

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*

Maza Margarita golden tequila, agave, lime, chilli 11

Mango Aperol Spritz aperol aperitivo, mango, prosecco spumante, topped with soda 10

Winter Berry Bourbon makers mark, berries, cola 10

CHATPATA *chaats & tikki-wala buns*

Vegetable Samosa Chaat v smashed vegetable samosa, sweet yoghurt & tamarind 'imli' 8.8

Chicken Lollipops moreish Kerala spiced chicken served with coriander mint 'pudina' chutney 9.8 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 9.2

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*

Blackberry Kolada pineapple, coconut, cream & berries 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.

