



MANAGER – BOMBAY BBQ BXL

Mission Masala brings banging Indian flavors with a modern twist, heartwarming signature curries, typical street snacks, vibrant tandoor inspired BBQ dishes & an Indian take on classic cocktails.

We prioritize service and hospitality to make sure that every guest that walks through our doors gets the full Mission experience. Additional to our food trucks and catering, our restaurants are based in Antwerp, Gent and Brussels.

If you thrive in the service industry, love leading in an energetic environment, enjoy engaging and meeting new people with a passion for food and drink, then read on....

JOB DESCRIPTION

Responsible for the day-to-day running of our Bombay BBQ restaurant in Brussels. Point of contact for all employees.

- Be the first in command and captain of our Brussels location, overseeing the daily operations of the restaurant and ensuring smooth service across floor, bar and kitchen.
- Lead and coordinate the FOH, bar, kitchen and cleaning teams, setting clear expectations, distributing work and following up on its execution.
- Ensure an excellent guest experience by leading by example and handling reservations, special requests, complaints and other guest needs.
- Continuously improve our service standards and ways of working, identifying opportunities to make the restaurant more efficient and the guest experience even better.
- Create and manage staff schedules based on sales forecasts, operational needs and expected peak moments.
- Support HR in recruiting new team members for FOH, bar and cleaning, and take responsibility for their onboarding, training and development.
- Coach and manage team performance, giving regular feedback and creating a positive, accountable and motivated team culture.
- Monitor labour efficiency, including staff cost, overtime and shift changes.
- Take ownership of the restaurant's key financial and operational KPIs, including staff cost, wastage, average spend and table turns.
- Drive sales and profitability through smart reservation management, upselling and other commercial initiatives.
- Manage daily financial administration and cash handling, ensuring everything is accurate and properly followed up.
- Manage inventory, ordering and supplier relationships, while keeping a close eye on stock levels, variances and wastage.
- Ensure full compliance with HACCP, hygiene, food safety and health & safety procedures and maintain the required standards at all times.
- Oversee cleanliness, maintenance and facilities, making sure the restaurant is safe, organized and ready for service.
- Report weekly to Operations Management, sharing performance, challenges and opportunities, and follow up on agreed actions.

QUALIFICATIONS

- The ideal candidate has a passion for food and beverage and a genuine ability to connect with guests and staff alike.
- A natural host and strong leader, with excellent interpersonal skills and a passion for hospitality.
- Min 2 years' experience in a leading position in hospitality
- Strong supervisory and leadership skills
- Well organised with an eye for detail & excellent time management skills
- Familiarity with food handling, safety and other restaurant guidelines is a plus

- Proficient with Microsoft Office Suite or related software.
- Available weekends and evenings.

EMPLOYMENT CONDITIONS

- 38-hour contract, spread over five working days
- Category 8: (239) Assistant Maître d'Hôtel: €21.2302/hour
- After 6 months: Meal vouchers €6 / After 1 year: Meal vouchers €8
- Start date: 01/09/2026

If this sounds like the environment for you, then please get in touch with your CV & a few words about yourself.

Drop us a mail at: work@missionmasala.be