

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, egg, dairy & mustard

BOOM TING BUTTER CHICKEN 16

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 & egg

MASALA GAMBAS 11

"Masala marinated gambas grilled on the BBQ, & a Goan curry sauce (3 pcs)"
ALLERGENS: mustard & shellfish

HYDERABADI PEANUT BEEF CURRY 15,5

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 11

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 16

Soft Indian (cow milk) cheese, served in our signature butter curry sauce.
ALLERGENS: dairy, mustard & cashew nuts

MALAI BROCCOLI 11

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

BANG BANG BHAJIS v 9

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 12

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

TANDOORI CARROTS v 11

Tandoori carrots on achari carrot puree, with hung sesame curd & tossed chana mix.
ALLERGENS: cashew nut, 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 9

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

€73 / 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

€71 / 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



DRINKS

NATURAL WINES

WHITE

FRATELLI FELIX 6,2 / 31
Biodynamic Fiano & Falanghina
Two days maceration, perfectly balanced,
tropical, citrus & umami

LES GRANDES HERMINES 7,8 / 39,5
Organic Chenin Blanc
Fresh green apple, citrus and minerals.
Barrel aged for depth and roundness

RED

ILLUSION 6,2 / 31
Organic tempranillo
medium body, savory, red berries & spices

**LE BOUC À TROIS PATTES -
MISS PIGGY BLUES** 7,3 / 36
*Muscat a Petits Grains Rose & Muscat de
Hambourg*
Very light red, served chilled
Nice crisp acidity, red berries with some pepper

LA VILLANA ROSSO 7,3 / 36
80% Sangiovese & 20% Merlot
Juicy, round & full body notes, but keeps
a good freshness

ROSÉ

WE CAN DANCE - ILLUSION 6,2 / 31
Organic Zweigelt & Gelber Muskateller
Dark style rosé with peachy notes

ORANGE

WABI-SABI ORANGE MOON 6,7 / 34
Biodynamic Gruner Veltliner & Riesling
Peach, nice citruslike acidity

SPARKLING

**CHÂTEAU VILATTE
CRÉMANT ROSÉ** 7,3 / 36
*Biodynamic grapes: 1/3 Cabernet Franc, 1/3
Merlot, 1/3 Malbec*
Dry & smooth, elegant complexity

BEERS

UMA MISSION MASALA 3,9
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 4,7
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

11.5-

ASK FOR OUR WEEKLY SPECIAL

COOLERS

MANGO LASSI 5
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 5
Authentic homemade lemonade with
a pinch of black salt and mint

VIRGIN BOLLYWOOD 6,5
Passion & cranberry juice with vanilla syrup &
fresh lime.

PINK CITY 6,3
Royal hibiscus & wild berries iced tea. Tangy
pomegranate & a hint of ginger.

CEYLON LOVE STORY 6,3
Ceylon iced Tea with a herby
winter infusion of cinnamon, cloves,
mango & a little ginger kick

ICED MASALA CHAI 3,9
Sweet, milky, cardamom, clove &
ginger spiced Assam tea.
VEGAN - almond & oat milk

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

COLA ZERO 3,5
Coca Cola - 20 cl

FRITZ COLA 3,7
Less sugar, more caffeine - 20 cl

INDIAN TONIC 3,5
Schwepes - 20 cl

GINGER BEER 3,5
Old Jamaican - 33cl

WATER 5,4
still/sparkling - 0,7 l



ONE TABLE ONE BILL, PLEASE