MASALA ZONE

COVENT GARDEN

MID-AFTERNOON CAFÉ MENU

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

Jaipur Gol Guppa Pops 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.

Lucknow Dahi Puri V **8.00**
Six crispy whole wheat hollows with mash, yoghurt, tamarind. From 8 generations of street food masters

Madras Chicken 65 **8.30**
Crispy chicken, ginger & red chilli; a Chennai favourite

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 Calcutta Beetroot Chops V **8.00**

Small Punjabi Vegetable Samosa VGN **8.30**

Lamb Sliders **9.35**

Bhajias & Pakoras **8.00**
Favourite monsoon snack of assorted crispy lentil coated veggies, served with chutneys

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)
- Black Dal £0.50
- Papad & chutney
- Raita supplement £2.10

Vegetable Thali V **21.85**
Chicken Thali **22.15**
Prawn Thali **22.95**
Lamb Thali **22.95**

HOUSE BIRYANIS

Hyderabadi Mumtazi Veg Biryani V **19.95**
Mumtaz's unusual family recipe with fresh green herbs, saffron & turmeric served with raita

Shahi Mughlai Chicken Biryani **20.25**
North Indian spices, chicken and basmati rice is cooked a sealed pot and perfumed with saffron & ittar - served with raita

Traditional Lucknow Lamb Biryani **22.25**
Boneless lamb & spices slow cooked with basmati rice till the flavours infuse and the rice is cooked - served with raita

CURRIES

Delhi Veg Curry V **17.50**
Rich North Indian curry with carrots, peppers, cauliflower and green bean

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

Konkan Mixed Veg Curry V/VGN **17.75**
Chunky pieces of seasonal red pumpkin, okra, Indian aubergine, hing, Kashmiri chilli, & coconut

Chicken Mangalore **17.95**
Red chilli and warming spices balanced out with coconut milk and lime to produce intense flavours

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 Punjabi specialty from Patiala, featuring tender chicken simmered in a rich blend of slow-cooked mustard green leaves, spinach, and traditional spices.

Dhaka Prawn Curry **18.75**
A classic Bengali seafood delicacy featuring succulent prawns gently simmered in a fragrant, lightly spiced curry infused with traditional spices and a rich, flavourful sauce

Lamb Rogan Josh **19.00**
Staple dish of north India – Kashmiri chilli & a blend of 15 spices together with onion, fresh herbs, tomato are slow cooked over 4 hours for a rich & complex tasting lamb curry

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 7% is discretionary and 5.5% is fixed