

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 DISHES THE DAIRY OR OTHER ALLERGENS ARE ONLY IN THE SAUCE OR TOPPING AND CAN BE LEFT OFF IF YOU LIKE.

MEAT & FISH

BOOM TING BUTTER CHICKEN 15,5

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 15,5

12-hour slow cooked premium pork ribs (Duroc de Batalle Iberico), chargrilled and served with a tamarind jaggery glaze. (3 pcs)
ALLERGENS: gluten

LAMB KEEMA PAU 15

100% lamb mince spiced curry served Mumbai style with a fried egg & hot buttered brioche bun. Topped with straw potato sallie
ALLERGENS: dairy & eggs

JUICY JINGA 14

Green chutney marinated BBQ scampi (5 pcs) topped with a Nilgiri Korma Sauce and homemade burnt chili & garlic oil
ALLERGENS: soy, dairy & cashew nuts

HYDERABADI PEANUT BEEF CURRY 14,5

Black Angus beef in a Hyderabad style peanut gravy. Comes with a paratha (1 pc) and is topped with pickled daikon, lime leaf & peanut crumble. ALLERGENS: peanuts

MANGALORE FIREBIRD 12,5

Hot dish from Mangalore. Fried chicken tossed in a tomato chili & ghee sauce. Finished with curry leaf and red chilli
ALLERGENS: dairy, gluten & mustard

VEGETARIAN

V ALL THESE ITEMS CAN BE SERVED AS A VEGAN OPTION

BOOM TING BUTTER PANEER 15,5

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

OH MY GOBI v 10

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 & cheddar cheese marination.
ALLERGENS: dairy & cashew nuts

BEETS INTERNATIONAL v 10

Beetroot croquettes with ginger and roasted cumin & cranberry mayo
ALLERGENS: gluten & dairy

TANDOORI CARROTS v 11

Tandoori carrots on achari carrot puree, with hung sesame curd & tossed chana mix.
ALLERGENS: mustard, sesame & dairy

BBQ MUSHROOM MOILEE v 11

Oyster masala mushroom, BBQ'd & served on our southern coconut & curry leaf moilee sauce. Topped with limeleaf, chilli & hazelnut crumble ALLERGENS: mustard

BANG BANG BHAJIS v 8,5

Crispy fried seasonal veg & onion beignets in chickpea flour served with apricot chutney, coriander & mint sauce and a sweet yoghurt.
ALLERGENS: dairy

SIDES

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

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

DESSERT

HOLY HALWA 8,5

Warm Carrot halwa with rum pineapple, meringue & rose mascarpone
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

€72/2p.

- BEETROOT CROQUETTES
- STICKY GOAN RIBS
- TANDOORI CARROTS
- BOOM TING BUTTER CHICKEN
- HYDERABADI BEEF
- OH MY GOBI
- PILAU RICE
- PAPPADOM & SAUCES
- BLACK DHAL
- RED ONION KACHUMBAR

VEGI MENU

€70/2p.

- BEETROOT CROQUETTES
- MALAI BROCCOLI
- TANDOORI CARROTS
- BOOM TING BUTTER PANEER
- MUSHROOM MOILEE
- OH MY GOBI
- PILAU RICE
- PAPPADOM & SAUCES
- BLACK DHAL
- RED ONION KACHUMBAR



ONE TABLE ONE BILL, PLEASE

— UNFORTUNATELY MENUS ARE FIXED, AMENDMENTS ARE NOT POSSIBLE —



DRINKS



✧ NATURAL WINES ✧

WHITE

FRATELLI FELIX 6 / 30
Biodynamic Fiano & Falanghina
Two days maceration, perfectly balanced, tropical, citrus & umami

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

RED

LE BOUC À TROIS PATTES - MISS PIGGY BLUES 7 / 35
Muscat a Petits Grains Rose & Muscat de Hambourg
Very light red, served chilled
Nice crisp acidity, red berries with some pepper

LA VILLANA ROSSO 7 / 35
80% Sangiovese & 20% Merlot
Juicy, round & full body notes, but keeps a good freshness

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 6,5
10 varieties of grapes
Grapefruit, mandarin and pomegranate
Exciting, funky & fresh

L'OCTAVIN COGOGNE 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



IF YOU'RE LOOKING FOR A NICE BOTTLE TO SHARE OR SOMETHING MORE UNIQUE, ASK FOR OUR SPECIAL WINE MENU!

✧ 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
33cl - 6.66%

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

DOK BREWING COMPANY
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

JUHU NUDE BEACH 6,5
Turmeric & pepper detox winter punch, pineapple juice and fresh lime

CEYLON LOVE STORY 6
Ceylon iced Tea with a herby winter infusion of cinnamon, cloves, mango & a little ginger kick

MASALA CHAI 4,9
Sweet, milky, cardamom, clove & ginger spiced Assam tea. Served hot or cold.
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
still/sparkling - 0,7l

✧ COCKTAILS ✧

SEE COCKTAIL MENU FOR THE FULL LIST

COCKTAIL SPECIAL 11.- ASK FOR OUR WEEKLY SPECIAL



ONE TABLE ONE BILL, PLEASE