

MASALA ZONE

SOHO

WEEKDAY LUNCH MENU

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

THE GRAND TRUNK ROAD DISHES ARE SHOWN IN PURPLE FONT

GRAZING SMALL PLATES SHOWCASE

A showcase of food bursting with local flavour & colour

Chilli Garlic Desi Potato Chips  **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  **7.90**
Angrezi means English. A favourite Anglo-Indian monsoon grazing snack. From the famous clubs

Lucknow Pani ke Batashe (Pani Puri)   **VGN** **8.00**
Six crispy-fried puffed balls with a small filling of sprouts & spices – add tamarind water

Bhalla Papadi Chaat (Delhi) **v** **8.00**
A classic Delhi street-food favourite featuring soft lentil bhallas (dumplings) and crisp papadi crackers, layered with sweet yogurt, tangy tamarind chutney, fresh mint chutney, and a sprinkle of aromatic spices

Benarasi Aloo Muttar Tikki **v** **8.15**
A traditional Banarasi-style potato & green pea patty, delicately spiced with aromatic Indian herbs & seasonings.

Vegetable Samosas   **VGN** **7.90**
Homemade Punjabi whole wheat pastry stuffed with spiced veg, served with curried chickpeas

Calcutta Beetroot Chops **v** **8.15**
A beloved Kolkata-style snack made with grated beetroot, carrot, potatoes, and a blend of fragrant spices fried in crisp breadcrumbs

Old Delhi Fried Chicken  **9.35**
Gram flour fritters .. a favourite in Old Town Delhi

Punjabi Lamb Samosa **9.35**
Crisp, golden wheat pastry parcels stuffed with seasoned minced lamb, onions, and aromatic spices

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	Veg
Angrezi Cheese Balls,	Delhi Jalebi Chaat,
Punjabi Lamb Samosa,	Bhalla Papadi Chaat,
Bhalla Papadi Chaat,	Lucknow Pani ke Batashe
Lucknow Pani ke Batashe	Chilli Garlic Desi Potato Chips,
Crispy Fried Prawns	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
• Black dal supplement £0.50 • Raita supplement £2.10

Vegetable Thali 	21.85
Chicken Thali 	22.15
Prawn Thali	22.95
Lamb Thali 	22.95

HOUSE BIRYANIS

Konkani Green Veg Biryani **v** **18.20**
Rice & mixed vegetables slow cooked with fennel, star anise, cardamom, curry leaf & coconut

Shahi Mughlai Chicken Biryani  **18.90**
North Indian spices, chicken and basmati rice is cooked in a sealed pot & perfumed with saffron & ittar

Traditional Lucknow Lamb Biryani  **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  **13.00**
South Indian traditional – crispy pancake made with overnight fermented stone ground lentil and 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

Kanpur Kathal Kofta-Curry  **16.75**
Crushed jackfruit in a rich and delicious golden curry

Paneer Makhanwalla  **17.25**
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 **17.95**
Zero chilli dish with highly – prized saffron, turmeric & cardamom

Dhaka Prawn Curry **18.75**
A classic Bengali seafood delicacy featuring succulent prawns gently simmered in a fragrant,lightly spiced curry infused with traditional spices & a rich, flavourful sauce.

Grand Trunk Bhuna Gosht  **18.75**
Made all along the Grand Trunk Road, This slow Cooked and rich tasting currys one of the most popular lamb dishes of northern India

SIDES

Papad & Chutney  	5.30
Fresh Potato of the Day	5.70 / 9.50
Black Dal Makhni (Lentil) 	5.75 / 9.60
Fresh Veg of the Day	5.70 / 8.50
Dal of the Day (Lentil)  VGN*	5.10 / 8.50
Steamed Rice  	4.95
Chapattis (2)  VGN	4.95
Plain Naan	5.50
Garlic Naan	5.60
Cheese Naan	6.70

KIDS MENU

For 7 & Under

Main Course	8.15
Main Course & Dessert	11.00

Spice levels for Curry Items

 Medium spice  Highly spiced  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

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