

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.

