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MISSION MASALA

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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 14

Chargrilled tandoori chicken in a creamy tomato gravy. Butter by name, butter by nature... Yes it has loads of butter.

ALLERGENS: mustard, dairy & cashew 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)

MASALA BBQ PRAWNS 9,5

Masala marinated prawns grilled on the BBQ (3 pcs), Goan curry sauce on the side
ALLERGENS: mustard & shellfish

MALAI CHICKEN 12

Grilled chicken thigh in a cashew, cream, cardamom & cheddar cheese marination. Served with a paratha (Indian flatbread) & 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 14

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 10,5

Smoked & spiced aubergine served with a cooling raita & crispy paratha.

ALLERGENS: gluten, dairy & sesame

PURI BOMBS v 10

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

BBQ MUSHROOM & MOILEE 10,5 v

Oyster masala mushroom, BBQ'd & served on our southern coconut & curry leaf moilee sauce. Topped with limeleaf, chilli & toasted pumpkin

ALLERGENS: mustard

MALAI BROCCOLI 10,5

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

ALLERGENS: dairy & cashew nuts

SIDES

PARATHA (flatbread 2pc) 4,5
ALLERGENS: gluten

PILAU RICE 4,5
Basmati rice, slow cooked with Indian whole spices & saffron

DESSERT

MISSION MESS 8,5

Meringue, rose mascarpone, strawberries & raspberries. topped with rose petals & pistachio
ALLERGENS: egg, dairy & nuts

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

€69,5 / 2p.

PURI BOMBS
STICKY GOAN RIBS
SMOKEY BENGHAN
BOOM TING BUTTER CHICKEN
MASALA PRAWNS
OH MY GOBI
PILAU RICE
PAPPADOM
RED ONION KACHUMBAR
TRIO OF SAUCES

VEGI MENU

€67,5 / 2p.

PURI BOMBS
MALAI BROCCOLI
SMOKEY BENGHAN
BOOM TING BUTTER PANEER
BBQ MUSHROOM MOILEE
OH MY GOBI
PILAU RICE
PAPPADOM
RED ONION KACHUMBAR
TRIO OF SAUCES



— UNFORTUNATELY MENUS ARE FIXED, AMENDMENTS ARE NOT POSSIBLE —

DRINKS



NATURAL WINES

WHITE

PETER & PAUL HOCH 6 / 30
Organic Gruner Veltliner
fresh & fruity

DOMINIK HELD - WEISS 7,5 / 38
Organic Huxelrebe, Müller-Thurgau,
Scheurebe & Riesling.
Smooth & fresh, slightly orange, mineral notes

SCHMELZER 7,5 / 38
Organic Weissburgunder - Barrel aged.
Creamy body with a pleasant crisp

RED

WABI-SABI LOVE&PASSION 6 / 30
Organic Zweigelt & Roesler
Juicy, fine tannins, alive!
(served chilled)

LE BOUC À TROIS PATTES -
UN COUP DE KUQ 6,5 / 33
Biodynamic Alicante Bouchet & Syrah
Slightly light, almost fruity red. Unique Syrah

DO.TE NOUVEAU 38
Organic viognier & syrah - light & funky
Juicy, strawberry, lemonade

ROSÉ

WE CAN DANCE - ILLUSION 6 / 30
Organic Zweigelt & Gelber Muskateller
Dark style rosé with peachy notes

SASSARA FAMEA 33
Corvina, Rondinella en Molinara
Dark style rose, easy going, funky flavours

ORANGE

SASSARA ESOTICO 7 / 35
10 varieties of grapes
Grapefruit, mandarin and pomegranate
Exciting, funky & fresh

KAMM QV.G 42
Organic Gewurztraminer
Aromatic, floral & fragrant

ORANGE IS THE NEW WHITE 38
Organic Gewurztraminer, Pinot Gris & Muscat Slight
fizz, blood orange, grapefruit & lychee

OCTAVIN CI COGNE 42
100% Gewurztraminer
Passionate aromas of tropical hints
Savoury palette, spicy finish

SPARKLING

UNA VOLTA 6 / 30
Organic Macabeu & Traditonal method
Fresh appetizer, apple, mineral

BEERS

UMA MISSION MASALA 3,8
White New England Indian Pale Ale
33 cl - 5.3%

We made our own beer, Uma is fresh, juicy & super easy to drink. Made with a tropical hop and hint of tamarind.

VEDETT 3,8
Indian Pale Ale
33 cl - 5.5%

Blond
33 cl - 5.2%

White
33 cl - 4.7

DUVEL 666 4
Blond
33 cl - 6.66%

BIERE DES AMIS 4,5
Soft, creamy & refreshing with a bitter kick
33 cl - 0.0%

DOK BREWING COMPANY
Ask for our weekly special

COCKTAILS

SEE COCKTAIL MENU
FOR THE FULL LIST

COCKTAIL
SPECIAL

11.-

ASK FOR OUR WEEKLY SPECIAL

COOLERS

MANGO LASSI 4,2
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

NIMBU PANI 4.5
Authentic homemade lemonade with a pinch of black salt and mint

CAMI COOLER 6
Green camomille iced tea with a hint of vanilla and lemon

PINK CITY 6
Royal hibiscus & wild berries iced tea
Tangy pomegranate & hint of ginger

ICED MASALA CHAI 4,5
Sweet, milky, cardamom, clove & ginger spiced Assam tea.
vegan - almond & oat milk

+BONUS SHOT +5
Add a shot of vodka, gin or rum to any of our coolers for an extra boost

COLA ZERO 3,2
Coca Cola - 20 cl

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

INDIAN TONIC 3,2
Schweppes, 20cl

GINGER BEER 3
Old Jamaican - 33cl

WATER 5,2
0,7 l - still/sparkling

