

INDO - JAPANESE KITCHEN

From Dharma to Ikigai. From Robata to Tandoor.
One table, two traditions.

STARTERS

前菜 शुरुआत

Togarashi Podi calamari 🌶️ 🍴

£9.95

Crispy calamari dusted with aromatic togarashi Podi, paired with yuzu-soya chilli sauce.

Karaage 65 wings 🍴 🌶️

£11.95

Crispy, juicy karaage chicken tossed in a vibrant 65-style spice, complemented by aromatic wasabi-curry leaf mayo.

Karaage tofu 65 🍴 🌶️ 🍴

£9.95

Crispy, juicy karaage tofu tossed in a vibrant 65-style spice, complemented by aromatic wasabi-curry leaf mayo

Aloo Edamame tikki 🍴 🌶️ 🍴

£8.95

Crisp potato-edamame patties finished served with wasabi-yuzu mint chutney.

Ghee roast chicken yakitori 🌶️ 🍴 🍴

£11.95

Charred ghee-roast chicken skewers with a silky yum-yum sauce, teriyaki salad.

Thecha king prawns tempura 🍴 🌶️ 🍴

£12.95

crisp tempura prawns accented with refined thecha heat, balanced by a clean ponzu gel (includes alcohol) and yuzu crab mayo, teriyaki salad.

Tandoori miso paneer tikka 🍴 🍴

£11.95

Clay oven charred marinated paneer paired with wasabi-yuzu mint chutney and tangy umeboshi tamarind chutney.

Lamb Tsu kebab 🍴

£12.95

Succulent Indo-Japanese lamb kebab glazed with tare, served with a bright wasabi-yuzu mint chutney and tangy umeboshi tamarind chutney.

Tandoori Miso chicken tikka 🍴 🍴

£11.95

Clay-oven roasted tandoori-miso chicken, paired with wasabi-yuzu mint chutney and tangy umeboshi tamarind chutney.

Calico tempura 🍴 🌶️ 🍴

£8.95

crisp calico tempura of baby corn, eggplant, oyster mushrooms, sweet potato, and okra, finished with ponzu gel (includes alcohol) and a smooth yum-yum sauce.

The OG malai lamb chops, sliken tofu

£16.95

marag. Furikake munsli naan 🍴 🍴 🍴

tender malai lamb chops finished in the clay oven for a soft, aromatic richness, served with a velvety silken tofu marag and savoury furikake munshi naan.

Paalak gyoza wings 🍴 🌶️ 🍴

£9.95

Delicate vegetable gyoza wrapped in a light spinach pastry, filled with a savoury vegetable mix and served with ponzu gel (includes alcohol) and sesame dipping sauce.

Assorted crisps 🍴 🍴

£4.50

(Gongora chutney), (bhoot jolokia chilli, tomato and yuzu chutney), (wasabi mint chutney).

🍴 gluten 🌶️ vegan 🍴 dairy 🌶️ spicy 🍴 egg 🍴 gluten free available
🍴 soya 🍴 nuts 🍴 sulphites 🍴 veg 🍴 sesame

For any allergen or dietary information, please speak to a member of our staff before placing your order

Service Charge of 12.5% will be added to the bill

MAINS

メインディッシュ मुख्य भोजन

Saag & tofu 🍴 🌶️ 🍴 🍴

£14.95

Velvety saag folded with tender, lightly seasoned tofu, finished with crisp garlic chips and a drizzle of chilli oil.

Calico miso curry 🍴 🌶️ 🍴

A smooth, aromatic calico miso curry with layered umami offered with your choice of

Tofu & chap-£14.95 | Chicken - £15.95 | Lamb - £16.95

Chicken Sheek katsu bowl 🍴 🌶️ 🍴 🍴

£18.95

Chicken breast stuffed with juicy chicken Sheek, coated in crisp panko crumbs and served over fragrant zafrani pilaf, tender edamame, finished with an umami-rich calico katsu gravy,

Tofu sheek katsu bowl, calico

£16.95

katsu gravy 🍴 🌶️ 🍴 🍴

Tofu stuffed with a savoury vegetable, coated in crisp panko crumbs and served over fragrant zafrani pilaf rice, tender edamame, finished with an umami-rich calico katsu gravy

Master grill 🍴 🌶️ 🍴 🍴

£39.95

A grand platter of miso chicken tikka, malai lamb chops, lamb Tsu kebab, and tempura king prawn on a bed of onions and peppers. Served with your choice of naan

Veg Master grill 🍴 🌶️ 🍴 🍴

£29.95

A grand platter of tandoori miso paneer tikka, edamame tikki, tempura veg, ghee roast tofu skewers on a bed of onions and peppers. Served with your choice of naan

Kadai Duck & Butter Beans 🍴 🍴 🌶️

£19.95

Kadai-spiced confit duck leg with smoke butter beans and earthy fermented miso spinach, chilli oil.

Mughlai miso Lamb shank 🍴 🍴

£25.95

Slow-braised Mughlai miso lamb shank, infused with deep miso umami and warm Mughlai aromatics, served with choice of naan.

Teriyaki salmon bowl 🍴 🍴 🍴

£19.95

teriyaki glazed salmon served over fragrant zafrani pilaf, with grilled pak choy, pickled cabbage, crisp nori and tender edamame.

Bao sliders

Katsu chicken bao 🍴 🍴

£13.95

Crispy katsu chicken tucked into soft, steamed bao buns with fresh slaw, tangy pickles and a drizzle of creamy katsu sauce

Confit Kadai Duck

£15.95

Bao Slider 🍴 🌶️ 🍴

Tender confit Kadai duck tucked into soft bao buns, served with glossy teriyaki sauce, tangy pickles, fresh slaw.

Katsu tofu bao 🍴 🍴

£12.95

Crispy katsu tofu tucked into soft, steamed bao buns with fresh slaw, tangy pickles and a drizzle of creamy katsu sauce

Atithi Devo Bhava X Omotenashi
One belief, shared across cultures: every
guest deserves wholehearted hospitality.

THE CLASSICS

ザ・クラシックス ク्लाシックス

Gobi Manchurian £8.95

Crisp cauliflower florets tossed in a sweet,
spicy Indo-Chinese Manchurian sauce.

Chit chat samosa £8.95

Punjabi vegetable samosas topped with
chickpeas, tamarind chutney, sweet yoghurt, and
pomegranate, fresh coriander.

Masala fries £5.95

Crispy chips tossed in Szechuan sauce.

Biryani

Aged basmati rice slow-cooked with rose & kewda water, and aromatic
spices, topped with crispy onions, served with raita on side.

Seasonal Veg - £15.95 | Chicken - £16.95 | Lamb - £18.95

Chicken tikka masala £16.95

The most famous British Indian classic and arguably
the world's most "famous" curry.

Butter chicken £16.95

chicken breast cooked in a rich tomato, cream,
cashew gravy finished with fenugreek.

Calico Bhuna £16.95

slow-cooked with onions, tomato, hand ground Indian
aromatic spices, finished with cream and coriander.

Prawn - £16.95 | Chicken - £14.95 | Lamb - £16.95

SALAD

サラダ सलाद

Grilled Chicken Caesar salad £12.95

Grilled chicken, salted anchovies, smoked bacon,
parmesan cheese, crunchy ice berg lettuce, garlic
croutons, house Caesar dressing.

Calico- Like the fabric that connected
cultures through trade, Calico brings
Indian warmth and Japanese precision
to one table.

SIDES

サイドメニュー अतिरिक्त व्यंजन

Togarashi aloo kulcha £5.95

Togarashi chilli naan £4.95

Zafrani pilaf £5.95

Togarashi Podi fries £5.50

Furikake garlic naan £4.95

Tofu fries served with bhoot jolokia and yuzu chutney £5.95

Butter naan £4.95

Garlic naan £4.95

Tandoori roti £4.50

Steam Rice £4.95

DESSERTS

デザート मिष्ठान्न

Kasutera caramel custard £9.95

Soft, airy kasutera sponge paired with silky
caramel custard

Burnt Cheesecake and matcha mouse £9.95

A creamy, caramel-edged burnt cheesecake
paired with earthy matcha mouse

Uruchimai kesar Phirni £7.95

A delicate uruchimai short-grain rice pudding
slow-cooked to a silky, fragrant,
enriched with saffron and nuts.

Chocolate Brownie with vanilla ice cream £6.95

Warm, rich chocolate brownie served with
vanilla ice cream.

 gluten  vegan  dairy  spicy  egg  gluten free available

 soya  nuts  sulphites  veg  sesame

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