



*Farzi Cafe is Modern Spice Bistro serving cutting edge avant- garde Indian cuisine with a twist  
The techniques might be new, the ingredients might be global, but the focus is on unapologetic  
authenticity that still suits every palate.*

## SMALL PLATES & SALADS

Hass Avocado Chaat (v)	£8
Tandoori Chicken Chops, raw mango & chickpea chilla	£12
Pani Poori – coriander water & tamarind (v)	£7
Dal Chawal Arancini, achar-papad-chutney (v)	£10
Ground Wagyu Beef Scotch Egg, chive mayo	£16
Seared Scallops, Dorset Crab Sukka & Chicory Salad, passion fruit & stem ginger	£18
Pan Tossed Mushrooms, black truffle haze (v)	£14
Madras Pepper Prawns, aerated thayir sadam	£15
Roasted Pumpkin, Golden Beet & Goat Curd Mousse Salad, pinenut, honey truffle (v)	£12
Chicken Tikka <sup>3</sup>	£15

## PAO & SLIDERS

Wagyu Beef Slider, caramelised onion, mushrooms, cranberry chutney	£22
Butter Chicken Bao, green chilli mayo	£14

## BIRYANIS

Stuffed Morel & Walnut Pulao (v)	£19
Jhol Masala Chicken Biryani	£21

## ROASTS & GRILLS

Wagyu Beef Boti Kebab, dill butter glaze & soured garlic cream	£21
Smoked Black-Garlic & Sun blush Tomato, Creamy Salmon Tikka, rhubarb chutney	£20
Flame Grilled Lamb Chops, maple & fennel glaze	£25
Masala Rub Chateaubriand 18-ounce, onion & potato mash (sharing for 2) Add Lobster Tail	£55 £10
Tandoori Chicken, masala onion rings, pickled baby cucumber, hot garlic chutney	£19

## MAINS

Tandoori Bharwan Aloo, benarasi curry (v)	£14
C.T.M – Chicken Tikka Masala, Cornish cruncher naan	£19
Shitake & Black Pepper Paneer Tikka, cherry tomato makhni (v)	£16
Smoked Aubergine Bharta, pomegranate, crushed lotus seeds (v)	£11
Braised Lamb Shank “Nihari”	£25
Lemon Butter Roasted Lobster Tail, tempered clam & moilee risotto	£28
Crumbed Umami Mushrooms, tempered green pea, truffle & saffron korma	£16
Rava Fried Halibut, malabari beans stew	£21

## SIDES

Traditional Indian Breads (v)	£3.5 (basket £9)	Bihari Aloo Chokha (v)	£5
Chutney Selection (v)	£3	Masala Laccha Onions & Cucumber (v)	£3
Pineapple, Chilly & Mint Raita, boondi (v)	£3	Double Butter Dal Makhni (v)	£8
Brussel Sprout, crispy cashew-nut poriyal (v)	£5	Steamed Rice (v)	£3.5

*A discretionary service charge of 12.5% will be added to your bill. Please let us know if you have any allergies or require any information used in our dishes  
Please note that our extensive menu is prepared using many ingredients including allergens. Whilst every care is taken we cannot completely eliminate the risk of allergen transfer.*

(v) Suitable for Vegetarians.

