



SNACKS

Soya Koliwada v_g £5
Crispy mumbai style spicy soya chunk flavour bombs, tempered curry leaf dust

Papad Basket £6
Chaat masala dust, mango & coriander chutney

FERMENTED BREADS

Khamiri Naan v £5
Fennel & onion seed infused sourdough naan, cultured butter

Thattu Idli v £7
Steamed flat rice pancake, grilled with ghee, topped with garlic XO & gun powder

Butter Chicken Bao £9
Homemade steamed Tibetan bun, stuffed with Punjabi butter chicken

Missi Roti v_g £6
Matcha & ginger infused whole wheat & gram flour bread, EVOO drizzle

DIPPING

& SPREAD £6

Manglorean Prawn Khol
Rock shrimp & tangy bombay onion bhuna

Aubergine Panch Phoran Bharta v
Smoked eggplant & roast garlic spread, topped with whipped crème fraiche & 5 spice

SMALL PLATES

Dahi Bhalla Air-Tokri Chaat v £13
Mix sprouts, pearl barley & tamarind stuffed crispy yogurt basket, topped with tempered bhalla sponge, candied orange & raspberries

Rajma Kachori Chaat v £13
Traditional lentil stuffed crispy pastry puffs, red kidney beans masala, sweet yogurt foam, tamarind chutney, gram flour sev

Corn Khees - 3 Ways v £13
Creamed corn puree, burnt corn & chilli cheese croquettes, cornflake crumb

Dumpling (Chicken/Vegetable) £14/13
Pan fried dumpling, tossed in spicy indo-chinese sauce

Guntur Chicken Wings £15
Buttermilk & guntur chilli marinated tandoori wings, tossed in a creamy tandoori aioli, served with asian coleslaw

Dal Chawal Arancini v £13
Lentil & rice arancini, achar-papad & chutney

Clay-Oven & Grills

Murg Malai Kebab £17
Charcoal grilled creamy chicken tikka, drizzled with spiced cheese fondue & tandoori cole slaw

Galouti Kebab Pate £18
Classic lamb leg mince kebab, cloves & rose smoked then churned into a creamy velvety pate, served with missi roti

Comish Lobster & Seafood Kebab £21
Curry leaf & ginger tempered lobster & fish seekh kebab, yuzu aioli

Lamb Burra Chop Sizzler £30
Grilled tender french trim chops in crispy garlic & roasted cashew nut marinade, served on sizzler, mint chutney & lachha onion

Tandoori Soya Chap v_g £15
Tandoori marinated grilled soya chops, mint chutney

Zaffrani Shahi Paneer Tikka v £17
Cottage cheese & brazil nut stuffed grilled paneer tikka, marinated in saffron & yellow chilli, mozzarella salad & red pepper pesto

Kasundi Mustard Tandoori Trout £32
Pickled Bengali mustard & cream cheese marinated tandoori trout, served with fennel & puy lentil salad, kadhai masala

MAINS

Palak Paneer v £20
Traditional paneer & onion masala, chopped french spinach & baby spinach finished with butter, garlic & dried fenugreek

Mix Vegetable Rajasthani Tava Masala v £20
Mix winter special grilled vegetable & fried potato, served on a hot skillet with spicy & tangy masala

CTM £22
Farzi favourite* chicken tikka masala

Murg Kali Mirch Kaliyan £21
Earthy, rich & spicy chicken curry, in a brown onion & tomato base with crushed long black pepper & pink peppercorn

Beef Nihari £33
Slow-braised wagyu chunks, in a rich Old Delhi style black cardamom & cashewnut korma, topped with bone marrow bhuna

Lamb Rump Rara £26
Intense punjabi curry of kadhai spices & lamb mince served along with chargrilled lamb rump, finished with pickled ginger & tempered peas

Shawarma Lamb Biryani £28
Biryani spiced roast lamb leg slices, lamb broth biryani masala layered with saffron pulav rice & fried onion garnish

ACCOMPANIMENTS

Double Butter Dal Makhni £9.5
Rajma Masala v_g £13
Basmati Rice v_g £5
Saffron Pulav £5
Garlic Naan £5
Tandoori Roti v_g £5
Anaardana Raita £4.5
Chutney Bowl £2

TASTING MENU

£43.95 per person

BITE

Khamiri Naan **v**

Served with Smoked egg plant & roast garlic spread

STARTER (Choose any three)

Dal Chawal Arancini **v**

Lentil & rice arancini, achar-papad & chutney

Guntur Chicken Wing

Buttermilk and guntur chilli marinated tandoori wings, tossed in a creamy tandoori aioli, served with asian cole slaw

Dumpling (Chicken or Vegetable)

Pan fried dumpling, tossed in spicy indo-chinese sauce

Murg Malai Kebab

Charcoal grilled creamy chicken tikka & tandoori cole slaw

Rajma Kachori Chaat **v**

Traditional puff pastry filled with lentil stuffing & fried, served on a red kidney bean masala, sweet yogurt & tamarind chutney

Tandoori Soya Chap **Vg**

Tandoori marinated grilled soya chops, mint chutney

Cornish Lobster & Seafood Kebab

Curry leaf & ginger tempered lobster & fish seekh kebab, yuzu aioli

MAINS (Choose any one)

Murg Kali Mirch Kaliyan

Earthy, rich & spicy chicken curry, in a brown onion & tomato base with crushed long black pepper & pink peppercorn

Vegetable Kadhai Masala **v**

Mixed special grilled vegetable & fried potato, served with spicy & tangy masala

CTM

Farzi favourite* chicken tikka masala

Beef Nihari

Slow-braised wagyu chunks, in a rich old delhi style black cardamom & cashewnut korma, topped with bone marrow bhuna

Rajma Masala **Vg**

Red kidney beans simmered in a rich onion tomato masala & finished with clove, cinnamon & dried fenugreek tempering

Lamb Rump Rara

Intense punjabi curry of kadhai spices & lamb mince served along with chargrilled lamb rump, finished with pickled ginger & tempered peas

Palak Paneer **v**

Traditional paneer & onion masala, chopped french spinach & baby spinach finished with butter, garlic & dried fenugreek

ACCOMPANIMENTS

DAL MAKHNI • SAFFRON PULAV • ASSORTED BREAD • RAITA

DESSERT (Choose any one)

Angoori Rasmalai

tiny grape like cottage cheese dumplings, soaked in a saffron & cardamom flavored thickened milk, topped with rose petals & almond flakes

Basque Parle -G Cheesecake

traditionally baked creamy berry cheese cake, served with Parle-G biscuit scoop

Please let us know if you have any allergies, intolerance or sensitivity and if you require any extra information. tasting menu to be taken by the entire table available up to 12 guest.

DESSERTS

Double Ka Meetha -Tres Leches **D, N, G, Eg 12**

Hyderabadi delicacy of crispy brioche soaked in 3 type of sweetened milk, topped with pistachio ganache & caramel foam

Kashmiri Chilli Brownie & Ice Cream **D 10**

gluten free brownie & chocolate crumble, spice mix, vanilla ice-cream

Basque Parle -G Cheesecake **G, D, Eg 12**

traditionally baked creamy berry cheese cake, served with Parle - G biscuit scoop

Angoori Rasmalai **D, N 12**

tiny grape like cottage cheese dumplings, soaked in a saffron & cardamom flavored thickened milk, topped with rose petals & almond flakes

A discretionary charge of 13.5% will be added to your bill.