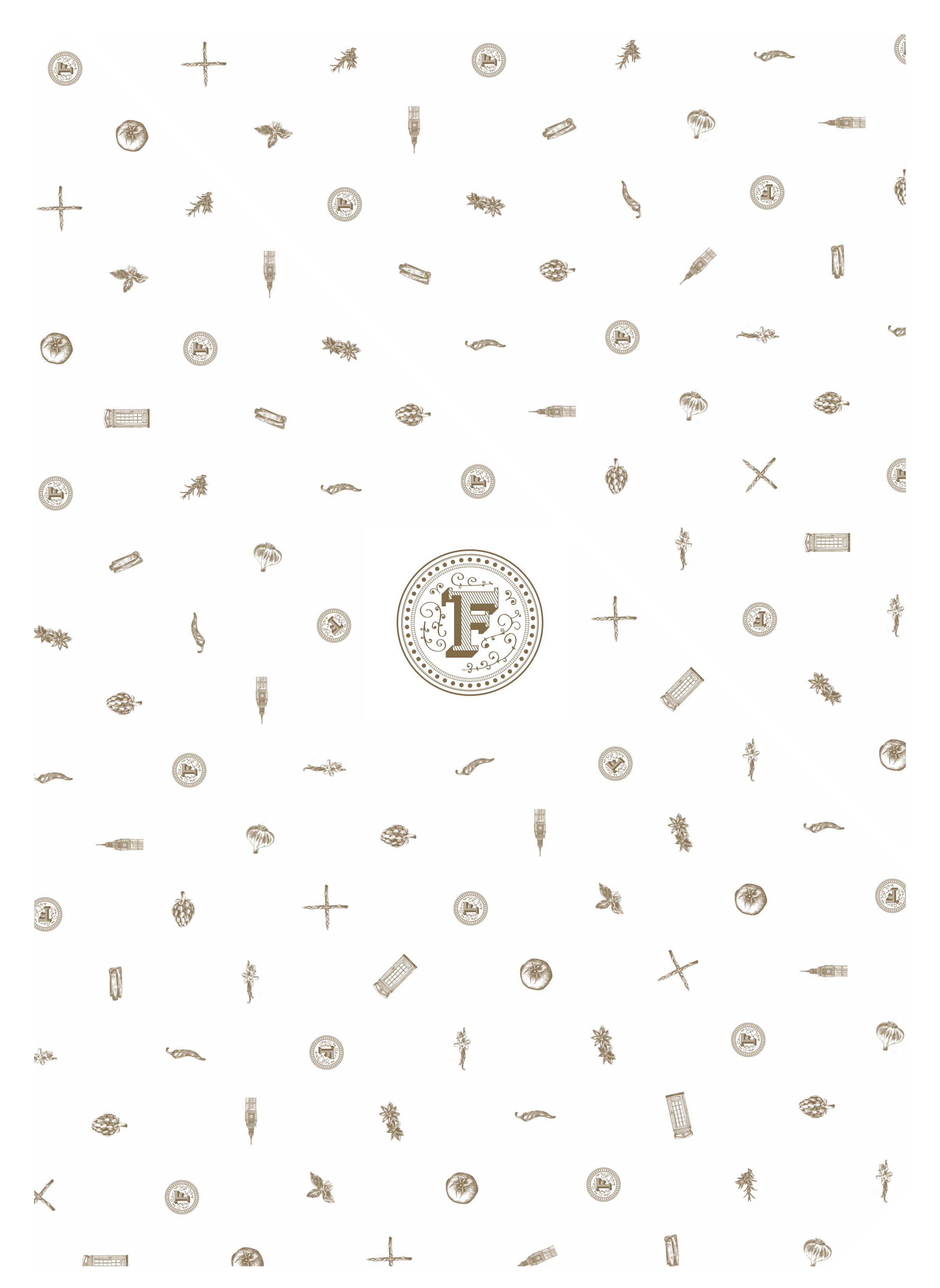

FARZI CAFÉ™

·MODERN SPICE BISTRO·

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 £10

Pani Poori – coriander water & tamarind (v) £7

Butter Roast Beef Marrow, seasonal crisps £12

Udupi Paneer Popcorn, karram podi (v) £8

Dal Chawal Arancini, achaar-papad-chutney (v) £10

Ground Wagyu Beef Scotch Eggs, chive mayo £16

Tuna Tartare, samphire & crispy quinoa, chilli mango £14

Seared Scallops, Dorset Crab Sukka & Chicory Salad, masala buttermilk £18

Pan Tossed Mushrooms, black truffle haze (v) £14

Madras Pepper Prawns, aerated thayir sadam £15

Galouti Kebab Pate, aerated sheermal £10

Roasted Pumpkin, Courgette Salad & Goat's Curd Mousse, honey truffle (v) £12

Chicken Tikka[3] £15

PAO & SLIDERS

Sweet Potato & Pomegranate Bun Tikki, imli &coriander chutney (v) £10

Butter Chicken Bao, green chilli mayo £14

Seared Wagyu Beef Slider, caramelised onion, creamy mushroom, garlic mayo £22

ROASTS & GRILLS

Wagyu Beef Boti Kebab, dill butter glaze & soured garlic cream £21

Grainy Mustard Salmon Tikka, kasundi mint cream, pear chutney £20

Flame Grilled Lamb Chops, maple & fennel glaze £25

Masala Rub USDA Rib- Eye, onion & potato mash £29
Add Lobster Tail £10

Tandoori Goat Shoulder, cumin puff £25

Grilled Poussin Cafreal, sweet potato, burnt corn, goan chimichurri £18

BIRYANIS

Stuffed Morel & Walnut Pulao (v) £19

Jhol Masala Tangri Biryani £21

Goat "Shawarma" Biryani £24

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 .*

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, bhajia (v) £11

Braised Lamb Shank "Nihari" £25

Seared Duck Breast Gassi, apple mash, fermented cabbage edamame sundal £24

Jerusalem Artichoke Kofta, onion & cashew nut korma (v) £16

Lemon Butter Roasted Lobster Tail, tempered clam & moilee risotto £28

Ghati Masala Crusted Seabass, smashed missal batata £19

Amritsari Halibut, beer batter, chukki pea mash & crispy potatoes £18

SIDES

Traditional Indian Breads (v) £3.5 (basket £9)

Jeera Tadka Asparagus (v) £7

Chutney Selection (v) £3

Water Chestnut & Bell Pepper Raita (v) £5

Green House Salad, crispy naan croutons, pineapple & kasundi dressing (v) £5

Bihari Aloo Chokha (v) £5

Masala Laccha Onions & Cucumber (v) £3

Double Butter Dal Makhani (v) £8

Steamed Rice (v) £3.5