

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)	6.95
Chips with masala sprinkle & chaat ketchup. "Desi" means real Indian.	
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	
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	
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	
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	
Baby Squid Chilli Fry from Cochin ♡ (V)	9.35
Served with tomato chutney	

SHARING GRAZING SELECTION

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

Mixed	Veg
Sprouted Lentil Bhel, Dahi Puri, Cheese Balls, Baby Squid Chilli Fry, Lamb Sliders	Sprouted Lentil Bhel, Jalebi Chaat, Dahi Puri, Veg Punjabi Samosa, Calcutta Beetroot Chops

REGULAR THALI

- 4 oz of curry • 2 freshly made vegetables
• 1 freshly made dal (lentil)
• Basmati rice (or 2 chapattis) • Papad & chutney
• Black dal supplement £0.50 • 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 and green bean	
Paneer Makhnawalla ♡ (V)	17.25
Freshly kitchen made Indian pressed cheese in a spicy, rich tasting, slowly caramelised, tomato curry.	
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	
Patala Saag Murgh ♡ (V)	17.95
A Punjabi specialty from Patala, featuring tender chicken simmered in a rich blend of slow-cooked mustard green leaves, spinach, and traditional spices.	
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
Black Dal Makhni (Lentil) ♡ (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

KIDS MENU

For 7 & Under

Main Course	8.15
Main Course & Dessert	11.00

Spice levels for Curry Items

♡ Medium spice ♡ (V) 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 regretfully 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



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