

MASALA ZONE

PICCADILLY CIRCUS

MASALA BRUNCH

THE GRAND TRUNK ROAD DISHES ARE SHOWN IN PURPLE FONT

OUR SIGNATURE TOASTIE NAANS

The most delicious way to transform naan into a brunch 'must have'.

Freshly handmade naan toasted with your choice of filling, layered with peppered cream cheese & our homemade tomato & kasaundi jam-chutney. We use the freshest of Clarence Court Burford Brown eggs.

Bacon Toastie Naan – with streaky bacon	12.95
Masala Omelette Toastie Naan v Onion, tomato, green chilli, coriander	12.95
Bacon & Masala Omelette Toastie Naan	14.15

REGIONAL BREAKFASTS OF INDIA

Eggs made with 2 Burford Browns. Our Paos – Goan Bread-are baked each morning in our kitchen

Rich Luxurious Wedding Scrambled Eggs with Cinnamon & Raisin Pao Toast v This custard soft Bharuchi Akuri originated in Gujarat & is a favourite at Parsi banquets, two eggs, cashew nut, almonds, green chilli, onion & cream	13.40
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Ginger and Tomato Bhurji with Whole Wheat Triangle Parathas v Two scrambled eggs, had during the winter mustard harvest in Punjab	12.70
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Temple Kanchipuram Idlis with Sambhar & Two Fresh Chutneys v India's most popular breakfast – steamed fermented lentil and rice cakes served with curried lentil. These are not ordinary idlis – they are tinged with turmeric & are famously served to temple devotees in this 6th century town	11.20
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Kerala Roast Eggs & Temple Kanchipuram Idlis v Whole eggs masala – favourite in Kerala homes. We serve ours with steamed rice and lentil cakes	13.60
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Masala Dosa with Sambhar & Two Fresh Chutneys v South Indian traditional – crispy pancake made with overnight fermented stone ground lentil and rice batter, stuffed with spiced potato – served with curried lentil	13.60
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Lamb Keema Dosa & Two Fresh Chutneys Crispy pancake as above is stuffed with curried minced lamb	14.85
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Every effort is made to avoid cross-contamination, but regretfully we cannot guarantee food & drinks are allergen-free.

GRAZING SMALL PLATES

Food bursting with local flavour & colour from India's streets – crafted into sumptuous starters & snacks

Amritsari Angrezi Cheese Balls with Green Chilli v l Angrezi means English. A favourite Anglo-Indian monsoon grazing snack. From the famous clubs	8.55
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Vegetable Samosas v VGN Homemade Punjabi whole wheat pastry stuffed with spiced veg, served with curried chickpeas	8.30
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Pau Bhaji v l Spicy potato mash & veg with warm bread	8.80
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Amritsari Mixed Veg Pakodas v VGN l Veggies in crispy batter - favourite teatime snack of Punjab	8.00
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Calcutta Beetroot Chops v A beloved Kolkata-style snack made with grated beetroot, carrot, potatoes, and a blend of fragrant spices fried in crisp breadcrumbs	8.80
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Benarasi Aloo Muttar Tikki v A traditional Banarasi-style potato and green pea patty, delicately spiced with Indian herbs & seasonings.	8.80
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Punjabi Lamb Samosa l Crisp, golden wheat pastry parcels stuffed with seasoned minced lamb, onions, and aromatic spices	9.50
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Chittagong Fish Croquettes Spicy and robust – part of the delicious Anglo-Bengal cuisine in the days of the Mog cooks	9.30
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Old Delhi Fried Chicken l Gram flour fritters .. a favourite in Old Town Delhi	10.10
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Baby Squid Chilli Fry from Cochin l Served with tomato chutney	10.10
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HOT DRINKS

Indian Estates Teas Assam, Darjeeling	4.00
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Desi Masala Chai (spiced Indian hot tea with milk)	4.25
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Earl Grey, English Breakfast	4.00
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Green China Gunpowder Tea	4.00
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Fresh Infusions Fresh mint, fresh ginger & honey	4.25
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Cafe Italiano Espresso, Latte, Cappuccino, Macchiato, Americano	4.50
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Hot Chocolate Add ons: Marshmallows, cream	5.00
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Non Alcoholic Masala Mary - Tomato Juice spiced with House Masala	9.25
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Alcoholic

Masala Bloody Mary - Vodka, Tomato Juice, House Masala Mix	14.75
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V – Vegetarian – but may contain eggs. **VGN** – Vegan
VGN* – Please see app.

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

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



PC Brunch - 04.08.26