

## 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*

**Mango Aperol Spritz** mango puree, prosecco & soda 10

**Midnight Negroni** gin, kahlua coffee liqueur, mozart chocolate liqueur, whipped cream top 9

**Maza Margarita** golden tequila, agave, lime, chilli 11

### CHATPATA *chaats & tikki-wala buns*

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

**Chicken Lollipops** moreish Kerala 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

**Chaa Popcorn Chicken** buttermilk marinated chicken breast, panko crumb, chilli cumin podi 9

**Schezwan Aloo Wedges vG** crispy potato tossed with a tangy Indo-Chinese dressing, chilli vegan mayo 8

**Papri Chaat v** crunchy wheat crisps topped with chickpeas, potato, sweet yoghurt & chutneys 8 4pcs

**Agni 'Fire' Wings** intense 'ghost' red chilli marinade... not for the faint hearted! 8.5 6pcs

**Bombay Bhel vG** puffed rice, potato & red onions with chilli garlic chutney & tamarind 'imli' 7

**Spicy Bun Samosa v** smashed veg samosas with fresh chutneys, burger cheese & fermented chilli sauce 9

**Bun Chilli Chicken** pulled chicken & herb slaw 10

**Bun Kebab** spiced 'Elwy Valley' Welsh lamb kebab 9

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

**Tarka Dhal vG** yellow lentils 5

**Kabli Chana vG** curried chickpeas 5

**Sambar vG** South Indian lentil & veg stew 6

*Small Tandoori Naan v* plain 3.2 | garlic 3.5

**Tandoori Roti vG** earthy wholewheat bread 3

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

**Cumin Ghee Rice vG** tempered cumin 5.8

**Idli vG** steamed savoury rice cakes 2.5 2pcs

**Raita v** cooling cucumber yoghurt 3

**Hot Sauce vG** with fermented chilli 1.2

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

### COOLERS *non-alcoholic*

**Diwali Kolada** pineapple, coconut, cream & blackberries 6.8

**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 13.8

**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 15

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 15

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 11

**Malai Paneer v** Indian cottage cheese in a rich creamy fenugreek sauce & garnished with baby corn 12.8

**Aloo Gobi Mattar vG** classic combination of potato, cauliflower & garden peas with rustic spices 11

**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** 3.5 *glass*

with 25ml Bailey's cream liqueur 7 | 25ml Maker's Mark 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. A discretionary service charge of 12.5% will be added to your bill.

