

MASALA ZONE

COVENT GARDEN

MID-AFTERNOON CAFÉ MENU

THE GRAND TRUNK ROAD DISHES ARE SHOWN IN PURPLE FONT

LUNCH OFFER - 50% off small plate, tea time bite or dessert if whole table has a main course each

GRAZING SMALL PLATES SHOWCASE

A showcase of food bursting with local flavour & colour

Bombay Sprouted Lentil Bhel – a Crispy Salad with Tamarind **V/VGN** 8.40

Exciting & complex, dressing of three chutneys – from the famous Chowpatty beach

Lucknow Pani ke Batashe (Pani Puri) **V/VGN** 8.00

Six hollow, crispy-fried puffed balls with a small filling of sprouts & spices – you add tamarind water & pop it in your mouth. Endlessly popular.

Bhalla Papadi Chaat (Delhi) **V** 8.00

A classic Delhi street-food favourite featuring soft lentil bhallas (dumplings) & crisp papadi crackers, layered with sweet yogurt, tangy tamarind chutney, fresh mint chutney, & a sprinkle of aromatic spices

Pau Bhaji **V** 8.30

Spicy potato mash & veg with warm bread

Calcutta Beetroot Chops **V** 8.30

A beloved Kolkata-style snack made with grated beetroot, carrot, potatoes, and a blend of fragrant spices fried in crisp breadcrumbs

TEA TIME BITES

India's tea time favourites

Amritsari Angrezi Cheese Balls with Green Chilli **V** 8.00

Angrezi means English. A favourite Anglo-Indian monsoon grazing snack. From the famous clubs

Mini Beetroot Croquettes **V** 8.00

Small Punjabi Vegetable Samosa **VGN** 8.30

Punjabi Lamb Samosa 9.35

Amritsari Mixed Veg Pakodas **V/VGN** 8.00

Veggies in crispy batter - favourite teatime snack of Punjab

Baby Squid Chilli Fry from Cochin 9.35

Served with tomato chutney

Tea Sandwiches 8.25

Chicken tikka; chutney & cheddar cheese

REGULAR THALI

- 4 oz of curry • 2 freshly made vegetables
- 1 freshly made dal (lentil)
- Basmati rice (or 2 chapattis) • Papad & chutney
- Black Dal £0.50 • Raita supplement £2.10

Vegetable Thali **V** 21.85

Chicken Thali 22.15

Fish Thali 22.95

Lamb Thali 22.95

HOUSE BIRYANIS

Konkani Green Veg Biryani **V** 19.95

Rice & mixed vegetables slow cooked with fennel, star anise, cardamom, curry leaf & coconut

Shahi Mughlai Chicken Biryani 20.25

North Indian spices, chicken & basmati rice is cooked in a sealed pot & perfumed with saffron & ittar - with raita

Traditional Lucknow Lamb Biryani 22.25

Boneless lamb & spices slow cooked with basmati rice till the flavours infuse & rice is cooked - with raita

CURRIES

Kanpur Kathal Kofta-Curry **V** 17.50

Crushed jackfruit in a rich and delicious golden curry

Paneer Makhanwalla **V** 17.75

Freshly kitchen made Indian pressed cheese in a spicy, rich tasting, slowly caramelised, tomato curry. It is finished with fresh fenugreek leaves

Calcutta Chicken Chops 17.75

Luxurious tasting curry-chicken thighs marinated with fresh herbs and spices

Chicken Mangalore 17.95

Red chilli and warming spices balanced out with coconut milk and lime to produce intense flavours

Undhiyo – Gujarati Favourite **V/VGN** 17.75

Very special dish with nine different exotic veggies, including raw banana, suran, yam, val dal - cooked with garlic & fresh green herbs

Butter Chicken 18.25

The proper Delhi masterpiece. Grilled chicken thigh tikka in slow cooked tomato curry

Chicken Saffron Korma 18.25

Zero chilli dish with highly – prized saffron, turmeric & cardamom

Patiala Saag Murgh 18.25

A hearty Punjabi specialty from Patiala, featuring tender chicken simmered in a rich blend of mustard green leaves, spinach, & traditional spices

Dhaka Prawn Curry 18.75

A classic Bengali seafood delicacy featuring succulent prawns simmered in a fragrant, lightly spiced curry infused with traditional spices & a rich, flavourful sauce

Grand Trunk Bhuna Gosht 19.00

Made all along the Grand Trunk Road, This slow cooked and rich tasting currys one of the most popular lamb dishes of northern India

SIDES **V**

Kachumber Salad **VGN** 5.30

Fresh Potato of the Day 5.90 / 9.50

Fresh Veg of the Day 5.30 / 8.50

Dal of the Day (Lentil) **VGN*** 5.30 / 8.50

Black Dal 6.00 / 9.60

Steamed Rice **VGN** 5.25

Chapattis (2) **VGN** 5.25

Plain Naan 5.45

Garlic Naan 5.70

Onion, Lemon & Chillies 2.00 (per portion)

KIDS MENU

For 7 & Under

Main Course 8.15
Main Course & Dessert 11.00

Spice levels for Curry Items

Medium spice Highly spiced **V** Vegetarian – but may contain eggs **VGN** – Vegan **VGN*** Please see app

Food Allergies & Intolerances:
Please scan this QR code or ask one of our staff.



Every effort is made to avoid cross-contamination, but regretfully we cannot guarantee food & drinks are allergen-free.

Service charge of 12.5% is added to your total bill, of which 6.5% is discretionary and 6% is fixed