

MASALA ZONE

SOHO

DINNER

THE GRAND TRUNK ROAD ODYSSEY

The legendary Grand Trunk Road stretching from Afghanistan to the Bay of Bengal, is one of the world’s longest & oldest highways

Its route traverses some of the Indian, sub-continent’s great culinary regions-from the robust North West Frontier, through full-bodied Punjab, to the refined Mughal cuisines of Lucknow, before reaching the sophisticated flavours of Bengal.

These are highlighted in purple by many exciting dishes in our unique culinary odyssey

GRAZING SMALL PLATES

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

Sonepat Masala Papad **v/VGN** **5.20**
Sprinkled with fresh tomato, onion

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

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

Pau Bhaji **v** **8.15**
Spicy potato mash & veg with warm bread

Amritsari Mixed Veg Pakodas **v/VGN** **7.90**
Veggies in crispy batter - favourite teatime snack of Punjab

Lucknow Pani ke Batashe (Pani Puri) **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.

Bhalla Papadi Chaat (Delhi) **v** **8.00**
A classic Delhi street-food favourite featuring soft lentil bhallas (dumplings) and crisp papadi crackers, layered with sweet yogurt, tangy tamarind chutney, fresh mint chutney, and a sprinkle of aromatic spices

Vegetable Samosas **v/VGN** **7.90**
Homemade Punjabi whole wheat pastry stuffed with spiced veg, served with curried chickpeas

Benarasi Aloo Muttar Tikki **v** **8.15**
A traditional Banarasi-style potato and green pea patty, delicately spiced with aromatic Indian herbs and seasonings.

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

Delhi Jalebi Chaat **VGN** **8.15**
Modern Indian street food with savoury crispy jalebi (swirls of deep-fried flour batter) combined with tamarind, spices & fresh herbs

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

Chittagong Fish Croquettes **9.35**
Spicy and robust – part of the delicious Anglo-Bengal cuisine in the days of the Mog cooks

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

Old Delhi Fried Chicken **9.35**
Gram flour fritters .. a favourite in Old Town Delhi

Punjabi Lamb Samosa **9.35**
Crisp, golden wheat pastry parcels stuffed with seasoned minced lamb, onions, and aromatic spices

Baby Squid Chilli Fry **9.35**
Served with 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, Punjabi Lamb Samosa, Bhalla Papadi Chaat, Baby Squid Chilli Fry,Old Delhi ried Chicken, Chittagong Fish Croquettes, Cheese Balls
Veg
Sprouted Lentil Bhel, Beetroot Chop, Chilli Garlic Desi Potato Chips, Bhalla Papadi Chaat, Pau Bhaji, Delhi Jalebi Chaat, Lucknow Pani ke Batashe

5 Item selection £18.70 per person

Mixed
Sprouted Lentil Bhel, Cheese Balls Bhalla Papadi Chaat, Baby Squid Chilli Fry, Punjabi Lamb Samosa
Veg
Sprouted Lentil Bhel, Jalebi Chaat, Pau Bhaji, Beetroot Chop, Bhalla Papadi Chaat

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 6.5% is discretionary & 6% is fixed.

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

THALI

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	Each Home Thali includes:
Chicken Thali v	22.15	4 oz of curry
Fish Thali	22.95	2 freshly made vegetables
Lamb Thali v	22.95	1 freshly made dal (lentil)
Black Dal supplement: £0.50		Basmati rice (or 2 chapattis)
Raita supplement: £2.10		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.

Kanpur Kathal Kofta-Curry **v** **16.75**

Crushed jackfruit in a rich and delicious golden curry

Paneer Makhanwalla **v** **17.25**

Freshly kitchen made Indian pressed cheese in a spicy, rich tasting, slowly caramelised, tomato curry. It is finished with fresh fenugreek leaves

Undhiyo – Gujarati Favourite **v/VGN** **16.75**

Very special dish with nine different exotic veggies, including raw banana, suran, yam, val dal - cooked with garlic & fresh green herbs

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

Calcutta Chicken Chop **17.35**

Luxurious tasting curry-chicken thighs marinated with fresh herbs & spices

Chicken Saffron Korma **17.95**

Zero chilli dish with highly – prized saffron, turmeric & cardamom

Grand Trunk Bhuna Gosht **18.75**

Made all along the Grand Trunk Road, This slow cooked and rich tasting curry is one of the most popular lamb dishes of northern India

Wedding Fish Curry **18.75**

A celebratory Bengali specialty, traditionally served at weddings, featuring tender fish, potato & cauliflower cooked in a rich, aromatic stew infused with warming spices and classic Bengali flavours

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 Murgh **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

Dhaaba Duck Egg Masala **17.50**

Egg curry is a much loved comfort dish in northern and eastern India

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

HOUSE BIRYANIS

Konkan Green Veg Biryani **v** **18.20**

Rice & mixed vegetables dum slow cooked with fennel, star anise, cardamom, curry leaf, coconut & green chillies

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**

Marinated in a sophisticated combination of spices including cardamom, fresh coriander stems & cashew nut with yoghurt & fresh cream

Paneer Tikka **v** **14.95**

Our freshly kitchen made paneer marinated in yoghurt, fresh Fenugreek leaves, yellow chilli

Konkan Grilled Seabream with Fisherman’s Spices **18.75**

Including ginger, tamarind, chilli

Khyber Pass Plate Size Chapli Kebab **16.95**

Served on naan - it is the signature dish of the Khyber Pass region

SIDES

Papad & Chutney **v/VGN** **5.30**

Black Dal Makhni (Lentil) **v** **5.75 / 9.60**

Dal of the Day (Lentil) **v/VGN*** **5.10 / 8.50**

Homemade Raita **v** **5.10 / 8.50**

Potato of the day **v** **5.70 / 9.50**

Veg of the day **v** **5.70 / 8.50**

Baby Spinach with Garlic **v/VGN** **6.20**

Onion, Lemon & Chillies **1.75** **(per portion)**

Chole (chickpeas) **5.10**

Masala **v/VGN**

Kachumber Salad **v/VGN** **5.10**

Steamed Rice **v/VGN** **4.95**

Chapattis (2) **v/VGN** **4.95**

Plain Naan **5.50**

Garlic Naan **5.60**

Cheese Naan **6.70**

Peshawari Naan **6.40**

DRINKS

COCKTAILS

Elderflower Spritz 10.70
Floral | Vibrant | Delicate
Elderflower liqueur, prosecco, soda

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

Raspberry Spritz 10.70
Berry | Vibrant | Light
Raspberry liqueur, rose prosecco, 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

Chai Star Martini 12.90
Fruity | Spiced | Exotic
Vanilla vodka, passoa liqueur, passion fruit, chai syrup, lime

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

Macabeo, Molinico Loco, Murcia, Spain
Green apple & peach with a dry finish

Trebbiano/Garganega, Ponte Pietra, Veneto, Italy
Delicate, easy-drinking dry style, a good all-rounder

Sauvignon Blanc, Baron de Badassière, Languedoc, France
Zesty & aromatic with a touch of lychee and white flowers

`C` Chardonnay, Alpha Zeta, Veneto, Italy
Soft, creamy palate balanced by red apple and peach

Soave Classico `Terre di Monteforte`, Veneto, Italy
Notes of apple blossom, marzipan & a touch of citrus

Pinot Grigio, Ca’ di Alte, Veneto, Italy
Crisp and light-bodied with a touch of pear and honey

Gavi di Gavi, Terre Antiche, Piemonte, Italy
Dry & mineral, perfect with seafood

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

RED

Merlot/Corvina, Ponte Pietra, Veneto, Italy
Soft tannins and bright red fruit

Vinho Regional Tinto, Terra Franca, Portugal
Medium-bodied with blackberries and pepper

Rosso Veronese, Pergolino, Veneto, Italy
Crisp berries, juicy in the mid-palate and a touch of spice on the finish

Pinot Nero, Ca’ di Alte, Veneto, Italy
Light-bodied with cranberry, strawberry & a hint of earthiness

Cabernet Sauvignon, Robertson Breede River Valley, South Africa
Juicy blackcurrant with hints of chocolate and mint

Malbec, Finca Flichman Tanguero, Mendoza, Argentina
Plush and velvety with notes of ripe plum and violet

Rioja Crianza, Gran Dominio, Spain
Notes of cinnamon, coconut and vanilla compliment the dark, fruity undertones

Primitivo di Puglia, A Mano, Italy
Super juicy and vibrant with blackberries, mocha and some dried fruit

Haut-Médoc, Château Larose Trintaudon, Bordeaux, France
Elegant & savoury with subtle hints of tobacco & cedar

GLASS (175ML) 8.80 CARAFE (500ML) 22.35 BOTTLE (750ML) 32.25

10.15 26.00 35.00

10.65 27.00 40.55

11.70 29.65 43.00

11.70 29.65 43.00

13.50 34.30 49.00

14.30 36.00 52.00

16.90 43.15 67.00

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10.15 26.00 36.50

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11.70 29.65 42.50

13.50 34.30 49.00

14.80 37.50 54.00

15.35 39.00 56.00

16.35 41.00 59.50

21.10 54.00 77.00

ROSE

Monastrell Rosado, Murcia, Spain
Fun, fruity and floral style. Easy drinking

`R` Rosato, Alpha Zeta, Veneto, Italy
Delicate & dry with a floral bouquet & cherry notes

Côtes de Provence, `Estérelle`, Château du Rouët, France
Summer in a glass. Strawberries & raspberries with a creamy texture

CHAMPAGNE /SPARKLING

Prosecco Spumante Brut, La Cavea, Veneto, Italy
Fresh, floral and dry

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

Champagne, Piper Hedsieck, Cuvee Brut, France
Red apple, citrus and brioche. Fine Mousse

GLASS (175ML) 9.35 CARAFE (500ML) 24.50 BOTTLE (750ML) 34.50

9.65 24.95 35.50

15.85 40.50 57.50

GLASS (125ML) 9.25 BOTTLE (750ML) 50.50

12.50 68.50

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

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

King Cobra 14.50
Double fermented in the bottle. Full bodied & pairs well spicy flavours, 5.2% 75cl

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

Vodka / Bacardi / Spiced Rum / Gin 25ml 50ml
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