

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

All of 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 8.5  
**Pomegranate Martini** citron vodka, cointreau 9.5  
**Maha Mojito** ginger infused rum, fresh mint, lime 9.2

**SNACKS** *street hawker inspired*

- Vegetable Samosa Chaat v** smashed vegetable samosa, sweet yoghurt & tamarind 'imli' 6.8  
**Chicken Farcha** marinated chicken thigh, crumbed & fried and served with our special curried ketchup 6.8  
**Bombay Bhel vg** puffed rice, potato & red onions tossed with chilli garlic chutney & tamarind 'imli' 6.2  
**Chicken Lollipops** moreish Keralan spiced chicken served with coriander mint 'pudina' chutney 6.8 5pcs  
**Schezwan Aloo vg** crispy potato wedges tossed with a tangy Indo-Chinese sauce, chilli vegan mayo 5.8  
**Papri Chaat v** crunchy wheat crisps topped with chickpeas, potato, sweet yoghurt & chutneys 5.8  
**Agni 'Fire' Wings** intense Naga 'ghost' red chilli marinade... not for the faint hearted! 6.8 6pcs  
**Pani Puri vg** crispy semolina shells, potato, chickpea, tamarind 'imli', spiced 'jal jeera' cumin water 5.0 5pcs  
**Chilli Paneer Salad v** spicy warm salad with green chilli, capsicum & Indo-Chinese style paneer 6.8

**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 5.8  
**Basmati Rice vg** steamed 2.5 *small* | 3.9 *large*  
**Tandoori Naan v 2.6** **Garlic Naan v 2.8**  
**Idli vg** steamed savoury rice cakes 2.2 2pcs  
**Raita v** cooling cucumber yoghurt 3.5  
**Hot Sauce vg** with fermented chilli 0.5  
**Chutneys vg** mint coriander **or** tamarind imli 0.5 *each*

**SWEET** *desserts & chai*

- Kulfi v mango** **OR pistachio N** Indian style ice cream (on a stick) 4.2  
**Chocolate Almond Slice v N** with vanilla ice cream 5.9  
**Gulab Jamun v N** three mini donuts, intense sugar & rose syrup 4.8 3pcs  
**Masala Chai** 2.5 *glass* | with Bailey's cream liqueur 25ml 5.9 | with Maker's Mark Bourbon 25ml 6.8

**COOLERS** *non-alcoholic*

- Virgin Passionfruit Mojito** mint, lime, soda 6.5  
**Kovalam Beach** lychee, coconut, ginger ale 5.2  
**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, railway station & home style*

- PLEASE ORDER RICE, BREADS & SIDES SEPARATELY  
**GT Road Chicken** with garam masala, yoghurt & crispy potato and made to an old family recipe 9.2  
**Sikkimese Aubergine vg** spicy Indo-Tibetan inspired with fermented chilli, soy, garlic & bamboo shoots 8.5  
**Railway Lamb** earthy dish of slow cooked Welsh lamb and potato with cardamom, roasted cumin & cloves 9.8  
**Mattar Paneer v** home style with Indian cottage cheese & petit pois 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 7.9

**MARKET** *specials*

- Kerala Prawns** fennel, coconut milk, seaweed 'podi', turmeric, ginger, garlic, curry leaves & tempered mooli 12.8  
**Old Delhi Chicken Biryani** basmati rice cooked with cardamom, cloves, saffron & chilli, layered with chicken 12.9  
**Jackfruit Biryani vg** basmati rice cooked with saffron, fennel, ginger & cinnamon, layered with jackfruit 10.8  
 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. Please let your server know of any allergies or dietary requirements before ordering. A discretionary service charge of 12.5% will be added to your bill. Prices include VAT at current rate.

