

MASALA ZONE

SOHO

WEEKDAY LUNCH MENU

LUNCH OFFER - 50% off small plate or dessert if whole table has a main course each

GRAZING SMALL PLATES SHOWCASE

A showcase of food bursting with local flavour & colour

Chilli Garlic Desi Potato Chips v ()	7.30
Chips with masala sprinkle & chaat ketchup. "Desi" means real Indian.	
Amritsari Angrezi Cheese Balls with Green Chilli v ()	8.00
Angrezi means English. A favourite Anglo-Indian monsoon grazing snack. From the famous clubs	
Jaipur Gol Guppa Pops v ()	8.00
Six crispy-fried puffed balls with a small filling of sprouts & spices - add tamarind water	
Lucknow Dahi Puri v	8.00
Six crispy whole wheat hollows with mash, yoghurt, tamarind. From 8 generations of street food masters	
Punjabi Veg Samosa v	8.30
Crispy homemade whole wheat pastry stuffed with spiced veg & served with chutney	
Bombay Vada Pao Sliders v ()	8.30
Two veg patties gently spiced, in our home baked caramelised onion pao bread.	
Madras Chicken 65 ()	8.85
Crispy chicken, ginger & red chilli; a Chennai favourite	
Lamb Sliders	9.35
Two lamb patties gently spiced, in our home baked caramelised onion pao bread	
Karwari Crispy Fried Prawns	9.35
Served with raw mango mayo with a drop of garlic	

SHARING GRAZING SELECTION

5 Item selection £18.70 per person
(Minimum 2 persons)

Mixed

Angrezi Cheese Balls,
Lamb Sliders, Dahi Puri,
Madras Chicken 65,
Crispy Fried Prawns

Veg

Gol Guppa Pops, Dahi Puri,
Delhi Samosa Chaat,
Chilli Garlic Desi Potato Chips,
Angrezi Cheese Balls

REGULAR THALI

- 4 oz of curry • 2 freshly made vegetables
- 1 freshly made dal (lentil)
- Basmati rice (or 2 chapattis) • Papad & chutney
- Raita supplement £2.10

Delhi Veg Thali v ()	21.85
Butter Chicken Thali ()	22.15
Alleppey Prawn Thali	22.95
Lamb Rogan Josh Thali ()	22.95

HOUSE BIRYANIS

Konkani Green Veg Biryani v	19.95
Rice & mixed vegetables slow cooked with fennel, star anise, cardamom, curry leaf & coconut	
Shahi Mughlai Chicken Biryani ()	20.25
North Indian spices, chicken and basmati rice is cooked in a sealed pot & perfumed with saffron & ittar	
Traditional Lucknow Lamb Biryani ()	22.25
Boneless lamb & spices slow cooked with basmati rice till the flavours infuse and the rice is cooked	

GRILLED & GRIDDED

Marinated overnight, with carefully blended spices, then grilled or cooked to order.

Malai chicken Tikka	18.00
Marinated chicken thighs in a sophisticated combination of spices including cardamom	
CURRIES	
Delhi Veg Curry v	17.50
Rich North Indian curry with carrots, peppers, cauliflower and green bean	
Paneer Makhnawalla v ()	17.75
Freshly kitchen made Indian pressed cheese in a spicy, rich tasting, slowly caramelised, tomato curry.	
Chicken Mangalore ()	17.95
Red chilli and warming spices balanced out with coconut milk and lime to produce intense flavours	
Butter Chicken ()	18.25
The proper Delhi masterpiece. Grilled chicken thigh tikka in slow cooked tomato curry	
Chicken Saffron Korma	18.25
Zero chilli dish with highly - prized saffron, turmeric & cardamom	
Alleppey Prawn Curry	18.75
From the backwaters of the Malabar coast this complex curry uses raw mango, ginger, green chilli & turmeric	
Lamb Rogan Josh ()	19.00
Staple dish of north India - Kashmiri chilli & a blend of 15 spices with onion, fresh herbs & tomato	

SIDES v

Papad & Chutney v/VGN	5.30
Fresh Potato of the Day	5.90
Black Dal Makhni (Lentil) v	6.00
Fresh Veg of the Day	5.30
Dal of the Day (Lentil) VGN*	5.30
Steamed Rice VGN	5.25
Chapattis (2) VGN	5.25
Plain Naan	5.45
Garlic Naan	5.70
Cheese Naan	6.40

KIDS MENU

For 7 & Under

Main Course	8.15
Main Course & Dessert	11.00

Spice levels for Curry Items

() Medium spice () Highly spiced v Vegetarian - but may contain eggs VGN - Vegan VGN* Please see app

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



Every effort is made to avoid cross-contamination, but regrettably we cannot guarantee food & drinks are allergen-free.

Service charge of 12.5% is added to your total bill, of which 7% is discretionary and 5.5% is fixed