

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 Keralan 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

Bun Samosa v smashed veg samosas, tangy tamarind, burger cheese & coriander mint chutney 8.2

Spicy Bun Samosa v smashed veg samosas with fresh chutneys, burger cheese & fermented chilli sauce 8.5

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

Small Tandoori Naan v plain 2.9 | garlic 3.2

Tandoori Roti vG whole wheat flatbread 2.9

Small Basmati Rice vG steamed 2.6

Large Basmati Rice vG steamed 4.2

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 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 9.8

Mattar Paneer v homestyle with Indian cottage cheese & peas in a tomato, garam masala & turmeric sauce 10.8

Aloo Gobi Mattar vG classic combination of potato, cauliflower & garden peas with rustic spices 9.8

Warm Chilli Paneer Salad v spicy warm salad with green chilli, capsicum & Indo-Chinese style paneer 8.8

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

