

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 8.5 5pcs**Pani Puri vg** crispy semolina shells, potato, chickpea, tamarind 'imli', spiced 'jal jeera' cumin water 6.8 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 7.2**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**Festive Bun Special** panko buttermilk chicken breast, hot honey cranberry, seasonal greens haryali hash, pickled red cabbage, winter spiced tamarind chutney 10.5**Bun Samosa v** smashed veg samosas, tangy tamarind, burger cheese & coriander mint chutney 7.8**Spicy Bun Samosa v** smashed veg samosas with fresh chutneys, burger cheese & fermented chilli sauce 7.9**Bun Chilli Chicken** pulled chicken & herb slaw 9.2**Bun Kebab** spiced 'Elwy Valley' Welsh lamb kebab 8.8**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 5.9**Basmati Rice vg** steamed 2.6 *small* | 4.2 *large***Small Tandoori Naan v** plain 2.9 | garlic 3.2**Tandoori Roti vg** whole wheat flatbread 2.9**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 14.5

Our biryani is mildly spiced. If you prefer more heat, please ask your server 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 & SALAD** *roadside café & home style***Aloo Gobi Mattar vg** classic combination of potato, cauliflower & garden peas with rustic spices 8.8**Chilli Paneer Salad v** spicy warm salad with green chilli, capsicum & Indo-Chinese style paneer 8.5**Idli Sambar vg** three steamed rice cakes with a South Indian style lentil & vegetable 'sambar' stew 8.8**Mattar Paneer v** homestyle with Indian cottage cheese & peas in a tomato, garam masala & turmeric sauce 9.8**SWEET** *desserts & chai***Gulab Jamun v N** donuts, intense sugar rose syrup, toasted almonds 5.5 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

