them at The Bombay Club, where you can enjoy authentic Indian cuisine and panoramic views of the Square.

Address: 990 Great Plain Avenue Needham MA 02492

Phone: 781.449.4050
Reservations: Recommended, however Required for Spice Bar
Web site: www.masala-art.com
Hours: Open Daily:
 Lunch 11:30am-3:00pm
 Dinner 3:00-10:00pm
Credit Cards: All major credit cards accepted
Parking: On the street or in the lot behind the restaurant
Liquor: Full bar



People: Shikha & Vinod Kapoor, Executive Chef & Co-Owners
 Vinod & Shikha Kapoor are the owners of Masala Art. While Shikha handles the kitchen, Vinod manages the business aspects of the restaurant. They have been in the restaurant business for many years, starting out with a small basement restaurant in Back Bay called Kebab-N-Kurry in 1980. After winning the Best of Boston in the early 80's, they decided to expand their business. They opened another Kebab-N-Kurry in Providence, R.I. After several years of success in the business of Indian Cuisine, they opened Bombay Club in 1991 and now their newest venture, Masala Art.



The first thing you see as you enter Masala Art is the cool bar, which has three fantastic Indian elephant carvings behind it. No pink elephants here!



The dining area is open and airy. There is a large selection of table sizes to suite all type of diners, from couples to big groups.



The spice bar is a special treat. With just a few seats, you are sure of lavish attention from the chef. This is part theater and part gourmet treat. Don't forget to book in advance though.



The food is lavish and exciting. High-end Indian cuisine is a visual and culinary delight. This Masala Art Mixed Grill features a delicious combination of charcoal grilled chicken, lamb and seafood kebabs.



With the extensive use of pulses, this salad taster is an extraordinary mix of flavor and texture. Ideal for a vegetarian, by the way.



Even the desserts reflect a focus on fine presentation and care. These puff pastry swans, filled with homemade ice cream flavored with cardamom and pistachio nuts, served over sweet noodles are delicious.



The spice bar is a unique place to eat. I love the smell of roasting spices and the chef provides an education along the way to some of the best Indian food imaginable.



Masala Art is a taste of high end Indian cooking that transcends our preconceived notions of curry and hot food. Definitely worth a visit.