

MEAT & FISH

MISSION FRIED CHICKEN 13,5

CORNFLAKE COATED FRIED CHICKEN, SERVED WITH MADRAS MAYO.

ALLERGENS: GLUTEN, EGGS, DAIRY & MUSTARD

BLACK PEPPER PORK TACO 🔥 🔥 14,5

TENDER SLOW-COOKED PORK SHOULDER INFUSED WITH AROMATIC COORG SPICES, COMPLEMENTED BY A TANGY HOT AND SWEET TAMARIND SAUCE. SERVED WITH NAGA CHILI MAYO AND A REFRESHING APPLE AND FENNEL SLAW.

ALLERGENS: MUSTARD, DAIRY, GLUTEN & EGGS

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

BADBOY SEEKH 13

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

ALLERGENS: DAIRY, GLUTEN

MOILEE GAMBAS (3 PCS.) 13

MASALA MARINATED GAMBAS GRILLED ON THE BBQ, SERVED ON OUR SOUTHERN COCONUT & CURRY LEAF MOILEE 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

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

SAMOSA CHAAT v 11

INDIA'S N°1 STREET SNACK. DEEP FRIED PASTRY FILLED WITH SPICED POTATOES AND PEAS, SERVED WITH WARM CHANA MASALA & TOPPED WITH CORIANDER & MINT CHUTNEY AND SWEET YOGHURT.

ALLERGENS: GLUTEN & DAIRY

SMOKEY BHENGAN v 12

SMOKED & SPICED AUBERGINE SERVED WITH A COOLING RAITA & CRISPY PARATHA.

ALLERGENS: GLUTEN, DAIRY & SESAME

BEETS INTERNATIONAL v 10

BEEETROOT 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

ACHARI ASPARAGUS 15,5

CHARCOAL GRILLED GREEN ASPARAGUS, TOSSED IN ACHARI (INDIAN PICKLE) MARINATION. TOPPED WITH A COCONUT SAMBOL AND SERVED WITH A CREAMY ACHARI RAITA.

ALLERGENS: MUSTARD, DAIRY & EGGS

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

MISSION MESS

9

MERINGUE, ROSE MASCARPONE AND SEASONAL FRUITS.
TOPPED WITH ROSE PETALS & PISTACHIO

ALLERGEN: EGG, DAIRY & NUTS

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

SAMOSA CHAAT
OH MY GOBI
BADBOY SEEKH
BOOM TING BUTTER CHICKEN
MOILEE GAMBAS
SMOKEY BHENGAN
STICKY GOAN RIBS
BEETS INTERNATIONAL
PILAU RICE
PARATHA (2PCS)
PAPPADOMS
DESI SLAW IN TOMATO &
CHILLI JAM MAYO
FRESH & PRESERVED PICKLES,
MANGO CHUTNEY

€ 79,5 / 2P.

VEGI MENU

SAMOSA CHAAT
OH MY GOBI
ACHARI ASPARAGUS
BOOM TING BUTTER PANEER
MUSHROOM MOILEE
SMOKEY BHENGAN
MALAI BROCCOLI
BEETS INTERNATIONAL
PILAU RICE
PARATHA (2PCS)
PAPPADOMS
DESI SLAW IN TOMATO &
CHILLI JAM MAYO
FRESH & PRESERVED
PICKLES, MANGO CHUTNEY

€ 79,5 / 2P.

UNFORTUNATELY MENUS ARE FIXED, AMENDMENTS ARE NOT POSSIBLE
1 TABLE = 1 BILL, PLEASE

मिशन मसाला