

BITES

Fryums & Pappadums v 6

Masala Tomato & White Cheddar Dust, Mango Chutney

Spicy Edamame v 7

Steamed Edamame Pods, Dark Jaggery, Tamarind & Pomegranate Glaze

CHAAT

Winter street food favourites

Aloo Tikki Chaat v 9.5

Potato Croquettes, Chickpea Masala Chana Chor Garam, Saffron Yoghurt & Tamarind

Bombay Sev-Puri Chaat v 9.5

Vibrant, tangy street food made with crispy tortilla, spiced kachumber and chutneys

CURRIES

Smoked Palak Paneer Handi v 19

Cottage Cheese, Creamy Spinach & Crispy Garlic Masala, Smoked In Casserole

Winter Beetroot & Chhena Kofta v 18

Creamy Cardamom Paneer Kofta, Beetroot & Preserved Raisin, Cashewnut & Saffron Korma

Chicken Railway Curry 20

Old Time's Sake-Traditional Indian Railways Special

CTM 21

Farzi Favourite* Chicken Tikka Masala

Lamb Nihari 23

Slow cooked lamb dices, cashew nut & black cardamon masala, pickled ginger

Vegetable Kolhapuri v 19

Mix of vegetables cooked in a robust, aromatic coconut and spice-based gravy



SMALL PLATES & GRILLS

Dal-Chawal Arancini v 10

Lentil & Rice Croquettes, Achar-Papad-Chutney

Dumplings (Chicken or Vegetables) 11

Pan Tossed Dumplings, Spicy Indo-Chinese Sauce

Tandoori Soya Chaap v 13

Bihari Masala Grilled Mock Meat, Mint Chutney

Achari Paneer Tikka v 14

Spicy Smoked Paneer Tikka, Pickle Jam, Mint & Basil Chutney

Angara Chicken Tikka 15

Corn-Fed Chicken Breast, Spicy Mixed Pickle & Fennel Coated, Green Apple Salad

SLOW

Punjabi Chole Masala v 11

Chickpeas, Pomegranate & Tomato Kachumber

Lamb Parda Biryani 25

Saffron, Basmati Rice, Pastry Lid, Raita

Truffle Methi Malai Fondue & Sour Pita v 10

Fresh Fenugreek & Cheesy Fondue, Topped Garden Peas & Sourdough Pita

Butter Chicken Bao 11

Punjabi Butter Chicken In Bao, Green Chilli Mayo

4 Cheese & Wild Mushroom Kebab v 10

Fire Grilled Mushrooms, Cheese & Chilli Crumbled Patty, Cranberry Chutney

Spicy Cauliflower v 9

Crispy Cauliflower Florets, Garlic Sauce

Double Butter Dal Makhani v 9.5

Lentils, Double Butter, Aromatic Spices

CHEF NIKHIL'S EXCLUSIVES

Beef Steak Nihari 29

6-Hour Slow Braised, Angus Beef Featherblade, Black Cardamom, Smoked Cashew & Brown Onion Korma, Triple Cooked Chips

Machi, Tawa Fry 26

Grilled Red Snapper Fillet, Bhuna Masala, Semolina & Brussel Sprout Roast

Patala Tandoori Chicken (Half Chicken) 20

Boneless Whole Breast & Bone-In Leg Tandoori Chicken, Patala Glaze & Onion Salad

SIDES (v)

Butter Naan 4

Garlic Naan 4.5

Lacha Paratha 4.5

Bread Basket 12.5

Butter & Garlic Naan, Lacha Paratha

Roti 4

Saffron Pulao 5

Steamed Rice 4.5

Mint & Gherkin Raita 4

Chutney Selection 4.5

Please let us know if you have any food allergies, intolerances or sensitivity and require any extra information. A reservation service charge of 12.5% will be added to your bill.



Farzi delivers at home, scan our code to order.