

**MODERN INDIAN SOUL FOOD** *Contemporary Dishes • Traditional Cooking Techniques*

All the dishes in our Street Kitchen, including our Karis, are served as small and larger tapas-style plates. We generally suggest two or three dishes per person. Less for a tiffin snack, more if you're in the mood.

**COCKTAILS** *seasonal*

- Lychee Rose Bellini** rose petal liqueur, prosecco 9.2  
**Pomegranate Martini** citron vodka, cointreau 10.5  
**Maha Mojito** ginger infused rum, fresh mint, lime 9.8

**SNACKS** *street hawker inspired*

- Vegetable Samosa Chaat v** smashed vegetable samosa, sweet yoghurt & tamarind 'imli' 7.2  
**Chicken Farcha** marinated chicken thigh, crumbed & fried and served with our special curried ketchup 7.2  
**Bombay Bhel vG** puffed rice, potato & red onions with chilli garlic chutney & tamarind 'imli' 6.8  
**Chicken Lollipops** moreish Keralan spiced chicken served with coriander mint 'pudina' chutney 7.8 5pcs  
**Schezwan Aloo Wedges vG** crispy potato tossed with a tangy Indo-Chinese dressing, chilli vegan mayo 6.8  
**Papri Chaat v** crunchy wheat crisps topped with chickpeas, potato, sweet yoghurt & chutneys 6.8 4pcs  
**Agni 'Fire' Wings** intense 'ghost' red chilli marinade... not for the faint hearted! 7.8 6pcs  
**Pani Puri vG** crispy semolina shells, potato, chickpea, tamarind 'imli', spiced 'jal jeera' cumin water 5.8 5pcs  
**Chilli Paneer Salad v** spicy warm salad with green chilli, capsicum & Indo-Chinese style paneer 7.2

**SIDES, BREAD & RICE** *for the table*

- Tarka Dhal vG** yellow lentils 4.8  
**Kabli Chana vG** curried chickpeas 4.8  
**Sambar vG** South Indian lentil & veg stew 5.9  
**Basmati Rice vG** steamed 2.5 *small* | 3.9 *large*  
**Small Tandoori Naan v** plain 2.8 | garlic 3.0  
**Tandoori Roti vG** whole wheat flatbread 2.8  
**Idli vG** steamed savoury rice cakes 2.2 2pcs  
**Raita v** cooling cucumber yoghurt 3.5  
**Hot Sauce vG** with fermented chilli 1.2  
**Chutneys vG** mint coriander 1.2 **or** tamarind imli 1.2

**SWEET** *desserts & chai*

- Kulfi v** mango **OR pistachio N** Indian style ice cream (on a stick) 4.5  
**Chocolate Chilli Tart v** rich artisan chocolate tart with a hint of heat 6.5  
**Gulab Jamun v N** donuts, intense sugar rose syrup, toasted almonds 5.0 2pcs | 6.5 3pcs *add* vanilla ice cream 1.5 *scoop*  
**Masala Chai** 3.0 *glass* | with Bailey's cream liqueur 25ml 6.2 | with Maker's Mark Bourbon 25ml 6.9

**COOLERS** *non-alcoholic*

- Passionfruit Virgin Mojito** mint, lime, soda 6.8  
**Orange Blush** orange, mango, pomegranate shot 5.5  
**Guava Virgin Martini** guava, rose, watermelon 6.5

**BUNS** *signature tikki-wala style*

- Bun Samosa v** smashed veg samosas, tangy tamarind, burger cheese & coriander mint chutney 7.5  
**Spicy Bun Samosa v** smashed veg samosas with fresh chutneys, burger cheese & fermented chilli sauce 7.9  
**Bun Chilli Chicken** pulled chicken & herb slaw 7.9  
**Bun Kebab** spiced 'Elwy Valley' Welsh lamb kebab 8.5

**KARI** *roadside café & home style*

PLEASE ORDER RICE, BREADS & SIDES SEPARATELY

- GT Road Chicken** with garam masala, yoghurt & crispy potato and made to an old family recipe 9.8  
**Aloo Gobi Mattar vG** classic combination of potato, cauliflower & garden peas with rustic spices 8.5  
**Mattar Paneer v** homestyle with Indian cottage cheese & peas in a tomato, garam masala & turmeric sauce 8.8  
**Idli Sambar vG** three steamed rice cakes with a South Indian style lentil & vegetable 'sambar' stew 8.2

**MARKET** *specials*

- Railway Lamb** earthy dish of slow cooked Welsh lamb and potato with cardamom, roasted cumin & cloves 12.5  
**Kerala Prawns** fennel, coconut milk, seaweed 'podi', turmeric, ginger, garlic, curry leaves & tempered mooli 13.8  
**Old Delhi Chicken Biryani** basmati rice cooked with cardamom, cloves, saffron & chilli, layered with chicken 13.5  
**Market Sabz Biryani vG** cooked with saffron, fennel & ginger and cauliflower, potato, beans & jackfruit 12.5  
*add Raita* cucumber yoghurt 3.5  
*add Tarka Dhal* yellow lentils 4.8

**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. GMO ingredients may be present. A discretionary service charge of 12.5% will be added to your bill.

