

MEAT & FISH

MO:MO 🔥 (5 PCS) 11

STEAMED DUMPLINGS FILLED WITH SPICED CHICKEN MINCE, SERVED WITH A LIME LEAF INFUSED TOMATO & TAMARIND RASAM, TOPPED WITH TOASTED SESAME SEEDS, SPRING ONION & CHILLI OIL.

ALLERGENS: MUSTARD, SOY, SESAME & GLUTEN

MISSION FRIED CHICKEN 13,5

CORNFLAKE COATED FRIED CHICKEN, SERVED WITH MADRAS MAYO & PICKLED CUCUMBER.

ALLERGENS: GLUTEN, EGGS, DAIRY & MUSTARD

PULLED 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

COASTAL ALLEPPEY GAMBAS (3 PCS.) 14,9

CHARCOAL GRILLED GAMBAS, TOSSED IN MISSION MASALA BUTTER & SERVED WITH A SOUTH INDIAN TAMARIND & COCONUT ALLEPPEY GRAVY

ALLERGENS: MUSTARD, SHELLFISH & DAIRY

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

BLACK PEPPER PORK CURRY 17

PORK NECK BRAISED IN KERALA STYLE SPICES AND COOKED INTO A CURRY LEAF, ONION AND COCONUT GRAVY.

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

PINEAPPLE ACHARU v 6

FRESH PINEAPPLE DUSTED WITH AN ACHARU SPICE MIX OF LIME, BLACK SALT, CHILLI AND ROASTED POMEGRANATE SEED MASALA,

PURI BOMBS (5PCS) v 8,5

STREET STYLE SPICED POTATO FILLING WITH FENNEL CHUTNEY, SWEET YOGHURT, CORIANDER & MINT CHUTNEY. TOPPED WITH CRUNCHY SEV, POMEGRANATE, RED ONION & CORIANDER.

ALLERGENS: GLUTEN, LACTOSE

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

ACHAARI CHEESE CROQUETTES 11

DESI STYLE CHEESE CROQUETTES MADE WITH GREEN CHILLI PICKLE, SERVED WITH A CURRY LEAF MAYO, GARNISHED WITH LIMELEAF AND CASHEW CRUMBLE, PICKLED RED ONION.

ALLERGENS: CASHEW NUTS, DAIRY, GLUTEN & MUSTARD

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

CHARCOAL CABBAGE 9,5

GRILLED POINTED CABBAGE ON ROASTED GARLIC & CHILL OIL, LAYERED WITH AN INDIAN CHIMICHURRI & A CHARCOAL AIOLI.

ALLERGENS: DAIRY & EGG

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 KULFI BAR 7,5

ROSE & CARDAMOM FLAVOURED KULFI BAR ON A STICK, COATED WITH PINK CHOCOLATE.

SERVED ON CRUSHED ICE WITH ROSE PETALS

ALLERGEN: DAIRY & SOYA

PISTA KULFI BAR 8,5

PISTACHIO & MALAI FLAVOURED KULFI BAR ON A STICK, COATED WITH A PISTACHIO FLAVOURED CHOCOLATE.

SERVED ON CRUSHED ICE WITH PISTACHIO NUTS

ALLERGEN: DAIRY, SOYA, PISTACHIO NUTS AND ALMOND NUTS

AVAILABLE AT THE BAR

MISSION MASALA'S FIREWATER



HOUSE BLEND RUM

28,5 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

PURI BOMBS

OH MY GOBI

BADBOY SEEKH

BOOM TING BUTTER CHICKEN

ALLEPPEY GAMBAS

CHANA MASALA

STICKY GOAN RIBS

ACHAARI CHEESE CROQUETTES

PILAU RICE

PARATHA & PAPPADOMS

BURANI RAITA

MANGO CHUTNEY

DESI SLAW IN TOMATO &
CHILLI JAM MAYO

PICKLES & ACHARU

PURI BOMBS

OH MY GOBI

CHARCOAL CABABGE

BOOM TING BUTTER PANEER

MUSHROOM MOILEE

CHANA MASALA

MALAI BROCCOLI

ACHAARI CHEESE CROQUETTES

PILAU RICE

PARATHA & PAPPADOMS

BURANI RAITA

MANGO CHUTNEY

DESI SLAW IN TOMATO & CHILLI
JAM MAYO

PICKLES & ACHARU

SHARING MENU FOR TWO - € 43 PER PERSON.

MENU'S ARE FIXED, AMENDMENTS ARE NOT POSSIBLE

1 TABLE = 1 BILL PLEASE

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