



*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.*

SUNDAY A LA CARTE

SMALL PLATES & SALADS

Hass Avocado Chaat (v) Add Fried Egg	£8
Tandoori Chicken Chops raw mango & chickpea chilla	£10
Fermented Rice Pancakes (v) feta, baby asparagus	£9
Masala Egg Omelette (v) crushed hash brown, green chilly mayo, chervil	£13
Akuri (v) scrambled eggs, onion, chilly, brioche	£11
Dal Chawal Arancini achaar-papad-chutney (v)	£10
Ground Wagyu Beef Scotch Egg chive mayo	£16
Bangers & Mash, duck sausage, confit onion, green-pea grits, cobra glaze	£13
Seared Scallops, Dorset Crab Sukka & Chicory Salad, passion fruit & stem ginger	£18
Madras Pepper Prawns, aerated thayir sadam	£15
Roasted Pumpkin, Golden Beet & Goat Curd Mousse Salad, pinenut, honey truffle (v)	£12
Chicken Tikka ³	£15

PAO & SLIDERS

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

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
Tandoori Chicken, masala onion rings, pickled baby cucumber, hot garlic chutney	£19

BIRYANIS

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

*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

Farzi Veg Platter tandoor smoked jackfruit, soya boti kebab, malai paneer tikka, sweet corn seekh with artichoke pickle (v)	£28
“Masala Rub” Chateaubriand Shawarma garam masala jus, potato Add Lobster Tail	£29 £10
Tandoori Bharwan Aloo benarasi curry (v)	£14
C.T.M – Chicken Tikka Masala Cornish cruncher naan	£19
Smoked Aubergine Bharta bhajia (v)	£11
Braised Lamb Shank “Nihari”	£25
Lemon Butter Roasted Lobster Tail tempered clam & moilee risotto	£28
Rava Fried Halibut, malabari beans stew	£21

SIDES

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

