

**मिशन मसाला**  
DESI INDIAN SOULFOOD



**MISSION MASALA**  
देसी भारतीय सात्विकि भोजन

FOR GROUPS OF 10 PEOPLE AND OVER, WE WORK WITH A SET SHARING MENU.  
IT CONSISTS OF THE BEST MISSION MASALA'S DISHES. A MIX OF  
EVERYTHING FROM STREET SNACKS, BBQ, CURRIES, RICE AND PARATHA BREADS,  
WITH WATER INCLUDED.

## SEATING TIMES

IN ORDER TO HOST YOU WELL WE HAVE 2 TIME SLOTS FOR BIG GROUPS  
PLEASE HONOUR THE TIME OF THE BOOKING IN ORDER FOR OUR TEAMS TO HOST YOU WELL

**18:00 – 20:15**

WE HONOUR A 2.5 HOUR DINING TIME.  
AT 20:30 WE WILL NEED THE TABLE BACK FOR THE NEXT SEATING

**20:30 – LATE**

THE LATER SEATING ALLOWS YOU AND YOUR PARTY  
TO ENJOY WITH NO TIME PRESSURE TO LEAVE.

## SECURE A BOOKING

PLEASE PROVIDE US WITH:

1.  
DATE & PREFERRED TIMESLOT
2.  
NUMBER OF PEOPLE
3.  
NUMBER OF VEGETARIAN AND/OR VEGAN GUESTS  
(OR ANY SPECIFIC DIETARY REQUIREMENTS)

WE WILL HOLD YOUR TABLE FOR 2 DAYS FROM THE DAY OF INQUIRY.

UPON OUR CONFIRMATION, WE KINDLY ASK FOR A DESPOSIT OF €15PP TO SECURE THE  
BOOKING & 1 PAYMENT TRANSACTION FOR THE REMAINDER OF THE BILL ON THE DAY OF  
DINING WITH US.

WE WILL SEND YOU AN E-MAIL WITH A PAYMENT LINK



# SHARING FOOD MENU

**€38 PER PERSON** – (INCLUDING UNLIMITED STILL AND SPARKLING WATER)

\*\*\* EVERYTHING WITH A "V" IS VEGAN OR CAN BE MADE VEGAN \*\*\*

## **PURI BOMBS V**

THIN PUFFED CRISPY BALLS, TOPPED WITH TANGY POTATO MASALA AND COVERED WITH SWEET YOGHURT, TAMARIND & FENNEL CHUTNEY AND CORIANDER, MINT SAUCE.

ALLERGENS: GLUTEN, DAIRY

## **MISSION FRIED CHICKEN**

CORNFLAKE COATED FRIED CHICKEN, SERVED WITH MADRAS MAYO.

ALLERGENS: GLUTEN, EGGS, DAIRY, MUSTARD

*OR*

## **BEETROOT CROQUETTES V**

BEETROOT CROQUETTES WITH GINGER AND ROASTED CUMIN & CRANBERRY MAYO.

ALLERGENS: GLUTEN, DAIRY & EGGS

## **BADBOY SEEKH**

100% LAMB SEEKH, TOSSED IN A GREEN CHUTNEY CREAM. SERVED WITH A FIERY & FRESH HERB SALAD.

ALLERGENS: DAIRY

*OR*

## **MALAI BROCCOLI**

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

ALLERGENS: DAIRY & CASHEW NUTS

## **OH MY GOBI V**

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

ALLERGENS: GLUTEN, SOY & SESAME

## **BABA BHENGAN**

SMOKED & GINGER TEMPERED AUBERGINE.

IN A SWEET RED PEPPER AND TOMATO CHUTNEY, TOPPED WITH POTATO SALLIE.

ALLERGENS: DAIRY

## **BBQ MUSHROOM MOILEE V**

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

ALLERGENS: MUSTARD, HAZELNUTS

## **OLD DELHI BUTTER CHICKEN**

BBQ GRILLED CHICKEN TOSSED "OLD DELHI STYLE" IN OUR SIGNATURE BUTTER SAUCE, BUTTER & CREAM. "DUSTED WITH METHI".

ALLERGENS: MUSTARD, DAIRY, CASHEW NUTS

*OR*

## **OLD DELHI BUTTER PANEER**

BBQ GRILLED (COW'S MILK) PANEER TOSSED "OLD DELHI STYLE" IN OUR SIGNATURE BUTTER SAUCE, BUTTER & CREAM. "DUSTED WITH METHI".

ALLERGENS: MUSTARD, DAIRY, CASHEW NUTS

## **PILAU RICE**

BASMATI RICE, SLOW COOKED WITH WHOLE SPICES & SAFFRON.

## **PARATHA V**

INDIAN FLATBREAD (VEGAN)

ALLERGENS: GLUTEN, DAIRY

## **ADDITIONAL SUPPLEMENT OPTIONS**

### **APERIO COCKTAIL**

SUPPLEMENT OF €10 PER PERSON

### **MOCKTAIL**

SUPPLEMENT OF €6 PER PERSON

START YOUR NIGHT WITH ONE OF OUR SIGNATURE COCKTAILS! PICK FROM A CHOICE OF 4

\*\*APERIO COCKTAIL/MOCKTAIL COMES WITH UNLIMITED WATER – MINERAL /SPARKLING. \*\*

ADDITIONAL DRINKS WILL BE CHARGED A LA CARTE

## **DESSERT**

SUPPLEMENT OF €5 PER PERSON

HOMEMADE SEASONAL CHOICE, PLEASE ASK WHAT'S ON THIS WEEK!