

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

MISSION FRIED CHICKEN 12,5
Cornflake coated fried chicken, served with madras mayo
ALLERGENS: gluten, dairy & mustard

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)

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 & egg

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

VEGETARIAN

V ALL THESE ITEMS CAN BE SERVED AS A VEGAN OPTION

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

BOOM TING BUTTER PANEER 15,5
Soft Indian (cow milk) cheese, served in our signature butter curry sauce.
ALLERGENS: dairy, mustard & cashew nuts

MALAI BROCCOLI 10,5
Grilled broccoli in a cashew, cream, cardamom & cheddar cheese marinade.
ALLERGENS: dairy & cashew nuts

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

BEETS INTERNATIONAL v 10
Beetroot croquettes with ginger and roasted cumin & cranberry mayo
ALLERGENS: gluten & dairy

BBQ MUSHROOM MOILEE v 10,5
Oyster masala mushroom, BBQ'd & served on our southern coconut & curry leaf moilee sauce. Topped with limeleaf, chilli & hazelnut crumble. ALLERGENS: mustard

TANDOORI CARROTS v 11
Tandoori carrots on achari carrot puree, with hung sesame curd & tossed chana mix.
ALLERGENS: mustard, sesame & dairy

SIDES

PARATHA 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.

— UNFORTUNATELY MENUS ARE FIXED, AMENDMENTS ARE NOT POSSIBLE —

MISSION MENU
€72 / 2p.

- BEETROOT CROQUETTES
- STICKY GOAN RIBS
- TANDOORI CARROTS
- BOOM TING BUTTER CHICKEN
- HYDERABADI BEEF
- OH MY GOBI
- PILAU RICE
- PAPPADOM & SAUCES
- PARATHA (2PCS)
- 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
- PARATHA (2PCS)
- RED ONION KACHUMBAR



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)*

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*

ORANGE

WABI-SABI ORANGE MOON 6,5 / 33
*Biodynamic Gruner Veltliner & Riesling
Peach, nice citruslike acidity*

SPARKLING

UNA VOLTA 6 / 30
*Organic Macabeu & Traditional 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 BREWING 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*

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 – 20 cl

GINGER BEER 3,2
Old Jamaican – 33cl

WATER 5,2
still/sparkling – 0,7 l



ONE TABLE ONE BILL, PLEASE