

MASALA ZONE

PICCADILLY CIRCUS

MASALA BRUNCH

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 **13.40**

This custard soft Bharuchi Akuri originated in Gujarat & is a favourite at Parsi banquets, two eggs, cashew nut, almonds, green chilli, onion & cream

Ginger and Tomato Bhurji with Whole Wheat Triangle Parathas v **12.70**

Two scrambled eggs, had during the winter mustard harvest in Punjab

Temple Kanchipuram Idlis with Sambhar & Two Fresh Chutneys v **11.20**

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

Kerala Roast Eggs & Temple Kanchipuram Idlis v **13.60**

Whole eggs masala - favourite in Kerala homes. We serve ours with steamed rice and lentil cakes

Masala Dosa with Sambhar & Two Fresh Chutneys v **13.60**

South Indian traditional - crispy pancake made with overnight fermented stone ground lentil and rice batter, stuffed with spiced potato - served with curried lentil

Lamb Keema Dosa & Two Fresh Chutneys **14.85**

Crispy pancake as above is stuffed with curried minced lamb

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 **8.55**

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

Mandvi Dabeli v **8.80**

All the rage in India, from this region of Kutch. A genius blend of soft & crisp, spice & sweet of pomegranate. Ladi pav bread freshly baked by us, stuffed with mashed potato blended with a special masala

Delhi Samosa Chaat v **8.80**

Smashed samosa, yoghurt; a yummy chutney

Bombay Vada Pao Sliders v **8.80**

Two veg patties gently spiced, in our home baked caramelised onion pao bread

Lamb Sliders l **10.10**

Mini kebab hamburgers with fresh kitchen baked buns

Goan Spiced Crab Cake **9.30**

As available at the Mandovi hotel in Panjim with fresh green herbs, ginger, green chilli, lime - served with vindaloo mayo

Punjabi Chicken Wings l **10.10**

Cooked with North Indian spices, mustard oil & yoghurt

Baby Squid Chilli Fry from Cochin l **10.10**

Served with tomato chutney

HOT DRINKS

Indian Estates Teas **4.00**

Assam, Darjeeling

Desi Masala Chai **4.25**

(spiced Indian hot tea with milk)

Earl Grey, English Breakfast **4.00**

Green China Gunpowder Tea **4.00**

Fresh Infusions **4.25**

Fresh mint, fresh ginger & honey

Cafe Italiano **4.50**

Espresso, Latte, Cappuccino, Macchiato, Americano

Hot Chocolate **5.00**

Add ons: Marshmallows, cream

Non Alcoholic **9.25**

Masala Mary - Tomato Juice spiced with House Masala

Alcoholic

Masala Bloody Mary - Vodka, Tomato Juice, House **14.75**

Masala Mix

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 7% is discretionary and 5.5% is fixed

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



PC Brunch - 05.12.25