

MISSION MASALA

Feasting together is an important part of Indian culture & etiquette.
At Mission Masala our flavours are best enjoyed shared.
Dishes flow with the rhythm of our kitchen and are served as and when they are ready.

MEAT & FISH

BOOM TING

BUTTER CHICKEN 13

Chargrilled tandoori chicken in a creamy tomato gravy. Butter by name, butter by nature... yes it has loads of butter.
ALLERGENS: dairy, mustard & nuts

GOAN PRAWN CURRY 14

Grilled shrimps in a cinnamon, star anise & black pepper, tangy tamarind & coconut milk curry.
ALLERGENS: dairy, shellfish & mustard

MISSION FRIED CHICKEN 10

Cornflake coated fried chicken, served with madras mayo.
ALLERGENS: gluten, dairy & mustard

AIR INDIA WINGS 9

BBQ'd wings tossed in a tempered kurchan sauce and Afghani style creamy cashew ghee paste (6 pcs.)
ALLERGENS: dairy & nuts

LAMB KOFTA CURRY 14

Indian meatballs in cassia & clove spiced tomato gravy.
ALLERGENS: dairy

STICKY GOAN RIBS 15

12-hour slow cooked premium pork ribs (Duroc de Batalle Iberico), chargrilled and served with a tamarind jaggery glaze (3 pcs.)

VEGETARIAN

V ALL THESE ITEMS CAN BE SERVED AS A VEGAN OPTION

BOOM TING

BUTTER PANEER 13

The vegetarian equivalent of butter chicken. Paneer served in a rich and creamy tomato gravy.
ALLERGENS: dairy & nuts

CHANA MASALA **V** 11

Mission's chana masala, a North Indian chickpea curry in onion and tomato gravy and masala mix.

PAPPADOM PREACH **V** 9

Pappadoms with red onions, pomegranate seeds & coriander topped with trio of sauces; sweet mango, tangy tamarind & fresh green chutney

SAMOSA 9

Our homemade signature deepfried pastry filled with spiced potatoes & peas. Served with tamarind sauce & fresh green chutney (2pcs)
ALLERGENS: gluten

OH MY GOBI 9

Indo Chinese dish born in Calcutta. Crispy fried, battered cauliflower tossed in a sticky mix of soy and chilli sauce.
ALLERGENS: gluten, soya & sesame

SIDES

DESI SLAW 5

Slaw tossed in chilli tomato mayo with toasted coriander & mustard seeds
ALLERGENS: dairy & mustard

PARATHA 4

Indian flatbread (2pcs)
ALLERGENS: gluten

CUMIN RICE 3

Basmati rice with toasted cumin seeds.
Made with vegan Ghee

MANGO SALAD 9

fresh mango & cumcumber salad tossed with green herbs and chilli
ALLERGENS: sesame



All official allergens are listed below each dish.
If you'd like any further info regarding the ingredients, please speak to one of our crew.





DRINKS



NATURAL WINES

ASK FOR OUR WEEKLY SPECIAL

WHITE

CONTINENTAL PLATTER 5,5 / 28
biodynamic semillon - ripe, zingy green pepper, peach & lime

SCHMITT RIESLING 6,5 / 35
organic riesling - clean & crispy

CARMERET 8 / 42
organic gros & petit manseng, petit courbu & claverie - oaky, rich & ripe exotic fruits

RED

RAISIN GAULOIS 5,5 / 28
biodynamic gamay - bright & fruity (served chilled)

BUSSER L'ORIGINEL 6,5 / 33
organic malbec & merlot - rich & full

ILLUSION 5 / 26,5
organic tempranillo - medium body, savory, red berries & spices

DO.TE NOUVEAU 38
organic viognier & syrah - light & funky

ROSÉ

L'ACROBAT 5,5 / 28
organic grolleau - easy & fresh, yet dry

ORANGE

ESOTICO 6 / 30
trebbianello, garganega, tocai - light, elegant & juicy

SPARKLING

UNA VOLTA 5 / 28
organic Macabeo & Xarel lo - Cava style

KAMM HAMME HA ROSÉ 35
organic pinot gris, auxerrois & pinot noir gentle & juicy.

BEERS

COBRA 3
premium Indian lager beer 33 cl - 4.8%

IPA VEDETT 3,5
India Pale Ale 33 cl - 5.5%

1902 SIPHON BREWING 5
golden tripel, honey & lavender - 8.5%

GROSSE BERTHA BBP 5
Belgian Heffeweizen - 6.5%

JUNGLE JOY BBP 5,5
passion & mango ale 33cl - 5.9%

SAISON SICHUAN WITLOOF 5,5
dark red saison infused with sichuan pepper 7%

KWIEK 8,5
DOK BREWING COMPANY AND NEVEL Barrel-aged wild gose with absinthe wormwood & angelica seed, 33cl - 6.1%

MARIAGE PARFAIT BOON 7,5
Geuze, fresh and tangy sour beer, 37cl - 8%



ONE TABLE ONE BILL, PLEASE

COCKTAILS

SEE COCKTAIL MENU FOR THE FULL LIST

DARK & DESI

10

Dark & Stormy desi style. Mission Masala House Blend Rum (40%), Old Jamaican ginger beer & fresh lime

G & TEA

10

Earl Grey infused Bombay dry gin (37.5%), red vermouth & elderflower topped with tonic

MICKI SOUR

12

Whisky sour made with dad's favorite single malt;

Indian Amrut (46%), spiced syrup & lemon juice, shaken with eggwhites

TAMARIND MARGARITA

12

Patrón Reposado (40%), Cointreau (40%), spicy tamarind syrup, fresh lime juice

COCKTAIL SPECIAL

10.-

ASK FOR OUR WEEKLY SPECIAL

COOLERS

MANGO LASSI 4

Yoghurt-based drink, creamy & smooth mango with a hint of cardamom. Considered to be the oldest smoothie in the world, a great summer cooler or the perfect partner with a spicy meal.

ALLERGENS: dairy

Add a shot of rum and make it a sassy lassi +5

NIMBU PANI 4.5

Authentic homemade lemonade with a pinch of black salt and mint

Add a shot of vodka/gin +5

VIRGIN COLADA 6

Limeleaf infused coconut cream with pineapple

ICED MASALA CHAI 4.5

Sweet, milky, cardamom, clove & ginger spiced tea. vegan - almond & oat milk

TANK IRONIC IPA KOMBUCHA 5

Citrus & hops flavored kombucha, brewed in Brussel (non alcoholic)

COLA REGULAR 3

Coca Cola - 20 cl

COLA ZERO 3

Coca Cola - 20 cl

INDIAN TONIC 3

Schweppes, 20cl l

GINGER BEER 3

Old Jamaican - 33cl

WATER 5

0,7 l - still/sparkling

TEA

Teas in collaboration with Atelier 147 - a selection of loose leaf organic tea & tisanes-

MISSION MASALA HOUSE BLEND 4,5

black Nepalese tea with fennel, cardamom, tulsi & rose petals

SPECIAL GINGER 4,5

ginger, lemongrass, orange, star anise, cinnamon, cardamom, cloves, thyme, hibiscus & wild celery

GUNPOWDER 4,5

green tea & fresh mint

EVERGREEN 4

lemongrass, mint, lemon zest, maté, star anise

AYURVEDA VATA 4

cinnamon, ginger, cardamom, turmeric, black pepper, liquorice, nutmeg & galant

COFFEE

FILTER COFFEE 3,5

Kolonel's home roast

AFTER DINNERS

MISSION MASALA'S PINEAPPLE RUM 40% 6

A blend of 3 year old Barbados, 3 year old & unaged Jamaican rum... Enriched with tropical pineapple.

AMRUT INDIAN SINGLE MALT WHISKY 46% 6

The word Amrut means "nectar of life" — Barley oak, toffee, bourbony

WORLD'S END DARK SPICED RUM 40% 6

Barbados - Trinidad. Sweet & spiced

SOCIAL CLUB SPICED GINGER 30% 6

Smooth liqueur with a spicy kick

PATRÓN XO CAFÉ 35% 6

Tequila based liqueur — Intense, dark, smooth yet dry