



# मिशन

# MISSION MASALA

# मसाला



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

### 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)

### BBQ PATTA MACHI 16

Masala marinated de boned whole fish, filled with leek & tomato spiced stuffing. Steamed on the BBQ in a banana leaf. (Dorada)

### MASALA BBQ PRAWNS 8,5

Masala marinated prawns grilled on the BBQ (3 pcs)

ALLERGENS: Mustard & shellfish

### MALAI CHICKEN 12

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

ALLERGENS: gluten, dairy, mustard & nuts

## VEGETARIAN

V ALL THESE ITEMS CAN BE SERVED AS A VEGAN OPTION

### OH MY GOBI v 9,5

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

### BANG BANG BHAJI'S v 10

Crispy fried pumpkin, kale & onion beignets in chickpea flour served with apricot chutney, coriander & mint sauce and a sweet yoghurt.

ALLERGENS: gluten, dairy & seafood

### 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 marinade.

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 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.

BANG BANG BHAJI'S  
STICKY GOAN RIBS  
SMOKEY BENGHAN  
BOOM TING BUTTER CHICKEN  
MASALA PRAWNS  
OH MY GOBI  
PILAU RICE  
PAPPADOM  
RED ONION KACHUMBAR  
MANGO CHUTNEY / SAUCES

### VEGI MENU

€65 / 2p.

BANG BANG BHAJI'S  
MALAI BROCCOLI  
SMOKEY BENGHAN  
BOOM TING BUTTER PANEER  
PUMPKIN MOILEE  
OH MY GOBI  
PILAU RICE  
PAPPADOM  
RED ONION KACHUMBAR  
MANGO CHUTNEY / SAUCES





# 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

SCHMELZER 7,5 / 38  
Organic Weissburgunder – barrel aged, creamy  
body with a pleasant crisp

### RED

PALMENTO ROSSO 7.5 / 38  
Organic Nerello Mascalese  
red fruit, juicy tannins & underlying minerality  
(served chilled)

SIMON BUSSE L'ORGINEL 2019 7 / 35  
organic Malbec & Merlot  
medium body, spicy notes, fresh finish

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%

**DUVEL 666** 3,5  
Blond  
33cl - 6.66%

**VEDETT** 3,5  
blond/white/IPA - 33cl

## ✧ 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

**JUHU NUDE BEACH** 6  
Juicy pineapple cooler, spiced with a  
homemade turmeric,  
ginger & black pepper concentrate  
Add a shot of Mission pineapple rum +5

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

**COLA ZERO** 3  
Coca Cola – 20 cl

**COCA COLA** 3  
Coca Cola – 20 cl

**INDIAN TONIC** 3  
Schweppes, 20cl l

**GINGER BEER** 3  
Old Jamaican – 33cl

**WATER** 5  
0,7 l - still/sparkling



ONE TABLE ONE BILL, PLEASE