

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 12
Cornflake coated fried chicken, served with madras mayo
ALLERGENS: gluten, dairy & mustard

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, & a Goan curry sauce (3 pcs)
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 9,5
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 9,5
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 (cow milk) cheese, 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

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 marinade
ALLERGENS: dairy & cashew nuts

SIDES

PARATHA 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
LAMB KOFTA CURRY
OH MY GOBI
PILAU RICE
PAPPADOM
RED ONION KACHUMBAR
MANGO CHUTNEY
TAMARIND SAUCE
MINT & CORIANDER SAUCE

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
MANGO CHUTNEY
TAMARIND SAUCE
MINT & CORIANDER SAUCE



— UNFORTUNATELY MENUS ARE FIXED, AMENDMENTS ARE NOT POSSIBLE —

ONE TABLE ONE BILL, PLEASE

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
Mineral notes, smooth & fresh
Slightly orange, flowers and herbs*

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

RED

ILLUSION 6 / 30
*Organic tempranillo
medium body, savory, red berries & spices*

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*

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 rose, easy going, funky flavours*

ORANGE

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

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.

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

DOK BREWERY COMPANY
Ask our team for the weekly suggestion

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 3,2
Old Jamaican – 33cl

WATER 5,2
0,7 l – still/sparkling

