

MASALA ZONE

SOHO

MID-AFTERNOON CAFÉ MENU

THE GRAND TRUNK ROAD DISHES ARE SHOWN IN PURPLE FONT

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

GRAZING SMALL PLATES SHOWCASE

A showcase of food bursting with local flavour & colour

Bombay Sprouted Lentil Bhel - a Crispy Salad with Tamarind **V/VGN** 8.40

Exciting & complex, dressing of three chutneys - from the famous Chowpatty beach

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) & crisp papadi crackers, layered with sweet yogurt, tangy tamarind chutney, fresh mint chutney, & a sprinkle of aromatic spices

Pau Bhaji **V** 8.30

Spicy potato mash & veg with warm bread

Calcutta Beetroot Chops **V** 8.30

A beloved Kolkata-style snack made with grated beetroot, carrot, potatoes, and a blend of fragrant spices fried in crisp breadcrumbs

TEA TIME BITES India's tea time favourites

Amritsari Angrezi Cheese Balls with Green Chilli **V** 8.00

Angrezi means English. A favourite Anglo-Indian monsoon grazing snack. From the famous clubs

Mini Beetroot Croquettes **V** 8.00

Small Punjabi Vegetable Samosa **VGN** 8.30

Lamb Samosa 9.35

Amritsari Mixed Veg Pakodas **V/VGN** 8.00

Veggies in crispy batter - favourite teatime snack of Punjab

Baby Squid Chilli Fry from Cochin 9.35

Served with tomato chutney

Tea Sandwiches 8.25

Chicken tikka; chutney & cheddar cheese

REGULAR THALI

4 oz of curry • 2 freshly made vegetables

- 1 freshly made dal (lentil)
- Basmati rice (or 2 chapattis) • Papad & chutney
- Black Dal £0.50 • Raita supplement £2.10

Vegetable Thali **V** 21.85

Chicken Thali 22.15

Fish Thali 22.95

Lamb 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 & basmati rice is cooked in a sealed pot & perfumed with saffron & ittar - with raita

Traditional Lucknow Lamb Biryani 22.25

Boneless lamb & spices slow cooked with basmati rice till the flavours infuse & rice is cooked - with raita

CURRIES

Kanpur Kathal Kofta-Curry **V** 17.50

Crushed jackfruit in a rich and delicious golden curry

Paneer Makhanwalla **V** 17.75

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

Calcutta Chicken Chops 17.75

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

Chicken Mangalore 17.95

Red chilli and warming spices balanced out with coconut milk and lime to produce intense flavours

Undhiyo - Gujarati Favourite **V/VGN** 17.75

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 slow cooked tomato curry

Chicken Saffron Korma 18.25

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

Patiala Saag Murgh 18.25

A hearty Punjabi specialty from Patiala, featuring tender chicken simmered in a rich blend of mustard green leaves, spinach, & traditional spices

Dhaka Prawn Curry 18.75

A classic Bengali seafood delicacy featuring succulent prawns simmered in a fragrant, lightly spiced curry infused with traditional spices & a rich, flavourful sauce

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

SIDES **V**

Kachumber Salad **VGN** 5.30

Fresh Potato of the Day 5.90 / 9.50

Fresh Veg of the Day 5.30 / 8.50

Dal of the Day (Lentil) **VGN*** 5.30 / 8.50

Black Dal 6.00 / 9.60

Steamed Rice **VGN** 5.25

Chapattis (2) **VGN** 5.25

Plain Naan 5.45

Garlic Naan 5.70

Onion, Lemon & Chillies 2.00 (per portion)

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 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 and 6% is fixed

MA - Mid afternoon 29.06.26

