

SHARING MENU

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.

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.

PLEASE NOTE THAT IN SOME CASES THE DAIRY CONTENT IS AN ADDITIONAL SAUCE AND CAN BE LEFT OFF IF YOU LIKE.

MEAT & FISH

MISSION FRIED CHICKEN 10
Cornflake coated fried chicken, served with madras mayo.
ALLERGENS: gluten, dairy & mustard

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: mustard, dairy & 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)

MALABAR MUSSELS 11
Zesty bouchot mussels in our coastal curry leaf, ginger, garlic, turmeric coconut moilee sauce.
ALLERGENS: Mustard & shellfish

DESI PULPO 15
Grilled octopus brushed with a south Indian balchao butter. Served on a Goan curry sauce.
ALLERGENS: dairy & mustard

LAMB SEEKH KEBAB 9
100% lamb mince skewers. Fuelled with our legendary badboy spice mix. Served on a zesty slaw salad. Green chutney & Tamarind sauce. (3 pcs)
ALLERGENS: mustard

VEGETARIAN

V ALL THESE ITEMS CAN BE SERVED AS A VEGAN OPTION

OH MY GOBI v 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

BOOM TING BUTTER PANEER 13
Soft Indian cheese marinated in an achari yoghurt. Chargrilled and served in our signature butter curry sauce.
ALLERGENS: dairy, mustard & cashew nuts

SMOKEY BENGHAN v 10
Smoked & spiced aubergine served with a cooling raita & crispy paratha.
ALLERGENS: gluten, dairy & sesame

SAMOSA CHAAT v 9
India's NO.1 street snack. Deep fried pastry filled with spiced potatoes and peas served with coriander & mint chutney, sauce & sweet yoghurt.
ALLERGENS: dairy & gluten

BBQ PUMPKIN & MOILEE v 9.5
Seasonal BBQ'd pumpkin, served on our southern coconut & curry leaf moilee sauce. Topped with lime, chilli & toasted pumpkin
ALLERGENS: mustard

MALAI BROCCOLI 10
Grilled broccoli in a cashew, cream, cardamom & cheese marination.
ALLERGENS: dairy & cashew nuts

SIDES

PARATHA 3
ALLERGENS: gluten

PILAU RICE 4
Basmati rice, slow cooked with Indian whole spices & saffron

DESSERT

CREME BRULEE 8.5
Infused cream with chai spices & topped with toasted fennel & pistachio
ALLERGENS: milk & nuts

KULFI ON A STICK 6
PISTACHIO, SAFFRAN & ALMOND
ALLERGENS: milk, nuts, soya

ROSEWATER & CARDAMON 6
ALLERGENS: milk & soya

THE MISSION MENU

IF CHOOSING IS A TOUGH CALL, THEN THE MISSION MENU IS THE PERFECT CHOICE. IT'S A LITTLE TASTE OF EVERYTHING & PERFECT FOR 2 TO SHARE.

MISSION MENU
€ 67 / 2p.

STICKY GOAN RIBS
SAMOSA CHAAT
OH MY GOBI
BOOM TING BUTTER CHICKEN
BBQ PRAWN GOAN CURRY
SMOKEY BENGHAN
PILAU RICE
PARATHA
PAPPADOM
RED ONION KACHUMBAR
MANGO CHUTNEY / PICKLED VEG

VEGI MENU
€ 65 / 2p.

MALAI BROCCOLI
SAMOSA CHAAT
OH MY GOBI
BOOM TING BUTTER PANEER
PUMPKIN MOILEE
SMOKEY BENGHAN
PILAU RICE
PARATHA
PAPPADOM
RED ONION KACHUMBAR
MANGO CHUTNEY / PICKLED VEG



— UNFORTUNATELY MENUS ARE FIXED, AMENDMENTS ARE NOT POSSIBLE —

ONE TABLE ONE BILL, PLEASE

DRINKS



✧ NATURAL WINES ✧

ASK FOR OUR WEEKLY SPECIAL

WHITE

PETER & PAUL HOCH 5,5 / 28
organic Gruner Veltliner
fresh & fruity

SCHMITT FKK WEISS 5,5 / 39 (1L)
Organic Pinot Gris, Huxelrebe,
Ortega, Scheurebe & Pinot Blanc -
Tropical fruit, mineral notes, smooth & fresh

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

RED

PALMENTO ROSSO 7,5 / 38
Organic Nerello Mascalese -
red fruit, juicy tannins & underlying minerality
(served chilled)

SIMON BUSSE L'ORIGINEL 7 / 35
2019
organic malbec & merlot -
Medium body, spicy notes, fresh finish

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

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

ROSÉ

NIBRU GRUNDSTEIN 5,5 / 28
Organic Blauer Portugieser - dry rose, fruity &
mineral

ORANGE

WABI-SABI ORANGE MOON 6 / 30
Biodynamic Grüner Veltliner & Riesling - fresh
acidity, apricot & orange zest

KAMM QV.G 38
Organic Gewurztraminer- Aromatic, floral &
fragrant

SPARKLING

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

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

✧ 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
33cl - 8,5%

GROSSE BERTHA BBP 5
Belgian Heffeweizen -
33cl - 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
33 cl - 7%

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

PICO BELLO BBP 3,5
hazy sour IPA
33cl - 0.3%

✧ COCKTAILS ✧

SEE COCKTAIL MENU
FOR THE FULL LIST

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

TANK IRONIC IPA KOMBUCHA 5
Citrus & hops flavored kombucha,
brewed in Brussel (non alcoholic)

COLA ZERO 3
Coca Cola - 20 cl

THUMS UP COLA 3,5
India's No.1 Cola - 30 cl

INDIAN TONIC 3
Schweppes, 20cl

GINGER BEER 3
Old Jamaican - 33cl

WATER 5
0,7 l - still/sparkling



ONE TABLE ONE BILL, PLEASE