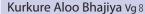
# **BITES**

# Papad Basket Vg 7.5

masala chaat dust, mango & mint chutney



corainder & 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 mozzerela 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 hallibut 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 cauiflower, 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

# 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 lobtser & 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

# **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



# 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, finshed with tempered tomato .cinnamon & cardamon

# 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 Vq 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.