

# MODERN INDIAN SOUL FOOD Contemporary Dishes • Progressive Cooking

We suggest ordering **two to three dishes per person along with sides**. Less for a snack, more if you're in the mood. All our dishes are served as small and larger individual tapas-style plates.

## COCKTAILS *signature*

**Lychee Rose Bellini** rose petal liqueur, prosecco 9.5

**Mango Aperol Spritz** aperol aperitivo, mango, prosecco spumante, topped with soda 9.5

**Pomegranate Martini** citron vodka, cointreau 10.0

## CHATPATA *chaats & tikki-wala buns*

**Vegetable Samosa Chaat v** smashed vegetable samosa, sweet yoghurt & tamarind 'imli' 8.5

**Chicken Lollipops** moreish Keralan spiced chicken served with coriander mint 'pudina' chutney 9.5 5pcs

**Pani Puri vg** crispy semolina shells, potato, chickpea, tamarind 'imli', spiced 'jal jeera' cumin water 7.5 5pcs

**Chaos Popcorn Chicken** buttermilk marinated chicken breast, panko crumb, chilli cumin podi 8.8

**Schezwan Aloo Wedges vg** crispy potato tossed with a tangy Indo-Chinese dressing, chilli vegan mayo 7.8

**Papri Chaat v** crunchy wheat crisps topped with chickpeas, potato, sweet yoghurt & chutneys 7.8 4pcs

**Agni 'Fire' Wings** intense 'ghost' red chilli marinade... not for the faint hearted! 7.8 6pcs

**Bombay Bhel vg** puffed rice, potato & red onions with chilli garlic chutney & tamarind 'imli' 6.8

**Bun Samosa v** smashed veg samosas, tangy tamarind, burger cheese & coriander mint chutney 8.5

**Spicy Bun Samosa v** smashed veg samosas with fresh chutneys, burger cheese & fermented chilli sauce 8.8

**Bun Chilli Chicken** pulled chicken & herb slaw 9.8

**Bun Kebab** spiced 'Elwy Valley' Welsh lamb kebab 8.8

## SIDES, BREAD & RICE *portions for one*

**Tarka Dhal vg** yellow lentils 4.8

**Kabli Chana vg** curried chickpeas 4.8

**Sambar vg** South Indian lentil & veg stew 5.9

**Small Tandoori Naan v** plain 3.2 | garlic 3.4

**Tandoori Roti vg** earthy wholewheat bread 2.9

**Basmati Rice vg** steamed 2.6 *small* | 4.8 *large*

**Cumin Ghee Rice v** tempered cumin 5.8

**Idli vg** steamed savoury rice cakes 2.2 2pcs

**Raita v** cooling cucumber yoghurt 2.9

**Hot Sauce vg** with fermented chilli 1.2

**Chutneys vg** mint coriander 1.2 or tamarind imli 1.2

**v** vegetarian **vg** vegan **N** contains nuts

Dishes may have been in contact with nuts or contain other allergen traces. Let your server know of any allergies or dietary requirements. A discretionary service charge of 12.5% will be added to your bill.

## COOLERS *non-alcoholic*

**Kovalam Beach** lychee, coconut, ginger ale 5.8

**Neela Sober Spritz** elderflower, lemon, blue curaçao, lychee, soda water, ginger ale, black pepper 6.8

**Passionfruit Virgin Mojito** mint, lime, soda 6.8

## MARKET *specials*

PLEASE ORDER RICE, BREADS & SIDES SEPARATELY

**GT Road Chicken** with crispy potato, garam masala & yoghurt and made to an old family recipe 13.5

**Railway Lamb** earthy dish of slow cooked Welsh lamb and potato with cardamom, roasted cumin & cloves 13.8

**Kerala Prawns** fennel, coconut milk, seaweed 'podi', turmeric, ginger, garlic, curry leaves & tempered mooli 14.8

Our biryani is mildly spiced. If you prefer more heat, please ask for **chopped green chilli** when ordering.

**Old Delhi Chicken Biryani** basmati rice cooked with cardamom, cloves & saffron, layered with chicken and served with a small portion of cooling raita 16.5

**Market Sabz Biryani vg** cooked with saffron, fennel & ginger and cauliflower, potato, beans & jackfruit, served with a small portion of cooling raita 14.8

Sabz and salad. Vegetarian and vegan, inspired by roadside 'dhaba' café and homestyle recipes.

**Idli Sambar vg** three steamed rice cakes with a South Indian style lentil & vegetable 'sambar' stew 10.5

**Malai Paneer v** Indian cottage cheese in a rich creamy fenugreek sauce & garnished with baby corn 12.5

**Aloo Gobi Mattar vg** classic combination of potato, cauliflower & garden peas with rustic spices 10.5

**Warm Chilli Paneer Salad v** spicy warm salad with green chilli, capsicum & Indo-Chinese style paneer 9.5

## SWEET *desserts & chai*

**Gulab Jamun v N** donuts, intense sugar rose syrup, toasted almonds 5.8 2pcs | 6.8 3pcs **add** vanilla ice cream 1.5 scoop

**House Kheer v** homestyle rice pudding with a touch of white chocolate and sweet jalebi pearls 6.2

**Kulfi mango v** OR **pistachio v N** Indian style creamy ice cream (served on a stick) 4.5

**Chocolate Tart v** Belgian chocolate, hint of cinnamon 6.5

**Masala Chai** 3.2 *glass*

with 25ml Bailey's cream liqueur 6.8 | 25ml Maker's Mark 7.8

