

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 35

MEAT 39

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 39

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 33cl - 4.8%

IPA VEDETT 3,5
India Pale Ale 33cl - 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	GUNPOWDER 4,5 green tea & fresh mint
SPECIAL GINGER 4,5 ginger, lemongrass, orange, star anise, cinnamon, cardamom, cloves, thyme, hibiscus & wild celery	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