MASALA ZONE PICCADILLY CIRCUS

MASALA BRUNCH

OUR SIGNATURE TOASTIE NAANS

The most delicious way to transform naan into a brunch 'must have'.

Freshly handmade naan toasted with your choice of filling, layered with peppered cream cheese & our homemade tomato & kasaundi jam-chutney. We use the freshest of Clarence Court Burford Brown eggs.

Bacon Toastie Naan - with streaky bacon	12.50
Masala Omelette Toastle Naan v Onion, tomato, green chilli, coriander	12.50
Bacon & Masala Omelette Toastie Naan	14.50

REGIONAL BREAKFASTS OF INDIA

Eggs made with 2 Burford Browns, Our Paos - Goan Breadare baked each morning in our kitchen

Rich Luxurious Wedding Scrambled Eggs		
with Cinnamom & Raisin Pao Toast v		
This custard soft Bharuchi Akuri originated in		
Gujarat & is a favourite at Parsi banquets, two eggs,		
cashew nut, almonds, green chilli, onion & cream		

Ginger and Tomato Bhurji with Whole Wheat			
Triangle Parathas v			
Two sarambled ages had during the winter mustard			

Two scrambled eggs, had during the winter mustard harvest in Punjab

Temple Kanchipuram Idlis with Sambhar & Two	8.95
Fresh Chutneys v	
India's most nopular breakfast - steamed fermented	

lentil and rice cakes served with curried lentil These are not ordinary idlis - they are tinged with turmeric & are famously served to temple devotees in this 6th century town

Kerala Roast Eggs & Temple Kanchipuram Idlis v	11.00
Whole eggs masala - favourite in Kerala homes.	
We serve ours with steamed rice and lentil cakes	

Masala Dosa w	ith Samb	har & T	wo Fresh		12.50
Chutneys v					

South Indian traditional - crispy pancake made with overnight fermented stone ground lentil and rice batter, stuffed with spiced potato - served with curried lentil

_amb) Keema	Dosa 8	R Two Fresh	Chutneys	14.50
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Crispy pancake as above is stuffed with curried minced

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

GRAZING SMALL PLATES

Food bursting with local flavour & colour from India's streets - crafted into sumptuous starters & snacks

8.25

Amritsari Angrezi Cheese Balls with Green Chilli V

Angrezi means English. A favourite anglo-indian monsoon grazing snack. From the famous clubs	0.20
Baroda Vada Pao Sliders V Two veg patties gently spiced, in our home baked caramelised onion pao bread	8.50
Delhi Samosa Chaat v Smashed samosa, yoghurt; a yummy chutney	8.50
Lamb Sliders	9.75

Bombay Pao Bhaji 🗸 🕻 9.00

Mini kebab hamburgers with fresh kitchen baked buns

Chillied up mash & veg - served with our home baked caramelised onion pao bread

Calcutta Potato Keema Chop

Lamb mince, potato, dry spices & fresh herbs. A delicious Calcutta street food dish

Punjabi Chicken Wings \

Cooked with North Indian spices, mustard oil & yoghu

Chettinad Fishcake

From the South East. A unique blend of Star Anis Black Stone Flower, Indian capers & fresh herbs

HOT DRINKS

Indian Estates Teas

Assam, Darjeeling Desi Masala Chai

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(spiced	Indian	hot tea	with	milk)

Earl Grey, English Breakfast	3.95

Green China Gunpowder Tea 3.95 **Fresh Infusions** 3.95

Fresh mint, fresh ginger & honey

Cafe Italiano 4.25 Espresso, Latte, Cappuccino, Macchiato, Americano

Hot Chocolate 4.75 Add ons: Marshmallows, cream

Non Alcoholic

Masala Mary - Tomato Juice spiced with House Masala 7.50

Alcoholic

Masala Bloody Mary - Vodka, Tomato Juice, House 12.50 Masala Mix

V-Vegetarian - but may contain eggs. VGN - Vegan VGN* - Please see app.



Service charge is discretionary but a recommended 12.5% is added to your total bill, all of which is distributed to our staff.

