

SHARING MENU

# \* मिशन MISSION MASALA मसाला \*

Feasting together is an important part of indian culture & etiquette.  
At Mission Masala our flavours are best enjoyed shared.

FOR THE FULL MISSION EXPERIENCE, WE SUGGEST FOR 2 PEOPLE YOU TAKE 2-3 SNACKS AND A THALI TO SHARE

## \* STREET SNACKS \*

ALL ITEMS MARKED WITH A **V** CAN BE SERVED AS VEGAN.

### \* MEAT & FISH \*

#### **BENGALI FISH CUTLETS 10**

Deepfried northsea fish potato cutlets.  
served with curryleaf tartare. (3 pcs)  
ALLERGENS: gluten, dairy & seafood

#### **MALAI CHICKEN 12**

Grilled chicken thigh in a cashew,  
cream, cardamom & cheese marination. Served with a paratha  
(Indian flatbread) & a zesty salad with toasted coriander &  
mustard seeds.

ALLERGENS: gluten, dairy, mustard & nuts

#### **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 \*

#### **PURI BOMBS 10 V**

Puffed crispy balls, ready to pop open & fill with spiced  
potato chickpea mix, pomegranates & red onion. A trio of  
sauces: tamarind & jaggery, mint & coriander and sweet  
yoghurt.

ALLERGENS: dairy & gluten

#### **OH MY GOBI 9,5 V**

Indo Chinese dish born in Calcutta. Crispy fried, battered  
cauliflower tossed in a sticky mix of soy and chilli sauce.

ALLERGENS: gluten, soya & sesame

#### **MALAI BROCCOLI 10**

Grilled broccoli in a cashew,  
cream, cardamom & cheese marination.

ALLERGENS: dairy & nuts

## \* TAJ THALI - CURRY N RICE PLATTER \*

WE'VE ASSEMBLED A THALI MADE UP OF OUR FAVOURITE SIGNATURE CURRIES AS WELL AS EXCITING NEW ADDITIONS.

VEGAN - VARANASI THALI 34

### **MEAT 42**

#### **BOOM TING BUTTER CHICKEN**

Chargrilled tandoori chicken in our signature creamy cashew &  
tomato gravy.

ALLERGENS: dairy, mustard & nuts

#### **LAMB ROGAN JOSH**

Curried lamb dish of Kashmir. Slowcooked with wholes spices,  
cardamom, Indian bay leaves & fennel.

#### **BHENGAN DOPIAZA**

Aubergine in a North Indian aromatic curry. Traditionally cooked  
with two variety of onions, we make ours with 3!

#### **MACE, ROSE WATER & SAFFRAN PILAU RICE**

JEERA PAPAD gluten

RADISH RAITA dairy

TEMPERED MANGO CHUTNEY mustard

### **VEGETARIAN 40**

#### **BOOM TING BUTTER PANEER**

Paneer (cow milk cheese) in our signature creamy cashew &  
tomato gravy.

ALLERGENS: dairy & nuts

#### **SUMMER GREENS MOILEE V**

Asparagus, mange tout, green beans & peas in a south indian  
coconut & curry leaf gravy.

#### **BHENGAN DOPIAZA V**

Aubergine in a North Indian aromatic curry. Traditionally cooked  
with two variety of onions, we make ours with 3!

#### **MACE, ROSE WATER & SAFFRAN PILAU RICE V**

JEERA PAPAD gluten V

RADISH RAITA dairy

TEMPERED MANGO CHUTNEY mustard V

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.



ONE TABLE ONE BILL & CARD PAYMENT ONLY PLEASE



# DRINKS



## NATURAL WINES

### ASK FOR OUR WEEKLY SPECIAL

#### WHITE

GRUNER VELTLINER 5,5 / 28  
organic dry with pleasant acidity, fresh n fruity with notes of apple & lime

KAMM AUXERROIS 6 / 30  
organic auxerrois - blanched, floral & mineral

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)

PRINTEMPS 6 / 30  
organic malbec, merlot & tannat - blackfruits like cherries & blackberries, juicy & robust

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  
organic trebbianello, garganega, tocai - light, elegant & juicy

#### SPARKLING

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

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

## BEERS

COBRA 3,5  
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 DOK BREWING COMPANY AND NEVEL 7,5  
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.



## 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

Lime leaf infused coconut cream with pineapple juice

#### ICED MASALA CHAI

4.5

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

#### TANK IRONIC IPA KOMBUCHA

5

Fermented ice tea. 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

0,7l - 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

## 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