

MEAT & FISH

STEAK TARTARE PURI BOMBS (6 PCS) **14.9**
CRUNCHY PURIS SERVED WITH STEAK TARTARE TOSSED IN A BLACK PEPPER CURRY LEAF DRESSING. SERVED WITH MADRAS MAYO. ALLERGENS: GLUTEN, DAIRY, EGGS

MISSION FRIED CHICKEN **13.5**
CORNFLAKE COATED FRIED CHICKEN. SERVED WITH MADRAS MAYO.
ALLERGENS: GLUTEN, DAIRY, MUSTARD & EGGS

STICKY GOAN RIBS (3 PCS) **16.9**
12-HOUR SLOW COOKED PREMIUM PORK RIBS (DUROC DE BATALLE IBERICO). CHARGRILLED AND COATED IN A TAMARIND JAGGERY GLAZE. ALLERGENS: GLUTEN (GLUTENFREE OPTION)

BLACK PEPPER PORK TACO (2 PCS)   **14.5**
TENDER SLOW-COOKED PORK SHOULDER INFUSED WITH AROMATIC COORG SPICES. COMPLEMENTED BY A TANGY HOT AND SWEET TAMARIND SAUCE. SERVED WITH NAGA CHILLI MAYO AND A REFRESHING APPLE AND FENNEL SLAW.
ALLERGENS: MUSTARD, DAIRY, GLUTEN & EGGS

TANDOORI SALMON **15.5**
SUCCULENT SALMON FILLET. MARINATED IN AROMATIC SPICES. TANDOOR ROATED. SERVED WITH A MANGO CHILLI SALAD ALLERGENS: FISH, DAIRY & GLUTEN

MALABAR MUSSELS **15**
BBQ'D BOUCHOT MUSSELS TOSSED IN A SOUTHERN COCONUT & CURRY LEAF MOILEE SAUCE. TOPPED WITH A LIME WEDGE & CORIANDER. ALLERGENS: MUSTARD & SHELLFISH

METHI CHICKEN TIKKA **13.5**
TANDOOR FIRED FENUGREEK LEAF CHICKEN THIGH SKEWER. SERVED WITH A HERBY KACHUMBAR SALAD AND MINT & CORIANDER CHUTNEY. ALLERGENS: DAIRY

LAMB KOFTA **14.9**
SPICED LAMB MEATBALLS IN A TOMATO & ONION GRAVY WITH WHOLES SPICES: CASSIA BARK. BLACK CARDAMOM & CLOVES. POTATO SALLIE TOPPING. ALLERGENS: DAIRY & GLUTEN

OLD DELHI BUTTER CHICKEN **14.5**
TANDOOR GRILLED CHICKEN TOSSED "OLD DELHI STYLE" IN OUR SIGNATURE BUTTER SAUCE WITH CASHEW NUTS. BUTTER & CREAM. "DUSTED WITH METHI".
ALLERGENS: MUSTARD, DAIRY & CASHEW NUTS

SIDES

PILAU RICE BASMATI RICE, SLOW COOKED WITH INDIAN WHOLE SPICES & SAFFRON. **4.5**

PLAIN NAAN TRADITIONAL TANDOOR BAKED FLAT BREAD. **4**
ALLERGENS: GLUTEN, EGGS & DAIRY

BUTTER NAAN BUTTER LAYERED TANDOOR BAKED FLAT BREAD, WITH EXTRA BUTTER. **4**
ALLERGENS: GLUTEN, EGGS & DAIRY

GARLIC NAAN NAAN WITH DICED GARLIC , FRESH CORIANDER AND BUTTER. **4.5**
ALLERGENS: GLUTEN, EGGS & DAIRY

CHILI CHEESE NAAN NAAN STUFFED WITH A CHEDDAR, GREEN CHILLIES AND ROASTED CUMIN SEED MIX. **4.5**
ALLERGENS: GLUTEN, EGGS & DAIRY

VEGETARIAN

WATERMELON PURI BOMBS (6 PCS) **13.5**
CRUNCHY PURIS SERVED WITH WATERMELON TARTARE. MINTY SOUR CREAM AND A TANGY TAMARIND AND FENNEL DRESSING
ALLERGENS: GLUTEN, LACTOSE

SAMOSA CHAAT **v** **11.5**
INDIA'S NUMBER ONE STREET SNACK. DEEP FRIED PASTRY FILLED WITH SPICED POTATOES & PEAS. LOADED WITH APRICOT CHUTNEY. CORIANDER. MINT CHUTNEY AND SWEET YOGHURT. GARNISH OF CORINADER. POMEGRANATE. RED ONIONS AND SEV
ALLERGENS: DAIRY & GLUTEN

CHILLI PANEER LOADED LETTUCE CUPS (6 PCS) **13.5**
CRISP LETTUCE LEAVES FILLED WITH FRIED PANEER TOSSED WITH A CHILLI GLAZE AND TOPPED WITH COCONUT SOUR CREAM. CHIVES AND SESAME SEEDS
ALLERGENS: GLUTEN , DAIRY, SOYA & SESAME

OH MY GOBI **v** **12.5**
INDO-CHINESE DISH BORN IN CALCUTTA. CRISPY FRIED. BATTERED CAULIFLOWER TOSSED IN A STICKY MIX OF SOY AND CHILLI SAUCE.
ALLERGENS: GLUTEN, SOYA & SESAME

VADA PAV SLIDERS (2 PCS) **13.5**
MUMBAI'S ICONIC STREET FOOD. A SPICED MASHED POTATO FRITTER DEEP FRIED IN CHICKPEA FLOUR BATTER. SERVED IN A BRIOCHE BUN WITH GREEN CHUTNEY & DRY CHUTNEY. WE ADDED CHEESE TO MAKE IT MISSION!
ALLERGENS: DAIRY, GLUTEN, MUSTARD

ACHARI LEEKS **12.5**
GRILLED CONFIT LEEKS IN GARLIC PICKLE GHEE. TOPPED WITH ACHARI MAYO. PICKLED ONION. KASHMIRI CRISPS & LEEK CHIPS.
ALLERGENS: EGG, DAIRY, GLUTEN, MUSTARD, ALMOND NUT

MALAI BROCCOLI  **12.9**
GRILLED BROCCOLI IN A CASHEW. CREAM. CARDAMOM & CHEDDAR CHEESE MARINATION.
ALLERGENS: DAIRY & CASHEW NUTS

OLD DELHI BUTTER PANEER **14.5**
TANDOORI GRILLED PANEER TOSSED "OLD DELHI STYLE" IN OUR SIGNATURE BUTTER SAUCE WITH CASHEW NUTS. BUTTER & CREAM. "DUSTED WITH METHI".
ALLERGENS: DAIRY, MUSTARD & CASHEW NUTS

BBQ MUSHROOM MOILEE SKEWER (4 PCS) **v**  **14.9**
BBQ'D MASALA MUSHROOM ARROSTICINI SKEWERS (OYSTER. PORTABELLO & WHITE BUTTON) SERVED ON A SOUTHERN COCONUT & CURRY LEAF MOILEE GRAVY TOPPED WITH COCONUT SAMBAL. PICKLED ONIONS & HAZELNUT CRUMBLE.
ALLERGENS: MUSTARD & HAZELNUTS

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

DESSERTS

GRILLED PINEAPPLE & COCONUT ICE CREAM

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

ALLERGENS: DAIRY & GLUTEN

9

BERRY MESS

MERINGUE, ROSE MASCARPONE, MIXED WILD BERRY COMPOTE, TOPPED WITH ROASTED STAR ANISE POWDER & PISTACHIO.

ALLERGENS: DAIRY, EGGS & PISTACHIO NUTS

9



MISSION MASALA'S FIREWATER AVAILABLE AT THE BAR



HOUSE BLEND RUM

28,5 EUR

PINEAPPLE RUM

33 EUR

BOMBAY BBQ

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IF CHOOSING IS TOUGH, THEN THE SHARING MENU IS THE PERFECT CHOICE.
IT'S A LITTLE TASTE OF EVERYTHING AND PERFECT FOR 2.

€ 83 / 2 PEOPLE

VEGI menu

WATERMELON PURI BOMBS

OH MY GOBI

ACHARI LEEKS

OLD DELHI
BUTTER PANEER

BBQ MOILEE MUSHROOM

MALAI BROCCOLI

CHANA MASALA

SAMOSA

BUTTER/GARLIC NAAN

BURANI RAITA

PILAU RICE

PAPPADOM

DESI SLAW

PICKLES & CHUTNEYS

MEAT menu

STEAK TARTARE PURI BOMBS

OH MY GOBI

METHI CHICKEN

OLD DELHI
BUTTER CHICKEN

LAMB KOFTA

STICKY GOAN RIBS

CHANA MASALA

SAMOSA

BUTTER/GARLIC NAAN

BURANI RAITA

PILAU RICE

PAPPADOM

DESI SLAW

PICKLES & CHUTNEYS

UNFORTUNATELY MENUS ARE FIXED, AMENDMENTS ARE NOT POSSIBLE
ONE TABLE ONE BILL PLEASE

