

MEAT & FISH

MISSION FRIED CHICKEN 13,5

CORNFLAKE COATED FRIED CHICKEN, SERVED WITH MADRAS MAYO.

ALLERGENS: GLUTEN, EGGS, DAIRY & MUSTARD

STICKY GOAN RIBS (3 PCS.) 16,5

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

ALLERGENS: GLUTEN

MUMBAI MEAT 12

HOME FRIED RICE FLOUR CHIPS, TOPPED WITH KEEMA (MINCED 100% LAMB CURRY), MINT & CORIANDER CHUTNEY, RED ONION & CORIANDER.

ALLERGENS: GLUTEN

MASALA GAMBAS (3 PCS.) 13

MASALA MARINATED GAMBAS GRILLED ON THE BBQ & OUR GOAN CURRY SAUCE. ALLERGENS: MUSTARD & SHELLFISH

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

LAMB KOFTA 14

SPICED LAMB MEATBALLS IN A SPICED TOMATO & ONION GRAVY WITH WHOLES SPICES: CASSIA BARK, BLACK CARDAMOM & CLOVES. POTATO SALLIE TOPPING. ALLERGENS: DAIRY

SIDES

PILAU RICE 4,5

BASMATI RICE, SLOW COOKED WITH INDIAN WHOLE SPICES & SAFFRON

PARATHA 4,5

FLATBREAD (2 PCS)
ALLERGENS: GLUTEN

VEGETARIAN

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

BEETS INTERNATIONAL v 10

BETROOT CROQUETTES WITH GINGER AND ROASTED CUMIN & CRANBERRY MAYO.

ALLERGENS: GLUTEN, EGGS & DAIRY

OH MY GOBI v 11,5

INDO-CHINESE DISH BORN IN CALCUTTA. CRISPY FRIED, BATTERED CAULIFLOWER TOSSED IN A STICKY MIX OF SOY AND CHILI SAUCE.

ALLERGENS: GLUTEN, SOYA & SESAME

BHENGAN MANGALORE 9

CRISPY FRIED MARINATED AUBERGINE TOSSED IN A MANGALORIAN TOMATO CHILI & GHEE SAUCE AND COCONUT SOUR CREAM DRESSING.

ALLERGENS: DAIRY, CASHEW & GLUTEN

CHILLI SPROUTS v 11

STREET STYLE PREPARATION OF BRUSSELS SPROUTS TOSSED WITH PEPPERS AND ONIONS IN A TOMATO CHILLI SAUCE & CHIVE GARNISH.

ALLERGENS: SOYA

MALAI BROCCOLI 12

GRILLED BROCCOLI IN A CASHEW, CREAM, CARDAMOM & CHEDDAR CHEESE MARINATION.

ALLERGENS: DAIRY & CASHEW NUTS

BOOM TING BUTTER PANEER 16

SOFT INDIAN TURMERIC MARINATED CHEESE, SERVED IN OUR SIGNATURE BUTTER CURRY SAUCE.

ALLERGENS: DAIRY, MUSTARD & CASHEW NUTS

BBQ MUSHROOM MOILEE v 12,5

OYSTER MASALA MUSHROOM, BBQ'D & SERVED ON OUR SOUTHERN COCONUT & CURRY LEAF MOILEE SAUCE. TOPPED WITH LIMELEAF, CHILLI & HAZELNUT CRUMBLE

ALLERGENS: MUSTARD & HAZELNUTS

DESSERT

GRILLED PINEAPPLE AND COCONUT ICE CREAM

9

GRILLED PINEAPPLE IN A STICKY PINEAPPLE RUM BUTTERSCOTCH,
WITH COCONUT ICE CREAM & ROASTED COCONUT SHAVINGS

ALLERGEN: DAIRY & GLUTEN

VERMICELLI CARDAMOM KHEER

4

GARNISHED WITH CRUSHED PISTACHIOS AND ROSE PETALS

ALLERGEN: GLUTEN, NUTS AND DAIRY

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

VEGI MENU

BHENGAN MANGALORE

STICKY GOAN RIBS

BOOM TING BUTTER CHICKEN

LAMB KOFTA

OH MY GOBI

MISSION FRIED CHICKEN

PILAU RICE

PARATHA (2 PCS.)

PAPPADOMS

DESI SLAW IN TOMATO
& CHILLI JAM MAYO

FRESH & PRESERVED PICKLES

MANGO CHUTNEY

BHENGAN MANGALORE

MALAI BROCCOLI

BOOM TING BUTTER PANEER

MUSHROOM MOILEE

OH MY GOBI

BEETS INTERNATIONAL

PILAU RICE

PARATHA (2 PCS.)

PAPPADOMS

DESI SLAW IN TOMATO &
CHILLI JAM MAYO

FRESH & PRESERVED PICKLES

MANGO CHUTNEY

€ 79 / 2P.

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UNFORTUNATELY MENUS ARE FIXED, AMENDMENTS ARE NOT POSSIBLE

1 TABLE = 1 BILL, PLEASE

मिशन मसाला