MASALA ZONE

SOHO

DINNER

The Special Diwali Festival items are in red font & prefixed with "Diwali"

GRAZING SMALL PLATES

A showcase of food bursting with local flavor & colour from India's streets

Masala Papad V/ VGN **5.20**
Papad drizzled with Indian salad & fresh coconut

Chilli Garlic Desi Potato Chips V **6.95**
Chips with masala sprinkle & chaat ketchup. "Desi" means real Indian

Amritsari Angrezi Cheese Balls with Green Chilli V **7.90**
Angrezi means English. A favourite Anglo-Indian monsoon grazing snack. From the famous clubs

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

Diwali Delhi Aloo Tikki Chaat **8.15**
Crisped, griddled mash cake with yoghurt & chutney

Onion Flower Bhajia (7 min preparation time) V / VGN **8.15**
Crispy, pretty, yummy with chaat chutney

Vegetable Punjabi Samosa V/ VGN **7.90**
Homemade punjabi whole wheat pastry stuffed with spiced veg, served with tamarind, mint & coriander chutney

Diwali Mandvi Dabeli V **8.30**
A genius blend of soft & crisp, of spice & sweet of pomegranate, Ladi pav bread freshly baked by us, stuffed with mashed potato, blended with a special masala

Calcutta Beetroot Chops V **8.15**
A beloved Kolkata-style snack made with grated beetroot, carrot, potatoes, and a blend of fragrant spices fried in crisp breadcrumbs

Bombay Sprouted Lentil Bhel – a Crispy Salad with Tamarind V/VGN **8.15**
Exciting & complex, dressing of three chutneys – from the famous Chowpatty beach

Goan Spiced Crab Cake **9.35**
As available at the Mandovi Hotel in Panjim with fresh green herbs, ginger, green chilli, lime – served with vindaloo mayo.

Madras Chicken 65 **8.85**
Crispy chicken, ginger & red chilli; a Chennai favourite

Diwali Rajasthani Chicken Soola Lollipops **9.35**
Easy to eat chicken drumsticks marinated overnight in rajasthani spices and then grilled

Diwali Calcutta Potato Keema Chop **9.35**
Lamb mince, potato, dry spices & fresh herbs. A delicious Calcutta street food dish.

Baby Squid Chilli Fry from Cochin **9.35**
Served with vindaloo mayo, tomato chutney

Karwari Crispy Fried Prawns **9.35**
Served with raw mango mayo with a drop of garlic.

SHARING GRAZING SELECTION

(Minimum 2 persons)

Graze through our selection of small plates to make a two course meal or to make a main course

7 item selection £26.60 per person:

Mixed
Sprouted Lentil Bhel, Calcutta Potato Keema Chop, Crab Cake, Rajasthani Chicken Soola Lollipops, Cheese Balls, Dahi Puri, Baby Squid Chilli Fry

Veg
Sprouted Lentil Bhel, Calcutta Beetroot Chops, Chilli Garlic Desi Potato Chips, Dahi Puri, Aloo Tikki Chaat, Mandvi Dabeli, Gol Guppa Pops

5 item selection £18.70 per person

Mixed
Sprouted Lentil Bhel, Dahi Puri, Cheese Balls, Baby Squid Chilli Fry, Calcutta Potato Keema Chop

Veg
Sprouted Lentil Bhel, Aloo Tikki Chaat, Dahi Puri, Mandvi Dabeli, Calcutta Beetroot Chops

KIDS MENU

For 7 & Under

Main Course	8.15
Main course & Dessert	11.00

Please ask for details

Medium spice Highly spiced
V - Vegetarian options
VGN - Vegan options
VGN* – Changes daily – Please see app

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 7.0% is discretionary & 5.5% is fixed.
Food Allergies & Intolerances: Please scan this QR code or ask one of our staff.

THAL

Experience the comforting tastes of home – **This is how Indians eat at home.**

An explosion of tastes, spectacularly served on a stainless steel platter.
Each irresistible little dish adds its own magic to a perfectly balanced, nutritious meal.
Choose one from the curries section below. The other items are set & change daily.

Vegetable Thali V	**21.85**
Chicken Thali	**22.15**
Fish Thali	**22.95**
Lamb Thali	**22.95**
Raita supplement: £2.10	

Each Home Thali includes:
4 oz of curry
2 freshly made vegetables
Diwali Dal Makhni freshly made black lentil
Diwali Mint Laccha Paratha or Basmati rice
Papad & Chutney

CURRIES

Every curry tells a story

Our curries map a mouth-watering journey across India's diverse regional cuisine.
Each crafted with local knowledge, to preserve their deliciously distinct character.

Konkan Mixed Veg Curry V/ VGN **16.75**
Chunky pieces of seasonal red pumpkin, okra, Indian aubergine, hing, Kashmiri chilli & coconut

Delhi Veg Curry V **17.25**
Rich North Indian curry with carrots, peppers, cauliflower and green bean

Diwali Jaipuri Paneer Ka Sweta V **17.25**
Fresh homemade paneer in a slow-cooked tomato sauce, blended with crushed corn & aromatic spices.

Butter Chicken **18.25**
The proper delhi masterpiece-grilled chicken thigh tikka in a slow cooked tomato curry, finished with sundried fenugreek. Thigh meat is widely preferred in curries in India as it does not dry out before spices are cooked through

Chicken Saffron Korma **17.95**
Zero chilli dish with highly – prized saffron, turmeric & cardamom

Goa Fish Curry **18.75**
Fillets of seabream in a traditional red curry with coconut, kokum & a Goa blend of spices

Diwali Cochin lamb Boneless Curry with Diced Lamb Leg **18.75**
Slow-cooked curry made with roasted coconut and spices, including fennel, star anise, cinnamon. It is the Rogan Josh of Kerala.

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

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

Patiala Saag Chicken **17.75**
A hearty Punjabi specialty from Patiala, featuring tender chicken simmered in a rich blend of slow-cooked mustard green leaves, spinach & traditional spices

Chicken Mangalore **17.95**
Heat of red chilli and warming spices –black pepper, clove, ginger - is balancedout with coconut milk & lime to produce delicious & intense flavour

Diwali Patiala Tandoori Chicken Chops **17.25**
served on a bed of butter chicken sauce

HOUSE BIRYANIS

Hyderabadi Mumtazi Veg Biryani V **18.20**
Mumtaz's unusual family recipe with fresh green herbs, saffron & turmeric served with raita

Shahi Mughlai Chicken Biryani **18.90**
North Indian spices, chicken and basmati rice is cooked in a sealed pot and perfumed with saffron & ittar - served with raita

Traditional Lucknowi Lamb Biryani **21.50**
Boneless lamb & spices slow cooked with basmati rice till the flavours infuse and the rice is cooked - served with raita

GRILLED & GRIDDLED - 15 minute wait

Each marinated, some overnight, with carefully blended spices, then grilled or cooked to order

Malai Chicken Tikka **17.95**
Marinaded in a sophisticated combination of spices including cardamom, fresh coriander stems & cashew nut with yoghurt & fresh cream

Diwali Lucknow Lamb Boti Kebab **21.50**
Well-marbled boneless lamb, twice-marinated for 48 hours in fragrant spices, grilled until tender. A royal Nawabi delicacy

Diwali Tandoori Paneer, Broccoli, Stuffed Pepper V **14.95**
on the bed of rich tomato sauce

Diwali Mixed Grill for one person **22.00**
Lucknow lamb boti kebab & Malai chicken tikka

SIDES

Papad & Chutney V/VGN	5.30		**Chole (chickpeas) Masala** V/VGN	5.10
Diwali Black Dal Makhni V	5.75	/ 9.60	**Kachumber Salad** V/VGN	5.10
Dal of the Day (Lentil) V/VGN*	5.10	/ 8.50	**Steamed Rice** V/VGN	4.95
Homemade Raita V	5.10	/ 8.50	**Chapattis (2)** V/VGN	4.95
Potato of the day V	5.70	/ 9.50	**Plain Naan**	5.50
Veg of the day V	5.70	/ 8.50	**Garlic Naan**	5.60
Baby Spinach with Garlic V/VGN	6.20		**Cheese Naan**	6.70
Onion, Lemon & Chillies	1.75 (per portion)		**Peshawari Naan**	6.40
			Diwali Mint Laccha Paratha	5.50

DRINKS

COCKTAILS

Hibiscus Fizz **10.70**
Flower power | Prosecco
Prosecco & hibiscus flower in syrup

Mandarin Spritz **10.70**
Citrus | Zesty | Fruity
Mandarin and orange blossom liqueur, prosecco, mandarin and ginger soda

Strawberry & Rhubarb Sling **12.90**
Summer Fruits | Vibrant
Rhubarb & ginger gin, strawberry, lemon, ginger ale

Mango Mule **12.90**
Tropical | Refreshing | Long
Langs mango & ginger rum, lime, Indian mango, ginger beer

Saffron & Black pepper Negroni **12.90**
Aromatic | Bitter | Short
Gin, Campari, Azaline saffron vermouth, black pepper bitters

Jaggery & Date Old Fashioned **12.90**
Rich | Complex | Strong
Glengoyne 12 scotch, dates, jaggery syrup, angostura bitters

Spiced Pineapple Daiquiri **12.90**
Lush | Tropical | Juicy
Langs spiced rum, pressed pineapple, lime, pineapple syrup

Bollywood Star Martini **12.90**
Like the original ..but pink bubbles
Finlandia vodka, prosecco & passion fruit

Nimbu Pani Margarita **12.90**
Zesty | Vibrant | Savoury
Tequila, ginger liqueur, lime, spices, sugar

Smoky Ginger Sour **12.90**
Smoky | Sharp | Fiery
Smokehead Islay Scotch, Glengoyne 12 scotch, honey, ginger, lemon

Non Alcoholic

Tropical Vibes **10.70**
Exotic | Juicy | Thirst quenching
Mango, passion fruit, pineapple, lemon, soda water

Rhu-berry Cooler **10.70**
Long and Spicy
Rhubarb, strawberry, apple, lemon, ginger ale

Indian Forest **10.70**
Light | Elegant | Complex
Everleaf Forest aperitif, lemon, mandarin & ginger soda

INDIAN SPECIALITIES

old favourites, new tastes

Lassi & Chaas *
From natural set yoghurt made in our kitchen

Lassi – Mango, or Sweet Natural **7.10**

Chaas – lighter than lassi - salted and with herbs & cumin **7.10**

Nimboo Pani **6.00**
Fresh Indian lemon squash

Cucumber & Mint Nimboo Pani **6.00**
Our simple uplifting and cleansing twist on the Nimboo Pani

Masala Coke **5.90**
Made with attitude – spiced up coke!

* contains dairy

WINE

WHITE

	GLASS (175ML)	CARAFE (500ML)	BOTTLE (750ML)
Macabeo, Molinico Loco, Murcia, Spain Green apple & peach with a dry finish	**8.80**	**22.35**	**32.25**
Trebbiano/Garganega, Ponte Pietra, Veneto, Italy Delicate, easy-drinking dry style, a good all-rounder	**10.15**	**26.00**	**35.00**
Sauvignon Blanc, Baron de Badassière, Languedoc, France Zesty & aromatic with a touch of lychee and white flowers	**10.65**	**27.00**	**40.55**
`C` Chardonnay, Alpha Zeta, Veneto, Italy Soft, creamy palate balanced by red apple and peach	**11.70**	**29.65**	**43.00**
Soave Classico `Terre di Monteforte`, Veneto, Italy Notes of apple blossom, marzipan & a touch of citrus	**11.70**	**29.65**	**43.00**
Pinot Grigio, Ca' di Alte, Veneto, Italy Crisp and light-bodied with a touch of pear and honey	**13.50**	**34.30**	**49.00**
Gavi di Gavi, Terre Antiche, Piemonte, Italy Dry & mineral, perfect with seafood	**14.30**	**36.00**	**52.00**
Chablis - Domain de L'Enclos, Burgundy, France Citrus and green fruit on the nose. The palate is beautifully balanced, with an elegant, steely acidity, alongside concentrated flavours and a charming minerality	**16.90**	**43.15**	**67.00**

RED

	GLASS (175ML)	CARAFE (500ML)	BOTTLE (750ML)
Merlot/Corvina, Ponte Pietra, Veneto, Italy Soft tannins and bright red fruit	**8.80**	**22.35**	**32.25**
Vinho Regional Tinto, Terra Franca, Portugal Medium-bodied with blackberries and pepper	**10.15**	**26.00**	**36.50**
Rosso Veronese, Pergolino, Veneto, Italy Crisp berries, juicy in the mid-palate and a touch of spice on the finish	**10.15**	**26.00**	**36.50**
Pinot Nero, Ca' di Alte, Veneto, Italy Light-bodied with cranberry, strawberry & a hint of earthiness	**11.70**	**29.65**	**42.50**
Cabernet Sauvignon, Robertson Breede River Valley, South Africa Juicy blackcurrant with hints of chocolate and mint	**13.50**	**34.30**	**49.00**
Malbec, Finca Flichman Tanguero, Mendoza, Argentina Plush and velvety with notes of ripe plum and violet	**14.80**	**37.50**	**54.00**
Rioja Crianza, Gran Dominio, Spain Notes of cinnamon, coconut and vanilla compliment the dark, fruity undertones	**15.35**	**39.00**	**56.00**
Primitivo di Puglia, A Mano, Italy Super juicy and vibrant with blackberries, mocha and some dried fruit	**16.35**	**41.00**	**59.50**
Haut-Médoc, Château Larose Trintaudon, Bordeaux, France Elegant & savoury with subtle hints of tobacco & cedar	**21.10**	**54.00**	**77.00**

ROSE

	GLASS (175ML)	CARAFE (500ML)	BOTTLE (750ML)
Monastrell Rosado, Murcia, Spain Fun, fruity and floral style. Easy drinking	**9.35**	**24.50**	**34.50**
`R` Rosato, Alpha Zeta, Veneto, Italy Delicate & dry with a floral bouquet & cherry notes	**9.65**	**24.95**	**35.50**
Côtes de Provence, `Estérelle`, Château du Rouët, France Summer in a glass. Strawberries & raspberries with a creamy texture	**15.85**	**40.50**	**57.50**

CHAMPAGNE /SPARKLING

	GLASS (125ML)	BOTTLE (750ML)
Prosecco Spumante Brut, La Cavea, Veneto, Italy Fresh, floral and dry	**9.25**	**50.50**
Rathfinny Wine Estate, Classic Cuvee Brut 2018, England A future classic from a top English estate. Perfect as an aperitif or with a creamy dish	**12.50**	**68.50**
Champagne, Piper Heldsieck, Cuvee Brut, France Red apple, citrus and brioche. Fine Mousse	**14.50**	**85.00**

BEERS & SPIRITS

Masala Zone Craft Pilsner, London VGN **7.50**
Specially tailored for our food by Freedom Brewery. 4.4%, 33cl

Kingfisher **6.60**
India's number one selling beer. Crisp, clean, light bitterness and citrus, 4.8%, 33cl

Cobra Premium **7.10**
Premium beer designed for food. Fewer bubbles give it a smooth, sophisticated taste. 4.5% ABV 33cl

Kingfisher Ultra **7.25**
Premium beer, smooth and light-bodied, with a dry and satisfying finish. 5% 33cl

Estrella Free Damm – Non-alcoholic **6.60**
Clean intense aroma, with hops taking centre stage, 0.0%, 25cl

Peacock Cider **9.20**
Delicious bittersweet apples provide a dry finish offering an ideal partnership for spice, 4.8%, 50cl

	25ml	50ml
Vodka / Bacardi / Spiced Rum / Gin	**6.50**	**10.90**
Edinburgh Gin Rhubarb and Ginger Gin	**6.50**	**10.90**
Glengoyne 12 year old Single Malt Scotch	**7.00**	**11.00**
Glengoyne 15 year old Single Malt Scotch	**7.50**	**11.50**
Tamdhu 12 year old Single Malt Scotch	**7.00**	**11.00**
Smokehead Original Islay Single Malt Scotch	**6.50**	**10.90**
Mixers		**2.10**

SOFT DRINKS

Iced Blueberry Matcha	**5.25**
Iced Vanilla Matcha	**5.25**
Iced Almond Matcha	**5.25**
Fresh Juices – Orange, Sweet Apple, Pineapple	**5.45**
Coke 33cl	**4.75**
Diet Coke 33cl	**4.75**
Sprite 33cl	**4.75**
Vita Coco Natural Water	**5.70**
Kings Down Mineral Water 33cl	**3.30**
Kings Down Mineral Water 75cl	**5.70**

Still or Sparkling