

MASALA ZONE

SOHO

DINNER

GRAZING SMALL PLATES

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

Masala Papad V/ VGN Papad drizzled with Indian salad & fresh coconut	5.20
Chilli Garlic Desi Potato Chips V Chips with masala sprinkle & chaat ketchup. “Desi” means real Indian	6.95
Amritsari Angrezi Cheese Balls with Green Chilli V (Angrezi means English. A favourite Anglo-Indian monsoon grazing snack. From the famous clubs	7.90
Jaipur Gol Guppa Pops V/ VGN (Six hollow, crispy-fried puffed balls with a small filling of sprouts & spices - you add tamarind water & pop it in your mouth. Endlessly popular	8.00
Lucknow Dahi Puri V Six crispy whole wheat hollows with mash, yoghurt, tamarind. From 8 generations of street food masters	8.00
Delhi Jalebi Chaat VGN Modern Indian street food with savoury crispy jalebi (swirls of deep-fried flour batter) combined with tamarind, spices & fresh herbs	8.15
Onion Flower Bhajia (7 min preparation time) V / VGN Crispy, pretty, yummy with chaat chutney	8.15
Vegetable Punjabi Samosa V/ VGN Homemade punjabi whole wheat pastry stuffed with spiced veg, served with tamarind, mint & coriander chutney	7.90
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	8.15
Bombay Sprouted Lentil Bhel – a Crispy Salad with Tamarind V/VGN Exciting & complex, dressing of three chutneys – from the famous Chowpatty beach	8.15
Goan Spiced Crab Cake As available at the Mandovi Hotel in Panjim with fresh green herbs, ginger, green chilli, lime – served with vindaloo mayo.	9.35
Madras Chicken 65 (Crispy chicken, ginger & red chilli; a Chennai favourite	8.85
Punjabi Chicken Wings (Cooked with North Indian spices, mustard oil & yoghurt	9.35
Lamb Sliders Two lamb patties gently spiced, in our home baked caramelised onion pao bread	9.35
Baby Squid Chilli Fry from Cochin (Served with vindaloo mayo, tomato chutney	9.35
Karwari Crispy Fried Prawns Served with raw mango mayo with a drop of garlic.	9.35

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:	5 Item selection £18.70 per person
Mixed Sprouted Lentil Bhel, Lamb Sliders, Chilli Fry, Crab Cake Cheese Balls, Dahi Puri, Baby Squid Chilli Fry	Mixed Sprouted Lentil Bhel, Dahi Puri, Cheese Balls, Baby Squid Chilli Fry, Lamb Sliders
Veg Sprouted Lentil Bhel, Jalebi Chaat, Calcutta Beetroot Chops, Dahi Puri, Chilli Garlic Desi Potato Chips, Veg Punjabi Samosa, Gol Guppa Pops	Veg Sprouted Lentil Bhel, Jalebi Chaat, Dahi Puri, Veg Punjabi Samosa, 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.

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: 4 oz of curry 2 freshly made vegetables 1 freshly made dal (lentil) Basmati rice (or 2 chapattis) Papad & Chutney
Chicken Thali (	22.15	
Fish Thali	22.95	
Lamb Thali (	22.95	
Black Dal supplement: £0.50		
Raita supplement: £2.10		

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 Rich North Indian curry with carrots, peppers, cauliflower and green bean	17.25
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	
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 Zero chilli dish with highly – prized saffron, turmeric & cardamom	17.95
Goa Fish Curry Fillets of seabream in a traditional red curry with coconut, kokum & a Goa blend of spices	18.75
Bengali Lamb Shoulder Curry (	18.75
Lamb shoulder marinated with aromatic spices & fresh herbs, cooked with potato	
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 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	18.75
Patiala Saag Murgh A hearty Punjabi specialty from Patiala, featuring tender chicken simmered in a rich blend of slow-cooked mustard green leaves, spinach & traditional spices	17.75
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

Hyderabadi Mumtazi Veg Biryani V Mumtaz’s unusual family recipe with fresh green herbs, saffron & turmeric served with raita	18.20
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 Marinated in a sophisticated combination of spices including cardamom, fresh coriander stems & cashew nut with yoghurt & fresh cream	17.95
Lucknow Lamb Seekh Kebab (	18.00
Finely minced lamb with spices & fresh coriander – from Lucknow	
Paneer Tikka V Our freshly kitchen made paneer marinated in yoghurt, fresh Fenugreek leaves, yellow chilli	14.95
Mixed Grill for one person Lucknow seekh kebab & Malai chicken tikka	20.50

SIDES

Papad & Chutney V/VGN	5.30		Chole (chickpeas) Masala V/VGN	5.10
Black Dal Makhni (Lentil) 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

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

	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 Hedsieck, Cuvee Brut, France Red apple, citrus and brioche. Fine Mousse	14.50	85.00

BEERS & SPIRITS

Masala Zone Craft Pilsner, London VGN Specially tailored for our food by Freedom Brewery. 4.4%, 33cl	7.50
Kingfisher India’s number one selling beer. Crisp, clean, light bitterness and citrus, 4.8%, 33cl	6.60
Kingfisher Ultra Premium beer, smooth and light-bodied, with a dry and satisfying finish. 5% 33cl	7.25
King Cobra Double fermented in the bottle. Full bodied & pairs well spicy flavours, 5.2% 75cl	14.50
Estrella Free Damm – Non-alcoholic Clean intense aroma, with hops taking centre stage, 0.0%, 25cl	6.60
Peacock Cider Delicious bittersweet apples provide a dry finish offering an ideal partnership for spice, 4.8%, 50cl	9.20
	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 Still or Sparkling	5.70