

MODERN INDIAN SOUL FOOD *Contemporary Dishes • Progressive Cooking*

Dishes in our Street Kitchen are served as small & larger tapas-style plates. We suggest ordering **two to three dishes per person plus sides**. Less for a quick snack, more if you're in the mood.

**COCKTAILS** *signature***Lychee Rose Bellini** rose petal liqueur, prosecco 9.8**Mango Aperol Spritz** aperol aperitivo, mango, soda water, prosecco spumante 9.8**Pomegranate Martini** citron vodka, cointreau 10.8**SNACKS** *small plates***Vegetable Samosa Chaat v** smashed vegetable samosa, sweet yoghurt & tamarind 'imli' 7.8**Chicken Farcha** marinated chicken thigh, crumbed & fried and served with our special curried ketchup 7.8**Bombay Bhel VG** puffed rice, potato & red onions with chilli garlic chutney & tamarind 'imli' 6.8**Chicken Lollipops** moreish Kerala spiced chicken served with coriander mint 'pudina' chutney 7.8 5pcs**Schezwan Aloo Wedges VG** crispy potato tossed with a tangy Indo-Chinese dressing, chilli vegan mayo 6.8**Papri Chaat v** crunchy wheat crisps topped with chickpeas, potato, sweet yoghurt & chutneys 6.8 4pcs**Agni 'Fire' Wings** intense 'ghost' red chilli marinade... not for the faint hearted! 7.8 6pcs**Pani Puri VG** crispy semolina shells, potato, chickpea, tamarind 'imli', spiced 'jal jeera' cumin water 6.8 5pcs**Chilli Paneer Salad v** spicy warm salad with green chilli, capsicum & Indo-Chinese style paneer 7.8**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**SWEET** *desserts & chai***House Kheer v** white chocolate Indian style rice pudding with sweet jalebi pearls 6.2**Kulfi mango v** **OR pistachio v N** Indian style ice cream (on a stick) 4.5**Chocolate Tart v** with rich Belgian chocolate and a hint of cinnamon 6.5**Gulab Jamun v N** donuts, intense sugar rose syrup, toasted almonds 5.5 2pcs | 6.8 3pcs *add* vanilla ice cream 1.5 *scoop***Masala Chai** 3.2 *glass* | with Bailey's cream liqueur 25ml 6.8 | with Maker's Mark Bourbon 25ml 7.5**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. GMO ingredients may be present. A discretionary service charge of 12.5% will be added to your bill.

COOLERS *non-alcoholic***Kovalam Beach** lychee, coconut, ginger ale 5.8**Sober Spritz** elderflower, lemon, blue curaçao, lychee, soda water, ginger ale, black pepper 6.8**Passionfruit Virgin Mojito** mint, lime, soda 6.8**BUNS** *tikki-wala style***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**SABZ** *roadside café & home style***Aloo Gobi Mattar VG** classic combination of potato, cauliflower & garden peas with rustic spices 8.8**Mattar Paneer v** homestyle with Indian cottage cheese & peas in a tomato, garam masala & turmeric sauce 9.8**Idli Sambar VG** three steamed rice cakes with a South Indian style lentil & vegetable 'sambar' stew 8.8**MARKET** *specials*

PLEASE ORDER RICE, BREADS & SIDES SEPARATELY

GT Road Chicken with garam masala, yoghurt & crispy potato and made to an old family recipe 12.2**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 14.2**Old Delhi Chicken Biryani** basmati rice cooked with cardamom, cloves, saffron & chilli, layered with chicken 14.8**Market Sabz Biryani VG** cooked with saffron, fennel & ginger and cauliflower, potato, beans & jackfruit 13.8

Our biryani is gently spiced and served with a small portion of cooling raita. If your personal preference is more heat, then please just ask for chopped green chilli when ordering.

