

MEAT & FISH

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 (3 PCS.) 15,5

12-HOUR SLOW COOKED PREMIUM PORK RIBS (DUROC DE BATALLE IBERICO), CHARGRILLED AND SERVED WITH A TAMARIND JAGGERY GLAZE.

ALLERGENS: GLUTEN

LAMB KEEMA PAU 16

100% LAMB MINCE SPICED CURRY SERVED MUMBAI STYLE WITH A FRIED EGG & A HOT BUTTERED BRIOCHE BUN. TOPPED WITH STRAW POTATO SALLIE.

ALLERGENS: DAIRY & EGGS

MASALA GAMBAS (3 PCS.) 11

MASALA MARINATED GAMBAS GRILLED ON THE BBQ WITH OUR GOAN CURRY SAUCE.

ALLERGENS: MUSTARD & SHELLFISH

CHAAS CURED TROUT 10

BEET AND MUSTARD CURED TROUT DRESSED WITH GINGER, CURRY LEAF TEMPERED BUTTER MILK & CHILLI OIL DRIZZLE.

ALLERGENS: SEAFOOD, DAIRY & MUSTARD

HYDERABADI PEANUT BEEF CURRY 15,5

BLACK ANGUS BEEF IN A HYDERABADI STYLE PEANUT GRAVY. COMES WITH A PARATHA (1 PC.) AND IS TOPPED WITH PICKLED DAIKON, LIME LEAF & PEANUT CRUMBLE. ALLERGENS: PEANUTS & GLUTEN

MISSION FRIED CHICKEN 12,5

CORNFLAKE COATED FRIED CHICKEN, SERVED WITH A MADRAS MAYO.

ALLERGENS: DAIRY, GLUTEN, EGGS & MUSTARD

SIDES

PILAU RICE

4,5

BASMATI RICE, SLOW COOKED WITH INDIAN WHOLE SPICES & SAFFRON

PARATHA

4,5

FLATBREAD (2 PCS)

ALLERGENS: GLUTEN

VEGETARIAN

ALL ITEMS WITH A V CAN BE SERVED AS A VEGAN OPTION

BOOM TING BUTTER PANEER 16

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 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

MALAI BROCCOLI 11

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, EGGS & DAIRY

PURI BOMBS v 11

PUFFED CRISPY BALLS, READY TO POP OPEN & FILL WITH SPICED PATATO CHOCKPEA MIX, POMEGRANATES & RED ONION. A TRIO OF SAUCES: TAMARIND & JAGGERY, MINT & CORIANDER AND SWEET YOGHURT.

ALLERGENS: MUSTARD & HAZELNUTS

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

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

DESSERT

ROSE & CARDAMOM KULFI 7,5

ICE CREAM ON A STICK SERVED WITH
NANKHATAI (INDIAN BISCUIT) CRUMBLE AND PEACH PUREE

ALLERGEN: DAIRY & SOYA

PISTACHIO, SAFFRAN & ALMOND KULFI 7,5

ICE CREAM ON A STICK SERVED WITH
NANKHATAI (INDIAN BISCUIT) CRUMBLE AND GRANNY SMITH
APPLE PUREE

ALLERGEN: DAIRY & SOYA

AVAILABLE AT THE BAR

MISSION MASALA'S FIREWATER



HOUSE BLEND RUM

28,5 EUR



PINEAPPLE RUM

33 EUR

MISSION MASALA

IF CHOOSING IS A TOUGH CALL, THEN THE MISSION MENU
IS THE PERFECT CHOICE.

IT'S A LITTLE TASTE OF EVERYTHING AND PERFECT FOR 2 TO SHARE.

• MISSION MENU •

PURI BOMBS

STICKY GOAN RIBS

BEETROOT CROQUETTES

BOOM TING BUTTER CHICKEN

HYDERABADI BEEF

OH MY GOBI

PILAU RICE

PAPPADOM & SAUCES

BLACK DHAL

HERBY KACHUMBAR

€ 73 / 2P.

• VEGI MENU •

PURI BOMBS

MALAI BROCCOLI

BEETROOT CROQUETTES

BOOM TING BUTTER PANEER

BBQ MUSHROOM MOILEE

OH MY GOBI

PILAU RICE

PAPPADOM & SAUCES

BLACK DHAL

HERBY KACHUMBAR

€ 71 / 2P.

UNFORTUNATELY MENUS ARE FIXED,
AMENDMENTS ARE NOT POSSIBLE

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