

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***Lychee Rose Bellini** rose petal liqueur, prosecco 9.8**Winter Aperol Spritz** aperol aperitivo, pomegranate, prosecco spumante 9.8**Pomegranate Martini** citron vodka, cointreau 10.8**CHATPATA** *chaats & tikki-wala buns***Vegetable Samosa Chaat v** smashed vegetable samosa, sweet yoghurt & tamarind 'imli' 8.2**Chicken Lollipops** moreish Kerala spiced chicken served with coriander mint 'pudina' chutney 8.8 5pcs**Pani Puri vg** crispy semolina shells, potato, chickpea, tamarind 'imli', spiced 'jal jeera' cumin water 7.2 5pcs**Chicken Farcha** marinated chicken thigh, crumbed & fried and served with our special curried ketchup 7.8**Schezwan Aloo Wedges vg** crispy potato tossed with a tangy Indo-Chinese dressing, chilli vegan mayo 7.5**Papri Chaat v** crunchy wheat crisps topped with chickpeas, potato, sweet yoghurt & chutneys 7.2 4pcs**Agni 'Fire' Wings** intense 'ghost' red chilli marinade... not for the faint hearted! 7.8 6pcs**Bombay Bhel vg** puffed rice, potato & red onions with chilli garlic chutney & tamarind 'imli' 6.8**Bun Samosa v** smashed veg samosas, tangy tamarind, burger cheese & coriander mint chutney 8.5**Spicy Bun Samosa v** smashed veg samosas with fresh chutneys, burger cheese & fermented chilli sauce 8.8**Bun Chilli Chicken** pulled chicken & herb slaw 9.5**Bun Kebab** spiced 'Elwy Valley' Welsh lamb kebab 8.8**SIDES, BREAD & RICE** *portions for one***Tarka Dhal vg** yellow lentils 4.8**Kabli Chana vg** curried chickpeas 4.8**Sambar vg** South Indian lentil & veg stew 5.9**Small Tandoori Naan v** plain 3.2 | garlic 3.4**Tandoori Roti vg** earthy wholewheat bread 2.9**Large Basmati Rice vg** steamed 4.5**Small Basmati Rice vg** steamed 2.6**Idli vg** steamed savoury rice cakes 2.2 2pcs**Raita v** cooling cucumber yoghurt 2.9**Hot Sauce vg** with fermented chilli 1.2**Chutneys vg** mint coriander 1.2 **or** tamarind imli 1.2**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.

COOLERS *non-alcoholic***Kovalam Beach** lychee, coconut, ginger ale 5.8**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 12.8**Railway Lamb** earthy dish of slow cooked Welsh lamb and potato with cardamom, roasted cumin & cloves 12.8**Kerala Prawns** fennel, coconut milk, seaweed 'podi', turmeric, ginger, garlic, curry leaves & tempered mooli 14.5Our 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 15.5**Market Sabz Biryani vg** cooked with saffron, fennel & ginger and cauliflower, potato, beans & jackfruit, served with a small portion of cooling raita 14.2

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 10.2**Mattar Paneer v** homestyle with Indian cottage cheese & peas in a tomato, garam masala & turmeric sauce 11.2**Aloo Gobi Mattar vg** classic combination of potato, cauliflower & garden peas with rustic spices 10.2**Warm Chilli Paneer Salad v** spicy warm salad with green chilli, capsicum & Indo-Chinese style paneer 9.2**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** 3.2 *glass*

with 25ml Bailey's cream liqueur 6.8

with 25ml Maker's Mark bourbon 7.8

