

BITES

Papad Basket Vg 7.5

masala chaat dust, mango & mint chutney

Kurkure Aloo Bhajiya Vg 8

coriander & carom seed flavoured potato & gram flour fritters, served with tamarind & mint chutney

CHAAT

Winter street food favourites

Bombay Chow Mein Bhel Vg 11

street favourite, Indo-Chinese starter of warm crispy noodles & cabbage, tossed in a tangy tomato chutney & fried tofu bites

Spinach & Kale Chaat V 12

baby spinach & kale fritters, saffron yoghurt & tamarind

CURRIES

Nargisi Bocconcini Kofta - Garhwali Saag Palak V 21

mozzarella stuffed winter root veg dumpling, northern style of crispy garlic, spinach & mustard leaves creamy masala

Mix Vegetable Rajasthani Tava Masala Vg 22

creamy cardamom paneer kofta, beetroot & preserved raisin, cashewnut & saffron korma

Chicken Railway Curry 21

old time's sake-traditional Indian railways special

CTM 22

Farzi favourite* Chicken Tikka Masala

Fish Gulzar 27

butter poached halibut steak, finished in a brown onion & mustard smoky masala, topped with tangy shrimp pickle



Farzi delivers at home, scan our code to order.



SMALL PLATES

Indian street classics, reinvented.

Spicy Cauliflower Vg 9.5

tempura fried crispy cauliflower, chilli-garlic sauce

Dal-Chawal Arancini V 10.5

lentil & rice croquettes, achar-papad-chutney

Pav Bhaji Kastoori Pie V 12

mumbai street food, potato & mix vegetable buttery masala, layered in a pie dish with lots of cheese & bread with aromatic fenugreek powder

Dumplings (Chicken or Vegetables) Vg 11.5

pan tossed dumplings, spicy Indo-Chinese sauce

Chicken Lollipop 13

crispy chicken lollipops. choose from one of these sauces:

- Sriracha & Honey Mayo
- Desi Schezwan Sauce
- Burnt Lime & Sweet Chilli

Tandoori Soya Chops Vg 13.5

bihari masala grilled, mint chutney

Murg Malai Tikka 15.5

soft & creamy tandoori smoked chicken tikka, served with spiced cheese fondue & tandoori carrot salad

SLOW

Lamb Mangsho 21

braised lamb leg steak, in a bengali style spicy curry with tempered chick peas & ginger

Double Butter Dal Makhani V 9.5

lentils, double butter, aromatic spices

Peepli Lamb Paarcha Kebab 17

fennel & long black pepper marinated sliced rump, smoked with fresh rose petals & cooked on an iron skillet

Truffle Chevre Kebab V 12

goat cheese, paneer, cream cheese & red leicester cheese crispy kebabs, with a hint of green chilli & cumin, served with cranberry chutney

Butter Chicken Bao 11.5

punjabi butter chicken in bao, green chilli mayo

Cornish Lobster & Seafood Kebab 16

mustard and curry leaf tempered lobster & fish seekh kebab, served with warm puy lentil salad & yuzu aioli

Angara Paneer & Mushroom Tikka V 15

spicy trio of chillies, yoghurt marinated paneer, oyster mushroom tikka, mint & basil chutney

Hyderbadi Chicken Dum Biryani 26

saffron basmati rice, biriyani masala, covered with edible layered crispy paratha

Amritsari Choley Vg 13

tea strained slow cooked chick peas & fried onion stew, finished with tempered tomato, cinnamon & cardamom

CHEF SANTOSH'S EXCLUSIVES

Lucknowi Beef Nihari 29

6 hours slow braised beef feather blade steak, in a rich fried onion and cashewnut gravy, served with triple cooked chips

Tandoori Lamb Burra Chop Sizzler 29

tender welsh lamb chops, crispy garlic & roasted cashew nut marinade, masala wedges & pickled chilli

Patiala Tandoori Chicken (Half Chicken) 21

boneless whole breast & bone-in leg tandoori chicken, pickled sliced onion

Paneer & Mushroom Tava Pulav V 23

saffron flavoured pulav rice, grilled paneer & mushroom, finished with edamame beans & fresh rose petals

SIDES (v)

Farzi Peshwari Naan 6

saffron, mango pulp and coconut stuffed naan, aniseed butter & nuts

Butter Naan 4

Garlic Naan 4.5

Lacha Paratha 4.5

Bread Basket 12.5

Butter & Garlic Naan, Lacha Paratha

Roti Vg 4

Saffron Pulao 5

Steamed Rice Vg 4.5

Pickled Mix Vegetable & Roasted Cumin Raita 4

Chutney Selection 4.5

gooseberry, hot garlic & mint-coriander

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