

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	

Vegetable Punjabi Samosa v VGN	8.80
Homemade punjabi whole wheat pastry stuffed with spiced veg, served with chutney	

Pau Bhaji v l	8.80
Spicy potato mash & veg with warm bread	

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

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 Cochín 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
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Green China Gunpowder Tea	4.00
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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	
Masala Mary - Tomato Juice spiced with House Masala	9.25

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 7% is discretionary and 5.5% is fixed

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



PC Brunch - 25.03.26