

BITES

Papad Basket Vg 7.5
masala chaat dust, mango & mint chutney

Grilled Padron Pepper, Masala Churma V 8
spiced gram flour crumb, lemon salt

CHAAT

Gupta Ji's Dahi Bhalla Tokri Chaat V 11
fried savoury lentil balls, soaked in sweet yoghurt,
served inside crispy tortilla basket, tamarind chutney,
chaat masala & delhi mix

Spinach & Kale Chaat V 12
baby spinach & kale fritters, saffron yoghurt & tamarind

CURRIES

Palak Paneer Handi V 19.5
creamy spinach & crispy garlic masala,
tossed with bhuna paneer cubes

Mix Vegetable Rajasthani Tava Masala Vg 22
mixed summer grilled vegetables & fried baby potato,
served on a hot skillet with spicy & tangy masala

Chicken Railway Curry 21
old time's sake-traditional Indian railways special

CTM 21.5
farzi favourite* chicken tikka masala

Halibut Machar Jhol 27
fish steaks cooked in a Kolkata style spicy curry of
pickled mustard & tomatoes

SMALL PLATES Indian street classics, reinvented.

Spicy Cauliflower Vg 9.5
tempura fried crispy cauliflower, chilli-garlic sauce

Butter Chicken Bao 11.5
punjabi butter chicken in bao, green chilli mayo

Chicken Lollipop 13
crispy chicken wings, choose one of the sauce:
- sriracha & honey mayo
- burnt lime & sweet chilli
- spicy desi scheswan sauce

Dumplings (Chicken or Vegetables) 11.5
pan fried dumplings, tossed in spicy Indo-Chinese sauce

Chilli Cheese & Truffle Kulcha 11
spicy cheese mix & black truffle stuffed mini naans,
served with english gooseberry pickle

Grilled Nectarine, Burrata & Crispy Kale Nero Salad V 12
coriander, chilli & sesame lime dressing with crunchy green
mung beans & radish

SLOW

Hyderbadi Chicken Dum Biryani 26
saffron basmati rice, biriyani masala,
covered with edible layered crispy paratha

Dhabewala Rajma Masala Vg 15
red kidney bean cooked overnight, tempered with tomatoes,
fried onion & fenugreek

Dal-Chawal Arancini V 10.5
lentil & rice croquettes, papad, pickle & chutney

Tandoori Soya Chaap Vg 13.5
tandoori marinated grilled soya kebab, mint chutney

Murg Malai Tikka 15.5
soft & creamy tandoori smoked chicken tikka, served
with spiced cheese fondue & tandoori carrot salad

Angara Paneer & Mushroom Tikka V 15
spicy trio of chillies, yoghurt marinated paneer,
oyster mushroom tikka, mint & basil chutney

Peepli Lamb Paarcha Kebab 17
fennel & long black pepper marinated sliced rump,
smoked with fresh rose petals & cooked on an iron skillet

Cornish Crab & Red Prawn Shammi Kebab, Crab Mousse 16.5
lucknowi style kebab of lentil, pasteurised crab claw meat &
red mediterranean prawns, achari slaw

Awadhi Lamb Shank Korma 27
rich & slow-cooked spicy korma of sesame,
cashew & poppy seeds, finished with ginger & chilli

Double Butter Dal Makhni V 10
black lentil, cooked with tomatoes & crispy garlic in
clarified butter, fresh cream

CHEF SANTOSH'S EXCLUSIVES

Patiala Tandoori Chicken (Half Chicken) 21
boneless whole breast & bone-in leg tandoori chicken,
pickled sliced onion

Lamb Burra Chop Sizzler 29
tender welsh lamb chops, crispy garlic & roasted cashew nut
marinade, masala wedges & pickled chilli

Wagyu Beef Kadak Seekh Kebab, Corn Bhakri 29
tomahawk steak mince kebab served with blue corn taco,
chilli crème, grilled onion & grapefruit

Paneer & Mushroom Tava Pulav V 23
saffron flavoured pulav rice, grilled paneer & mushroom,
finished with edamame beans & fresh rose petals

SIDES (v)

Butter Naan 4

Garlic Naan 4.5

Lacha Paratha 4.5

Bread Basket 12.5
butter & garlic naan, lacha paratha

Roti Vg 4

Saffron Pulav 5

Steamed Rice Vg 4.5

Waterchestnut & Pineapple Raita 4

Chutney Selection 4.5
gooseberry, hot garlic & mint-coriander



Farzi delivers at home,
scan our code to order.

A Discretionary Service Charge Of 12.5% Will Be Added To Your Bill. Please Let Us Know If You Have Any Food Allergies, Intolerance Or Sensitivity And Require Any Extra Information.

V Suitable For Vegetarians, Vg Suitable For Vegan. Menu Is Subject To Changes.

CLASSIC TASTE OF FARZI

38.95 PER PERSON

BITES

Papad Basket Vg
masala chaat dust, mango chutney

STARTERS

Murg Malai Kebab
soft & creamy tandoori smoked chicken tikka,
tandoori carrot salad

Spinach & Kale Chaat V
baby spinach & kale fritters, saffron yoghurt & tamarind

Prawn Amritsari
tempura marinated tiger prawns,
desi mango powder, mint chutney

Karachi Lamb Shammi Kebab
grilled lamb mince kebab,
mint & green chilli chutney

MAINS (CHOOSE ONE)

All Mains Include
dal makhni, butter naan,
pulav rice & raita

CTM
farzi favourite chicken tikka masala

Halibut Machar Jhol
fish steak cooked in a Kolkata style spicy pickled
mustard & tomato curry

Awadhi Sliced Lamb Rump Korma
rich, slow-cooked lamb, spicy korma of sesame,
cashew & poppy seeds, ginger & chilli

VEGETARIAN TASTE OF FARZI

38.95 PER PERSON

BITES

Papad Basket V
masala chaat dust, mango chutney

STARTERS

Dal-Chawal Arancini
lentil & rice croquettes, papad, pickle & chutney

Spinach & Kale Chaat V
baby spinach & kale fritters, saffron yoghurt & tamarind

Tandoori Soya Chaap Vg
tandoori marinated grilled soya kebab, mint chutney

Dumplings Vg
pan fried dumplings, tossed in spicy
Indo-Chinese sauce

MAINS (CHOOSE ONE)

All Mains Include
Dal Makhni, Butter Naan,
Pulav Rice & Raita

Palak Paneer Handi
creamy spinach & crispy garlic masala,
tossed with bhuna panner cubes

Mixed Vegetable Kadhui Vg
mixed vegetables, tossed in dry coriander & spicy
tomato masala

Dhabewala Rajma Masala Vg
red kidney bean cooked overnight, tempered
with tomatoes, fried onion & fenugreek

MORE +8.95 SUPPLEMENT

**Cornish Crab & Red Prawn
Shammi Kebab, Crab Mousse**
lucknowi style kebab of lentil, pasteurised crab
claw meat & red prawns, achari slaw

Patiala Tandoori Chicken
tandoori chicken cooked in patiala spice,
pickled sliced onion

DESSERT +4.95 SUPPLEMENT

Mango Mastani
Indian summer sundae of fresh fruits, alphonso
mango curd, malai kulfi, ice-cream & nuts

Parle G Cheesecake
farzi favourite* velvety philadelphia cheese
cake, parle-g biscuit, masala rabdi

MORE +6.95 SUPPLEMENT

Chilli Cheese & Truffle Kulcha
spicy cheese mix & black truffle stuffed mini
naans, served with english gooseberry pickle

Angara Paneer & Mushroom Tikka
spicy trio of chillies, yoghurt marinated paneer,
oyster mushroom tikka, mint & basil chutney

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