

MASALA ZONE

SOHO

WEEKEND 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.

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| Bacon Toastie Naan - with streaky bacon | 12.20 |
| Masala Omelette Toastie Naan ▼ Onion, tomato, green chilli, coriander | 12.20 |
| Bacon & Masala Omelette Toastie Naan | 14.15 |

REGIONAL BREAKFASTS OF INDIA

Eggs made with 2 Burford Browns. Our Paos - Goan Bread- are baked each morning in our kitchen

Rich Luxurious Wedding Scrambled Eggs with Cinnamon & Raisin Pao Toast ▼

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 ▼

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

Temple Kanchipuram Idlis with Sambhar & Two Fresh Chutneys ▼

India's most popular 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 ▼

Whole eggs masala - favourite in Kerala homes. We serve ours with steamed rice and lentil cakes

Masala Dosa with Sambhar & Two Fresh Chutneys ▼

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

Lamb Keema Dosa & Two Fresh Chutneys

Crispy pancake as above is stuffed with curried minced lamb

GRAZING SMALL PLATES

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

Amritsari Angrezi Cheese Balls with Green Chilli ▼ ! **7.60**

Angrezi means English. A favourite anglo-indian monsoon grazing snack. From the famous clubs

Baroda Vada Pao Sliders ▼ **7.90**

Two veg patties gently spiced, in our home baked caramelised onion pao bread

Delhi Samosa Chaat ▼ **7.90**

Smashed samosa, yoghurt; a yummy chutney

Lamb Sliders ! **8.90**

Mini kebab hamburgers with fresh kitchen baked buns

Bombay Pao Bhaji ▼ ! **8.40**

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

Calcutta Potato Keema Chop ! **8.40**

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

Punjabi Chicken Wings ! **8.90**

Cooked with North Indian spices, mustard oil & yoghurt

Kolkata Fish Cutlet **8.90**

Fried Fillet of fish marinated in green herb masala; with fresh green mango mayo chutney

HOT DRINKS

Assam Tea **3.75**

Darjeeling Tea **3.75**

Green China Gunpowder Tea **3.75**

Masala Chai **3.75**
(spiced hot tea with milk)

Mint Infusion **3.75**

Espresso **3.75**

Americano **3.75**

Cappuccino **4.00**

Latte **4.00**

▼ - Vegetarian - but may contain eggs.

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 7.5% is discretionary & 5% is fixed.

Food Allergies & Intolerances: Please scan this QR code or ask one of our staff.

