

MASALA ZONE

COVENT GARDEN

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.

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

12.20

Ginger and Tomato Bhurji with Whole Wheat Triangle Parathas ▽

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

11.45

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

10.00

Kerala Roast Eggs & Temple Kanchipuram Idlis ▽

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

12.40

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

12.40

Lamb Keema Dosa & Two Fresh Chutneys

Crispy pancake as above is stuffed with curried minced lamb

14.15

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 ▽ (

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

7.60

Baroda Vada Pao Sliders ▽

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

7.90

Delhi Samosa Chaat ▽

Smashed samosa, yoghurt; a yummy chutney

7.90

Lamb Sliders (

Mini kebab hamburgers with fresh kitchen baked buns

8.90

Bombay Pao Bhaji ▽ (

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

8.40

Calcutta Potato Keema Chop (

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

8.40

Punjabi Chicken Wings (

Cooked with North Indian spices, mustard oil & yoghurt

8.90

Kolkata Fish Cutlet

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

8.90

HOT DRINKS

Assam Tea

3.75

Darjeeling Tea

3.75

Green China Gunpowder Tea

3.75

Masala Chai

(spiced hot tea with milk)

3.75

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.

