

MASALA ZONE

SOHO

WEEKDAY LUNCH MENU

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

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

GRAZING SMALL PLATES SHOWCASE

A showcase of food bursting with local flavour & colour

Chilli Garlic Desi Potato Chips v	6.95
Chips with masala sprinkle & chaat ketchup.	
Diwali Delhi Aloo Tikki Chaat v	8.15
Crisped, griddled mash cake with yoghurt & chutney	
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	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	7.90
Crispy homemade whole wheat pastry stuffed with spiced veg & served with 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 potato, blended with a special masala	
Calcutta Beetroot Chops v	8.15
Kolkata-style snack made with grated beetroot, carrot, potatoes with spices fried in crisp breadcrumbs	
Madras Chicken 65 v	8.85
Crispy chicken, ginger & red chilli; a Chennai favourite	
Diwali Calcutta Potato Keema Chop v	9.35
Lamb mince, potato, dry spices & fresh herbs. A delicious Calcutta street food dish.	
Diwali Rajasthani Chicken Soola Lollipops v	9.35
Easy to eat chicken drumsticks marinated overnight in rajasthani spices and then grilled	
Karwari Crispy Fried Prawns v	9.35
Served with raw mango mayo with a drop of garlic	
Baby Squid Chilli Fry from Cochín v	9.35
Served with vindaloo mayo, tomato chutney	

SHARING GRAZING SELECTION

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

Mixed

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

Veg

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

REGULAR THALI

• 4 oz of curry • 2 freshly made vegetables • **Diwali Dal Makhni** freshly made black lentil • **Diwali Mint Laccha Paratha** or Basmati rice • Papad & chutney • Raita supplement £2.10

Vegetable Thali v	21.85
Chicken Thali v	22.15
Fish Thali	22.95
Lamb Thali v	22.95

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 v	18.90
North Indian spices, chicken and basmati rice is cooked in a sealed pot & perfumed with saffron & ittar	
Traditional Lucknow Lamb Biryani v	21.50
Boneless lamb & spices slow cooked with basmati rice till the flavours infuse and the rice is cooked	

GRILLED & GRIDDLED

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

Masala Dosa with Sambhar & Two Fresh Chutneys v	13.00
South Indian traditional – crispy pancake made with overnight fermented stone ground lentil & rice batter, stuffed with spiced potato – served with curried lentil.	
Malai chicken Tikka	17.95
Marinated chicken thighs in a sophisticated combination of spices including cardamom	
CURRIES	
Delhi Veg Curry v	17.25
Rich North Indian curry with carrots, peppers, cauliflower & 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.	
Konkan Mixed Veg Curry v/VGN	16.75
Chunky pieces of seasonal red pumpkin, okra, Indian aubergine, hing, Kashmiri chilli, & coconut	

Chicken Mangalore v	17.95
Red chilli and warming spices balanced out with coconut milk and lime to produce intense flavours	
Butter Chicken v	18.25
The proper Delhi masterpiece. Grilled chicken thigh tikka in slow cooked tomato curry	
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	
Dhaka Prawn Curry	18.75
A classic Bengali seafood delicacy lightly spiced curry infused with traditional spices and a rich, flavourful sauce	
Patiala Saag Chicken v	17.95
A Punjabi specialty from Patiala, featuring tender chicken simmered in a rich blend of slow-cooked mustard green leaves, spinach, and traditional spices.	

Diwali Patiala Tandoori Chicken Chops	17.25
Served on a bed of butter chicken sauce	
Lamb Rogan Josh v	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 / 9.50
Diwali Black Dal Makhni v	6.00 / 9.60
Fresh Veg of the Day	5.30 / 8.50
Dal of the Day (Lentil) VGN*	5.30 / 8.50
Steamed Rice VGN	5.25
Chapattis (2) VGN	5.25
Plain Naan	5.45
Garlic Naan	5.70
Cheese Naan	6.40
Diwali Mint Laccha Paratha	5.25

KIDS MENU For 7 & Under

Main Course	8.15
Main Course & Dessert	11.00

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



MA - LUNCH 28.10.26

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