

MEAT & FISH

MISSION FRIED CHICKEN 13,5

CORNFLAKE COATED FRIED CHICKEN, SERVED WITH MADRAS MAYO.

ALLERGENS: GLUTEN, EGGS, DAIRY & MUSTARD

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

STICKY GOAN RIBS (3 PCS.) 16,9

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

ALLERGENS: GLUTEN

BADBOY SEEKH 13,9

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

ALLERGENS: DAIRY & GLUTEN

MOILEE GAMBAS (3 PCS.) 13,9

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

ALLERGENS: MUSTARD & SHELLFISH

BOOM TING BUTTER CHICKEN 16,9

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

PURI BOMBS (5PCS) v 8,5

CRUNCHY PURIS SERVED WITH WATERMELON TARTARE, MINTY SOUR CREAM AND A TANGY TAMARIND AND FENNEL DRESSING

ALLERGENS: GLUTEN & DAIRY

SAMOSA CHAAT v 11,5

INDIA'S N°1 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: GLUTEN & DAIRY

BEETS INTERNATIONAL v 11

BEETROOT CROQUETTES WITH GINGER AND ROASTED CUMIN & CRANBERRY MAYO. ALLERGENS: GLUTEN, EGGS & DAIRY

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

BBQ OKRA KORMA 13,5

SEASONED OKRA, BBQ'D & SERVED ON A AROMATIC LUCKNOW STYLE KORMA GRAVY COOKED WITH YOGHURT, WHITE POPPY SEEDS & CASHEWNUT PASTE. TOPPED WITH CURRY LEAF YOGHURT & CRISPY MOONG DHAL.

ALLERGENS: DAIRY, MUSTARD & CASHEWNUT

MALAI BROCCOLI 🔥 13

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

BOOM TING BUTTER PANEER 16,9

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

ALLERGENS: DAIRY, MUSTARD & CASHEW NUTS

BBQ MUSHROOM MOILEE 🔥 v 13,9

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

ALLERGENS: MUSTARD & HAZELNUTS

DESSERT

GULAB JAMUN (3PCS)

9

OUR HOMEMADE STICKY MILKPOWDER DOUGHNUTS,
SOAKED IN A CHAI SPICE SYRUP,
SERVED WITH YOGHURT ICECREAM

ALLERGEN: 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.

MEAT MENU

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

€ 83 / 2P.

VEGI MENU

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

€ 83 / 2P.

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

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