

MISSION MASALA

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)

MISSION FRIED CHICKEN 10

Cornflake coated fried chicken, served with madras mayo.

ALLERGENS: gluten, dairy & mustard

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.





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

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)

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

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

DO.T.E 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 5
SIPHON BREWWING golden tripel, honey & lavender - 8,5%

GROSSE BERTHA 5
BBP Belgian Heffeweizen - 6,5%

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

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

KWIEK 7,5
DOK BREWING COMPANY AND NEVEL Barrel-aged wild gose with absinthe wormwood & angelica seed, 33cl - 6,1%

MARIAGE PARFAIT 7,5
BOON 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