

MASALA ZONE SOHO



MASALA ZONE SOHO IS RELAUNCHED

The Directors of MW Eat – Ranjit Mathrani, Namita Panjabi and Camellia Panjabi – have revamped and relaunched Masala Zone Soho. The first restaurant in the pioneering group of Masala Zones (there are now seven in the portfolio throughout London), the site in Marshall Street, Soho, originally opened in 2001. It has enjoyed continuous deep loyalty and praise from its customers for its fun and informal mix of Indian street food and regional home cooking.

The new look is dramatic – the entire interior of the 140-seat restaurant has been renewed with an exotic but carefully orchestrated array of furniture, artwork, lighting, flooring and table tops. This upgrade has extended everywhere – to tableware, dish presentation, staff uniforms, and more. The visual impact is now dazzling and sophisticated. The addition of the new Bangle Bar along one end of the space has created an even more glamorous and colourful identity. There is also a private dining area for up to 22 within the restaurant.

The Bangle Bar, with its front crafted out of broken glass bangles, features vibrant red stools, Jaisalmer stone tables and handmade wooden Udaipur chairs. The cocktail list offers both traditional options alongside an intriguing selection of cocktails that incorporates spices and infusions with enhanced heat and flavour. These include the Hyderabad Highball, a gin and tonic inspired drink with bitters and curry leaf, and the Lucknowi Fizz with vodka, Prosecco, lychee and screw pine flower.

The food ranges from the best of the popular pioneering favourites that Masala Zone made famous, to spicy grills and many completely new dishes to London. Old favourites include the best of Indian street food, such as Pao Bhaji (which now has in-house fresh-baked pau bread), a range of renowned Thalīs with daily-changing vegetables, many regional Curries, and new main courses such as Coondapur Ghee Roast Duck, and Lamb Shank Kolhapuri. Other enticing new dishes include the Idiappam Seafood Biryani from Kerala (with hand-pressed fine rice noodles, prawn, squid, curry leaf, coconut and chilli sauce), and the Chicken Kothu Paratha, the famous hearty street food dish of Madurai.

At dinner, starters range from £4.65-£8; Curries from £9.75; Grills and Biryanis from £11.25, Thalīs from £12.75, and Desserts from £4.80. Prices are slightly lower on the lunch-time menus, and there is also the option of single dish 'Bowls for Lunch' (£8-£9), which are an ideal quick and easy meal in themselves – bowls ranging from Chicken Kottu Paratha to Chicken salad (with spiced pomelo), or Alleppey Prawn with chickpeas.

An interesting and competitively priced short wine list of 20 bins complements the food, with prices starting at £19 (bottle) and £5.30 (glass).

Masala Zone Soho is open daily for lunch and dinner.

The full address is 9 Marshall Street, London W1F 7ER.

Reservations can only be made online on www.masalazone.com

The Twitter/Instagram handles are @masalazone.

For more information, contact Ranjit Mathrani, Chairman MW Eat

E: rm@realindianfood.com;

T: 020 7724 2525